



SUSHI YASUDA

TAKE-OUT AND DELIVERY SERVICE

MONDAY THROUGH FRIDAY, 11:30 A.M. TO 9:00 P.M. / SATURDAY, 4:00 TO 9:00 P.M.

CLOSED ON SUNDAYS AND ALL NATIONAL HOLIDAYS

For take-out and delivery, please order at sushiyasuda.com.

If you prefer to order by phone, or to order Sushi Yasuda's traditional market-price *omakase*, please call (212) 972-1001.

To further support our service staff, gratuities are now accepted.

Soup

ara jiru	5.75
Shinshu <i>miso</i> with bone stock	
aka miso	8.75
red <i>miso</i> with <i>nameko</i> mushroom	

Salad

kaisou	9.50
<i>ugo</i> , <i>tokasa</i> and <i>wakame</i> varieties of seaweed with sesame dressing	
oshinko	9.00
Japanese pickled vegetables	
salad	10.50
greens with dried baby <i>jako</i> sardine with ginger dressing	

Appetizer

oshitashi	7.50
boiled spinach with shaved dried bonito	
edamame	9.00
boiled green soybeans	
hijiki	8.00
cooked <i>hijiki</i> seaweed	
sansai ni	9.50
cooked mountain vegetable	
morokyu	13.50
fresh cucumber with traditional soybean paste choose salmon <i>miso</i> or chicken <i>miso</i> (prepared with garlic and sesame)	
chilean sea bass dai-ginjo kasuzuke	21.50
grilled sea bass marinated in <i>sake</i> reduction	
salmon	15.00
grilled with <i>teriyaki</i> sauce or salt	
chilean sea bass	19.50
grilled with <i>teriyaki</i> sauce or salt	
ebi matcha-age	13.50
3 pieces of flash fried prawns with green tea powder	
maguro tatsuta-age	17.25
flash fried tuna	
watarigani kara-age (limited quantity)	32.00
flash fried live soft-shell crab	

Main Course

For Sushi Yasuda's traditional market-price *omakase*, please inquire when you call to place your order

<i>omakase 18</i>	160.00
selected by the chef presented with 18 pieces of <i>sushi</i> (no <i>sashimi</i>) and a half roll – please tell us of any restrictions you may have	
<i>omakase 12</i>	100.00
selected by the chef presented with 12 pieces of <i>sushi</i> (no <i>sashimi</i>) – please tell us of any restrictions you may have	
<i>omakase sashimi 5</i>	40.00
selected by the chef, presented with 5 varieties of <i>sashimi</i>	
<i>omakase sashimi 3</i>	24.00
selected by the chef, presented with 3 varieties of <i>sashimi</i>	

<i>sushi toku</i>	49.50
10 pieces and 1 roll selected by the chef	
<i>sashimi take</i>	33.00
select between 3 and 5 varieties for a total of 5 servings of <i>sashimi</i>	

Tuna	Yellowtail	Fluke	Striped bass
Branzino	Salmon	Rainbow trout	Spanish mackerel

*2 orders maximum per item

<i>chirashi</i>	39.50
<i>sashimi</i> on a bed of <i>sushi</i> rice	
<i>tekka don matsu</i>	41.00
tuna <i>sashimi</i> and <i>negitoro</i> on a bed of <i>sushi</i> rice	
<i>sake don</i>	41.00
selection of salmon varieties and <i>ikura</i> on a bed of <i>sushi</i> rice	

Prix Fixe

(served with *ara jiru* soup or small salad)

<i>sushi and sashimi combination</i>	33.50
see below to select between 2 and 4 varieties for a total of 4 pieces of <i>sushi</i> , select 1 roll, served with 3 varieties of <i>sashimi</i> (the <i>sashimi</i> is selected by the chef)	
<i>sushi</i>	33.50
select between 3 and 5 varieties for a total of 5 pieces of <i>sushi</i> , and select 2 rolls (or 2 orders of 1 roll)	

Tuna	Yellowtail	Fluke	Striped bass
Branzino	Salmon	Rainbow trout	Spanish mackerel
Egg omelet	Freshwater eel	Shrimp	

*2 pcs maximum per item

Tuna-roll	Yellowtail-roll	Salmon-roll
Salmon-skin-roll	Freshwater-eel-roll	Cucumber-roll
Radish sprout-roll	Pickled-radish-roll	Sweet-squash-roll

yakizakana

grilled with sea salt or *teriyaki* sauce

<i>atlantic salmon</i>	29.50
<i>chilean sea bass</i>	37.50

à la carte

Sushi and Sashimi

Price for Piece/Serving

Tuna

Bigeye Tuna – <i>Maguro</i> (NY).....	6.50
Blue Fin Fatty Tuna – <i>Toro</i> (Spain).....	15.00

