

Sushi Lovers 4 Course Menu / \$56 per person

1st Course ~all 3 items served~

Sendai Miso Soup ~tofu, wakame seaweed, negi and nameko mushroom ~ served individually

Edamame ~ sautéed with garlic shallot soy

Kakiage ~ tempura fritters with Oregon baby shrimp and Monterey scallops

2nd Course

Sashimi Ichiban
maguro, hamachi, kake, tai, hotate

Nigiri Sushi Sampler ~Select 4~

maguro	unagi	ama ebi	tako
hamachi	sake	ebi	saba
hirame	ikura	hotate	kani
tai	anago	uni	toro ~ add \$6 per person~

3rd Course ~Select 3~

Spicy Geisha Roll ~ spicy shrimp tempura, snow crab, maguro, arare

Banzai Roll ~ unagi, cucumber, hamachi, avocado, wasabi mayo

Japanese Roll ~ spicy maguro and hamachi, cilantro, jalapeno, avocado, chili oil, tobiko lime

California Roll ~ snow crab and avocado

Spider Roll ~ tempura crab, cucumber, tobiko, kaiware, sesame

Yaki Yasai Roll ~ grilled asparagus, shiitake, kabocha, nasu

Sarusa Roll ~ poached shrimp, avocado, lemon flesh, white fish, dungeness crab salsa

~ requires a \$2 surcharge per guest ~

Dessert ~all 4 items served~

Chocolate Dipped Profiteroles

Warm Cinnamon & Sugar Okinawan Doughnuts

Chocolate Bon Bons

Coconut & Macaroons

Yoshi's Private Dining Sake List

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SAKE FLIGHT

Junmai Masumi "Okuden Kantsukuri"	Ginjo Dewazakura "Oka"	Daiginjo Hoyo "Kura no Hana"	175ml \$12
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DAIGINJO

Masumi "Nanago"
redolently flavorful 720ml bottle \$90

Hoyo "Kura no Hana"
delicate, anise, melon 500ml bottle \$57

Masumi "Yumedono"
aromatic, peach, melon 720ml bottle \$130

GINJO

Dewazakura "Oka"
cherry, floral, pear 720ml bottle \$80

Kokuryu "Junmai Ginjo"
earthy, rich, dynamic 720ml bottle \$57

JUNMAI

Nanbu Bijin
subtle fruit, food friendly 500ml bottle \$31

Koshi no Kanbai "Muki"
cleanly balanced, lasting finish 720ml bottle \$70

Yoshi's Draft Beer

SAPPORO , Hokkaido, Japan	\$6
KIRIN , Amagasaki, Japan	\$6
GUINNESS STOUT , Dublin, Ireland	\$8
HOEGAARDEN , Hoegaarden, Belgium	\$6
Firestone DBA , Paso Robles, CA	\$6
TRUMER PILSNER , Berkeley, CA	\$6
LAGUNITAS IPA , Petaluma, CA	\$6

Yoshi's Bottled Beer

ASAHI "Kuro Nama" Stout , Japan	\$8
ASAHI Large , Osaka, Japan	\$8
YE BI SU , Tokyo, Japan	\$6
AMSTEL LIGHT , Germany	\$5
HEINEKEN , Germany	\$5
BUDWEISER , Domestic	\$5
BUD LT , Domestic	\$5
BECK'S Non-Alcoholic	\$5

Yoshi's Private Dining Wine List

SPARKLING WINES

Prosecco, Caposaldo, Veneto, Italy, NV	\$36
Sparkling Wine, Argyle Brut, Willamette Valley, Oregon, 2002	\$45
Cremant Rose, Allimant Laugner, Alsace, NV	\$56

CHAMPAGNE

Gosset Brut, France, NV	\$75
Louis Roederer Brut Premier, France, NV	\$98

WHITE WINES

Albarino, Santiago Ruiz, Rias Biaxis, Spain 2007	\$36
Chenin Blanc, Viognier, Pine Ridge, Napa Valley 2007	\$36
Gruner Veltliner, Manfred Felsner, Kremstal 2006	\$36
Sauvignon Blanc, The Crossing, New Zealand, 2007	\$32
Sauvignon Blanc, Tupari, Marlborough, New Zealand 2007	\$45
Pinot Blanc, Huber Belger, Alsace 2007	\$40
Pouilly Fume, Claude Michot, 2006	\$46
Chardonnay, Lafond, Santa Rita Hills 2006	\$40
Chardonnay, Alma Rosa, Santa Barbara County 2007	\$45

RED WINES

Pinot Noir, William Knuttel, Sonoma Coast, 2006	\$45
Pinot Noir, Robert Stemmler Estate Grown, Carneros 2005	\$56
Pinot Noir, Bergstrom, Willamette Valley 2006	\$65
Nebbioli, Marco Porello, Piemonte, 2006	\$42
Syrah, Terre Rouge "Cote L'Quest," Sierra Foothills, 2006	\$35
Syrah, RED4, Huerhuero Vineyards, Paso Robles 2006	\$38
Merlot, Cabernet Sauvignon, Cabernet Franc, Deerfield Cuvee, Sonoma 2004	\$48
Cabernet Sauvignon, Edge, Napa Valley 2005	\$45
Chateauneuf-Du-Pape, Chateau Beauchene, 2006	\$72