

Yama Lunch

Appetizers

Nameko Soup

Nameko Mushroom in Miso-Soup.

\$5.25

Asari Soup

Little Neck Clams in Miso Soup.

\$6.50

Edamame

Japanese Beer Nuts.

\$5.75

Hijiki

Cooked Black Seaweed in sweet soy taste.

\$6.00

Oshinko

Japanese Pickles.

\$6.00

Nasu Shigiyaki

Baked Japanese Eggplant with sweet Miso Paste.

\$7.50

Wakame Salad

Fresh Seaweed with Sesame Dressing.

\$7.50

Green Salad

Fresh Garden Green with YAMA Carrot Dressing.

\$7.50

(with Avocado \$9.75)

Soba Salad

Buckwheat Noodles, Shrimp and Asparagus tossed with Sweet Sesami-Miso dressing.

\$9.75

Tempura

Shrimp and Vegetable Tempura.

\$9.75

Shrimp Shumai

Steamed Shrimp Dumpling.

\$7.50

Pork Shumai

Steamed Pork Dumpling.

\$7.50

Yasai Gyoza

Pan Fried Vegetable Dumpling.

\$7.50

Chicken Karaage

Japanese style fried chicken.

\$7.50

Hamachi Kama

Broiled Yellow Tail Collar. Salt or Teriyaki.

\$9.75

Spicy Tuna

Fresh Tuna with Spicy Sauce on Endive.

\$9.75

Beef Negimaki

Broiled Scallion wrapped in Shell Steak with Teriyaki Sauce.

\$10.75

Spice Tuna on Crispy Rice

\$12.95

Entree

From Sushi Bar

Sushi-Dx

Assortment of 7 pieces Sushi include fish roe and a Tuna roll.

\$18.50

Sushi-R

Assortment of 7 pieces Sushi and a Tuna roll.

\$16.50

Vegetable Sushi

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

\$15.50

Sashimi

Assorted sliced fresh raw fish. 11 pieces.

\$21.75

Sushi and Sashimi

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

\$23.00

Chirashi

Assortment of fresh raw fish on a bed of seasoned rice.

\$21.75

Sushi For Two

Assortment of 18 pieces Sushi include Eel, fish roe and Scallop and 3 rolls.

\$65.00

Sushi Sashimi For Two

Assortment of 10 pieces Sushi, 15 pieces Sashimi and Tuna roll and California roll.

\$72.00

From Kitchen

Shrimp and Vegetable Tempura

\$14.75

(Shrimp Only \$17.50 Vegetable Only \$13.75)

Chicken Teriyaki

Broiled Chicken with Teriyaki Sauce.

\$13.75

Beef Teriyaki

Thin sliced Beef sautéed in Teriyaki Sauce.

\$14.75

Ginger Pork

Thin sliced Pork Sautéed in Ginger Sauce.

\$14.75

Chicken Katsu

Chicken Cutlet served with Tonkatsu Sauce.

\$13.75

Tonkatsu

Pork Cutlet served with Tonkatsu Sauce.

\$14.75

Katsudon

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

\$14.75

Nabeyaki Udon

Seafood Noodle Soup with Shrimp Tempura.

\$14.75

Unajyu

Broiled Eel served over the Rice.

\$24.00

YAMA Lunch Box

\$16.50

Pick 2 items from here and make up your favorite Lunch Box.

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 Hamachi Kama -Broiled Yellow Tail Collar with Salt
- P Fried White Fish

Dinner Menu

Appetizers

Nameko Soup

Nameko Mushroom in Miso-Soup.

\$5.25

Asari Soup

Little Neck Clams in Miso Soup.

\$6.50

Nasu Shigiyaki

Baked Japanese Eggplant with sweet Miso Paste.

\$7.50

Edamame

Japanese Beer Nuts.

\$5.75

Wakame Salad

Fresh Seaweed with Sesame Dressing.

\$7.50

Green Salad

Fresh Garden Green with YAMA Carrot Dressing.

\$7.50 (with Avocado \$9.75)

Kani Salad

Crab Stick and Cucumber tossed in Spicy Sauce.

\$8.50

Soba Salad

Buckwheat Noodles, Shrimp and Asparagus tossed with Sweet Sesami-Miso Dressing.

\$9.75

Tempura

Shrimp and Vegetable Tempura.

\$9.75

Shrimp Shumai

Steamed Shrimp Dumpling.

\$7.50

Pork Shumai

Steamed Pork Dumpling.

\$7.50

Yasai Gyoza

Pan Fried Vegetable Dumpling.

\$7.50

Pork Gyoza

Pan Fried Pork Dumpling.

\$7.50

Chicken Karaage

Japanese style fried chicken.

\$7.50

Spicy Tuna

Fresh Tuna with Spicy Sauce on Endive.

\$9.75

Hotate Butter

Sautéed Sea-Scallop and Asparagus with Garlic and Butter.

\$10.75

Tako-Su

Octopus, Seaweed and Cucumber in Sweet-Vineger sauce.

\$10.75

Hamachi Kama

Broiled Yellow Tail Collar. Salt or Teriyaki

\$9.75

Fried Calamari

Fried Squid served with Ponzu Sauce.

\$10.75

Chilean Sea bass Teriyaki

Sautéed Chilean Sea bass with Teriyaki Sauce.

