

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

\$33

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

SUSHI & ROLL COMBO

\$25

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

SASHIMI & ROLL COMBO

\$25

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

Samurai Roll (spicy tuna on crunch Roll)
Ninja Roll (yellow tail on shrimp crunch)
Rainbow Roll
Tataki Roll (Spicy Tuna 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
Spicy Tuna

SERVED WITH MISO, RICE AND SALAD

EDO SUSHI BENTO - SERVE WITH MISO SOUP AND SALAD

\$30

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

\$30

Whole-fresh water eel and pickle side.

CHIRASHI

\$28

Assorted sashimi on a bed of sushi rice

PREMIUM CHIRASHI-EDOMAE STYLE

\$45

SERVED WITH MISO SOUP AND SALAD

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

SASHIMI & CHICKEN TERIYAKI

\$25

Sashimi 6pcs(tuna,salmon,yellowtail 2pc each), and chicken breast grilled teriyaki

SASHIMI & BEEF TERIYAKI

\$29

Sashimi 6pcs(tuna,salmon,yellowtail 2 pc of each), Choice grade New York Club Steak

SASHIMI & TEMPURA

\$25

Sashimi 6pcs(tuna,salmon,yellowtail 2 pc of each), and Tempura

BEEF & TEMPURA

\$26

Choice grade New York Club Steak and Tempura

CHICKEN & TEMPURA

\$23

Chicken breast with teriyaki sauce & Tempura

SALMON & TEMPURA

\$25

Grilled Salmon with Teriyaki sauce and Tempura

Prices are subject to change without notice and 18 % gratuity charge will be added to parties of 8 or more

YAMA COLD APPETIZERS

YELLOWTAIL CARPACCIO

\$23

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

SUSHI TREASURES

\$22

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

MAHALO AHI TATAKI

\$20

Seared pepper-seasoned ahi tuna with sautéed spinach

TORO TATAKI

\$43

Seared Bluefin Toro topped with fresh wasabi ponzu

CRAZY YAMA

\$21

Seared pepper-seasoned ahi tuna with special creamy dressing

ALBACORE TATAKI SPICY

\$20

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

SASHIMI SAMPLER

\$20

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

TUNA TOWER

\$21

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

WAGYU TATAKI

\$38

Kobe Style American Wagyu beef thin sliced topping with fresh wasabi, green onion, white onion and garlic

CRISPY RICE GUACAMOLE

\$13

Crispy fried sushi rice with spicy tuna, guacamole & salsa

KANPACHI TATAKI

\$25

Seared Amber Jack thin sliced ponzu, Yuzu dressing

OYSTER HALF SHELL

\$19

Fresh Oyster (4pcs) with lemon glazed ponzu, green onion and daikon oroshi

EMPEROR SUSHI

\$40

Toro N.Z. Salmon, Kanpachi, Madai, Yellowtail, Uni, scallop, fresh wasabi

COOKED APPETIZERS

POTSTICKER

(GYOZA)

\$8

Fried, Panfried, Steamed pot stickers (6pcs)

YELLOWTAIL COLLAR (KAMA)

\$13

Grilled lightly salted yellowtail collar with ponzu dressing

SAUTÉED SEA SCALLOP

\$28

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

SEABASS

(MISO YAKI SEABASS)

\$21

Grilled Chilean Seabass, tenderized for 72 hours in miso dressing

FRIED TOFU

(AGEDASHI TOFU)

\$8

Crispy fried tofu served in ginger tempura sauce

SHRIMP TEMPURA

\$9

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

AHI POPPERS

\$14

Deep-fried jalapeno stuffed with spicy tuna and cream cheese

SHRIMP DUMPLINGS

(SHUMAI)

\$9

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

BEEF SKEWERS

\$13

Choice grade beef, grilled with sweet soy

TEMPURA SAMPLER

\$9

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

SOFT SHELL CRAB

\$13

Deep-fried soft shell crab served with ponzu

BLACK COD

(MISO YAKI BLACK COD)

