



Yoshi's

oakland



# HAPPY NEW YEAR 2025

'AKEMASHITE OMEDETO GOZAIMASU'

## FIRST COURSE

✓ Amuse Bouche

chef's fresh choice of hors d'oeuvre

## SECOND COURSE

✓ Maguro Tataki-Miso Caesar Salad

petite romaine, tuna tataki, kaiware, wonton chips, parmesan; saikyo miso dressing  
OR

✓ Midori Arugula Salad

baby arugula, watercress, red onion, roasted grapes, feta cheese; kabosu vinaigrette

## THIRD COURSE

Lolo's New Year Sashimi

a variety of sliced raw fish, 2pc of each: maguro, king sake, katsuo tataki & hamachi  
OR

Kofuku Nigiri

1pc of each: maguro, smoked king sake, shima aji, hamachi & black tiger ebi  
OR

Signature Sushi Rolls

2pc: japonese / 3pc of each: 49ers & spicy geisha  
OR

✓ 'Kyoto Garden'

3pc of each: takuan-cucumber roll, veggie roll & tofu skin inari

## FOURTH COURSE

Victor's New York Steak

CERTIFIED ANGUS BEEF SERVED MEDIUM RARE-MEDIUM ONLY

parsnip purée, green beans; shiso chimichurri sauce  
OR

Shiro-miso Short Ribs

braised short ribs, roasted baby carrots, cipollini onions, roasted garlic mashed potatoes; shiro-miso glaze  
OR

Kani Uni Hotate Risotto

arborio rice, crab, uni, scallops, parmesan cheese  
OR

Kazuo's Suzuki

pan seared sea bass, sautéed snow peas, cherry tomatoes; edamame pesto  
OR

✓ Vegetarian Meatloaf

plant based meatloaf, mashed potatoes, green beans; vegetarian gravy sauce

## DESSERT

Chocolate Cake

fresh berries and whipped cream  
OR

Cheesecake

fresh berries; raspberry sauce

\$85 per person (vegetarian, vegan, or item that can be modified) excluding tax and gratuity  
\$145 per person excluding tax and gratuity // 22% gratuity will be automatically added to all parties

✓ Executive Chef Victor Reyes & Sushi Chef Lolo Gonzalez