

white wine

	gls	btl
Albariño, Legado Del Conde '22 Rias Baixas, Spain	15	60
Summer Blend, Campos Family Vineyards Chardonnay & Sauvignon Blanc, Lodi '22	12	48
Chardonnay-Unoaked, Toad Hollow Mendocino County '22	13	52
Chardonnay, Hess Shirtail 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, August Kessler "R" Qualitätswein, Rheingau, Germany '22	15	60
Rosé, Berne, Romance Méditerranée, France '22	14	56
Rosé, Weese 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, Caymus 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, Emmolo Napa '21	19	76
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****

IN ORDER TO RESERVE SEATS:

Yoshi's requires to all members of your party a food & beverage minimum of \$40 per person at the restaurant and \$25 per person at the bar/lounge.

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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

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

Non-alcoholic Specialty Drinks

Pomegranate Spritzer with a splash of pineapple 8

Ginger Blossom ginger beer, cherry juice, lemon, bitters 8

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



oakland

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



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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) 🎵

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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