

# LUNCH ENTREES

Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## SUSHI LUNCH SPECIAL

SERVED WITH MISO AND SALAD

### SUSHI/SASHIMI LUNCH

\$23.95

Fresh Sashimi (10 pcs) Tuna, Salmon, Yellowtail, Albacore, white fish, & Nigiri sushi (5pcs) tuna, salmon, yellowtail, albacore, shrimp

### SUSHI & ROLL COMBO

\$16.95

Chef's choice fresh sushi of the day (4pcs. Tuna, salmon, yellowtail, shrimp) substitute fish may charge extra, California Roll (4pcs) & choice of one Roll below

### SASHIMI & ROLL COMBO

\$16.95

Chef's choice fresh sashimi of the day (4pcs. 2pcs tuna, 2 pcs salmon), & California Roll (4pcs) & one Roll below:

**Samurai Roll** (spicy tuna on crunch Roll)  
**Ninja Roll** (yellow tail on shrimp crunch)  
**Rainbow Roll**  
**Tataki Roll** (California Roll with seared tuna)  
**Spider Roll** (Softshell crab, cucumber, crab)

**Baked Salmon Roll**  
**Scallop Dynamite Roll** (cal Roll with baked scallop)  
**Mexican Roll** (spicy cal inside seared albacore)  
**Shrimp Crunch Roll**

### EDO SUSHI BENTO - SERVE WITH MISO SOUP AND SALAD

\$21.00

Sushi 4 pcs (tuna, salmon, yellowtail, shrimp), Sashimi 4 pcs (tuna 2pc, salmon 2pc), tekkamaki (6pcs), Salmon katsu

### UNAJU - SERVE WITH MISO SOUP AND SALAD

\$29.00

Whole-fresh water eel and pickle side.

### CHIRASHI

\$19.95

Assorted sashimi on a bed of sushi rice

### PREMIUM CHIRASHI-EDOMAE STYLE

\$31.00

SERVED WITH SEAWEED SALAD, MISO SOUP

Premium sashimi (Toro, bluefin tuna, yellowtail, salmon, albacore, ikura, scallop, octopus snapper ) on a bed of sushi rice. *Fish may be substituted when out of stock.*

## BENTO BOX LUNCH SPECIAL

SERVED WITH MISO, RICE AND SALAD

### COMBO LUNCH BOX A

\$12.50

Choice of one item below

### COMBO LUNCH BOX B

\$13.50

Choice of two different items below (\$1 extra for two of the same item)

### COMBO LUNCH BOX C

\$14.50

Sushi 4 pcs (tuna, yellowtail, salmon, shrimp- substitute fish may charge extra), cal roll 4 pcs & choice of one item below "NO RICE":

### COMBO LUNCH BOX D (NI HAO) 你好

\$20.00

Sashimi 6pcs(2pcs of tuna, salmon, yellowtail), tuna roll(5pcs), grilled Mackerel Half, pickle daikon, Ika sansai

Lemon Pepper Salmon  
 Salmon Teriyaki  
 Sesame Chicken

Chicken Teriyaki  
 Fish Cutlet (Izumidai)  
 Shrimp & Vegetable Tempura

Spicy Tuna Roll (4pcs)  
 California Roll (4pcs)  
 Spicy Chicken

## KIDS ENTREES

Kids meal only FOR 10 AND UNDER

ALL KIDS ITEMS SERVED WITH FRENCH FRY & RICE EXCEPT KIDS SUSHI

**CHICKEN TERIYAKI** \$8.25

**RIBEYE BEEF TERIYAKI** \$12.95

**CHICKEN NUGGETS** \$7.70

**SALMON TERIYAKI** \$10.25

**KID'S SUSHI** \$9.25

(2 pcs of tuna and shrimp), cal roll 4 pcs

## YAMA SIGNATURE APPETIZERS

### YELLOWTAIL CARPACCIO \$13.85

Fresh yellowtail from Japan, thinly sliced topped with diced jalapeno & karashi (mustard ponzu) dressing

