

# Appetizers | From the Sushi Bar

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## **Yoki Mountain\***

**\$14.95**

Finely chopped crabstick, octopus, shrimp, avocado, and fresh cucumber tossed with Yoki's spicy mayo and peach sauce. Topped with scallion, tobiko, and crispy rice, all served over a fresh piece of lettuce.

## **New Zealand Mussel\***

**\$7.30**

New Zealand mussel baked with Yoki's special sauce. Served over fresh slices of cucumber and topped with tobiko, scallion, and sweet soy sauce.

## **Naruto\***

**\$8.35**

Chunks of crabstick, tobiko, and avocado rolled in cucumber. Served with Ponzu sauce.

## **Nama-Harumaki\***

**\$8.50**

Chunks of Atlantic salmon, jumbo shrimp, and crabstick, with fresh diced cucumber and lettuce rolled in Japanese rice paper. Served with Yoki's special sauce.

## **Tuna Tataki**

**\$15.70**

Fresh tuna thinly sliced and torched to perfection. Served with scallion, Daikon radish, and Ponzu sauce.

## **Summer Lake**

**\$14.65**

Fresh yellowtail thinly sliced and marinated in Ponzu sauce and olive oil topped with crispy rice and scallion.

**Before placing your order, please inform your server if a person in your party has a food allergy.**

\*These menu items are served raw.

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contact your Public Health Officials or Physician for additional information.

Parties of 10 or more will incur an 18% gratuity.

# Sushi | a La Carte

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<b>Maguro*</b> Tuna	<b>\$5.50</b>	<b>Ikura*</b> Salmon Roe	<b>\$5.00</b>
<b>Shiro Maguro*</b> White Tuna	<b>\$5.50</b>	<b>Ika*</b> Squid	<b>\$4.25</b>
<b>Hamachi*</b> Yellowtail	<b>\$5.50</b>	<b>Tako*</b> Octopus	<b>\$5.25</b>
<b>Sake*</b> Salmon	<b>\$5.00</b>	<b>Kanikama</b> Crabstick	<b>\$4.00</b>
<b>Smoked Salmon*</b>	<b>\$5.50</b>	<b>Ebi</b> Cooked Shrimp	<b>\$4.50</b>
<b>Suzuki*</b> Sea Bass	<b>\$4.50</b>	<b>Tamago</b> Egg Omelette	<b>\$3.50</b>
<b>Unagi</b> Eel	<b>\$5.00</b>	<b>Tai*</b> Red Snapper	<b>\$4.75</b>
<b>Tobiko*</b> Flying Fish Roe	<b>\$4.75</b>		

Any of the above items may be ordered as sashimi (3 pieces)  
for an additional \$2.00

😊 Brown rice is available instead of white rice for no additional charge.



# Makimōno | Rolled Sushi

## NON-RAW MAKI

<b>Boston Maki</b> Lettuce, cucumber, avocado and shrimp with mayo.	<b>\$6.50</b>	<b>California Maki</b> Crabstick, cucumber and avocado	<b>\$5.75</b>
<b>Spider Maki</b> Soft shelled crab tempura with tobiko, cucumber, avocado, spicy mayo and sweet soy sauce	<b>\$10.95</b>	<b>Unagi Cucumber / Avocado Maki</b> Eel with cucumber or avocado	<b>\$6.25</b>
<b>House Vegetarian Maki</b> Oshinko, seaweed salad, avocado, cucumber, yamagobo and kanpyo.	<b>\$6.00</b>	<b>Shrimp Tempura Maki</b> Shrimp tempura with cucumber and sweet soy sauce.	<b>\$8.50</b>
<b>Futo Maki</b> Egg, crabstick, oshinko, kanpyo, yamagobo, cucumber, and avocado.	<b>\$7.50</b>	<b>Idaho Maki</b> Sweet potato tempura with sweet soy sauce.	<b>\$4.95</b>
<b>Yellowtail Tempura Maki</b> Yellowtail tempura, avocado, cucumber, tobiko, with spicy mayo and sweet soy sauce.	<b>\$7.95</b>	<b>Kappa Maki</b> Cucumber roll	<b>\$3.70</b>
<b>Spicy Scallop Maki</b> Cooked sea scallops with avocado, cucumber, and spicy mayo.	<b>\$7.95</b>	<b>Backdraft Maki</b> Cooked salmon with spicy mayo, cucumber and avocado.	<b>\$6.50</b>
<b>California Sunrise Maki</b> Jumbo California Sunrise roll topped with oven baked salmon, spicy mayo and scallions.	<b>\$11.50</b>	<b>Rock &amp; Roll Maki</b> Deep fried jumbo roll of yellowtail, salmon, white fish, avocado, and scallions with sweet soy sauce.	<b>\$10.95</b>
<b>Caterpillar Maki</b> Eel and cucumber inside topped with avocado.	<b>\$10.25</b>	<b>Dragon Maki</b> California roll inside with eel and avocado on top.	<b>\$11.95</b>
		<b>Ninja Maki</b> Shrimp tempura inside with eel and avocado on top.	<b>\$13.50</b>

