ヤシ

SUSHI & TEPPANYAKI

いらっしゃいませ

Since 2013

BEVERAGES

Soda *Coke|DietCoke|CokeZero|Sprite|RootBeer|Dr.Pepper|Lemonade|RaspberryIcedTea*	4
Iced *Tea*	4
Iced Matcha	5
Hot Green Tea	4
Ramune *Japanese Soda*	4
Milk *Regular | Chocolate (refill: $1.50)*	4 | 5
Juice *Apple | Cranberry | Pineapple (refill: $1.50)*	5
Bottled Water	3
Sparkling Water	4

APPETIZERS

Soup *Miso | Mushroom*	3.5
House Salad *Lettuce, Sliced Purple Cabbage & Carrots, House Dressing*	4
Seaweed Salad	7
Squid Salad	9
Edamame *+$1 spicy*	6
Fried Spring Roll *Vegetable (3pcs)*	8
Gyoza *Pork or Vegetable (6pcs)*	8
Chicken Strips *(6pcs)*	9
Sake Kama *Grilled Salmon Collar*	7
Hamachi Kama *Grilled Yellowtail Collar*	16
Panko Calamari	13
Panko Scallops	14
Takoyaki *Balled, Dashi-Based Wheat Flour Batter Fried w/ Octopus (4pcs)*	5
Karaage *Japanese Popcorn Chicken Served w/ Sweet & Citrus Mayo Sauce (6oz)*	10

TEMPURA

Vegetable *12pcs*	10
Shrimp *7pcs*	10
Combo *Vegetables (8pcs) & Shrimp (3pcs)*	12

YAKITORI

Two Skewers w/ Teriyaki Glaze

Chicken *6pcs*	8
Beef *6pcs*	11
Shrimp *6pcs*	10
Combo *Chicken, Beef, Shrimp*	12

BAR

DRAFT BEERS
Large Draft Beer *(22oz)* +$2

Coors Light	5
Blue Moon	6
Sapporo	6
Scottsdale Blonde	6
Seasonal IPA/Beer	6

**ask server for seasonal beers*

BOTTLED BEERS

Bud Light	5
Corona Extra	5
Guinness	6
Heineken	6
Lucky Buddha	6
Michelob Ultra	5

JAPANESE BEERS
Sake Bomber +$4 **Large Sake Bomber** +$6

Asahi *22oz*	8
Orion *22oz*	10
Sapporo *22oz*	9
Kirin *22oz*	8
Kirin Light *22oz*	8

Kawaba Twilight Ale	8
Kawaba Pearl Pilsner	8
Kawaba Snow Weizen	8
Kawaba Sunrise Ale	8

HOUSE SAKE
Large *(8oz)* +$2

Hot | Cold *4oz*	5
Lychee *4oz*	7

SPECIALTY WINE

Takara Premium Plum Wine *Japan*	10
Mionetto Prosecco Brut *Italy*	10

BOTTLED SAKE
Ordered from Dryest to Sweetest

Suijin Junmai *300ml* *Its dry profile elevates any dish. Pairs well w/ seafood, chicken, and beef*	16
Sho-Chiku-Bai Premium Ginjo *300ml* *Silky and fruity. Pairs well w/ seafood*	15
Makiri Junmai Ginjo *300ml* *Clean, deep flavor. Extra dryness. Pairs well w/ sushi and seafood*	16
Tanrei Junmai *180ml* *Smooth, semi-dried taste that pairs well w/ salty, or rich flavors*	9
Hana Awaka Sparkling Flower *250ml* *Slightly sweet notes that refresh the palate*	16
Poochi Poochi Sparkling Sake *300ml* *Aromas of lemon and candy, this bubbly has absolutely no aftertaste – pairing well w/ tempura, meat, salmon*	16
Hana-Kohaku *300ml* *Elegant aroma. Fresh, crispy tartness w/ plum juice*	16
Hakutsuru Superior Junmai Ginjo *300ml* *Floral fragrant sake pairs well w/ light & salty dishes*	16
Sayuri Nigori *300ml Unfiltered* *This cherry blossom noted nigori has a lush, creamy body*	16
Kurosawa Nigori *300ml Unfiltered* *Complements spicy foods or desserts*	15
Yuki Nigori *375ml Unfiltered* *Available in two flavors: White Peach & Lychee*	21
Strawberry | Pineapple | Yuzu Nigori *300ml Unfiltered*	16
Ikezo Sparkling Jelly Sake *180ml* *Mixed berry jellied sake w/ sparkling bubbles of carbonation*	9