### SAUTÉED SEA SCALLOP \$18.95

( Sea scallop)  
Sautéed fresh scallop 3pcs with yuzu butter dressing

### MAHALO AHI TATAKI \$15.95

Seared pepper-seasoned ahi tuna with sautéed spinach

### STUFFED AHI TUNA \$9.95 (2pcs)

Spicy crabmeat in a tuna wrap smelt egg and bay scallop on the top side ponzu

### ALBACORE TATAKI SPICY \$14.65

Albacore sashimi topped with house spicy dressing with white onion, Spicy sesame oil garlic chip

### CRAZY YAMA \$14.95

Seared pepper-seasoned ahi tuna with special creamy dressing

### HERO NACHO \$9.95

Gyoza skin chip topped with spicy tuna, masago, jalapeno, secret sauce

### FILET MIGNON TATAKI \$25.99

Seared ( Med Rare) Filet Mignon (6oz) Juicy and mouthwatering filet sliced thinly over red onion, green onion, sea salt & pepper, olive oil pan seared, lightly drizzled over with ponzo sauce

### SAUTEED SHRIMP \$7.95

Orleans Style Smoky Garlic Butter Sauce 5pcs

### CRISPY RICE GUACAMOLE \$10.95

Crispy fried sushi rice with spicy tuna, guacamole & salsa

### BLUSHING GEISHA \$14.95

Seared pepper tuna with wasabi yuzu dressing

### TUNA TOWER \$16.50

Fresh tuna with onion & masago and avocado in a gyoza chip pyramid

## COLD APPETIZERS

### OYSTER HALF SHELL \$12.50

Fresh oysters (4pcs) with lemon glazed ponzu, green onions, & daikon oroshi

### ANKIMO \$12.50

Home- made Monk fish liver with momichi oroshi ponzu

### SUSHI TREASURES \$12.89

Chef's selection of fresh fish of the day with special sauce

### SASHIMI SAMPLER \$12.89

Bigeye Tuna, salmon, & Japanese yellowtail (2pc ea)

## COOKED APPETIZERS

### GARLIC EDAMAME \$5.95

### BAKED GREEN MUSSEL \$9.75

New Zealand green mussel, crabmeat, and masago topped with sweet mayonnaise

### SCALLOP DYNAMITE \$12.95

Baked scallop with mushroom & onion topped with sweet mayonnaise

### GYOZA FRIED OR PAN FRIED OR STEAMED \$5.95

Chicken pot stickers (6pcs)

### TEMPURA SAMPLER \$7.25

Deep fried tempura (shrimp 1pc, vegetable 4pc)

### SHRIMP TEMPURA \$6.95

Deep fried shrimp tempura(4pcs) with ginger tempura sauce

### MAGIC MUSHROOM \$9.95

Shitake mushroom stuffed with crabmeat with our home made tempura sauce

### SOFT SHELL CRAB \$10.50

Deep-fried soft shell crab served with ponzu

### YELLOWTAIL KAMA \$10.50

Grilled lightly salted yellowtail collar with ponzu dressing

### SHUMAI \$7.95

Steamed shrimp dumpling(4pcs) served with house dipping sauce

### MISO YAKI SEABASS \$13.50

Grilled Chilean Seabass, tenderized for 72 hours in miso dressing

### CALAMARI STEAK TEMPURA (4PCS) \$6.99

Deep fried Calamari steak tempura battered with panko

### LAMP CHOP(2pcs) \$12.95

Grilled Lamb chop marinated olive oil, sea salt, pepper, Paprika

### SHISHITO JAPANESE PEPPER \$6.50

Japanese pepper sautéed in olive oil with ponzu & bonito flake

### AHI POPPERS \$10.95

Deep-fried jalapeno stuffed with spicy tuna and cream cheese

### AGEDASHI TOFU \$6.50

Crispy fried tofu served in ginger tempura sauce

### OYSTER DYNAMITE \$13.50

Fresh oysters (3 pcs) grilled spinach, crab with ponzu

### CRAB CAKES \$12.25

Fresh crab baked in oven on Kabocha (Japanese cooked pumpkin), and in sweet soy sauce

## TRADITIONAL NOODLES

### NABE YAKI UDON CHICKEN

\$15.95

Udon noodle soup with chicken, tofu, napa cabbage, shitake mushroom & egg served in casket iron