\$16

Grilled Black Cod tenderized in miso

SHISHITO JAPANESE PEPPER

\$9

Japanese pepper sautéed in olive oil with ponzu

ABALONE COOKED

\$16

fresh abalone, cooked Dashi in pathi soy sauce

SIDES

GARLIC EDAMAME

\$8

EDAMAME

\$6

SEAWEED SALAD

\$7

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

CUCUMBER SALAD

(SUNOMONO SALAD)

\$8

English cucumber, wakame seaweed with sweet vinegar dressing

Prices are subject to change without notice and 18 % gratuity charge will be added to parties of 8 or more

TRADITIONAL NOODLES

CHICKEN UDON
(NABE YAKI CHICKEN)
\$20

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

BEEF UDON
(NABE YAKI BEEF UDON)
\$23

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

TEMPURA UDON NOODLE SOUP
\$20

Udon and tempura side

UDON NOODLE SOUP
\$15

Soy sauce home-made Udon soup base, green onion sliced fish cake, seaweed

SALADS

POKE SALAD
\$26

Assorted bite-sized sashimi with our House poke dressing

YAMA SALAD
\$16

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

RICE BOWL (DONBURI)

BEEF TERIYAKI BOWL

Grilled choice grade beef with sauteed vegetables

\$21

UNAJU

Whole fresh water eel and pickle side

\$30

CHICKEN KATSU CURRY

Deep fried chicken, made with panko bread crumbs, curry on top, over rice

\$24

POKE BOWL

Mixed sashimi over sushi rice with house poke dressing

\$26

BULGOGI BOWL

Famous Korean Bulgogi thinly sliced Ribeye beef, onion, house sauce, soy, garlic, sesame oil

\$20

YAMA COOKED ROLLS

SHRIMP CRUNCH ROLL

Shrimp tempura, crabmeat, & cucumber topped, crunch batter & eel sauce

\$13

SCALLOP DYNAMITE ROLL

California roll topped with baked bay scallop & sweet mayonnaise

\$17

LOBSTER SURFING MAKI

Lobster tail, avocado, masago in soy wrap

\$22

BAKED LANGOSTINO ROLL

California roll topped with baked langostino, spicy & sweet mayonnaise

\$18

BAKED SALMON ROLL

Baked Salmon with sweet mayonnaise on California roll topped w/eel sauce

\$15

DRAGON ELL ROLL

Shrimp Crunch Roll topped with eel, Spicy tuna, fried onion

\$17

Prices are subject to change without notice and 18 % gratuity charge will be added to parties of 8 or more

VEGETABLE ROLLS

(gluten free soy available)

	HAND	CUT
CUCUMBER ROLL (KAPPA MAKI) cucumber & rice	\$5	\$6
AVOCUCUMBER ROLL avocado & cucumber	\$5	\$8
HOUSE VEGETABLE ROLL mixed vegetables	\$6	\$11
YAMA VEGAN ROLL Cucumber, asparagas, gobo, cream cheese inside layer of avacado, in soy wrap	\$8	\$14

