white wine

	gls	btl
Albariño, Legado Del Conde '24 Rias Baixas, Spain	16	62
Summer Blend, **Campos Family Vineyards** Chardonnay & Sauvignon Blanc, Lodi '25	**13**	**50**
Chardonnay-Unoaked, Toad Hollow Mendocino County '25	14	54
Chardonnay, Hess Shirtail Creek Vineyard / Monterey '24	14	54
Chardonnay, Mer Soleil Reserve Wagner Family, Santa Lucia Highlands '24	20	78
Chardonnay, ZD ZD Wines, Napa '24		71
Moscato, Eos California '23	14	54
Pinot Grigio, Benvolio Friuli, Italy '24	14	54
Riesling, August Kessler "R" Qualitätswein, Rheingau, Germany '24	16	62
Rosé, 🎵**S T U D I O** by Miraval France '25	**14**	**54**
Rosé, Leos, Cuvée Augusta L'Isle-Sur-La-Sorgue, France '24	15	58
Sauvignon Blanc, Mohua Marlborough, New Zealand '24	16	62
Sauvignon Blanc, Rombauer Napa Valley '25	18	70
White Wine Blend, Conundrum Wagner Family, California '23	17	65

red wine

Bordeaux, Comtesse de Malet Roquefort Bordeaux, France '22	17	65
Cabernet Sauvignon, Raymond North Coast '23	16	62
Cabernet Sauvignon, Beringer Bros. Bourbon Barrel Aged, California '23	17	65
Cabernet Sauvignon, Rodney Strong Healdsburg '22		70
Cabernet Sauvignon, Allomi The Hess Collection, Napa '23		80
Cabernet Sauvignon, **Rombauer** Napa Valley '23	**25**	**101**
Cabernet Sauvignon, Jordan Alexander Valley '22		155
Cabernet Sauvignon, **Caymus** Wagner Family, Napa Valley '22		**195**
Chianti, Santa Margherita Riserva Tuscany, Italy '22	18	70
Malbec, Tintonero Mendoza, Argentina '25	15	58
Merlot, Robert Hall, Paso Robles '21	13	50
Merlot, Napa Cellars Napa '22	16	62
Merlot, Charles Krug Napa '22		78
Meritage, Paraduxx Proprietary Wine Napa '21		99
Pinot Noir, Charles Woodson's Intercept Monterey County '23	15	58
Pinot Noir, Sea Sun by Caymus Sonoma County '23	17	65
Pinot Noir, La Crema Monterey '23	16	62
Red Wine Blend, Conundrum Wagner Family, Napa Valley '23	17	65
Syrah, Alexander Valley Vineyards Alexander Valley '21	16	62
Tempranillo, Tridente Castilla Y León, Spain '21		57
Zinfandel, Decoy Sonoma County '23	16	62

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sparkling wine

	gls	btl
Brut, **Chandon**, California	16	62
Brut Rosé, Mirabelle, **Schramsberg**	17	65
Doc Treviso Brut Prosecco, **MiOnettO**	14	54
Champagne, **Veuve Clicquot**, Yellow Label Réserve Cuvée, Reims, France	23	117
Champagne, Imperial, **Moët & Chandon** France *(split187ml / 750ml)*		32/125

cocktails

Kazuo KAZ-mo 18
suntori kanade yuzu liqueur, mandarin and lime juices

Toshiko's Blackberry Aperol Spritz 18
aperol, prosecco, lychee, lemon juice, soda water

Espolònninja Margarita 18 **w/Grand Marnier float** 22
espolon tequila, suntori kanade yuzu liqueur, salt rim

Dragon Marin 18
st-germain elderflower liqueur, brut champagne, raymond cabernet

Sweet Nola Midori Sour 18
toki japanese whiskey, midori melon liqueur, lime juice

Oakland Sunrise 18
captain morgan spiced rum, disaronno, orange juice, cherry float

Beautiful Toddy 18
hennessy cognac, grand marnier, honey, lemon, orange peel, cinnamon

State of Zen 18
roku japanese gin, lemon, cucumber, shiso leaf

Watermelon Splash 18
smirnoff vodka, peach schnapps, sweet and sour, watermelon liqueur

Perfect Pomegranate 18
tito's vodka, pomegranate juice, lemon

Zamani Mojito 18
toki japanese whiskey, pineapple juice, lime and mint

The Encore 18
haku japanese vodka, st. germain, lime, cucumber

Mexi-Japon Dove 18
espolon tequila, choya plum wine, grapefruit juice, bitters

Eye Opener 18
casamigos tequila, baileys cream, espresso, chocolate sauce

Lycheeteenee 18
ketel one vodka, nigori, lychee syrup, lemon juice

Yoshi's Seasonal Sangria 16
please ask your server 18

Red Bullini
mionetto prosecco, peach schnapps, red bull peach

Chopin and Red Bull 18
chopin vodka, red bull

Non-alcoholic Specialty Drinks

Perfect Crodo-Crodino Spritz 9
crodino, soda water, orange slice, over ice

Kyoto-Loco 9
cucumber and lemon juices, lychee syrup, soda water, shiso

Ginger Blossom 9
ginger beer, cherry juice, lemon, dash bitters

Mandarin Blues 9
lime, tangerine, and cranberry juices, almond syrup, soda water

Pomegranate Spritzer 9
with a splash of pineapple

Red Bull Peach Mai Tai 14
orange juice, lime, almond syrup, cherry

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

Yoshi's
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

Yoshi's oakland

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 brancingly 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 drizzeled 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 quantaties, and rely more on traditional methods. Flovor 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

Honjoso 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 liquer, 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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