### NABE YAKI UDON BEEF

\$18.95

Udon noodle soup with thinly sliced beef, tofu, cabbage, shitake mushroom, & egg served in casket iron

### ASARI CLAM MISO SOUP

\$10.25

Manila Clams & shitake mushrooms in the dashi miso broth

### SPICY SEAFOOD NOODLE SOUP

\$15.95

House special stock & oyster, squid, mussels, shrimp, baby octopus, seasonal vegetables

### MISO SOUP

\$3.60

### TEMPURA UDON NOODLE SOUP

\$14.95

### UDON NOODLE SOUP

\$9.75

## SALADS

### POKE SALAD

\$15.95

Assorted bite-sized sashimi with our House poke dressing

### SUNOMONO SALAD

\$5.95

English cucumber, wakame seaweed with sweet vinegar dressing

### TAKO SUNOMONO SALAD

\$10.50

Octopus (3pcs), English cucumber, & wakame seaweed with sweet vinegar

### SEAWEED SALAD

\$6.10

Hiyashi wakame (from Japan) marinated in light sesame oil and sesame seeds

### YAMA SALAD

\$9.95

Mixed fresh spring greens, crabmeat, & avocado with home-made ginger dressing

## FRESH ROLLS

### SUSHI ROLLS

	HAND	CUT
<b>TEKAMAKI</b> (tuna roll)	\$5.50	\$6.50
<b>SPICY TUNA ROLL</b>	\$4.95	\$8.95
<b>CALIFORNIA ROLL</b>	\$4.95	\$6.95
<b>BLUE CRAB CALIFORNIA ROLL</b>	\$6.95	\$9.95
<b>NEGI HAMA MAKI</b> (chopped yellowtail, onion)	\$7.50	\$9.50
<b>NEGI TORO MAKI</b> (chopped toro, onion)	\$8.25	\$13.50
<b>KOSSNAR ROLL</b> (crab in soy wrap)	N/A	\$8.40
<b>SALMON SKIN ROLL</b>	\$4.10	N/A
<b>YAMA SPECIAL HAND ROLL</b> (crab, spicy tuna, avocado, lettuce in soy wrap no rice)	\$7.45	N/A
<b>SAMURAI HAND ROLL</b> (Tempura shrimp, cucumber, crab, spicy tuna)	\$8.25	N/A

### VEGETABLE ROLLS (gluten free soy available)

	HAND	CUT
<b>KAPPA MAKI</b> (cucumber & rice)	\$3.75	\$4.95
<b>AVOCUCUMBER ROLL</b>	\$3.95	\$5.95
<b>HOUSE VEGETABLE ROLL</b> (mixed vegetables)	\$4.95	\$7.70
<b>VEGE TEMPURA ROLL</b>	\$4.95	\$7.70

## YAMA SIGNATURE COOKED ROLLS

<b>SHRIMP CRUNCH ROLL</b> Shrimp tempura, crabmeat, & cucumber topped, crunch batter & eel sauce	\$10.25
<b>SCALLOP DYNAMITE ROLL</b> California roll topped with baked bay scallop & sweet mayonnaise	\$13.85
<b>LOBSTER SURFING MAKI</b> Lobster tail, avocado, masago in soy wrap	\$16.75
<b>BAKED LANGOSTINO ROLL</b> California roll topped with baked langostino, spicy & sweet mayonnaise	\$14.95
<b>BAKED SALMON ROLL</b> Baked Salmon with sweet mayonnaise on California roll topped w/eel sauce	\$11.55
<b>DRAGON ELL ROLL</b> Shrimp Crunch Roll topped with eel, Spicy tuna, fried onion	\$14.50

