# Yama Lunch

## Appetizers

### Nameko Soup
Nameko Mushroom in Miso-Soup.
$4.75

### Asari Soup
Little Neck Clams in Miso Soup.
$5.75

### Edamame
Japanese Beer Nuts.
$5.75

### Hijiki
Cooked Black Seaweed in sweet soy taste.
$5.50

### Oshinko
Japanese Pickles.
$5.50

### Nasu Shigiyaki
Baked Japanese Eggplant with sweet Miso Paste.
$6.75

### Wakame Salad
Fresh Seaweed with Sesame Dressing.
$6.75

Green Salad
Fresh Garden Green with YAMA Carrot Dressing.
$6.75
(with Avocado  $8.25)

Soba Salad
Buckwheat Noodles, Shrimp and Asparagus tossed with Sweet Sesami-Miso dressing.
$8.25

Tempura
Shrimp and Vegetable Tempura.
$8.75

Shrimp Shumai
Steamed Shrimp Dumpling.
$6.75

Pork Shumai
Steamed Pork Dumpling.
$6.75

Yasai Gyoza
Pan Fried Vegetable Dumpling.
$6.75

Hamachi Kama
Broiled Yellow Tail Collar.  Salt or Teriyaki
$8.75

Spicy Tuna
Fresh Tuna with Spicy Sauce on Endive.
$8.75

Beef Negimaki
Broiled Scallion wrapped in Shell Steak with Teriyaki Sauce.
$8.75

### Hotate Butter
Sautéed Sea-Scallop and Asparagus with Garlic and Butter.
$9.75

### Tuna Tataki
Seared Fresh Tuna served with Soy-Ginger Sauce.
$9.25

## Entree

## From Sushi Bar

### Sushi-Dx
Assortment of 7 pieces Sushi include fish roe and a Tuna roll.
$14.95

### Sushi-R
Assortment of 7 pieces Sushi and a Tuna roll.
$13.95

### Vegetable Sushi
Assortment of 7 pieces Vegetable Sushi and a Special vegetable roll.
$13.75

### Sashimi
Assorted sliced fresh raw fish. 12 pieces.
$17.95

### Sushi and Sashimi
Assortment of 5 pieces Sushi, California roll and 6 pieces Sashimi.
$19.75

### Chirashi
Assortment of fresh raw fish on a bed of seasoned rice.
$17.95

Sushi For Two
Assortment of 18 pieces Sushi include Eel, fish roe and Scallop and 3 rolls.
$55.00

Sushi Sashimi For Two
Assortment of 10 pieces Sushi, 15 pieces Sashimi and Tuna roll and California roll.
$60.00

## From Kitchen

Shrimp and Vegetable Tempura.
$11.75
( Shrimp Only $13.75 Vegetable Only $10.75 )

Chicken Teriyaki
Broiled Chicken with Teriyaki Sauce
$10.75

Beef Teriyaki
Thin sliced Beef sautéed in Teriyaki Sauce
$11.75

Ginger Pork
Thin sliced Pork Sautéed in Ginger Sauce
$11.75

Chicken Katsu
Chicken Cutlet served with Tonkatsu Sauce
$10.75

Tonkatsu
Pork Cutlet served with Tonkatsu Sauce
$11.75

Katsudon
Pork Cutlet, Onion and Egg cooked in sweet-soy taste served over the rice.
$11.75

Nabeyaki Udon
Seafood Noodle Soup with Shrimp Tempura.
$12.00

Unajyu
Broiled Eel served over the Rice.
$18.50

## YAMA Lunch Box

Pick 2 items from here and make up your favorite Lunch Box. 13.95
Comes with Miso Soup and Rice

| | |
|---|---|
| A | Shrimp and Vegetable Tempura |
| B | Vegetable Tempura |
| C | Chicken Teriyaki |
| D | Salmon Teriyaki |
| E | Beef Teriyaki -Thin sliced Beef sauteed in Teriyaki Sauce |
| F | Chicken-katsu -Chicken Cutlet |
| G | Tonkatsu -Pork Cutlet |
| H | Ginger Pork -Thin sliced Pork Sauteed in Ginger Sauce |
| I | Sushi |
| J | California Roll |
| K | Spicy Tuna Roll |
| L | Avocado+Cucumber Roll |
| M | Shrimp Shumai -Steamed Shrimp Dumpling |
| N | Pork Shumai -Steamed Pork Dumpling |
| O | Fried Shrimp |
| P | Fried White Fish |