\$14.25

Nama Harumaki

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

\$9.75

Salmon Tartar

Chopped Fresh Salmon with Citrus Sauce.

\$10.75

Tuna Tataki

Seared Fresh Tuna served with Soy-Ginger Sauce.

\$14.50

Hotate Mille-feuille

Layer of Sea-Scallop, Avocado, Salmon and two kind of Tobiko.

\$14.50

Soft-Shell Crab Karaage

Fried Soft-Shell Crab served with Ponzu Sauce.

\$16.75

Beef Negimaki

Broiled Scallion wrapped in Shell Steak with Teriyaki Sauce.

\$10.75

Entree

From Sushi Bar

Sushi-Dx

Assortment of 8 pieces Sushi include fish roe and a Tuna roll.

\$25.00

Sushi-R

Assortment of 8 pieces Sushi and a Tuna roll.

\$22.00

Vegetable Sushi

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

\$18.50

Sashimi

Assorted sliced fresh raw fish. 12 pieces.

\$27.50

Chirashi

Assortment of fresh raw fish on a bed of seasoned rice.

\$25.00

Sushi and Sashimi

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

\$28.50

Omakase Sushi

\$60.00

Sushi for Two

Assortment of 18 pieces Sushi include Eel, fish roe and 3 rolls.

\$68.00

Sushi and Sashimi for Two

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

\$75.00

From Kitchen

Shrimp and Vegetable Tempura

\$20.50

(Shrimp Only \$24.50 Vegetable Only \$18.50)

Black Cod Misozuke

Broiled Black Cod with Miso flavor served with assorted vegetable.

\$27.50

Salmon Teriyaki

Natural Scottish Salmon Teriyaki served with assorted vegetable.

\$24.50

Chilean Sea-bass Teriyaki

served with assorted vegetable.

\$27.50

Chicken Teriyaki

served with assorted vegetable.

\$19.50

Nabeyaki Udon

Seafood Noodle Soup with Shrimp Tempura.

\$18.00

Unaju

Broiled Eel served over the Rice.

\$26.50

Bento Dinner Box

Assorted Sashimi, Fried Seafood, Broiled fish of the day.

\$28.75

Sushi /Sashimi /Rolls (Lunch /Dinner)

Sushi /Sashimi

Tuna / Yellow Fin

\$5.00

Toro

\$10.50

Yellow Tail

\$5.00

Fluke

\$4.75

Bronzini

\$4.50

Mackerel

\$4.50

Scottish Salmon

\$4.50

King Salmon

\$6.00

Nova Salmon

\$6.00

Squid

\$4.50

Octopus

\$4.75

Shrimp (cooked)

\$4.50

Botan Shrimp (raw)

\$6.50

Crab Stick

\$4.00

King Crab

\$13.00

Sea Urchin (CA)

\$12.50

Sea Urchin

\$9.50

Salmon Roe

\$6.75

Flyingfish Roe

\$5.50

Eel

\$5.50

Egg (Omelet)

\$4.00

Scallop

\$5.50

Albacore Tuna

\$5.00

Rolls

Tekka (Tuna) Roll

\$6.00

California Roll

\$5.50

Salmon Skin Roll

\$5.50

Salmon Roll

\$6.00

Yellow Tail + Scallion Roll

\$6.00

Eel Cucumber Roll

\$6.50

Eel Avocado Roll

\$7.00

Spicy Tuna Roll

\$6.50

Spicy YellowTail Roll

\$6.50

Shrimp + Avocado Roll

\$6.50

Special No.1-11 (with Rice)

Hand Rolls \$9.75 Cut Up Rolls \$9.75

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, Shiitake Mushroom, Kampyo, Cucumber and Egg Omelet.
11. Shiitake Mushroom, Kampyo, Cucumber, Asparagus, Avocado and Shiso (Mint) Leaf.

Very Special Cut Up Rolls (with Rice)

Tuna and Eel

(+ Flying Fish Roe + Cucumber)

\$13.75

Tri-Color Roll

(Asparagus + Avocado + Flying Fish Roe and Rice wrapped in Salmon. Wasabi-Flying Fish Roe on top)

\$13.75

Tuna and Yellow Tail

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

\$15.75

I Like Eel

(Eel + Avocado + Flying Fish Roe + Rice rolled in Cucumber)

\$15.75

Crispy Shrimpy

(This is not Shrimp Tempura Roll)

(Tuna + Cucumber + Tempura Crust rolled inside-out. Shrimp and touch of Flying Fish Roe out-side)

\$15.75

King of Crab

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

\$19.75

Jalapeno Deluxe

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

\$17.75

Jalapeno Shrimp Crisp

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

\$18.75

Mango Salmon

(Scottish Salmon, Cucumber and Rice wrapped in mango+Wasabi Tobiko)

\$14.75

Twin Tuna Crisp

(Spicy tuna ,Tempura crust rolled inside-out. Albacore tuna,Shiso,Tobiko on top)

\$17.75

Very Special Rolls with No Rice

Tuna Naruto

(Tuna + Yellow-Tail + Salmon + Avocado rolled in Cucumber and Seaweed)

\$14.50

Salmon Naruto

(Salmon + Avocado + Flying Fish Roe rolled in Cucumber)

\$14.50

subject to change without notice

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