



# Yoshi's

oakland

**IN CELEBRATION OF LOVE - 2025**  
**~Ai No Otawai~**

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## FIRST COURSE

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

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## 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; kabosu vinaigrette

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## THIRD COURSE

St. Valentine's Sashimi  
a variety of sliced raw fish, 2pc of each: maguro, king sake, katsuo tataki & hamachi  
OR  
Ai Nigiri  
1pc of each: maguro, smoked king sake, shima aji, hamachi & black tiger ebi  
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

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## FOURTH COURSE

Erosu's New York Steak  
**CERTIFIED ANGUS BEEF SERVED MEDIUM RARE-MEDIUM ONLY**  
parsnip purée, green beans; shiso chimichurri sauce  
OR  
Short Ribs Lovers  
braised short ribs, roasted baby carrots, cipollini onions, roasted garlic mashed potatoes; shiro-miso glaze  
OR  
St. Gelasius' Hirame  
pan seared halibut, sautéed snow peas, cherry tomatoes; edamame pesto  
OR  
Ocean Kyūpiddos Risotto: Kani, Uni & Hotate  
arborio rice, crab, sea urchin & scallops, parmesan cheese  
OR  
✓ 'Kare to Kanojo' Vegetarian Meatloaf  
plant based meatloaf, mashed potatoes, green beans; vegetarian gravy sauce

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## DESSERT

'Osaka Castle' Chocolate Cake  
fresh berries & whipped cream  
OR  
'Himeji Castle' Cheesecake  
fresh berries & raspberry sauce

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✓ \$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*