

## Family Style 3 Course Menu / \$46 per person

### 1st Course ~Select 3~

Sendai Miso Soup ~tofu, wakame seaweed, negi and nameko mushroom ~ served individually

Edamame ~ sautéed with garlic shallot soy

Hearts of Organic Romaine ~ mizuna, tofu croutons, kaiware, enoki and miso Caesar dressing

Spicy Geisha Roll ~ spicy shrimp tempura, snow crab, maguro, arare

California Roll ~ snow crab and avocado

Seasonal Vegetable Tempura ~ lightly battered with tentsuyu dipping sauce

“Hari-Hari” Salad ~ organic baby spinach, mustard leaf, Kobe style tri-tip and balsamic-soy dressing

Wakame Seaweed “Sunomono” Salad ~ with Japanese cucumber, mizuna, sanbaizu vinaigrette

Grilled Garlic Tiger Shrimp~ oyster sesame barbeque sauce, Hijiki seaweed salsa, asparagus  
~requires a \$2 surcharge per guest~

### 2nd Course ~Select 2~

Gindara “Black Cod” ~ marinated in sakyo miso, with kinoko mushroom-soy ankake broth

Wild King Pacific Salmon ~ saikyo miso beurre blanc, wakame and pepper sunomono

Free Range Organic Chicken ~ pancetta wrapped with garden herbs and caper jus

Kurobuta Prime Pork Rib ~ ginger Sendai miso with roasted garlic jus

Black Angus Ribeye ~ roasted maitake mushrooms, shallot and teriyaki sauce  
~ requires a \$3 surcharge per guest ~

New Zealand Free Range Baby Lamb Chops ~ flash roasted with red Sendai miso  
~ requires a \$3 surcharge per guest ~

~ A 3rd entrée selection requires a \$5 surcharge per guest ~

Additions: Tamanishiki Rice ~ \$2 per person ~ Seasonal Organic Roasted Vegetables ~ \$4 per person

### Dessert ~all 4 items served~

Chocolate Dipped Profiterole

Warm Cinnamon & Sugar Okinawan Doughnut

Chocolate Bon Bon

Coconut Macaroon

## Family Style 4 Course Menu / \$56 per person

### 1st Course ~all 3 items served~

Sendai Miso Soup ~tofu, wakame seaweed, negi and nameko mushroom ~ served individually

Edamame ~ sautéed with garlic shallot soy

Kakiage ~ tempura fritters with baby shrimp and Monterey scallops

### 2nd Course ~Select 3~

Spicy Geisha Roll ~ spicy shrimp tempura, snow crab, maguro, arare

Banzai Roll ~ unagi, cucumber, hamachi, avocado, wasabi mayo

Japanese Roll ~ spicy maguro and hamachi, cilantro, jalapeno, avocado, chili oil, tobiko lime

California Roll ~ snow crab and avocado

Spider Roll ~ tempura crab, cucumber, tobiko, kaiware, sesame

Chef's Selection Vegetarian Roll

Sarusa Roll ~ poached shrimp, avocado, lemon flesh, white fish, dungeness crab salsa

### 3rd Course ~Select 2~

Gindara "Black Cod" ~ marinated in sakyo miso, with kinoko mushroom-soy ankake broth

Wild King Pacific Salmon ~ saikyo miso beurre blanc, wakame and pepper sunomono

Free Range Organic Chicken ~ pancetta wrapped with garden herbs and caper jus

Kurobuta Prime Pork Rib ~ ginger Sendai miso with roasted garlic jus

Black Angus Ribeye ~ roasted maitake mushrooms, shallot and teriyaki sauce  
~ requires a \$3 surcharge per guest ~

New Zealand Free Range Baby Lamb Chops ~ flash roasted with red Sendai miso  
~ requires a \$3 surcharge per guest ~

~ A 3rd entrée selection requires a \$5 surcharge per guest ~

Additions: Tamanishiki Rice ~ \$2 per person ~ Seasonal Organic Roasted Vegetables ~ \$4 per person

### Dessert ~all 4 items served~

Chocolate Dipped Profiterole

Warm Cinnamon & Sugar Okinawan Doughnut

Chocolate Bon Bon

Coconut Macaroon

## Family Style 5 Course Menu / \$66 per person

### 1st Course ~all 3 items served~

Sendai Miso Soup ~tofu, wakame seaweed, negi and nameko mushroom ~ served individually

Edamame ~ sautéed with garlic shallot soy

Kakiage ~ tempura fritters with baby shrimp and Monterey scallops

### 2nd Course ~Select 2~

Hearts of Organic Romaine ~ mizuna, tofu croutons, kaiware, enoki and miso Caesar dressing

Tempura Lobster Blossoms ~ lobster, shrimp, scallops, shiitake, tentsuyu dipping sauce

“Fisherman” Carpaccio ~ chef’s choice of sashimi, marinated in karashi and soy, with hot sesame oil

Grilled Garlic Tiger Shrimp~ oyster sesame barbeque sauce, Hijiki seaweed salsa, asparagus  
~requires a \$2 surcharge per guest~

### 3rd Course ~Select 3~

Spicy Geisha Roll ~ spicy shrimp tempura, snow crab, maguro, arare

Banzai Roll ~ unagi, cucumber, hamachi, avocado, wasabi mayo

Japanese Roll ~ spicy maguro and hamachi, cilantro, jalapeno, avocado, chili oil, tobiko lime