BAR

$12 SIGNATURE DRINKS

ASIAN PEAR MARTINI Absolut Pear Vodka, Elderflower Syrup, Sweet & Sour, Apple Juice
ASIAN SANGRIA Lychee Sake, Sweet Tea Vodka, Sweet & Sour, Pineapple Juice
BONITA ROSA MARGARITA Tequila, Hibiscus Syrup, Simple Syrup, Sweet & Sour, and Mint
DIAMOND DREAMS Tequila, Triple Sec, Sweet & Sour, Hibiscus or Lavender Syrup
FLIRT Sweet Tea Vodka, Elderflower Syrup, Sweet & Sour
GEISHA Bird Dog Peach Whiskey, Cold Sake, Ginger Liqueur, Club Soda
LYCHEE MARTINI Housemade Lychee Sake, Lychee Syrup, Rum, Sweet & Sour
ORIENT EXPRESS MARTINI Sailor Jerry Spiced Rum, Blood Orange Liqueur, Sweet & Sour, Simple Syrup
SCOTTISH MULE Hendrick's Gin, Cucumber, Ginger Beer

RED WINE
Glass | Bottle

Sycamore Lane *Cabernet*	9 | 28
Imagery *Cabernet Sauvignon*	14 | 43
Underwood Cell Cellar *Pinot Noir*	11 | 34
Drumheller *Merlot*	11 | 34
Josh Cellars Legacy *Blend*	11 | 34
Avalon *Cabernet Sauvignon*	11 | 34

WHITE WINE
Glass | Bottle

Villa Pozzi Moscato *Italy*	11 | 34
Sycamore Lane *White Zinfandel*	9 | 28
Sycamore Lane *Pinot Grigio*	9 | 28
Ruffino Lumina *Pinot Grigio*	11 | 34
Kung Fu Girl *Riesling*	11 | 34
Sycamore Lane *Chardonnay*	9 | 28
Hess Select *Chardonnay*	13 | 40
13 Celcius *Sauvignon Blac*	11 | 34

HARD BEVERAGES

White Claw *Black Cherry | Mango*	6
Surfside *Green Tea: +Mango | +Peach | +Lemonade*	6
Twisted Tea *(w/ Sake +$3)*	6

SOJU
Korean Spirits

Chum - Churum *Original*	13
Soon Hari *(ask server for available flavors)*	13

Full Bar (custom cocktails are welcome)

TEPPANYAKI

Included Sides: mushroom soup, salad, vegetables
white rice (fried rice $2.50), shrimp (2pcs)

VEGETARIAN (+Tofu) **19**
**does not include 2pcs shrimp*

TERIYAKI CHICKEN (7oz | 5oz) **21**
+NY Steak (5oz) 30
+Shrimp (6pcs) 27
+Scallops (4oz) 33
+Filet Mignon (5oz) 34
+Lobster (5oz) 47

NEW YORK STEAK (7oz | 5oz) **28**
+Shrimp (6pcs) 33
+Scallops (4oz) 39
+Calamari (6oz) 38
+Sea Bass (5oz) 46
+Salmon (5oz) 37
+Tuna (5oz) 40
+Lobster (5oz) 49

FILET MIGNON (7oz | 5oz) **34**
+Shrimp (6pcs) 37
+Scallops (4oz) 42
+Calamari (6oz) 40
+Sea Bass (5oz) 49
+Salmon (5oz) 42
+Tuna (5oz) 44
+Lobster (5oz) 54

YAKINIKU (5oz) **29**
Thinly sliced NY Steak, *sautéed w/ onions in a savory & sweet marinade*

