

Reception Menus & Hourly Rates

\$26 per person for 1 hour reception / Select 4 passed items & 3 maki sushi items

\$38 per person for 2 hour reception / Select 6 passed items & 4 maki sushi items

\$50 per person for 3 hour reception / Select 8 passed items & 5 maki sushi items

~Hors d'oeuvres may also be priced per piece for cocktail receptions~

Passed Hors d'Oeuvres

Tempura Black Tiger Shrimp
warm chili aioli and tobiko

Dungeness Crab Salad
served on gyoza chips

Tuna Tartare
on gyoza chips

Tori Kara-Age
sweet sesame fried chicken

Chicken Yakitori
free range chicken skewers

Kobe Style Beef
served in lettuce cups with sweet miso

*Vegetable Tempura
ume shio and tentsuyu dipping sauce

*Crispy Wasabi Polenta
with tomato miso

Maki Sushi

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

*Vegetarian Items

Yoshi's Private Dining Sake List

SAKE FLIGHT

Junmai Masumi "Okuden Kantsukuri"	Ginjo Dewazakura "Oka"	Daiginjo Hoyo "Kura no Hana"	175ml \$12
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DAIGINJO

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

GINJO

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

JUNMAI

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

Yoshi's Draft Beer

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

Yoshi's Bottled Beer

ASAHI "Kuro Nama" Stout , Japan	\$8
ASAHI Large , Osaka, Japan	\$8
YE BI SU , Tokyo, Japan	\$6
AMSTEL LIGHT , Germany	\$5
HEINEKEN , Germany	\$5
BUDWEISER , Domestic	\$5
BUD LT , Domestic	\$5
BECK'S Non-Alcoholic	\$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, Tangle Oaks, Santa Rita Hills 2005	\$44
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