

white wine	gls	btl
Albariño, Legado Del Conde ‘22 Rias Baixas, Spain	16	62
Summer Blend, Campos Family Vineyards Chardonnay & Sauvignon Blanc, Lodi ‘22	13	50
Chardonnay-Unoaked, Toad Hollow Mendocino County ‘22	14	54
Chardonnay, Hess Shirtail Creek Vineyard / Monterey ‘22	14	54
Chardonnay, Mer Soleil Reserve Wagner Family, Santa Lucia Highlands ‘21	20	78
Chardonnay, ZD ZD Wines, Napa ‘22		71
Moscato, Terra D’oro California ‘22	14	54
Pinot Grigio, Benvolio Friuli, Italy ‘22	14	54
Riesling, August Kessler “R” Qualitätswein, Rheingau, Germany ‘22	16	62
Rosé, Berne, Romance Méditerranée, France ‘22	15	58
Sauvignon Blanc, Mohua Marlborough, New Zealand ‘22		60
Sauvignon Blanc, Rombauer Napa Valley ‘23	18	70
White Wine Blend, Conundrum Wagner Family, California ‘22	17	65

red wine		
Bordeaux Supérieur, Château Recougne Bordeaux, France ‘18	17	65
Cabernet Sauvignon, Raymond North Coast ‘22	16	62
Cabernet Sauvignon, Beringer Bros. Bourbon Barrel Aged, California ‘21	17	65
Cabernet Sauvignon, Rodney Strong Healdsburg ‘20		70
Cabernet Sauvignon, Allomi The Hess Collection, Napa ‘21		80
Cabernet Sauvignon, Jordan Alexander Valley ‘19		155
Cabernet Sauvignon, Caymus Wagner Family, Napa Valley ‘21		195
Chianti, Santa Margherita Riserva Tuscany, Italy ‘20	18	70
Malbec, Triento Mendoza, Argentina ‘22	15	58
Merlot, Robert Hall, Paso Robles ‘21	13	50
Merlot, Napa Cellars Napa ‘21	16	62
Merlot, Emmolo Napa ‘21	20	78
Merlot, Charles Krug Napa ‘21		78
Meritage, Paraduxx Proprietary Wine Napa ‘18		99
Pinot Noir, Charles Woodson’s Intercept Monterey County ‘19	15	58
Pinot Noir, Sea Sun by Caymus Sonoma County ‘21	17	65
Pinot Noir, La Crema Monterey ‘22	16	62
Pinot Noir, Artesa Napa ‘19	17	65
Red Wine Blend, Conundrum Wagner Family, Napa Valley ‘21	17	65
Syrah, Alexander Valley Vineyards Alexander Valley ‘19	16	62
Tempranillo, Tridente Castilla Y León, Spain ‘18		57
Zinfandel, Decoy Sonoma County ‘21	16	62

****ALL SHOWGOERS****

IN ORDER TO RESERVE SEATS:

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****3% surcharge added to all checks**

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sparkling wine	gls	btl
Brut, Chandon, California	16	62
Brut Rosé, Mirabelle, Schramsberg	17	65
Champagne, Imperial, Moët & Chandon (split 187ml / 750ml)		32/125

cocktails	
Kazuo KAZ-mo sunfiori kanade yuzu liqueur, mandarin and lime juices	18
akai Dragon Hana st-germain elderflower liqueur, brut champagne, raymond cabernet	18
Sweet Nola Midori Sour foki japanese whiskey, midori sour melon liqueur, lime juice	18
Oakland Sunrise captain morgan spiced rum, disaronno, orange juice, cherry float	18
Beautiful Toddy hennessy cognac, grand marnier, honey, lemon, orange peel, cinnamon	18
State of Zen roku japanese gin, lemon, cucumber, shiso leaf	18
Watermelon Splash smirnoff vodka, peach schnapps, sweet and sour, watermelon liqueur	18
Perfect Pomegranate titos vodka, pomegranate juice, lemon	18
Zamani Mojito foki japanese whiskey, pineapple juice, lime and mint	18
The Encore haku japanese vodka, st. germain, lime, cucumber	18
Mexi-Japon Dove maestro dobel tequila, choya plum wine, grapefruit juice, bitters	18
Eye Opener patron, baileys cream, espresso, chocolate sauce	18
Shar-Lychee-Tini haku vodka, nigori, lychee syrup, lemon juice	18
Yoshi’s Seasonal Sangria please ask your server	16

Non-alcoholic Specialty Drinks	
Kyoto-Locho cucumber and lemon juices, lychee syrup, soda water, shiso	9
Ginger Blossom ginger beer, cherry juice, lemon, dash bitters	9
Mandarin Blues lime, tangerine, and cranberry juices, almond syrup, soda water	9
Pomegranate Spritzer with a splash of pineapple	9

beer	
draft	
Kirin Ichiban, Japan	9
Pacifico Clara, Mazatlán, México	9
Stella Artois, Leuven, Belgium	9
Lagunitas IPA, Petaluma CA	9
Blue Moon Belgian Style Wheat Ale, Denver	9
Seasonal Guest Beer	9
Guinness Stout, Dublin, Ireland	9
bottle	
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.

KANPAI

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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