SHRIMP (12pcs) **29**

TERIYAKI SALMON (7oz) **28**

SCALLOPS (7oz) **30**

CALAMARI (12oz) **31**

LOBSTER (14oz) **60**

SPECIALS

SEARED TUNA (7oz) **31**

CHILEAN SEA BASS (7oz) **36**

SEAFOOD COMBO **63**
Shrimp (6pcs) Scallops (4oz) Lobster (5oz)

CHEF'S COMBO **58**
Shrimp (6pcs) Filet Mignon (5oz) Lobster (5oz)

KIDS (12 & Under Only)

TERIYAKI CHICKEN (5oz) **16**

NEW YORK STEAK (5oz) **19**

SHRIMP (6pcs) **18**

ADDITIONAL SIDES

SOUP: MUSHROOM | MISO **3.5**
FRIED RICE **5.5**
NOODLES **6**
VEGETABLES **5**
EGG **1.5**

SHRIMP (6pcs) **11**
SCALLOPS (4oz) **16**
CALAMARI (6oz) **13**
LOBSTER (5oz) **25**

CHICKEN (5oz) **11**
NEW YORK STEAK (5oz) **16**
FILET MIGNON (5oz) **17**

SALMON (5oz) **15**
SEARED TUNA (5oz) **18**



**Please notify server of allergies upon ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*
Gratuity will be added on parties of 6 or more



LUNCH

ENTRÉES **Included sides:** Vegetables and White Rice (*+$2.50 Fried Rice*)

VEGETARIAN (w/ *TOFU*) 14

TERIYAKI CHICKEN 16

NEW YORK STEAK 23

TERIYAKI SALMON 23
Sautéed w/ Mushrooms

CHICKEN KATSU 17
Panko-fried chicken cutlets, served w/ katsu sauce

PORK KATSU 18
Panko-fried pork cutlets, served w/ katsu sauce



YAKINIKU BOWL 24
Thin cuts of NY Steak, sautéed w/ onions, cabbage, and carrots in a savory & sweet marinade

FRIED RICE

EGG 10

CHICKEN 11

BEEF 13

SHRIMP 13

COMBO (CHK, BF, SHR) 16



FISH KATSU 18
Panko-fried cod, served w/ katsu sauce



ADDITIONAL SIDES

SOUP: MUSHROOM | MISO 3.5

HOUSE SALAD 4

FRIED RICE 5.5

EGG 1.5

RAMEN

Includes: ***Soy Sauce-Marinated Egg, Corn, Spinach, and Slices of Meat***

SPICY BEEF 15
Made w/ our House Chili Powder

SPICY MISO BEEF 15
Made w/ our Housemade Miso Chili Paste

CHASHU 16
Broth: *Creamy, Umami Pork Bone Broth*
Meat: *Pork Belly*

SEAFOOD 17
Broth: *Dashi*
Toppings: *Scallop, Shrimp, Green Mussel, Corn, Crab Stick, and Spinach*



CHASHU RAMEN
For authentic flavor: +$2 Black Garlic Oil

UDON NOODLE SOUP

Broth: ***Dashi***
Includes: ***Udon (Thick Wheat-Flour Noodle), Bonito***

NABEYAKI UDON 16
Onions, Chicken, Tempura Shrimp & Zucchini, Chili Powder

SEAFOOD UDON 18
Shrimp, Scallop, Green Mussel, Crab



NABEYAKI UDON

YAKISOBA Stir-fried noodles w/ vegetables

VEGETABLE 14
CHICKEN 16
BEEF 17
SHRIMP 17
COMBO (Chk, Bf, Shr) 19



SHRIMP YAKISOBA

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BENTO BOX

Served w/ edamame, 4pcs California roll, and combo tempura. No substitutions.

