

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. Splitting entrée, which includes extra rice, sauce and personal pot, add \$5.99.

		LUNCH	DINNER
yojié's CUT original hand picked angus beef cut by Chef Yojié	geisha (regular)	14.99	16.99
	samurai (large)	17.99	20.99
	sumo (x-large)	20.99	23.99
prime RIB	geisha (regular)	18.99	21.99
	samurai (large)	21.99	24.99
kobé BEEF	geisha (regular)	26.99	29.99
	samurai (large)	36.99	41.99
japanese WAGYU	geisha (regular)		market price
	samurai (large)		market price
chicken BREAST	geisha (regular)	10.99	12.99
	samurai (large)	12.99	15.99
kurobuta PORK	geisha (regular)	15.99	17.99
	samurai (large)	17.99	19.99
sashimi SALMON	geisha (regular)	19.99	21.99
	samurai (large)	25.99	27.99
veggie MEDLEY napa cabbage, seaweed, broccoli, carrots, onions, tofu, mushrooms, harasame and udon noodles	geisha (regular)	9.99	10.99
combo PLATE	Yojié Cut with Chicken	18.99	20.99
	Yojié Cut with Pork	22.99	24.99
	Yojié Cut with Salmon	25.99	28.99

STEP Two : CHOOSE YOUR BROTH



shabuSHABU

authentic Japanese style
of cooking in boiling water
with kombu (seaweed)

served with your choice
of 2 dipping sauces

ponzu (citrus soy)
goma (sesame)
swisher (sweet & savory)



sukiyaki

our signature sweet broth
made with soy sauce
sugar and mirin served
with fresh egg to dip
Add \$2.00



pasteurized egg
on side to dip



spicyMISO

our traditional miso
flavored broth with
a spicy twist
Add \$2.00

served with your choice
of 2 dipping sauces

ponzu (citrus soy)
goma (sesame)
swisher (sweet & savory)



tonkotsu

a rich and creamy
pork flavor
ramen broth
Add \$3.00

served with your choice
of 2 dipping sauces

ponzu (citrus soy)
goma (sesame)
swisher (sweet & savory)

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: Chicken 165° F for 15 seconds, Beef 155° F for 15 seconds.



ASAHI DRAFT	6
ASAHI PITCHER	18
ASAHI BREWMASTERS	7
FIRESTONE 805	7
MODELO	6



ASAHI DRAFT	6
ASAHI PITCHER	18
ASAHI BREWMASTERS	7
FIRESTONE 805	7
MODELO	6



saké

HOUSE SAKÉ	8
HOT PLUM SAKÉ	8
PLUM WINE	8
TYKU PREMEIUM SOJU	9

saké by the bottle

NIGORI LYCHEE	10
NIGORI WHITE PEACH	10
MIO SPARKLING SAKÉ	14
NIGORI GENSHU	15

sakétinis

LYCHEE	7
APPLE	7
WHITE PEACH	7



saké

HOUSE SAKÉ	8
HOT PLUM SAKÉ	8
PLUM WINE	8
TYKU PREMEIUM SOJU	9

saké by the bottle

NIGORI LYCHEE	10
NIGORI WHITE PEACH	10
MIO SPARKLING SAKÉ	14
NIGORI GENSHU	15

sakétinis

LYCHEE	7
APPLE	7
WHITE PEACH	7