Yellowtail

<i>Hamachi</i> (Kumamoto)	7.00
Striped Jack – <i>Shimajiri</i> (Oita).....	8.00
Greater Amberjack – <i>Kanpachi</i> (Kagoshima).....	8.00

White Fish

Fluke – <i>Hirame</i> (NY)	6.00
Striped Bass (NC).....	5.75
Branzino (Greece).....	6.00
Sea Bream – <i>Madai</i> (Ehime).....	8.00

Salmon & Trout

Silver Salmon – <i>Sake</i> (Scotland)	6.00
King Salmon (New Zealand).....	7.50
Rainbow Trout – <i>Nijimasu</i> (Idaho).....	6.25
Sockeye Salmon (Copper River).....	12.00

Mackerel & Others

Spanish Mackerel – <i>Sawara</i> (NC).....	6.25
Mackerel – <i>Saba</i> (Ehime).....	8.00
Jack Mackerel – <i>Aji</i> (Kyoto).....	7.75
Japanese Shad – <i>Kohada</i> (Kumamoto).....	7.75
Sardine – <i>Iwashi</i>	8.25

Shrimp

Spot prawn – <i>Botan Ebi</i> (Canada).....	9.00
Poached Shrimp – <i>Ebi</i> (Ecuador).....	6.00
Octopus – <i>Tako</i> (Kanagawa).....	8.25
Rock Crab – <i>Kani</i> (RI).....	7.50

Roe and Others

Sea Urchin – <i>Uni</i> (Hokaido).....	18.50
Salmon Roe – <i>Ikura</i> (AK).....	9.00

Eel

<i>Unagi</i> (prepared dark freshwater eel).....	8.75
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Egg

Omelette – <i>Atsuyaki</i>	5.50
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Rolls

Price per Piece

	Cut roll	Hand roll
<i>Tekka</i> – Tuna.....	10.50	9.50
<i>Toro</i> – Fatty Tuna.....	14.00	13.00
<i>Hamachi</i> – Yellowtail.....	10.50	9.50
Salmon – <i>Sake</i>	10.50	9.50
Spanish Mackerel.....	10.00	9.00
Salmon Skin – <i>Sake Kawa</i>	10.00	9.00
Freshwater Eel – <i>Unagi</i>	12.50	11.50
Rock Crab – <i>Kani</i>	12.00	11.00
Sea Urchin (Japan).....	24.00	23.00
Salmon Roe – <i>Ikura</i>	15.50	14.50
<i>Kaiware</i> – Radish Sprouts.....	7.75	6.75
<i>Ume</i> – Pickled Plum.....	9.25	9.25
<i>Kappa</i> – Cucumber.....	7.75	6.75
<i>Takuwan</i> – Pickled Radish.....	7.75	6.75
<i>Yamagobo</i> – Pickled Burdock.....	7.75	6.75
<i>Kanpyo</i> – Simmered Squash.....	7.75	6.75
<i>Natto</i> – Fermented Soybeans.....	7.75	6.75
Avocado.....	7.75	6.75

Additional for Rolls

Avocado.....	1.75
Cucumber.....	1.00
<i>Shiso</i> leaf.....	0.50

*Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.

Drinks

Soft Drinks

Perrier (6.75 oz).....	4.00
Club Soda (10 oz).....	4.00
Panna (16.50 oz).....	6.00
Coke (8 oz).....	4.00
Diet Coke (8 oz).....	4.00
Ramune (6.76 oz) Japanese citrus soda with glass marble stopper.....	4.00

Beer

Sapporo Reserve (12 oz).....	6.50
Kirin Light (12 oz).....	6.50
Oze White Weizen (Gunma) (12 oz).....	12.00

Sake

Amabuki Junmai Ginjo (Saga) (6 oz).....	12.00
Note of wildflowers and anise. A hint of dryness on the finish	
Kuroushi Ginjo (Wakayama) (6 oz).....	14.00
Soft acidity flows comfortably and gently down the palate	
Yamato Shizuku (Akita) (720 ml).....	42.00
Fizzy, dry and refreshing. Akita yeast No.15 is used to create a rich flavor	
Atago no Matsu (Miyagi) (720 ml).....	42.00
A vibrant aroma of tropical fruit and wild strawberries	
Toyo Bijin (Yamaguchi) (720 ml).....	47.00
Extremely dry yet delicate sweetness with notes of pear and apple	