



Sushi YOKO

コンボディナー

\$18.95

Combination Dinner



みそ汁、小鉢2種、ご飯付

served with Miso soup, 2 Small Dishes and Rice

お好きな違う2品をお選びください

Choose two different items

Beef Teriyaki

Grilled beef glazed with our signature SushiYOKO Teriyaki sauce.

Tonkatsu

Premium Mugifuji pork cutlet coated in crispy nama panko (fresh Japanese breadcrumbs), served with tonkatsu sauce.

Chicken Teriyaki

Grilled chicken glazed with our signature SushiYOKO Teriyaki sauce.

Chicken Karaage

Our signature crispy Japanese-style fried chicken, served with a lemon wedge.

Saba Shioyaki

Salt-grilled boneless mackerel fillet, served with a side of grated radish.

Salmon Shioyaki / Teriyaki

Grilled salmon fillet, with your choice of Shioyaki (salt-grilled) or SushiYOKO Teriyaki sauce.

Sakana Fry

Chef's choice of seasonal white fish, fried in nama panko (fresh Japanese breadcrumbs) and served with SushiYOKO tartar sauce.

Tempura

An assortment of shrimp and seasonal vegetables, lightly battered and fried. Served with our premium dashi tempura sauce.

Udon

Udon noodles in our light and savory soup, made from a premium dashi and prized Hidaka kombu base. Topped with fresh green onions.

- Kitsune (Sweet Seasoned Tofu)
- Tanuki (Crispy Tempura Flakes)

Nikujaga

Classic Japanese beef and potato stew, simmered with onion and shirataki noodles in our premium dashi-soy broth.

Menchi Katsu

A juicy, 100% Angus beef patty coated in crispy nama panko (fresh Japanese breadcrumbs) and fried golden.

Gyoza

Pan-fried Japanese pork and vegetable dumplings, served with a soy-vinegar dipping sauce.

Shumai

Steamed Japanese-style shrimp dumplings.

Agedashi Tofu

Lightly fried tofu, served in our premium dashi broth and topped with grated radish, ginger, and green onions.

Sushi Assortment*

Chef's choice of 4 assorted sushi pieces.

Sashimi Assortment*

A Chef's selection of 3 kinds of assorted sliced raw fish.

Special California Roll*

Imitation crab, avocado, and cucumber, topped with masago (smelt roe).

Spicy Tuna Roll*

Minced tuna with our signature spicy mayo and cucumber.

Shrimp Tempura Roll

Shrimp tempura, avocado, and Japanese mayo, rolled and topped with masago (smelt roe).

*ITEMS MARKED WITH AN ASTERISK: MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY,SEAFOOD,SHELLFISH,OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Sushi YOKO



みそ汁、小鉢2種、ご飯付
served with Miso soup, 2 Small Dishes, and Rice

スペシャル定食 Special Dinner \$20.95

Chicken Namban

Crispy chicken coated in nama panko (fresh Japanese breadcrumbs), quick-dipped in sweet nanban vinegar, and topped with our SushiYOKO tartar sauce.

Buta Kimchee

A savory stir-fry of premium Sakura pork and spicy kimchi.

Miso Katsu

A premium Mugifuji pork cutlet coated in crispy nama panko (fresh Japanese breadcrumbs), served with a rich, traditional Nagoya-style miso sauce.

Kaki Fry

Premium Hiroshima oysters, deep-fried until golden brown and served with our signature SushiYOKO tartar sauce.

すし定食 Sushi Dinner \$26.00

Sushi *

A Chef's selection of 6 pieces of assorted nigiri and 1 maki roll.

*ITEMS MARKED WITH AN ASTERISK: MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY,SEAFOOD,SHELLFISH,OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Sushi YOKO

定食

Entrees



みそ汁、小鉢2種付

served with Miso soup, 2 Small Dishes, and Rice

Tempura Lunch

\$17.50

A tempura assortment of shrimp, seasonal vegetables, and an onion kakiage. Served with our premium dashi tempura sauce.

Ebi Tempura Lunch

\$18.50

An all-shrimp tempura set, served with our premium dashi tempura sauce.

Saba Shio Lunch

\$16.95

Salt-grilled boneless mackerel fillet, served with a side of grated radish.