## YAMA SIGNATURE SUSHI ROLLS

<b>SAMURAI BURRITO</b> Crab, shrimp tempura, avocado, kabocha (steamed Japanese pumpkin) in soy wrap dip creamy sesame dressing . NO RICE	\$13.59
<b>TATAKI ROLL</b> Spicy tuna roll topped with seared tuna, white onion, cilantro, & tataki, karashi dressing	\$13.50
<b>SAMURAI ROLL</b> Shrimp crunch roll topped with spicy tuna, eel sauce & spicy mayonnaise crunch batter on	\$13.50
<b>SASHIMI ROLL</b> Tuna, salmon, yellowtail albacore, crabmeat, & avocado, wrapped in cucumber or soy paper with karashi dressing NO RICE	\$14.60
<b>RAINBOW ROLL</b> California roll topped with five fishes (tuna, yellowtail, salmon, albacore, shrimp)	\$12.50
<b>MACADAMIA YELLOWTAIL</b> Yellowtail, tamago, & asparagus topped with crushed macadamia nut & creamy sesame dressing	\$13.50
<b>NINJA ROLL</b> Shrimp tempura & cucumber roll topped with yellowtail and sliced jalapeno with mustard ponzu dressing	\$13.50
<b>SHICHIMI MAKI ROLL SPICY</b> Spicy crunch roll with topped with albacore yellowtail 7 flavors (onion, cilantro, spicy mayo, shichimi, siracha, mustard ponzu & jalapeno)	\$14.60
<b>MEXICAN ROLL</b> Spicy crabmeat & avocado roll topped with albacore, onion, cilantro, mustard ponzu & jalapeno sauce	\$13.85

## DONBURI (RICE BOWL)

<b>UNAJU</b> Whole fresh water eel and pickle side	SERVED WITH MISO SOUP	\$29.00
<b>HIBACHI SHRIMP FRIED RICE</b> Sautéed shrimp & eggs with vegetables of carrot, onion, garlic, onion		\$12.95
<b>CHICKEN FRIED RICE</b>		\$12.50
<b>VEGETABLE FRIED RICE</b>		\$12.50
<b>POKE BOWL</b> Mixed sashimi over sushi rice with house poke dressing		\$16.50

# OMAKASE

OMAKASE MEANS TO LEAVE THE SELECTION TO THE CHEF.

Our chef will present a series of plates, bringing with the lightest fare and preceding to heaviest and richest imaging experience. Our chef will use care in each and every detail for maximum flavor

## YAMA OMAKASE

*\$100.00 / Per Person*

We take pride in providing you with the freshest fish in season & we enhance natural flavors by garnishing & sprinkling with sea salt, fresh wasabi, yuzu kosho (Japanese citrus), and more.

## NIGIRI OMAKASE EDOMAE

*\$50.00 / Per Person*

The Edomae (Old Tokyo) Style sushi Omakase 15 pieces: toro, bluefin tuna, yellowtail, NZ salmon, Albacore, Saba, shrimp, halibut, madai, aji, uni, hotate, kanpachi, Kinme dai, Ika, tamago, ikura bowl, anago, jewel sushi. Edomae sushi omakase is a delightful way of introducing you to traditional Japanese sushi. Chef uses the best fishes above.

# SUSHI & SASHIMI

SERVED WITH MISO AND SALAD

## EDO SUSHI DINNER

Bigeye fresh tuna sashimi (4pcs), Nigiri Sushi (4pcs), Tekamaki (6pcs), Unagi & Tamago on sushi rice)

**\$29.70**

## SASHIMI DINNER

(15 pcs) Chef's selection of fresh bigeye tuna, yellowtail, salmon, white fish, albacore

**\$26.50**

## SUSHI/SASHIMI DINNER

Mixed Sashimi (10 pcs Bigeye tuna, Yellowtail, Salmon, Albacore, White fish), & Nigiri sushi (5pcs)

**\$26.95**

## CHIRASHI SUSHI DINNER

A variety of sashimi prepared on a bed of sushi rice

**\$19.95**

## PREMIUM CHIRASHI EDOMAE STYLE

Toro, Scallop, octopus, bigeye tuna, salmon, yellowtail, albacore, ikura,

**\$35.00**

## THE LUXURIES OF SUSHI LIFE

30 PCS NIGIRI

**\$90.00**

We take pride in providing you with the freshest fish in season including the ways of sprinkling wasabi salt, fresh wasabi, yuzu kosho, sea salt our chefs use care in each and every detail for maximum natural flavor.