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# Makimōno | Rolled Sushi

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## RAW & SPECIAL MAKI

<b>Red Sox Maki*</b>	<b>\$13.95</b>	<b>Crazy Maki*</b>	<b>\$12.95</b>
Tuna, cucumber and avocado roll topped with fresh sliced tuna and a mixture of tempura flakes and baked chopped eel. Finished with tobiko, scallion and glazed sweet sauce and spicy mayo.		Shrimp tempura inside with salmon and avocado on top.	
<b>Celtics Maki*</b>	<b>\$13.95</b>	<b>Hawaii Maki*</b>	<b>\$15.95</b>
Unagi and cucumber roll topped with a mixture of crispy tempura flakes and spicy crunchy tuna. Finished with fresh sliced avocado, tobiko, scallion, and glazed with sweet sauce and spicy mayo.		Shrimp tempura maki topped with fresh sliced tuna and a mixture of tempura flakes, spicy mayo, crabstick and tobiko. Finished with glazed pineapple sauce and pieces of pineapple.	
<b>Bruins Maki*</b>	<b>\$13.95</b>	<b>Spicy Salmon Maki*</b>	<b>\$6.50</b>
Spicy cooked salmon, cucumber and cream cheese roll topped with fresh sliced salmon and a mixture of crispy tempura flakes and spicy white tuna. Finished with tobiko, scallion, and glazed with sweet sauce and spicy mayo.		Salmon with cucumber, tobiko, and spicy mayo.	
<b>Patriots Maki*</b>	<b>\$15.95</b>	<b>Spicy Tuna Maki*</b>	<b>\$6.95</b>
White tuna and cucumber maki topped with shiso leaf and 3 types of fish. Finished with rainbow tobiko and glazed mango sauce.		Tuna with cucumber, tobiko, and spicy mayo.	
<b>Rainbow Maki*</b>	<b>\$13.60</b>	<b>Good Time Maki*</b>	<b>\$8.35</b>
California Maki with salmon, tuna, yellowtail and avocado on top.		Cream cheese, cucumber, and smoked salmon.	
<b>Midori Maki*</b>	<b>\$12.95</b>	<b>Negihama Maki*</b>	<b>\$5.50</b>
Yellowtail, salmon, and tuna roll topped with wasabi tobiko and scallions.		Yellowtail and scallions roll	
		<b>Alaska Maki*</b>	<b>\$6.05</b>
		Salmon, cucumber and avocado	
		<b>Tekka Maki*</b>	<b>\$5.50</b>
		Tuna roll	
		<b>Sake Maki*</b>	<b>\$5.00</b>
		Salmon roll	

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# Entrees | from the Sushi Bar

Served with Miso Soup and Side Salad

<b>Yoki Island</b> Three types of fish lightly torched to perfection. Sashimi style cut over tossed fresh salad with chef's special dressing.	<b>\$24.95</b>
<b>Nigiri*</b> Chef's choice of 10 pieces of assorted sushi and 6 pieces of maki.	<b>\$23.00</b>
<b>Sashimi Deluxe*</b> Chef's choice of 17 pieces of assorted sashimi served with white rice on the side.	<b>\$27.75</b>
<b>Sushi Sashimi Combination Deluxe*</b> Chef's choice of assorted 5 pieces of sushi, 12 pieces of sashimi and 6 pieces of maki.	<b>\$29.95</b>
<b>Non Raw Sushi Combination</b> Chef's choice of assorted 6 pieces of non-raw fish sushi and shrimp tempura maki.	<b>\$19.95</b>
<b>Maki Combination*</b> California, spicy tuna, and shrimp tempura maki.	<b>\$19.95</b>
<b>Chirashi*</b> Assorted fresh fish and Japanese pickles over a bed of seasoned sushi rice.	<b>\$21.95</b>
<b>Vegetable Maki Combination</b> 5 pieces of house vegetable maki, 6 pieces of sweet potato maki and 6 pieces of cucumber and avocado maki.	<b>\$14.95</b>
<b>Rock the Boat for Two*</b> Chef's choice of 10 pieces of assorted sushi, 17 pieces of sashimi and 12 pieces of maki.	<b>\$54.45</b>

