



Yoshi's

oakland

IN CELEBRATION OF LOVE - 2024 ~Ai No Oiwai~

FIRST COURSE

✓ Amuse Bouche

chef's fresh choice of hors d'oeuvre

SECOND COURSE

✓ Maguro Tataki-Miso Caesar Salad

petite romaine, tuna tataki, kaiware, wonton chips, parmesan; creamy saikyo miso dressing

OR

✓ Midori Arugula Salad

baby arugula, watercress, red onion, roasted grapes, feta cheese; kabuso 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: maguro, smoked sake, ebi, albacore & 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 New York Steak

CERTIFIED ANGUS BEEF SERVED MEDIUM RARE-MEDIUM ONLY

mashed kabocha squash, maitake mushrooms; pomegranate reduction sauce

OR

Short Ribs Lovers

braised short ribs, roasted baby carrots, cipollini onions, roasted garlic mashed potatoes; shiro-miso glaze

OR

St. Gelasius' Susuki

pan seared sea bass, zucchini spaghetti; yuzu beurre blanc sauce

OR

Kyūpiddo Gindara

marinated black cod, sautéed edamame & corn, pickled ginger shoots; miso sauce

OR

✓ 'Kare to Kanojo' Agedofu Pasta

vegan and gluten free dish with fettuccine, asparagus, shitake mushrooms, fried tofu; soy-milk-cream sauce

DESSERT

'Osaka Castle' Chocolate Cheesecake

creamy white chocolate cheesecake, salted dulce de leche, brownie bites, drizzled with milk chocolate ganache, whipped cream; miso-caramel sauce

OR

'Himeji Castle' Green Tea Lemon & Cream Shortcake

CERTIFIED KOSHER

shortcake layered with fresh whipped cream, fresh berries, green tea powder; lemon curd & raspberry sauces

✓ \$85 per person (vegetarian, vegan, or item that can be modified) excluding tax and gratuity

\$145 per person excluding tax and gratuity // 22% gratuity will be automatically added to all parties

Executive Chef Victor Reyes & Sushi Chef Lolo Gonzalez