California Roll ~ snow crab and avocado

Spider Roll ~ tempura crab, cucumber, tobiko, kaiware, sesame

Chef’s Selection Vegetarian Roll

Sarusa Roll ~ poached shrimp, avocado, lemon flesh, white fish, dungeness crab salsa

### 4th Course ~Select 2~

Gindara “Black Cod” ~ marinated in sakyo miso, with kinoko mushroom-soy ankake broth

Wild King Pacific Salmon ~ saikyo miso beurre blanc, wakame and pepper sunomono

Free Range Organic Chicken ~ pancetta wrapped with garden herbs and caper jus

Kurobuta Prime Pork Rib ~ ginger Sendai miso with roasted garlic jus

Black Angus Ribeye ~ roasted maitake mushrooms, shallot and teriyaki sauce  
~ requires a \$3 surcharge per guest ~

New Zealand Free Range Baby Lamb Chops ~ flash roasted with red Sendai miso  
~ requires a \$3 surcharge per guest ~

~ A 3rd entrée selection requires a \$5 surcharge per guest ~

Additions: Tamanishiki Rice ~ \$2 per person ~ Seasonal Organic Roasted Vegetables ~ \$4 per person

### Dessert ~all 4 items served~

Chocolate Dipped Profiterole

Warm Cinnamon & Sugar Okinawan Doughnut

Chocolate Bon Bon

Coconut Macaroon

# Yoshi's Private Dining Sake List

## SAKE FLIGHT

<b>Junmai</b> Masumi "Okuden Kantsukuri"	<b>Ginjo</b> Dewazakura "Oka"	<b>Daiginjo</b> Hoyo "Kura no Hana"	175ml \$12
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## DAIGINJO

<b>Masumi "Nanago"</b> redolently flavorful	720ml bottle	\$90
<b>Hoyo "Kura no Hana"</b> delicate, anise, melon	500ml bottle	\$57
<b>Masumi "Yumedono"</b> aromatic, peach, melon	720ml bottle	\$130

## GINJO

<b>Dewazakura "Oka"</b> cherry, floral, pear	720ml bottle	\$80
<b>Kokuryu "Junmai Ginjo"</b> earthy, rich, dynamic	720ml bottle	\$57

## JUNMAI

<b>Nanbu Bijin</b> subtle fruit, food friendly	500ml bottle	\$31
<b>Koshi no Kanbai "Muki"</b> cleanly balanced, lasting finish	720ml bottle	\$70

## Yoshi's Draft Beer

<b>SAPPORO</b> , Hokkaido, Japan	\$6
<b>KIRIN</b> , Amagasaki, Japan	\$6
<b>GUINNESS STOUT</b> , Dublin, Ireland	\$8
<b>HOEGAARDEN</b> , Hoegaarden, Belgium	\$6
<b>Firestone DBA</b> , Paso Robles, CA	\$6
<b>TRUMER PILSNER</b> , Berkeley, CA	\$6
<b>LAGUNITAS IPA</b> , Petaluma, CA	\$6

## Yoshi's Bottled Beer

<b>ASAHI "Kuro Nama" Stout</b> , Japan	\$8
<b>ASAHI Large</b> , Osaka, Japan	\$8
<b>YE BI SU</b> , Tokyo, Japan	\$6
<b>AMSTEL LIGHT</b> , Germany	\$5
<b>HEINEKEN</b> , Germany	\$5
<b>BUDWEISER</b> , Domestic	\$5
<b>BUD LT</b> , Domestic	\$5
<b>BECK'S Non-Alcoholic</b>	\$5

# Yoshi's Private Dining Wine List

## SPARKLING WINES

Prosecco, Caposaldo, Veneto, Italy, NV	\$36
Sparkling Wine, Argyle Brut, Willamette Valley, Oregon, 2002	\$45
Cremant Rose, Allimant Laugner, Alsace, NV	\$56

## CHAMPAGNE

Gosset Brut, France, NV	\$75
Louis Roederer Brut Premier, France, NV	\$98

## WHITE WINES

Albarino, Santiago Ruiz, Rias Biaxis, Spain 2007	\$36
Chenin Blanc, Viognier, Pine Ridge, Napa Valley 2007	\$36
Gruner Veltliner, Manfred Felsner, Kremstal 2006	\$36
Sauvignon Blanc, The Crossing, New Zealand, 2007	\$32
Sauvignon Blanc, Tupari, Marlborough, New Zealand 2007	\$45
Pinot Blanc, Huber Belger, Alsace 2007	\$40
Pouilly Fume, Claude Michot, 2006	\$46
Chardonnay, Lafond, Santa Rita Hills 2006	\$40
Chardonnay, Alma Rosa, Santa Barbara County 2007	\$45

## RED WINES

Pinot Noir, William Knuttel, Sonoma Coast, 2006	\$45
Pinot Noir, Robert Stemmler Estate Grown, Carneros 2005	\$56
Pinot Noir, Bergstrom, Willamette Valley 2006	\$65
Nebbioli, Marco Porello, Piemonte, 2006	\$42
Syrah, Terre Rouge "Cote L'Quest," Sierra Foothills, 2006	\$35
Syrah, RED4, Huerhuero Vineyards, Paso Robles 2006	\$38
Merlot, Cabernet Sauvignon, Cabernet Franc, Deerfield Cuvee, Sonoma 2004	\$48
Cabernet Sauvignon, Edge, Napa Valley 2005	\$45
Chateauneuf-Du-Pape, Chateau Beauchene, 2006	\$72