## THE LUXURIES OF SASHIMI LIFE

33 PCS OF JEWEL FISH

**\$99.00**

We take pride in providing you with the freshest fish in season. Our chefs use care in each and every detail for maximum flavor, fresh wasabi, yuzu kosho, wasabi salt, Big eye maguro, hamachi, Madai snapper, halibut, ama ebi, fresh scallop, salmon, uni, ikura, aji

# COURSE MENU

SERVED WITH MISO, RICE AND SALAD

## DON'S PREX FIXE COURSE MENU

*\$45.00 / Per Person*

**Seaweed salad**, and **miso soup**

**Miso Yaki Chilean seabass**

**Yellowtail Capaccio** (sliced yellowtail jalapeno topped) **Nigiri Sushi** (tuna, salmon, halibut, scallop, snapper, uni) **Samurai Hand Roll** (fried tempura shrimp, crab, spicy tuna)

## YAMA'S TASTING DINNER

*\$60.00 / Per Person*

**Appetizer** (Oyster 2 pcs)

**Salad** (seaweed salad)

**Sashimi** (5pcs)

**Nigiri sushi** (7 pcs of chef's choice of daily fresh fish of the day including seasonal fishes from Japan)

**Lamb chop** and dessert (mochi ice cream)

**Negi toro hand roll**

## DINNER ENTREES

SERVED WITH MISO, RICE AND SALAD

### GRILLED BEEF

#### FILET MIGNON

\$31.00

Mouthwatering filet (6oz), sautéed vegetables of asparagus, green bean, shitake mushroom served with spring salad in homemade salad dressing comes with your choice brown or white rice and miso soup

#### HIBACHI RIBEYE BEEF

\$30.00

Ribeye Beef (12 oz) marinated in soy sauce, sake mirin, grilled to perfection, served with vegetables on a sizzling iron plate

#### KALBI (BEEF SHORT RIB)

\$30.00

Marinated short rib of beef, grilled to perfection, served on mixed vegetables

#### MONGOLIAN RIBEYE BEEF

\$28.00

Grilled and sautéed Ribeye beef (12 oz) salted and pepper over the sautéed vegetables, pepper, oyster teriyaki sauce --

### GRILLED FISH

#### CHILEAN SEABASS

\$28.95

Chilean Seabass steak tenderized 72 hours simmered in miso base served with sautéed seasonal vegetable

#### GRILLED SALMON

\$23.00

Grilled Salmon marinated in olive oil, garlic, and ginger on sautéed vegetable

#### SHRIMP SCAMPI SPICY

\$22

Sautéed tiger shrimp mixed with sautéed vegetable in spicy shichimi togarashi Japanese Pepper, oyster teriyaki sauce --

#### PRIX FIXE FILET & SUSHI

\$35.95

Our melt-in-your-mouth Filet Mignon (6oz), sautéed vegetables of asparagus, green bean, shitake mushroom & Sushi Treasure (chef's choice of fresh fish of the day served with spring salad with special dressing)

#### PREX FIXE HIBACHI RIBEYE STEAK & SASHIMI

\$35.95

Ribeye beef marinated in soy sauce, sake, mirin, olive oil served with spring salad with home made dressing and sashimi sampler (fresh Bigeye tuna, Yellowtail Japan, Salmon Scottish 2 pcs each)

#### VEGETARIAN ENTRÉE

\$15.50

Tofu, egg plant, mushroom, cauliflower, broccoli, string bean, mixed bell pepper

#### SAUTEED CHICKEN

\$17.35

Pan fried marinated chicken in olive oil, sea salt, pepper, garlic, and Shio Koji (Aspergillus Oryzae, Japanese newest sauce to use for tenderizing)

#### CHICKEN STRING BEAN

\$17.35

Chicken breast lightly fried and sautéed string bean, carrot, onion in olive oil, garlic, ginger grilled perfectly and mixed vegetable

## DINNER COMBINATIONS

SERVED WITH MISO, RICE AND SALAD

#### SALMON TERIYAKI & TEMPURA

\$18.95

#### KALBI BEEF RIB & TEMPURA

\$20.95

#### CHICKEN TERIYAKI & LEMON PEPPER SALMON

\$18.95

#### SESAME CHICKEN & LEMON PEPPER SALMON

\$18.95