

## YOKOZUNA ROLLS

<b>*GEISHA'S DEMISE</b>	7
Seared yellowfin tuna, avocado, wasabi and crab rolled in Ichimi pepper with sweet evil sauce	
<b>GF *BLUE DOME ROLL</b>	8
Escolar, yellowfin and salmon rolled in masago and scallion	
<b>*CHEF'S CHOICE</b>	15
See your favorite Yoko chefs get creative	
<b>GF *CRYBABY ROLL</b>	8
Spicy salmon, jalapeño, sprouts and avocado wrapped in soy paper. Served with red bell pepper and habañero pureé	
<b>*SUMO ROLL</b>	15
Crab, asparagus, jalapeño and tempura shrimp, topped with seared beef tenderloin, scallions, fried shallots and wasabi mayo	
<b>*RAINBOW ROLL</b>	14
Crab, cucumber and avocado, topped with tuna, salmon, yellowtail, ebi and fluke	
<b>GF *DILLY ROLL</b>	14
Cream cheese, tempura shrimp and asparagus, topped with salmon, avocado, lemon zest and lemon dill aioli	
<b>CATERPILLAR</b>	10
Eel and cucumber, topped with avocado, sesame seeds and eel sauce.	
<b>GF *DRUNKEN MONKEY</b>	13
Smoked salmon, cream cheese and mango, topped with avocado and cashews and served with pineapple rum sauce	
<b>FLAMING VOLCANO</b>	14
Crab, chipotle cream cheese and jalapeño, tempura fried then topped with langostinos cooked in our creamy volcano sauce. Served with eel sauce and scallions	
<b>*ROLL AND GIFT</b>	14
Tempura shrimp, jalapeño and chipotle cream cheese rolled in masago, topped with blackened eel, scallions, eel sauce and sriracha	
<b>GF *PUB ROLL</b>	8
Seared beef tenderloin, asparagus, tempura fried sweet potato, with scallions, wrapped in soy paper and served with a side of wasabi mayo	
<b>RISING SUN ROLL</b>	7
Coconut shrimp, crab, cream cheese, mango and avocado, rolled in soy paper and served with pineapple rum sauce	
<b>EL GUAPO ROLL</b>	12
Crab, chipotle cream cheese and jalapeño, fried and topped with guacamole, ichimi pepper and wonton chip. Served with a side of shrimp ceviche	
<b>*YOKO POPS</b>	10
Crab, spicy tuna, avocado, sprouts and cucumber, wrapped in lo bak and served with ponzu	
<b>GF *SPICY SCALLOP ROLL</b>	6
Spicy scallop with cucumber, sprouts, scallions, and spicy sauce	
<b>GF VEGGIE ROLL</b>	5
Cucumber, avocado, asparagus, sprouts, artichokes and red bell pepper	
<b>GF SHITAKE MUSHROOM ROLL</b>	6
Cream cheese, cucumber, red bell pepper, shitake mushrooms in soy paper	
<b>GF AVOCADO ROLL</b>	4
Avocado and sesame seeds	
<b>GF ASPARAGUS ROLL</b>	4
Asparagus and sesame seeds	
<b>GF *TUNA ROLL</b>	7
<b>GF *YELLOWTAIL ROLL</b>	6
Yellowtail and scallions	
<b>GF TEMPURA SHRIMP ROLL</b>	6
Tempura fried shrimp, cucumber, avocado and sesame seeds	
<b>EEL ROLL</b>	6
Eel, cucumber, eel sauce and sesame seeds	
<b>SPIDER ROLL</b>	9
Whole softshell crab, cucumber and avocado	

