

Miso soup	4	Tuna & Salmon Wasabi Tempura	14
Watercress Gomaae	8	Flash Tempura seaweed wrapped Tuna & salmon w/Wasabi	
Sea Salted Edamame	6	Sweet Potato Tempura Sticks	12
Sunomono (Octopus, Shrimp)	10	Seafood Kakiage Tempura	16
Sunomono (Real Crab)	14	Bite sized Prawns, Squid, Scallop, Onion & Kale tossed w/Tempura batter fried	
Green Salad	8		
Norimaki Salad	12	Assorted Tempura	15
Mixed greens, Kaiware sprout, cucumber, Red pepper, Avocado, imitation crab meat wrapped w/nori seaweed Ponzu sauce for dipping		Vegetable Tempura	10
Mushroom Salad	12	Prawn Tempura(5P)	15
Sauteed Enoki, Shimeji, Eringi mushrooms w/balsamic teriyaki sauce		Crispy Cornflake Prawns(5P)	18
Calamari Salad	18	5Pcs of deep fried cornflake coated prawns served w/spicy mayo	
Fried Calamari w/wasabi mayo sauce		Chicken Karaage	12
Goma Tuna Tataki	18	Minced Beef Cutlets	16
Sesame coated seared Albacore tuna w/ponzu		Panko crusted fried beef patties served w/veggie gravy sauce	
Tuna Avocado Crepes	14	Diced Beef Steak	20
Albacore Tuna sashimi cube and Avocado wrapped in a crepe, finished w/Wasabi mayo		Garlic soy sauce	
Spicy Maguro Marine	15	Pan Seared Beef Tongue	12
Diced Albacore Tuna Sashimi tossed w/ Yuji's original spicy sauce		Grilled Saikyo Sable Fish	15
Spicy Curry Calamari	12	Sweet saikyo miso marinated grilled Sable Fish	
Fried Calamari w/Curry powder		Grilled Shiokoji Chicken	14
Agedashi Tofu	8	Grilled Chicken marinated w/shiokoji (a traditional Japanese seasoning made by adding salt & water to Koji & fermented)	
Fried organic Tofu with Dashi sauce		Oven Baked Eggplant	12
Black & White Sesame Tofu	12	Oven baked Eggplant w/melted sweet miso & mozzarella cheese	
Deep fried tofu coated with B&W Tofu w/sesame sauce			
Chawan Mushi	10		
Dashi Egg Pudding w/scallop, prawn, white fish			