Salmon Lunch

\$17.25

Grilled salmon fillet, prepared with your choice of:

- Shioyaki (Salt-grilled, with grated radish)
- SushiYOKO Teriyaki (Glazed with our signature sauce)

Beef Teriyaki Lunch

\$20.95

Grilled beef glazed with our signature SushiYOKO Teriyaki sauce.

Chicken Teriyaki Lunch

\$17.95

Grilled chicken glazed with our signature SushiYOKO Teriyaki sauce

Buta Shoga Lunch

\$18.95

Thinly sliced premium Sakura pork and onions, sautéed in a savory shogayaki (ginger-soy) sauce. Served as a set with rice and miso soup.

Chicken Karaage Lunch

\$17.95

Our signature crispy Japanese-style fried chicken. Served as a set with rice and miso soup.

Sashimi Lunch*

\$22.95

Chef's choice of 4 kinds of assorted sliced raw fish, served with tamagoyaki (Japanese rolled omelet). Served as a set with rice and miso soup.

***ITEMS MARKED WITH AN ASTERISK:** MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY,SEAFOOD,SHELLFISH,OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Sushi YOKO

丼物

Bowl



みそ汁、小鉢2種付

served with Miso soup, 2 Small Dishes

Chirashi*

\$ 26.95

Chef's choice of assorted sashimi and garnishes, artfully arranged over a bowl of seasoned sushi rice.

Sake Don*

\$ 23.95

Sliced salmon sashimi arranged over a bowl of seasoned sushi rice.

Oyako Don

\$ 15.75

Tender chicken, onion, and egg simmered together in our premium dashi-soy broth, served over a bowl of rice.

Ten Don

\$ 15.75

Shrimp tempura drizzled with a sweet and savory tendon sauce, served over a bowl of rice.

Katsu Don

\$16.95

A crispy nama panko cutlet of premium Mugifuji pork (tonkatsu), simmered with onion and egg in our premium dashi-soy broth, and served over rice.

Gyu Don

\$16.95

Thinly sliced beef, onion, and egg simmered together in our premium dashi-soy broth, served over a bowl of rice.

Una Don

\$23.95

Grilled unagi (freshwater eel) glazed with our signature SushiYOKO unagi sauce, served over a bed of kinshi tamago (shredded egg crepe) and rice.

Curry Rice

\$16.95

Our rich, house-made Japanese curry with thinly sliced beef, slow-simmered to perfection and served over rice.

Katsu Curry

\$19.95

Our rich, house-made Japanese curry, served over rice and topped with a crispy nama panko cutlet of premium Mugifuji pork.

***ITEMS MARKED WITH AN ASTERISK:** MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY,SEAFOOD,SHELLFISH,OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Sushi YOKO



麵類 Noodles

Kake Udon

\$ 14.00

Udon noodles in our premium dashi and Hidaka kombu broth, topped with kamaboko (fish cake), spinach, and green onions.

Kitsune Udon

\$ 14.00

Udon noodles in our premium dashi and Hidaka kombu broth, topped with a large slice of oage (sweet seasoned fried tofu skin) and green onions.

Tsukimi Udon*

\$ 14.00

Udon noodles in our premium dashi and Hidaka kombu broth, topped with a raw egg ("moon-viewing"), kamaboko (fish cake), spinach, and green onions.

Wakame Udon

\$ 14.00

Udon noodles in our premium dashi and Hidaka kombu broth, topped with tender wakame seaweed and green onions.

Temp Udon

\$ 16.50

Udon noodles in our premium dashi and Hidaka kombu broth, topped with a large shrimp tempura and green onions.

Curry Udon

\$ 16.50

Udon noodles served in our rich, house-made Japanese curry broth with thinly sliced beef, made with our premium dashi and Hidaka kombu base.

Ramen*

\$ 16.50

Classic ramen noodles in a savory shoyu (soy-based) broth, made from a rich blend of chicken and pork stock. Topped with chashu (braised pork), a seasoned soft-boiled egg, kamaboko (fish cake), nori (dried seaweed), and green onions.

*ITEMS MARKED WITH AN ASTERISK: MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY,SEAFOOD,SHELLFISH,OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.