# Appetizers | from the Kitchen

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<b>Edamame</b> Boiled green soybeans, lightly salted.	<b>\$5.50</b>	<b>Tiger Eyes*</b> Smoked salmon and avocado wrapped in squid, then deep fried, sliced and served with wasabi mayo sauce.	<b>\$10.50</b>
<b>Gyoza</b> Pork and vegetable dumplings served steamed, or pan fried.	<b>\$6.25</b>	<b>Enoki Beef Maki</b> Enoki mushrooms rolled in sliced beef then broiled and smothered in teriyaki sauce.	<b>\$10.25</b>
<b>Yakitori</b> Barbecued chicken and scallions on a skewer with teriyaki sauce	<b>\$6.25</b>	<b>Vegetarian Fried Spring Rolls</b> Crispy spring rolls filled with shredded vegetables served with sweet and sour sauce.	<b>\$5.75</b>
<b>Beef Tataki*</b> Sliced rare beef served with sliced onions and ponzu sauce.	<b>\$8.75</b>	<b>Hotate-Hokkaiyaki</b> Scallops and crab sticks baked in spicy mayo, with tobiko and enoki mushrooms.	<b>\$9.75</b>
<b>Tempura</b> Fresh shrimp and seasonal vegetables deep fried in a light batter, served with Yoki's special dipping sauce.	<b>\$9.25</b>	<b>Soft Shell Crab</b> Deep fried soft shell crab served with scallions, grated daikon radish and ponzu sauce.	<b>\$10.50</b>
<b>Yaki-Ika</b> Grilled fresh squid served with grated ginger.	<b>\$8.95</b>	<b>Deep Fried Oysters</b> Battered fried oysters served with tonkatsu and spicy mayo sauces.	<b>\$7.85</b>
<b>Shumai</b> Ground shrimp dumplings served steamed or fried.	<b>\$6.25</b>		



# Entrees | from the Kitchen

Served with Miso Soup, Steamed White Rice and Side Salad

## Teriyaki

Fresh seafood or fresh tender meats broiled to perfection and smothered in our special teriyaki sauce. Served with stir fried Soba noodles and fresh mixed vegetables on a hot sizzling plate.

<b>Tofu</b>	<b>\$16.50</b>
<b>Chicken</b>	<b>\$17.25</b>
<b>Salmon</b>	<b>\$19.50</b>
<b>Shrimp</b>	<b>\$19.75</b>
<b>Beef</b>	<b>\$19.95</b>
<b>Scallop</b>	<b>\$19.95</b>

## Fried Rice

Mixed vegetable with egg and soy, garnished with sliced scallions. Choice of beef, chicken, or shrimp.

**\$14.50**

## Nabeyaki-Udon

Thick udon noodles served in a light fish broth with shrimp tempura, chicken, fish cake and topped with an egg.

**\$14.95**

## Yaki-Udon or Soba

Stir fried noodles with mixed vegetables. Choice of soba or udon. With beef, chicken or shrimp.

**\$14.95**

## Tempura

Lightly battered and deep fried seafood and vegetables.

<b>Vegetable</b>	<b>\$14.25</b>
<b>Shrimp &amp; Vegetable</b>	<b>\$18.95</b>

## Hibachi Steak

Cooked on a Hibachi grill and served on a hot sizzling plate with mixed vegetables and stir fried Soba noodles.

**\$18.75**

## Hibachi Yoki Trio

Sirloin steak, shrimp and chicken cooked on a hibachi grill and served on a hot sizzling plate with mixed vegetables and stir fried Soba noodles.

**\$24.95**

## Unaju

Boiled fresh water eel glazed with a special sweetened soy sauce. Served over a bed of rice and Japanese pickle.

**\$20.75**

# Sides | and More

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## Salad

**House Salad** **\$6.50**  
*Mixed salad with ginger sauce*

**Seaweed Salad** **\$6.95**  
*Fresh seaweed seasoned in sesame served in a wonton bowl.*

**Avocado Salad\*** **\$7.50**  
*Avocado mixed with diced crab stick, cucumber and flying fish roe topped with layers of fresh salmon.*

## Soup

**Miso-Shiru** **\$2.95**  
*Soybean soup with tofu, seaweed and scallions.*

**Agedashi Tofu** **\$6.95**  
*Deep fried tofu served in a light, fresh fish broth with scallions, grated daikon radish, bonito flakes and nameko mushrooms.*

## Side Orders

**Side Rice** **\$2.00**

**Side Noodle** **\$3.00**

**Side Vegetable** **\$4.95**

**Side Salad** **\$2.00**

## Desserts

**Mochi Ice Cream** **\$6.50**

**Green Tea Tempura Ice Cream** **\$6.50**

**Red Bean Tempura Ice Cream** **\$6.50**