

ENTRÉES

メインコース

STEP One : CHOOSE YOUR PLATE

ALL PLATES COME WITH A BOWL OF VEGETABLES, NOODLES, AND YOUR CHOICE OF WHITE OR BROWN RICE.

(All entrées are individual orders. Additional \$4.99 for splitting an entrée which includes extra rice, sauce, and personal pot.)

KODOMO = 3 oz. (small)	GEISHA = 5 oz. (medium)	SAMURAI = 7 oz. (large)	SUMO = 10 oz. (extra-large)
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primerIB*

A flavorful Ribeye, cut from the most tender and under-worked part of the cattle, known as the rib primal.

	LUNCH	DINNER
GEISHA	18 ^{.99}	21 ^{.99}
SAMURAI	21 ^{.99}	24 ^{.99}

yojié'sCUT*

An original hand picked angus cut by chef Yojie that is prized for its consistent marbling and distinct beef flavor.

	LUNCH	DINNER
KODOMO	12 ^{.99}	13 ^{.99}
GEISHA	14 ^{.99}	16 ^{.99}
SAMURAI	17 ^{.99}	20 ^{.99}
SUMO	20 ^{.99}	23 ^{.99}

kobéBEEF*

Gold Grade American Kobé is renowned for its superior flavor, tenderness, and marbled texture.

	LUNCH	DINNER
GEISHA	26 ^{.99}	29 ^{.99}
SAMURAI	36 ^{.99}	41 ^{.99}

japaneseWAGYU*

Imported from Japan and graded A-5, the highest grade of meat possible. Extremely marbled with smooth velvety texture and juicy flavor.

	GEISHA	MKT PRICE
SAMURAI	MKT PRICE	MKT PRICE

chickenBREAST*

Thinly sliced pieces of lean breast meat. Our chicken breast is perfect for a low calorie meal.

	LUNCH	DINNER
GEISHA	10 ^{.99}	12 ^{.99}
SAMURAI	12 ^{.99}	15 ^{.99}

kurobutaPORK

Heritage Berkshire® Pork, is a purebred hog famous for its perfect combination of juiciness, flavor, and tenderness. It's known as the kobe beef of pork.

	LUNCH	DINNER
GEISHA	15 ^{.99}	17 ^{.99}
SAMURAI	17 ^{.99}	19 ^{.99}

porkBELLY

Boneless cut of fatty meat from the belly of the pig, rich in flavor and texture. This is a perfect option for bacon lovers.

	LUNCH	DINNER
GEISHA	12 ^{.99}	14 ^{.99}
SAMURAI	13 ^{.99}	15 ^{.99}

sashimiSALMON

Sashimi-Grade Atlantic Salmon is full flavored, and tender. It can be eaten raw or lightly cooked.

	LUNCH	DINNER
GEISHA	19 ^{.99}	21 ^{.99}
SAMURAI	25 ^{.99}	27 ^{.99}

comboPLATE

Choose a Geisha sized plate of chicken, salmon, pork, or pork belly that's paired with a Geisha sized Yojié's Cut Angus Beef plate.

	LUNCH	DINNER
CHICKEN	17 ^{.99}	20 ^{.99}
SALMON	25 ^{.99}	27 ^{.99}
PORK	20 ^{.99}	22 ^{.99}
PORK BELLY	16 ^{.99}	19 ^{.99}

veggieMEDLEY

Napa cabbage, spinach, broccoli, carrot, onion, tofu, enoki mushroom, shiitake mushroom, seaweed, and harusame & udon noodles.

(Subject to change, based on seasonal availability)

LUNCH	DINNER
9 ^{.99}	10 ^{.99}

STEP Two : CHOOSE YOUR DIP

shabuSHABU

Our shabu-shabu is served authentic Japanese style, where ingredients are cooked in a pot of boiling water and piece of kombu (seaweed) for light seasoning. Served on the side are two sauces of choice for dipping cooked meats and vegetables.

Choose 2 Sauces:

- ALKALINE FILTERED WATER & KOMBU
- GOMA (sesame sauce)
- PONZU (citrus soy sauce)
- SWISHER SAUCE (sweet & savory sauce)

sukiyaki

Our signature sukiyaki is served in a shallow pot of sweet sukiyaki sauce where ingredients are cooked. Served on the side is a traditional fresh egg for dipping cooked meats and vegetables.

Add \$2

SUKIYAKI SAUCE

PASTEURIZED EGG (dipping egg)

spicyMISO

Our spicy miso is a spicy twist on the classic Japanese miso broth to cook ingredients in. Served on the side are two sauces of choice for dipping cooked meats and vegetables.

Add \$2

Choose 2 Sauces:

- SPICY MISO BROTH
- GOMA (sesame sauce)
- PONZU (citrus soy sauce)
- SWISHER SAUCE (sweet & savory sauce)

tonkotsu

Our tonkotsu ramen broth is rich, creamy, and full of pork flavor. Served on the side are two sauces of choice for dipping cooked meats and vegetables.

Add \$3

Choose 2 Sauces:

- TONKOTSU BROTH
- GOMA (sesame sauce)
- PONZU (citrus soy sauce)
- SWISHER SAUCE (sweet & savory sauce)

*Items on this menu are served RAW and cooked by YOU, the consumer. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. Internal cooking temperatures are as followed: Chicken 165°F degrees for 15 sec, Beef 155°F degrees for 15 sec.

