



Yoshi's

oakland

IN CELEBRATION OF LOVE - 2022 "AI NO OIWA"

FIRST COURSE

✓ Amuse Bouche
chef's fresh choice of hors d'oeuvre

SECOND COURSE

✓ Tataki-Miso Caesar Salad
petite romaine, maguro tataki, kaiware shoots, wonton chips, parmesan; creamy saikyo miso dressing
OR
✓ Shinko Arugula Salad
baby arugula, japanese pear, kaiware shoots, pomegranate seeds, feta cheese; sudachi vinaigrette

THIRD COURSE

St. Valentine's Sashimi
a variety of sliced raw fish, 2pc of each: sake, hamachi, maguro & albacore
OR
Ai Nigiri
1pc of each: albacore, maguro, ebi, smoked sake & hamachi
OR
Sinjō Signature Sushi Rolls
2pc: japonese / 3pc of each: 49er & spicy geisha
OR
✓ Afurodite's Garden
3pc of each: avocado-cucumber roll, veggie roll & tofu skin inari

FOURTH COURSE

Erosu's Angus Beef Ribeye
shishito mashed potatoes, maitake mushrooms; black garlic red wine reduction
OR
Lamb Lovers
australian baby lamb chops with shishito mashed potatoes; shiso duxelles
OR
St. Gelasius' Kani, Crab & Lobster Risotto
creamy tamanishiki rice, kani, crab & lobster, shimeji mushrooms, ikura
OR
Kyūpiddo Gindara
marinated black cod, poached daikon radish, ginger shoots; saikyo miso sauce
OR
✓ 'Kare to Kanojo' Soba Noodles
mushrooms, carrots, broccolini, kabocha squash, veggie tempura, tofu; shichimi soy broth

DESSERT

'Osaka Castle' Chocolate Wall
multi-layered chocolate fudge cake, vanilla bean gelato, whipped cream
OR
'Himeji Castle' Cheesecake
served with fresh berries marinated in sake and brandy

✓ \$75 per person (vegetarian, vegan, or item that can be modified) excluding tax and gratuity
\$120 per person excluding tax and gratuity // 22% gratuity will be automatically added to all parties
Executive Chef Victor Reyes & Sushi Chef Lolo Gonzales