TERIYAKI CHICKEN	17
TERIYAKI NY STEAK	19
TERIYAKI SALMON	19



BENTO BOX

SUSHI BENTO

Served w/ edamame and a side of soup

BOX #1 13
4pcs California roll & 4pcs Spicy Tuna roll

BOX #2 15
4pcs Spicy Tuna roll & 4pcs Nigiri (chef's choice)

BOX #3 15
Shrimp Tempura roll & 3pcs sashimi (chef's choice)



SUSHI BENTO

SUSHI SPECIALS

No substitutions

TEMAKI (hand roll) 8
Cucumber, avocado, sprouts, and your choice:
Crab Mix | Spicy Crab | Spicy Tuna | Spicy Octopus
Salmon | Tuna | Octopus | Yellowtail

SASHIMI SALAD 14
2pcs Red Snapper, 2pcs Salmon, 2pcs Tuna over a spring mix salad w/ cucumber, crab stick, tomatoes, jalapeno, and avocado. Sauce: Spicy Ponzu

POKE BOWL 15
Pick two toppings: Salmon, Albacore, Tuna, Octopus
Base: sushi rice or spring mix (tossed w/ cucumber, tomato, jalapeno, and avocado.
Sauce: Spicy Ponzu

HALF/HALF ROLL (4pcs/4pcs) 14
Pick two: Golden California | Philly | Tootsie | Alaska
Boston | Unagi Cucumber | Spicy Crab | Spicy Salmon
Spicy Tuna | Spicy Albacore | Spicy Octopus

2 for $17

Golden California | Spicy Crab Crunch | Unagi Cucumber | Boston | Spicy Tuna | Spicy Salmon | Spicy Yellowtail |Spicy Octopus | Vegetable Tempura | Shrimp Tempura

2 for $21

Pick two: Golden California | Philly | Tootsie | Alaska | Boston | Unagi Cucumber | Spicy Crab | Spicy Salmon Spicy Tuna | Spicy Albacore | Spicy Octopus

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KIDS

(For ages 12 and under – only)

TERIYAKI CHICKEN (5oz) — **14**

Chicken breast topped w/ sesame seeds, fried rice

STEAK (5oz) — **16**

New York steak topped w/ sesame seeds, fried rice

SHRIMP (8pcs) — **16**

Lemon butter shrimp, fried rice

KARAAGE CHICKEN MEAL — **14**

Light, crispy coated Japanese-style fried chicken (using dark meat for its juiciness). Served w/ a sweet and citrusy, mayo sauce and a side of fried rice

CHICKEN STRIPS (6oz) — **14**

Panko breaded chicken strips. Served with/ ranch and a side of fried rice

YAKISOBA — **15**

Stir-fried yakisoba noodles w/ shredded cabbage, onion, and carrots



KARAAGE CHICKEN

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DINING

ENTRÉES **Included Sides:** Vegetables and Rice (+$2.50 Fried Rice)

VEGETARIAN (w/ *TOFU*) 16

TERIYAKI CHICKEN 20

NEW YORK STEAK 25

TERIYAKI SALMON 25
Sautéed w/ Mushrooms

CHICKEN KATSU 19
Panko-fried chicken cutlets, served w/ katsu sauce

PORK KATSU 20
Panko-fried pork cutlets, served w/ katsu sauce



YAKINIKU BOWL 26
Thin cuts of NY Steak, sautéed in a savory & sweet marinade. Served w/ onion, cabbage and carrots, side of vegetables over white rice

FRIED RICE

EGG 10

CHICKEN 11

BEEF 13

SHRIMP 13

COMBO (CHK, BF, SHR) 16



FISH KATSU 20
Panko-fried cod, served w/ katsu sauce



ADDITIONAL SIDES

SOUP: MUSHROOM | MISO 3.5

HOUSE SALAD 4

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EGG 1.5

RAMEN

Includes: ***Soy Sauce-Marinated Egg, Corn, Spinach, and Slices of Meat***

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NABEYAKI UDON

YAKISOBA Stir-fried noodles w/ vegetables

VEGETABLE 14
CHICKEN 16
BEEF 17
SHRIMP 17
COMBO (Chk, Bf, Shr) 19



SHRIMP YAKISOBA

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CHICKEN STRIPS (6oz) — **14**
Panko breaded chicken strips. Served with/ ranch and a side of fried rice

