

white wine	gls	btl
Albariño, Legado Del Conde ‘22 Rias Baixas, Spain	15	60
Summer Blend, <b>Campos Family Vineyards</b> Chardonnay & Sauvignon Blanc, Lodi ‘22	12	48
Chardonnay-Unoaked, Toad Hollow Mendocino County ‘22	13	52
Chardonnay, Hess Shirltail Creek Vineyard / Monterey ‘22	13	52
Chardonnay, Mer Soleil Reserve Wagner Family, Santa Lucia Highlands ‘21	19	76
Chardonnay, ZD ZD Wines, Napa ‘22		69
Moscato, Terra D'oro California ‘22	13	52
Pinot Grigio, Benvolio Friuli, Italy ‘22	13	52
Riesling, Two Princes Weingut Prinz Salm, Germany ‘21	15	60
Rosé, Berne, Romance Méditerranée, France ‘22	14	56
Rosé, <b>Weese</b> Weese Family Winery, Sonoma County ‘21	16	64
Sauvignon Blanc, Mohua Marlborough, New Zealand ‘22		58
Sauvignon Blanc, Rombauer Napa Valley ‘23	17	68
White Wine Blend, Conundrum Wagner Family, California ‘22	16	64

red wine		
Bordeaux Supérieur, Château Recougne Bordeaux, France ‘18	16	64
Cabernet Sauvignon, Raymond North Coast ‘22	15	60
Cabernet Sauvignon, Beringer Bros. Bourbon Barrel Aged, California ‘21	16	64
Cabernet Sauvignon, Rodney Strong Healdsburg ‘20		68
Cabernet Sauvignon, Allomi The Hess Collection, Napa ‘21		78
Cabernet Sauvignon, Jordan Alexander Valley ‘19		150
Cabernet Sauvignon, <b>Caymus</b> Wagner Family, Napa Valley ‘21		190
Chianti, Santa Margherita Riserva Tuscany, Italy ‘20	17	68
Malbec, Trivento Mendoza, Argentina ‘22	14	56
Merlot, Robert Hall, Paso Robles ‘21	12	48
Merlot, Napa Cellars Napa ‘21	15	60
Merlot, Charles Krug Napa ‘21		76
Meritage, Paraduxx Proprietary Wine Napa ‘18		98
Pinot Noir, Charles Woodson's Intercept Monterey County ‘19	14	56
Pinot Noir, Sea Sun by Caymus Sonoma County ‘21	16	64
Pinot Noir, La Crema Monterey ‘22	15	60
Pinot Noir, Artesa Napa ‘19	16	64
Red Wine Blend, Conundrum Wagner Family, Napa Valley ‘21	16	64
Syrah, Alexander Valley Vineyards Alexander Valley ‘19	15	60
Tempranillo, Tridente Castilla Y León, Spain ‘18		55
Zinfandel, Decoy Sonoma County ‘21	15	60

**\*\*ALL SHOWGOERS\*\***  
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sparkling wine	gls	btl
Brut, Chandon, California	15	60
Brut Rosé, Mirabelle, Schramsberg	16	64
Champagne, Imperial, Moët & Chandon (split 187ml / 750ml )		30/120

cocktails	
<b>Red Dragon</b> chandon sonoma brut, raymond cabernet	17
<b>Far East</b> hendrix gin, canton ginger liqueur	17
<b>Oakland Sunrise</b> captain morgan spiced rum, disaronno, orange juice, cherry float	17
<b>Beautiful Toddy</b> hennessy cognac, grand marnier, honey, lemon, orange peel, cinnamon	17
<b>State of Zen</b> roku japanese gin, lemon, cucumber, shiso leaf	17
<b>Watermelon Splash</b> smirnoff vodka, peach schnapps, sweet and sour, watermelon liqueur	17
<b>Perfect Pomegranate</b> titos vodka, pomegranate juice, sweet and sour	17
<b>Zamani Mojito</b> toki japanese whiskey, pineapple juice, lime and mint	17
<b>The Encore</b> haku japanese vodka, st. germain, lime, cucumber	17
<b>Drunk Dove</b> maestro dobel tequila, grapefruit, bitters	17
<b>Eye Opener</b> patron, baileys cream, espresso, chocolate sauce	17
<b>Shar-Lychee-Tini</b> haku vodka, nigori, lychee syrup, lemon juice	17
<b>Yoshi's Seasonal Sangria</b> please ask your server	15

Non-alcoholic Specialty Drinks	
<b>Pomegranate Spritzer</b> with a splash of pineapple	8
<b>Ginger Blossom</b> ginger beer, cherry juice, lemon, bitters	8

beer	
<b>draft</b>	
Kirin Ichiban, <i>Japan</i>	9
Drakes 1500 Pale Ale, <i>Alameda CA</i>	9
Pacifico Clara, <i>Mazatlán, México</i>	9
Stella Artois, <i>Leuven, Belgium</i>	9
Lagunitas IPA, <i>Petaluma CA</i>	9
Blue Moon Belgian Style Wheat Ale, <i>Denver</i>	9
Seasonal Guest Beer	9
Guinness Stout, <i>Dublin, Ireland</i>	9
<b>bottle</b>	
Amstel Light	8
Clausthaler N.A.	8
Kona Big Wave Golden Ale	8
Corona	8
Heineken	8
Asahi Super (21 oz)	12
Sapporo (21 oz)	12
Angry Orchard Crispin Apple Cider	8



# Premium Sake Collection

Welcome to Yoshi's collection of regional sakes from Japan's finest breweries: earthy, rich junmais; floral, fruity ginjos; and delicious super premium daiginjo labels.

