

幸福



SCAN ME

Yoshi's  
oakland

## STARTERS

- DUCK CONFIT SPRING ROLL cabbage, carrots, greens onions; drunken plum red pepper sauce 16
- ◆ HAMACHI 'CRUDO' sliced yellowtail & fresh mango, jalapeño, fresh ginger, crispy garlic chips; warm ponzu 16
- ◆ KOBE BEEF CARPACCIO thinly sliced sirloin, garlic chips; ponzu sauce 18
- AGEDASHI TOFU deep fried tofu, avocado tempura; tentsuyu sauce 17
- ◆ KOBE BEEF SKEWERS 5PC grilled, shishito peppers; teriyaki sauce 20

## SALADS

- ✓ BABY SPINACH & BACON apples, caramelized walnuts; miso-blue cheese dressing 12
- ✓ KALE & BABY ROMAINE 'MISO CAESAR' crispy gyoza chips, tamari oil 12
- ✓ TAKO SUNOMONO octopus, english cucumber, wakame, kaiware, julienne carrots; amazu dressing 16
- ✓ BEET & MIZUNA diced red & golden beets, mizuna greens, walnuts, feta cheese; kabosu citrus vinaigrette 14

## TEMPURA

TRADITIONAL STYLE, LIGHTLY BATTERED & DEEP FRIED

- AKA MISO CALAMARI fresno peppers, creamy mayo; ponzu 18
- TIGER SHRIMP 5PC spicy aioli 17
- SEASONAL VEGETABLE TEMPURA warm soy bonito or veggie broth 15
- SHRIMP & SCALLOPS 'KAKIAGE' FRITTER 20

## SEA

- ◆ GRILLED SALMON TERIYAKI BURGER Scottish salmon fillet, cabbage kaiware coleslaw 18
- ◆ CEDAR PLANK GRILLED SALMON zucchini & yellow squash spaghetti; ginger lemongrass sauce 36
- GINDARA saikyo miso marinated black cod, rainbow chard, pickled ginger shoots; miso sauce 38
- ◆ UME HOTATE & PORK BELLY pan seared scallops, roasted shishito peppers; umeboshi plum sauce 38

## LAND

- ◆ YOSHI'S BACON KOBE BURGER 8oz NY white cheddar, caramelized onions 20
- ◆ Togarashi KUROBUTA PORK CHOP okinawa sweet potato purée, roasted apples; caramelized apple veal-jus 38
- SPICY MISO CHICKEN 10oz grilled Mary's Farm boneless chicken thighs, shishito mashed potato 30
- ◆ CERTIFIED ANGUS BEEF RIBEYE 12oz erinji mushrooms; red wine-soy reduction 49
- ✓ 'VEGGIE LOVERS' grilled seasonal vegetables, spicy miso, fried tofu; wasabi aioli and tamari herb oil 26
- ✓ SOBA NOODLE SOUP mushrooms, carrots, broccolini, kabocha squash, tofu; soy broth 20

### ORGANIC SEASONAL SIDES

- ✓ shichimi brussels sprouts; cauliflower purée 8
- ✓ crispy okra; ponzu aioli 8 / ✓ spicy broccolini 8
- ✓ shishito peppers, bonito flakes; ponzu sauce 8
- ✓ chili-lime edamame 6 / ✓ okinawan soy-garlic edamame 6
- ✓ Genmai brown rice 5 / ✓ tamanishiki rice 5 / Sendai miso soup 5
- ✓ add side salad 5 / ✓ add french fries 5 / add avocado 5

✓ = vegetarian / 20% gratuity will be added to parties of 6 or more / all items served "FAMILY STYLE" for sharing