YAKISOBA — **15**
Stir-fried yakisoba noodles w/ shredded cabbage



KARAAGE CHICKEN

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STARTERS

BAKED GREEN MUSSEL	9
JALAPEÑO POPPERS	11
QUAIL EGG SHOOTER	5
SALMON & CRAB ROLL-UP	20
SUNO MONO	5
STUFFED MUSHROOMS	9
STUFFED SHRIMP	9
TUNA POKE SALAD	14
WHITE TUNA ROLL-UP	21
YELLOWTAIL CARPACCIO	21
TAMMY SPOONS	20

NIGIRI
2pcs (over rice)

ALBACORE	7
CRAB	4
FLYING FISH EGGS	6
FRESH WATER EEL	8
MACKEREL	6
OCTOPUS	7
QUAIL EGGS	2
RAW SHRIMP	9
SALMON	7
SALMON EGGS	8
SEARED BEEF	8
SHRIMP	6
SMELT EGGS	6
SMOKED SALMON	8
SWEET EGG	5
SWEET TOFU	5
SQUID	7
TUNA	9
WHITE FISH	6
WHITE TUNA	8
YELLOWTAIL	9

SASHIMI
6pcs

ALBACORE	16
CHIRASHI DON	26
OCTOPUS	17
SALMON	16
SASHIMI SALAD	18
SEARED BEEF	15
TUNA	19
TUNA TATAKI	20
WHITE TUNA	17
YELLOWTAIL	19

SASHIMI COMBO
(Chef's Choice)

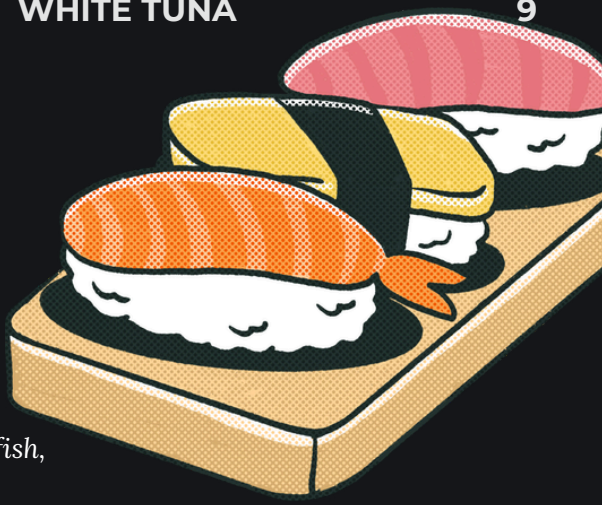
SMALL (12pcs)	30
MEDIUM (24pcs)	48
LARGE (36pcs)	68

SIGNATURE ROLLS

BAKED SALMON	14
BARBIE	15
BASIL	16
BEAST	19
BOO-YAH-KAH	16
CHILI CHEEZ	9
CHIMICHANGA	16
FIRECRACKER	16
FUTOMAKI	9
LAS VEGAS	13
LOBSTER	43
LOLLIPOP	16
LOVERS	15
ORANGE	15
RYU	18
SCALLOP DYNAMITE	16
SOUR	14
SPICY MAMA	16
SURF 'N TURF	16

ROLLS
5-8pcs (hand rolls by request)

ALASKA	13
AVOCADO	4
BOSTON	10
CALIFORNIA	6
CATERPILLAR	14
CRUNCH	11
CUCUMBER	5
DRAGON	14
EEL TEMPURA	10
PHILLY	10
RAINBOW	15
PICKLED RADISH	4
SALMON	8
SALMON SKIN	9
SHRIMP TEMPURA	10
SOFT SHELL CRAB	11
SPICY ALBACORE	10
SPICY CRAB	10
SPICY CRAB SHR TEMPURA	12
SPICY OCTOPUS	10
SPICY SALMON	11
SPICY SCALLOP	12
SPICY TUNA	10
SPICY TUNA SHR TEMPURA	10
SPICY YELLOWTAIL	11
TEMPURA CALIFORNIA	8
TUNA	9
TOOTSIE	10
UNAGI CUCUMBER	11
VEGETABLE	7
VEGETABLE TEMPURA	8
WHITE TUNA	9



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