# Dinner Menu

## Appetizers

### Nameko Soup
Nameko Mushroom in Miso-Soup.
$4.75

### Asari Soup
Little Neck Clams in Miso Soup.
$5.75

### Nasu Shigiyaki
Baked Japanese Eggplant with sweet Miso Paste.
$6.75

### Edamame
Japanese Beer Nuts.
$5.75

### Wakame Salad
Fresh Seaweed with Sesame Dressing.
$6.75

### Kani Salad
Crab Stick and Cucumber tossed in Spicy Sauce.
$7.75

### Green Salad
Fresh Garden Green with YAMA Carrot Dressing.
$6.75 (with Avocado $8.25)

### Soba Salad
Buckwheat Noodles, Shrimp and Asparagus tossed with Sweet Sesami-Miso Dressing.
$8.25

Tempura
Shrimp and Vegetable Tempura.
$8.75

Shrimp Shumai
Steamed Shrimp Dumpling.
$6.75

Pork Shumai
Steamed Pork Dumpling.
$6.75

Yasai Gyoza
Pan Fried Vegetable Dumpling.
$6.75

Pork Gyoza
Pan Fried Pork Dumpling.
$6.75

Chicken Karaage
Japanese style fried chicken.
$6.75

Spicy Tuna
Fresh Tuna with Spicy Sauce on Endive.
$8.75

Hotate Butter
Sautéed Sea-Scallop and Asparagus with Garlic and Butter.
$9.75

Tako-Su
Octopus, Seaweed and Cucumber in Sweet-Vineger sauce.
$9.75

Hamachi Kama
Broiled Yellow Tail Collar.  Salt or Teriyaki
$8.75

Fried Calamari
Fried Squid served with Ponzu Sauce.
$8.25

Chilean Sea bass Teriyaki
Sautéed Chilean Sea bass with Teriyaki Sauce.
$12.00

Nama Harumaki
Fresh Tuna, Fresh Salmon, Shrimp and vegetable wrapped in Arrowroot Paper served with Sweet Miso Dressing.
$8.75

Salmon Tartar
Chopped Fresh Salmon with Citorus Sauce.
$9.25

Tuna Tataki
Seared Fresh Tuna served with Soy-Ginger Sauce.
$13.00

Hotate Mille-feuille
Layer of Sea-Scallop, Avocado, Salmon and two kind of Tobiko.
$13.00

Soft-Shell Crab Karaage
Fried Soft-Shell Crab served with Ponzu Sauce.
$15.75

Beef Negimaki
Broiled Scallion wrapped in Shell Steak with Teriyaki Sauce.
$9.75

# Entree

## From Sushi Bar

### Sushi-Dx
Assortment of 8 pieces Sushi include fish roe and a Tuna roll.
$19.75

### Sushi-R
Assortment of 8 pieces Sushi and a Tuna roll.
$18.75

### Vegetable Sushi
Assortment of 8 pieces Vegetable Sushi and a Special vegetable roll.
$15.00

### Sashimi
Assorted sliced fresh raw fish. 12 pieces.
$21.75

### Sushi-No shell
Assortment of 8 pieces Sushi and a Tuna roll with no shellfish.
$23.00

### Sashimi-No shell
Assorted sliced fresh raw fish with no shellfish. 14 pieces.
$26.00

### Sushi and Sashimi
Assortment of 5 pieces Sushi, California roll and 6 pieces Sashimi.
$23.75

### Chirashi
Assortment of fresh raw fish on a bed of seasoned rice.
$19.95

Sushi for Two
Assortment of 18 pieces Sushi include Eel, fish roe and 3 rolls.
$58.00

Sushi and Sashimi for Two
Assortment of 10 pieces Sushi include Eel, fish roe, 12 pieces Sashimi and Tuna roll and California roll.
$65.00

## From Kitchen

Shrimp and Vegetable Tempura.
$16.50
( Shrimp Only $20.00 Vegetable Only $15.00 )

Black Cod Misozuke
Broiled Black Cod with Miso flavor served with assorted vegetable.
$23.00

Salmon Teriyaki
Natural Scottish Salmon Teriyaki served with assorted vegetable.
$20.00

Chilean Sea-bass Teriyaki
served with assorted vegetable.
$23.00

Chicken Teriyaki
served with assorted vegetable.
$16.00

Nabeyaki Udon
Seafood Noodle Soup with Shrimp Tempura.
$15.00

Unaju
Broiled Eel served over the Rice.
$22.00

Bento Dinner Box
Assorted Sashimi, Fried Seafood, Broiled fish of the day.
$25.00