YAMA SUSHI ROLLS

TUNA ROLL (TEKAMAKI)	\$9	\$9
SPICY TUNA ROLL	\$6	\$11
CALIFORNIA ROLL	\$5	\$8
BLUE CRAB CALIFORNIA ROLL	\$10	\$15
YELLOWTAIL ROLL (NEGI HAMA MAKI) chopped yellowtail, onion	\$8	\$13
TORO ROLL (NEGI TORO MAKI) chopped toro, onion	\$10	\$19
SALMON SKIN HAND ROLL	\$5	N/A
YAMA SPECIAL HAND ROLL crab, spicy tuna, avocado, lettuce in soy wrap no rice	\$8	N/A
SAMURAI HAND ROLL Tempura shrimp, cucumber, crab, spicy tuna	\$8	N/A
SAMURAI BURRITO Crab, shrimp tempura, avocado, kabocha (steamed Japanese pumpkin) in soy wrap dip creamy sesame dressing . NO RICE		\$16
TATAKI ROLL Spicy tuna roll topped with seared tuna, white onion, cilantro, & tataki, karashi dressing		\$16
SAMURAI ROLL Shrimp crunch roll topped with spicy tuna, eel sauce & spicy mayonnaise crunch batter on		\$16
SASHIMI ROLL Tuna, salmon, yellowtail albacore, crabmeat, & avocado, wrapped in cucumber or soy paper with karashi dressing NO RICE		\$19
RAINBOW ROLL California roll topped with five fishes (tuna, yellowtail, salmon, albacore, shrimp)		\$15
NINJA ROLL Shrimp tempura & cucumber roll topped with yellowtail and sliced jalapeno with mustard ponzu dressing		\$16
SHICHIMI SPICY ROLL Spicy shrimp crunch roll with topped with albacore yellowtail 7 flavors (onion, cilantro, spicy mayo, shichimi, siracha, mustard ponzu & jalapeno)		\$20
MEXICAN ROLL Spicy crabmeat & avocado roll topped with albacore, onion, cilantro, mustard ponzu & jalapeno sauce		\$17
HOKAIDO ROLL Spicy tuna, cucumber inside, topped with Hokaido scallop, dressed with Yuza and crunchy garlic		\$21
GINJA ROLL Spicy Tuna inside Yellowtail top and Garlic Crunch chip, spicy sesame oil		\$18
TORO JALEPENO ROLL Chopped Spain Bluefin Tuna, onion topped with sliced jalapeno and garlic spicy chip with ponzu mustard		\$20
SURF AND TURF ROLL Seared Wagu Beef Ribeye, onion, Yuza ponzu, fresh wasabi		\$30

Prices are subject to change without notice and 18 % gratuity charge will be added to parties of 8 or more

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

\$125 / 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

\$80 / Per Person

(Miso or Salad)

The Edomae (Old Tokyo) Style sushi Omakase 14 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)

\$38

SASHIMI DINNER

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

\$36

SUSHI/SASHIMI DINNER

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

\$36

CHIRASHI SUSHI DINNER

A variety of sashimi prepared on a bed of sushi rice

\$29

PREMIUM CHIRASHI EDOMAE STYLE

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

\$46

SASHIMI & TATAKI ROLL COMBO

Sashimi (6pc) Tuna, Salmon, Yellowtail (2pc each) Tataki Roll (8pc)

\$36

THE LUXURIES OF SUSHI LIFE

30 PCS NIGIRI

\$140

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

30 PCS OF JEWEL FISH

\$140

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

\$70 / Per Person

Seaweed salad, and miso soup

Black Cod Miso Yaki

Yellowtail Capaccio (sliced yellowtail jalapeno topped)

Nigiri Sushi (tuna, salmon, halibut, scallop, snapper, uni)

Samurai Hand Roll (fried tempura shrimp, crab, spicy tuna)

Prices are subject to change without notice and 18 % gratuity charge will be added to parties of 8 or more

DINNER ENTREES

SERVED WITH MISO, RICE AND SALAD

GRILLED BEEF

WAGYU STEAK

\$65

Kobe Style American Wagyu Ribeye Steak (8oz) topping with Glazed ponzu, with vegetable

NEW YORK STEAK

\$45

Choice grade or Prime grade Grilled perfection seasoned with sea salt, black pepper, oregano, sauteéd vegetable

BEEF SHORT RIB (KALBI)

\$38

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

GRILLED FISH

CHILEAN SEABASS

\$41

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

GRILLED SALMON

\$28

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

BLACK COD

\$32

Black Cod grilled tenderized in miso base served with sautéed vegetables

CHICKEN TERIYAKI

Chicken Breast grilled, salt & pepper in olive oil, marinated in teriyaki sauce served with sautéed vegetable

\$25

KIDS ENTREES

Kids meal only FOR 10 AND UNDER

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

CHICKEN TERIYAKI \$13

RIBEYE BEEF TERIYAKI \$18

CHICKEN NUGGETS \$12

SALMON TERIYAKI \$15

KID'S SUSHI \$14

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

Prices are subject to change without notice and 18 % gratuity charge will be added to parties of 8 or more