It is our hope that you find a favorite that makes your visit an especially enjoyable occasion.

K A N P A I

## Junmai

pure rice goodness

Junmai sakes possess a robust rice flavor and can be enjoyed either warm or cold. They range from crisp and dry to soft and rounded, and much attention is paid to their balance and structure with very easy drinkability.

### Masumi "Okuden Kantsukuri" Mirror of Truth

Comfortingly familiar, surpassingly smooth

12 glass 🎵 29 carafe

### Sohomare "Karakuchi" Dry Sake

Clean, firm and bracingly delicious

15 glass 🎵 36 carafe

## Ginjo

light & refreshing

Ginjo labels often possess fruity and floral flavor nuances, and tend to be light and refreshing on the palate. To receive the ginjo designation a sake must use rice that has been milled down to 60% of its original weight prior to steaming, but in practice many have a polishing ratio of 50%.

### Dewazakura "Oka" Cherry Bouquet

Delightful flowery bouquet with a touch of pear and melon

16 glass 🎵 39 carafe

### Dewazakura "Izumi Judan" Tenth Degree

A potent ginjo sake for martini lovers - crisp and bone dry

15 glass 🎵 38 carafe

### Kokuryu "Junmai Ginjo" Black Dragon

Deeply mysterious flavor, rich, powerful and welcoming

18 glass 🎵 44 carafe

### Komoizumi "Nigori Ginjo" Summer Snow

Undiluted, and without pasteurization for a true "mind blowing" taste experience. Rich, creamy, voluptuous with a luscious carnival of goodness with honeydew melon drizzled with coconut cream... Tropical like the Seto Island Sea. Earthy & salty in the finish

19 glass 🎵 79 bottle (500ml)

## Daiginjo

subtlety & finesse

Daiginjo sakes take the rice polishing ratio down to 50% or less. They are made in smaller quantities, and rely more on traditional methods. Flavor and aroma profiles tend to be fuller than with ginjos, exceptional labels display both complexity and finesse.

### Tedorigawa "Iki na Onna" Lady Luck

Vivacious and saucy, with a caress of wild honey

22 glass 🎵 56 carafe

### Hoyo "kura no Hana" Fair Maiden

A truly light sake with sweetness, delicacy and elegance

18 glass 🎵 76 bottle (500ml)

### Dewazakura "Ichiro" Abbey Road

Billowing meadowy flavors, then a dry, gently fading finish

🎵 146 bottle (720ml) 🎵



oakland

## Specialty

new & different

Sake makers are creative artisans, always pushing the envelope of the possible. Some of their efforts fall outside traditional boundaries as "specialty sakes". Sparkling sakes, *koshu* aged sakes, and *umeshu* made with cask-strength sake are all growing in popularity.

### Dewazakura "Tobiroku" Festival of Stars

Dry, crisp and effervescent: an exhilarating sake for champagne aficionados.

🎵 42 bottle (300ml) 🎵

## Seasonal Sake Sampler

mixing & matching

Our bar manager and bartenders selected for you a **VARIETY FLIGHT** with three sakes that will transport you to different worlds of magnificent flavors.

🎵 Tedorigawa "Iki na Onna" Lady Luck

🎵 Dewazakura "Oka" Cherry Bouquet

🎵 Sohomare "Karakuchi" Dry Sake

🎵 24 flight 🎵

## Honjozo

Rich & Robust

*Honjozo Karakuchi sakes tend to be light-bodied and price-friendly. While not as aromatic as many ginjo labels, they offer easy drinking cup after cup.*

### Eiko Fuji "Honkara" Dry Mountain

This sake embodies the style of Yamagata, polished to 60%, it has a light and silk mouthfeel, notes of mochi and white flowers, Japanese pear, and a crisp, dry finish.

12 glass 🎵 28 carafe

## California Sakes & Plum Wines

### Sho Chiku Bai Tokubetsu Junmai HOT SAKE

Brewed in Berkeley, California

11 small carafe 🎵 21 carafe

### Sho Chiku Bai Nigori

Brewed in Berkeley, California

10 glass 🎵 22 bottle (375ml)

### Choya Plum Wine

This unique Japanese blend marries the traditional sweetness of *umeshu*, a Japanese plum liqueur, with the lively notes of fruit wine. Choya uses only the finest Nanko-ume plums from the original Kishu region, renowned for their exceptional quality.

🎵 15 glass 🎵

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