## Sushi /Sashimi /Rolls (Lunch /Dinner)

## Sushi /Sashimi

Tuna / Yellow Fin
$4.00

Tuna / Blue Fin
$4.50

Toro
$8.50

Yellow Tail
$4.00

Fluke
$4.00

Mackerel
$3.75

Scottish Salmon
$3.75

King Salmon
$4.95

Squid
$3.75

Octopus
$3.75

Shrimp (cooked)
$3.75

Botan Shrimp (raw)
$6.00

Crab Stick
$3.50

King Crab
$9.50

Sea Urchin ( CA )
$12.00

Salmon Roe
$5.75

Flyingfish Roe
$4.50

Eel
$4.75

Egg (Omelet)
$3.50

Scallop
$4.00

Albacore Tuna
$4.00

## Rolls 49

Tekka (Tuna) Roll
$5.00

California Roll
$5.00

Salmon Skin Roll
$4.50

Salmon Roll
$5.00

Yellow Tail + Scallion Roll
$5.00

Eel Cucumber Roll
$5.50

Eel Avocado Roll
$5.75

Spicy Tuna Roll
$5.50

Spicy YellowTail Roll
$5.50

Shrimp + Avocado Roll
$5.50

Avocado Roll
$4.50

Cucumber Roll
$4.00

Cucumber+Avocado Roll
$4.75

Asparagus Roll
$4.00

Asparagus+Avocado Roll
$4.75

Shiitake  Roll
$4.00

Shiitake+Asparagus Roll
$4.50

Kanpyo+Egg Roll
$4.50

Oshinko Roll
$4.00

Ume-Shiso Roll
$4.00

Kanpyo Roll
$4.00

## Special No.1-11

Regular Cut Up $8.25  Hand Roll $8.25  Inside-Out $9.25

1. Shrimp, Cucumber, Flying Fish Roe, Avocado and Spicy Mayonnaise.
2. Fresh Salmon, Avocado, Cucumber and Flying Fish Roe.
3. Tuna, Yellow Tail, Avocado and Cucumber.
4. Avocado, Cucumber, Carrot, Lettuce and Spicy Mayonnaise.
5. Fresh Salmon, Scallion and Spicy Mayonnaise.
6. Yellow Tail, Salmon Roe, Cucumber and Avocado.
7. Sea Scallop, Flying Fish Roe, Cucumber, Avocado and Spicy Mayonnaise.
8. Shrimp Tempura and Flying Fish Roe.
9. Asparagus Tempura.
10. Shrimp, Shiitate Mushroom,Kampyo,Cucumber and Egg Omelet.
11. Shiitate Mushroom, Kampyo,Cucumber, Asparagus, Avocado and Shiso (Mint) Leaf.

## Very Special Cut Up Rolls

* Tuna and Eel
(+ Flying Fish Roe + Cucumber)
$11.50

* Tri-Color Roll
(Asparagus + Avocado + Flying Fish Roe and Rice wrapped in Salmon. Wasabi-Flying Fish Roe on top)
$12.75

* Tuna and Yellow Tail
(Yellow Tail + Avocado + Cucumber + Flying Fish Roe rolled inside-out. Tuna on out-side)
$12.75

* I Like Eel
(Eel + Avocado + Flying Fish Roe + Rice rolled in Cucumber)
$14.75

* Crispy Shrimpy (This is not Shrimp Tempura Roll)
( Tuna + Cucumber + Tempura Crust rolled inside-out. Shrimp and touch of Flying Fish Roe out-side)
$14.00

* Jalapeno Deluxe
( Yellow Tail + Jalapeno rolled inside-out with Flying Fish Roe out-side.
Salmon + Scallion + Spicy-Mayo on Top)
$16.75

* Jalapeno Shrimp Crisp
( Shrimp + Tempura Crust + Cucumber rolled inside-out with Avocado out side.
Jalapeno + Spicy Flying Fish Roe on top)
$17.75

* King of Crab
( King Crab + Avocado rolled inside-out with Flying Fish Roe out-side.
Spicy Mayonnaise on top)
$17.75

* Mango Salmon
(Scottish Salmon, Cucumber and Rice wrapped in mango+Wasabi Tobiko)
$12.75

## Very Special Rolls with No Rice

* Tuna Naruto
(Tuna + Yellow-Tail + Salmon + Avocado rolled in Cucumber and Seaweed)
$13.50

* Salmon Naruto
(Salmon + Avocado + Flying Fish Roe rolled in Cucumber)
$13.50

* I Like Eel No Rice
(Eel + Avocado + Flying Fish Roe rolled in Cucumber)
$14.75

## Extra

Inside Out
$1.00

Hand Roll
$0.75

Ginger
$0.50

Spicy Sauce (Side)
$1.00

Eel Sauce
$1.00

Add Jalapeno
$1.00

Add Avocado
$1.00

Add Tobiko
$2.00

Add Spicy Sauce
$0.50

Add Quail Egg
$1.00

*Roll with Brown Rice
$0.50

subject to change without notice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.