<b>GF GOLDEN DRILLER ROLL</b>	6/4 <sup>HH</sup>
Tempura shrimp, jalapeño and cream cheese with spicy mayo	
<b>*HOT MESS</b>	14/8 <sup>HH</sup>
Chipotle cream cheese, jalapeño and crab, tempura fried and topped with Hot Mess mix of crab and spicy tuna. Rolled in Ichimi pepper with eel sauce and sriracha and served with a fried wonton chip	
<b>GF CUCUMBER ROLL</b>	3/2 <sup>HH</sup>
Cucumber and sesame seeds	
<b>CALIFORNIA ROLL</b>	5/3 <sup>HH</sup>
Crab, cucumber, avocado and choice of masago or sesame seeds	
<b>GF NEW YORK ROLL</b>	5/3 <sup>HH</sup>
Ebi shrimp, cucumber, avocado and choice of masago or sesame seeds	
<b>ROUTE 66 ROLL</b>	6/4 <sup>HH</sup>
Crab, ebi shrimp, avocado, with spicy sauce, rolled in sesame seeds	
<b>GF *PHILADELPHIA ROLL</b>	6/4 <sup>HH</sup>
Smoked salmon, cream cheese, avocado	
<b>GF *CLASSIC SPICY ROLLS</b>	6/4 <sup>HH</sup>
Spicy tuna, yellowtail, or salmon with cucumber, sprouts, scallions, and spicy sauce	

### SUSHI HAPPY HOUR

\$3 edamame + rolls marked with HH are discounted these hours:  
Mon-Fri 3pm-6pm Fri & Sat 10pm-12am

### SUSHI SALAD

<b>IKA SALAD</b>	6
Marinated squid with sliced cucumbers	
<b>SEAWEED SALAD</b>	4
Seaweed topped with sesame seeds	
<b>TUNA POKI</b>	10
Marinated ahi on a bed of daikon radish topped with wasabi tobiko	
<b>SALMON POKI</b>	10
Marinated salmon on a bed of daikon radish topped with masago	

### YOKOZUNA HOUSE SASHIMI

<b>*CHILI PONZU YELLOWTAIL CARPACCIO</b>	14
<b>*ROASTED GARLIC PONZU ALBACORE CARPACCIO</b>	14
<b>*HALIBUT CARPACCIO WITH YUZU SOY</b>	14
<b>*BEEF TENDERLOIN CARPACCIO WITH YUZU SOY</b>	15
<b>*BLACKENED AHI SASHIMI WITH CHILI PONZU</b>	14

### SUSHI COMBO

<b>*CALIFORNIA ROLL</b>	15
With ahi, hamachi, salmon and white fish nigiri	

### SASHIMI COMBOS

<b>*6 PIECES</b>	15
Tuna, salmon and white fish	
<b>*10 PIECES</b>	22
Tuna, hamachi, salmon, fluke and whitefish	

### SASHIMI

(all sashimi is GF)

3 pieces/5 pieces

<b>*Ahi</b>	10/14
<b>*Yellowtail</b>	8/12
<b>*Salmon</b>	8/12
<b>*Fluke</b>	8/12
<b>*Striped Bass</b>	8/12
<b>*Albacore</b>	8/12
<b>Octopus</b>	8/12
<b>*Escolar</b>	8/12

### NIGIRI

(all nigiri is GF, except eel)

<b>*Ahi</b>	7	<b>Snow Crab</b>	6
<b>*Yellowtail</b>	6	<b>*Salmon Roe</b>	6
<b>*Salmon</b>	6	<b>*Masago</b>	4
<b>*Fluke</b>	6	<b>*Tobiko</b>	6
<b>*Striped Bass</b>	6	<b>*Quail Egg</b>	1
<b>*Albacore</b>	6	<b>*Squid</b>	6
<b>Octopus</b>	6	<b>*Ama-ebi</b>	6
<b>*Escolar</b>	6	<b>Fresh Eel</b>	6
<b>Ebi</b>	4	<b>*Smoked Salmon</b>	6
<b>King Crab</b>	8	<b>*Scallop</b>	6

**GF = GLUTEN FREE:** Please note that many sushi items can be made gluten free with minor substitutions. Ask your server for details.

(We have done our best to ensure these items are gluten free, however, there is always risk of contamination. Manufacturers of products we use can change formulation at any time without notification. Therefore, we do not assume liability for any adverse reactions to food consumed.)

**SUSHI IS AN ART. EACH ROLL IS MADE BY HAND, SO DURING EXTREMELY BUSY PERIODS IT MAY TAKE LONGER FOR YOUR ROLLS TO BE MADE. PLEASE NOTIFY YOUR SERVER IF YOU NEED TO EAT QUICKLY.**

**\* CAUTION:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.