

YAMASAKI

DINNER MENU

COLD ZENSAI

Nori Crispy 26

Crispy seaweed cracker topped with bluefin tuna, salmon, yellowtail, and spicy mayo

Beef Tataki 35

Akazu reduction, horseradish sauce, garlic chips, baby gem lettuce, radish, and Maldon salt.4

Yellowtail Jalapeño 26

Hamachi, avocado, house-made yuzu-lime emulsion, crispy leeks, and herb ponzu.

Black Sesame Cucumber 14

Smashed cucumber with black sesame paste, smoked pepper, and katsuo furikake.

Crispy Tuna Rice 26

Golden-fried sushi rice topped with spicy tuna, jalapeño, unagi sauce, and katsuo furikake

HOT ZENSAI

Salmon Tataki 24

Seared salmon sashimi, flash-fried spinach, and yuzu-truffle ponzu.

Pork Gyoza 21

Pan-seared dumplings with perilla pesto and house dipping sauce.

Rock Shrimp Tempura 22

Crispy bite-sized shrimp, spicy creamy aioli.

Nasu Dengaku 15

Miso-glazed eggplant with spicy yuzu kosho and crispy leeks.

Shishito Peppers 14

Blistered peppers with black sesame paste sauce and bonito flakes.

Edamame 9

Steamed soybeans with sea salt. Spicy garlic-chili option available.

KITCHEN MAINS

Miso Black Cod 52

Yuzu-ginger miso aioli and akasu-pickled lotus root.

Chicken Katsu 28

Fresh panko-breaded chicken breast with creamy sesame lettuce salad.

Tofu Steak 26

Pan seared tofu and seasonal vegetables with mushroom and ginger-soy reduction.

Sizzling Miso Pork Belly 58

Double-seared pork belly, crispy rice cake, smashed cucumber, and spicy tangy sauce,

A5 Wagyu Donburi 90

Flame-seared Wagyu over seasoned rice with egg yolk, chives, and crispy seaweed. Served with yuzu-shiso cucumber, ponzu daikon oroshi,

Wagyu Ribeye (10z) 95

Garlic chips, shishito, shiitake, cipollini onion, gyū-teriyaki, and jalapeño ponzu.

SUSHI & SASHIMI COMBINATIONS

Yamasaki Sushi Set 42

7 premium nigiri and a choice of classic maki.

Sushi Platter (12pc) 62

Hand-pressed nigiri (Chef Selection)

Sashimi & Sushi Combo 48

6 seasonal sashimi and 6 premium nigiri.

Sashimi Platter (12pc) 52

Chef's daily selection of premium raw fish.

Yamasaki Grand Platter (18pc) 76

1 grand selection of 9pcs premium sashimi and 9pcs Chef-selected nigiri

PREMIUM ABURI NIGIRI (PRICED PER UNIT)

Wagyu, Uni, & Caviar 28

Torched A5 Wagyu topped with sea urchin, caviar, and sweet soy reduction.

Aburi Wagyu & Black Truffle 24

Seared Wagyu finished with shaved black truffle, truffle oil, and truffle black pepper salt.

Otoro Tuna Belly & Caviar 20

Seared bluefin fatty tuna belly topped with premium caviar and gold flakes.

SUSHI A LA CARTE

Shima Aji 9.5 | Uni 16 | Hotate 7 | Otoro 17 | Chutoro 14 | Akami 7.5 | Salmon 7 | Madai 9.5 | Hamachi 7.5 |
Hirame 8 | Botan Ebi 12 | Unagi 8 | Ikura 7.5

SIGNATURE ROLLS

Bluefin Tuna Roll 28

Spicy tuna, spicy crab, avocado, sweet & spicy mayo, crunch, and scallions.

Dragon Roll 26

Eel, avocado, cucumber, unagi sauce, and scallions.

Yuzu Rainbow Roll 20

Premium fish, crab, cucumber, avocado, and house yuzu dressing.

Garden Roll 26

Avocado, cucumber, carrots, shiitake, soybean paper, mango sauce, and togarashi

Yamasaki Roll 32

Salmon, tuna, avocado, jalapeño, soybean paper, sweet & spicy mayo, and furikake

Hana Roll 32

Salmon, shrimp tempura, ikura, avocado, shiitake, cucumber, sweet & spicy mayo

Wagyu Roll 42

A5 aburi wagyu, avocado, asparagus, cucumber, sweet sauce, truffle black pepper salt.

Volcano Roll 32

Chuturo, akami, salmon, yellowtail, ikura, caviar, jalapeño, sweet & spicy mayo.

Tiger Roll 32

Seared salmon, spicy crab, avocado, sweet & spicy mayo, black pepper, furikake.

CLASSIC MAKI

Tuna Avocado 15 | Spicy Tuna 16 | California 12 | Yellowtail Jalapeño 12 | Shrimp Tempura 12 | Eel Avocado 14

NOODLES, SOUP & RICE

Uni Pasta 55

Creamy sea urchin pasta with Chef's secret umami sauce.

Pork Fried Rice 34

Diced pork and kimchi in savory vegetable XO sauce with garlic chips.

Veggie Fried Rice 32

Mushrooms and seasonal vegetables in savory vegetable XO sauce with seaweed crunch.

Black Truffle Mushroom Yaki-Udon 38

Charred noodles, wild mushrooms, poached egg, black truffle, and crispy shallots.

Mentaiko Cream Udon 28

Spicy cod roe cream sauce, Onsen Tamago, and seaweed crunch.

Miso Soup 8

Dashi stock, miso paste, wakame seaweed, and soft tofu.

Steamed Rice 5

Traditional steamed white rice.

KANMI

Kyoto Caramel Chocolate Cake 19

Rich dark cocoa cake with white miso caramel and sea salt.

Yuzu Glazed Cheesecake 19

Housemade cheesecake, yuzu gelee.

Passionfruit Sorbet 14

Zesty and aromatic palate cleanser.

Hazelnut Gelato 14

Hazelnut gelato, dark chocolate shavings.