

About Sushi Yoshi

You have a variety of choices when it comes to Sushi restaurants. Why should you choose Sushi Yoshi?

Well, we love to create the food and the atmosphere that promotes your health and brings family and friends together. When you come in to Sushi Yoshi, you are our family guest!

Our master chef, Yoshi, has years of training under traditional master chefs in Japan. The tastes that he creates are achieved by the disciplined training that he received then and has continued to refine. His training taught Yoshi the love and respect that he expresses in his creations.

Japanese people often say that you not only consume food by mouth, but also by sight. Sort of like French, Japanese cuisine is also a traditional art. Before you dig in, take a moment to enjoy the color, texture and presentation of your dish. You can see the Zen art of traditional Japanese style cooking that is also a lost art in today's fast food industry.

Sushi Yoshi Promise

Sushi Yoshi exists to create and serve authentic and tasty Japanese cuisine to all our customers. In order to serve you the best of Japanese cuisine, we will follow the traditional recipe of Japanese style cooking, which means that we do not cut corners by using ready-made food products. Everything we serve is made from scratch.

The chef at Sushi Yoshi also do not believe in mass-production. Each dish is created after you place your order, so that we can serve each dish in its premium state. Sushi Yoshi strives to serve healthy Japanese food that tastes good. We use as many organic ingredients as we have access to, eliminating as many food additives and artificial colorings as possible.

We also strongly believe in quality dinner time conversation. It is our hope that your visit at Sushi Yoshi will be spent for just that.

Thank you for dining at Sushi Yoshi. If you have any questions or comments, please address your server. If you enjoyed your meal, please share your experience with your family and friends! We hope to see you again soon!!

Sincerely,
Sushi Yoshi staff



SUSHI YOSHI

寿司
志
芳
亭

A-LA-CARTE

Edamame	6
Miso Soup	3
Green Salad (Choice of Wasabi or Yuzu Dressing)	6
Sansai Salad (Edible wild plants with Tofu Dressing)	7
Kaiso Salad (Mixed Seaweed Salad)	7
Kani su (Snow Crab)	10
Ebi su (Shrimp)	7
Tako su (Octopus)	7
Combination Sunomono (Shrimp, crab and octopus)	13
Yasai Takiawase (Eggplant, Pumpkin, Taro, Daikon and Carrot Cooked in soy and sake broth)	7
Agedashi Tofu	6
Shrimp Dumplings (Steamed or deep fried)	8
Lobster Dynamite (With spicy mayonnaise)	23
Chicken Tatsuta-age (Bite size fried chicken marinated in soy sauce and garlic)	7
Vegetable Tempura (5pc)	6
Shrimp Tempura	6
Tempura Combination (2pc shrimp, 1pc white fish and 3pc vegetable)	13
Steamed Rice (Koshihikari)	3
Hijiki Rice	5

※ All substitutions are subject to price increase

※ Seasonal greens may differ based on availability

※ Consuming raw/uncooked seafood and eggs may lead to food borne illness,
especially if you have certain medical conditions.

THE RIGHT TO ENTRE

Tempura Dinner

Served with Soup, House Salad and Steamed Rice

Vegetable Tempura (10pc variety of vegetable)	18
Shrimp Tempura (4pc shrimp and 3pc vegetable)	21
Tempura Combination (2pc shrimp, 2pc white fish and 3pc vegetable)	21
Fish Tempura Tuna, yellowtail, salmon, white fish, halibut and sea bass	20
Seafood Tempura Shrimp, white fish, crab, sea eel, salmon, scallop, and lobster	23
Lobster Tempura (4 o/z lobster and 3pc vegetable)	25

Grilled Dish

Served with Soup, House Salad and Steamed Rice

Salmon 6o/z (Choice of Salt, Teriyaki or Spicy sauce) and 2pc Shrimp Tempura	23
Saba Shioyaki (Salted Mackerel) and 2pc Shrimp Tempura	23

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Sashimi and Sushi Dinner

Served with Soup and House Salad

Sashimi Combination (served with Steamed rice)	28
2pc each tuna, yellowtail, white fish 1pc each salmon, mackerel and octopus	
Nigiri Sushi Variety	33
Tuna, yellowtail, salmon, white fish, shrimp, scallop, snow crab, mackerel, fresh water eel, smelt roe and omelet	
Sushi Combination	27
1/2 tuna roll, 1/2 cucumber roll, tuna, yellowtail, salmon, white fish, shrimp, fresh water eel and smelt roe	
Chirashi Mill-Feuille (Variety of sliced raw fish on seasoned rice)	27

Dinner Combination

Served with Soup and House Salad

<u>Hibiki</u> Sashimi and 2pc Shrimp Tempura (Served with rice)	26
2pc each tuna, yellowtail, salmon, and white fish	
<u>Utage</u> Sushi and 2pc Shrimp Tempura	25
Tuna, yellowtail, salmon, shrimp, white fish and smelt roe	
<u>Miyabi</u> Sashimi and Sushi	35
2pc each tuna and yellowtail 1pc each salmon and white fish sashimi tuna roll, tuna, yellowtail, salmon and shrimp sushi	

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LUNCH BENTO BOXES

Served with Soup or Salad

TAKA: 鷹	20
Sashimi (2pc tuna, 1pc each yellowtail and salmon)	
Tempura (1pc each shrimp, white fish and vegetable)	
Grilled Dish (salmon yan-yaki)	
Simmered Dish (daikon radish, pumpkin, egg plant, taro, carrot and salmon kobumaki)	
Sunomono	
Hijiki Rice	
CHIDORI: 千鳥	25
Sashimi (2pc tuna, 1pc each yellowtail and salmon)	
Sushi (1pc each shrimp, whitefish, salmon, inari)	
Futomaki (4pc)	
Sunomono (Crab, Cucumber and Wakame Seaweed)	

Sashimi & Sushi

Served with Soup or House Salad

Sashimi Combination (Served with Steamed Rice)	25
2pc each tuna, yellowtail, whitefish 1pc each salmon, mackerel and octopus	
Nigiri Sushi	30
Tuna, yellowtail, salmon, white fish, shrimp, scallop, crab, mackerel, smelt roe unagi and omelet	
Sushi Combination	23
Tuna, yellowtail, salmon, white fish, shrimp and california roll	
Chirashi Mill-Feuille Style	25
Variety of sliced row fish on seasoned rice	

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Tempura Lunch

Served with Soup or House Salad with Steamed Rice

Vegetable Tempura (10pc Variety of Vegetable)	15
Shrimp Tempura (4pc Shrimp and 3pc Vegetable)	18
Tempura Combination (2pc Shrimp, 2pc White fish, and 3pc Vegetable)	18
Seafood Tempura (Shrimp, white fish, crab, sea eel, salmon, scallop and lobster)	20
Lobster Tempura (4 o/z Lobster and 3pc Vegetable)	23

Grilled Dish

Served with Soup or House Salad with Steamed Rice
and 2pc Shrimp Tempura

Salmon 6 o/z (Choice of Salt, Teriyaki or Spicy Sauce)	20
Saba Shioyaki (Salted Mackerel)	20

YOSHI'S SPECIAL BLEND SOY SAUCE

Master Chef Yoshi specially prepared his original blend soy sauce for those who really enjoy good sushi and Japanese cuisine. Yoshi' Special Blend Soy Sauce contains a subtle mixture of konbu seaweed sake(rice wine) and mirin (sweet cooking rice wine). This soy sauce is naturally low in sodium and very healthy. We think you will find that it really tastes great with the sushi and Japanese cuisine we offer

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