SIDES

サイド

smallBITES

EDAMAMÉ DIPPERS 3⁹⁹
(MILD OR SPICY)
YOJIÉ BEEF BOWL 5⁹⁹

extras

DOUBLE POT 4⁹⁹
MIXED VEGGIE PLATE 4⁹⁹
INDIVIDUAL VEGGIE 2⁹⁹
PONZU SAUCE 1⁴⁹
GOMA SAUCE 1⁴⁹
SWISHER SAUCE 1⁴⁹
DIPPING EGG 1⁴⁹
RICE 1⁹⁹
NOODLES 2⁹⁹

PORK BELLY 5 oz. 5⁹⁹
PORK BELLY 7 oz. 8⁹⁹
K. PORK 5 oz. 8⁹⁹
K. PORK 7 oz. 10⁹⁹
SALMON 5 oz. 12⁹⁹
SALMON 7 oz. 20⁹⁹
CHICKEN 5 oz. 4⁹⁹
CHICKEN 7 oz. 6⁹⁹

YOJIÉ'S CUT 3 oz. 4⁹⁹
YOJIÉ'S CUT 5 oz. 6⁹⁹
YOJIÉ'S CUT 8 oz. 10⁹⁹
YOJIÉ'S CUT 10 oz. 15⁹⁹
PRIME RIB 5 oz. 9⁹⁹
PRIME RIB 7 oz. 17⁹⁹
KOBÉ 5 oz. 20⁹⁹
KOBÉ 7 oz. 32⁹⁹
WAGYU 5 oz. MKT
WAGYU 7 oz. MKT

BEVERAGES

ドリンク

Signature
teaBLENDs 3⁹⁹
Served in a tea infuser!

CHERRY BLOSSOM*
TIRAMISU BLEND*
ORGANIC GREEN*

icedTEA&COFFEE

SIGNATURE GREEN TEA* 2⁹⁹
ARNOLD PALMER-SAN * 2⁹⁹
JAPANESE ICED COFFEE 3⁹⁹

softDRINKS

COKE *
DIET COKE*
SPRITE *
DR PEPPER *
ORANGE FANTA *
LEMONADE *
CALPICO 3⁹⁹
(JAPANESE YOGURT SOFT DRINK)
RAMUNE 3⁹⁹
(JAPANESE MARBLE CAP SODA)

DRINKS

アルコール

beer

SAPPORO (SM) N/A
SAPPORO (LG) N/A
ASAHI BLACK N/A
KIRIN LIGHT N/A
ECHIGO RED ALE N/A
OZÉ NO YUKIDOKÉ I.P.A. N/A
KUJUKURI OCEAN WEIZEN N/A
IWATEKURA OYSTER STOUT N/A
SHOCKTOP N/A
CORONA N/A
STELLA ARTOIS N/A

saké&SOJU

HOT SAKE N/A
HOT PLUM SAKÉ N/A
(SPLASH OF PLUM WINE)
CHILLED NIGORI N/A
(SWEET CREAMY UNFILTERED)
SPARKLING SAKE N/A
PLUM WINE N/A
TYKU PREMIUM SOJU N/A
(NEAT OR ON THE ROCKS)

sakétinis

N/A

LYCHEE SAKÉTINI
(LYCHEE FLAVOR INFUSED SAKÉ)
APPLE SAKÉTINI
(APPLE FLAVOR INFUSED SAKÉ)
WHITE PEACH SAKÉTINI
(WHITE PEACH FLAVOR INFUSED SAKÉ)

premiumSAKÉ

	GLASS	720mL
TYKU SILVER	N/A	N/A
JUNMAI		
RICH TEXTURE WITH HINTS OF NATURAL SWEETNESS AND PEACH & VANILLA NOTES.		
	330mL	720mL
TYKU BLACK	N/A	N/A
JUNMAI GINJO		
FRESH & SLIGHTLY SWEET WITH SUBTLE PEAR NOTES, LEAVING SOFTNESS ON THE PALATE.		
	330mL	720mL
TYKU WHITE	N/A	N/A
JUNMAI DAIGINJO		
EXCEPTIONALLY REFINED, RICH, SUPPLE, AND FULL BODIEDNOTES WITH BANANA & VANILLA.		

DESSERTS

デザート

Signature chocolateFONDUE

Step one: Choose your plate

FRUIT & PASTRIES 7⁹⁹
STRAWBERRIES 6⁹⁹
STRAWBERRIES & BANANAS 6⁹⁹

Step two: Choose your dip

- GREEN TEA WHITE CHOCOLATE
- MILK CHOCOLATE
- DARK CHOCOLATE

iceCREAM

ICE CREAM SCOOP 2⁹⁹

- YOJIÉ PURPLE UBÉ
- GREEN TEA
- VANILLA

MOCHI 3⁴⁹

Choose up to 2 flavors

- GREEN TEA
- STRAWBERRY
- MANGO

RAMUNE FLOAT 4⁹⁹
(JAPANESE MARBLE SODA WITH VANILLA ICE CREAM)

* Indicates refillable beverages