## SUSHI ROLLS

JAPANESE ♦	18
hamachi, spicy tuna, jalapeño, avocado, tobiko, cilantro, fresh lime, spicy sesame sauce	
SNOW MONKEY ♦	20
snow crab, shrimp tempura, torched salmon, tobiko, spicy sauce	
SPICY GEISHA ♦	20
shrimp tempura, snow crab, maguro, arare	
RAINBOW ♦	18
california roll topped with maguro, hamachi, salmon, ebi	
49ERS ♦	18
snow crab, avocado and salmon, topped with lemon slices	
JACK LONDON ♦	15
salmon, cream cheese, avocado, cucumber, soy paper	
LOBSTER TEMPURA ROLL ♦	23
maine lobster, asparagus, avocado, tobiko romaine lettuce, spicy miso	
SPIDER	15
softshell crab, cucumber, avocado	
OAKLAND A'S	18
shrimp tempura, snow crab, mango, avocado, soy paper, spicy sauce	
FIRE DRAGON	19
shrimp tempura, avocado, unagi, spicy sauce	
WARRIORS ♦	19
spicy maguro, hamachi, cucumber, avocado, tempura flakes, spicy sauce	
SPICY TUNA ♦	10
maguro, spicy sauce, cucumber, sesame	
ROCK 'N' ROLL	10
avocado, unagi, sesame seed	
✓ VEGGIE	10
roasted bell pepper, shiitake, asparagus, nasu	
✓ AVOCADO MAKI	8
CALIFORNIA	10
snow crab, avocado, sesame seed	

## SUSHI COMBINATIONS

CLASSIC SASHIMI ♦ maguro/hamachi/sake 3pc of each	25
KOFUKU SASHIMI ♦ 5 varieties 3pc of each	45
CLASSIC NIGIRI ♦ maguro/hamachi/sake 2pc of each	22
KOFUKU NIGIRI ♦ 5 varieties 2pc of each	34
HIGH NOTE ♦ sashimi: maguro/hamachi/sake (3pc each) nigiri: maguro/hamachi/sake/hirame/ebi (1pc each)	42

### NIGIRI & SASHIMI

2 Pieces Nigiri 5 Slices Sashimi

MAGURO ♦ bigeye tuna	10   20
HAMACHI ♦ yellowtail	9   18
SAKE ♦ salmon	8   16
EBI • prawn	8   16
UNAGI • freshwater eel	10   20
HIRAME ♦ halibut	10   20
SHIRO MAGURO ♦ albacore tuna	9   18
HOTATE ♦ scallop	9   18
UNI ♦ sea urchin (ask your server about availability)	M.P.

### JAPANESE PLATTERS

served family style for 4 people or more

<b>YOSHIE OMAKASE ♦</b>	85
California, veggie & Oakland A's rolls / spicy chicken thighs with shishito mashed potatoes / grilled salmon with zucchini and yellow squash spaghetti; ginger lemongrass	
<b>KAZUO OMAKASE ♦</b>	105
rainbow, fire dragon & Alaskan rolls / gindara, marinated black cod with rainbow chard, pickled ginger shoots/ angus beef ribeye, erinji mushrooms; red wine reduction	
✓ <b>KYOTO OMAKASE</b>	60
2 veggie & 3 avocado rolls / grilled seasonal vegetables, fried tofu; spicy miso-wasabi aioli	
<b>LOLO OMAKASE ♦</b>	100
49ers, spicy geisha, snow monkey & japanese rolls / kofuku sashimi with 5 varieties, 3 pc each	
<b>VICTOR OMAKASE ♦</b>	105
lobster tempura & rainbow rolls / kofuku nigiri with 5 varieties, 3pc each / Kurobuta pork chop with okinawa sweet potato purée / duck confit spring roll	
<b>TOKYO OMAKASE ♦</b>	140
japanese, spicy geisha, fire dragon, snow monkey, lobster tempura, jack london & 2 spicy tuna rolls / high note sashimi: maguro, hamachi, sake (3pc each) - nigiri: maguro, hamachi, sake, hirame and ebi (1pc each)	

jazz club and JAPANESE RESTAURANT

♦ = Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**\*\*\*NO SUBSTITUTIONS ON ALL MENU ITEMS\*\*\***

• **showgoers** are required to spend a minimum of \$35 pp in food & beverage for dinner in order to have reserved seats