



## SUSHI YASUDA

### TAKE-OUT AND DELIVERY SERVICE

MONDAY THROUGH FRIDAY, NOON 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](http://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

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

### Salad

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

### Appetizer

<b><i>oshitashi</i></b> .....	7.50
boiled spinach with shaved dried bonito	
<b><i>edamame</i></b> .....	9.00
boiled green soybeans	
<b><i>hijiki</i></b> .....	8.00
cooked <i>hijiki</i> seaweed	
<b><i>chilean sea bass dai-ginjo kasuzuke</i></b> .....	21.50
grilled sea bass marinated in <i>sake</i> reduction	
<b><i>salmon</i></b> .....	15.00
grilled with <i>teriyaki</i> sauce or salt	
<b><i>chilean sea bass</i></b> .....	19.50
grilled with <i>teriyaki</i> sauce or salt	
<b><i>ebi matcha-age</i></b> .....	13.50
3 pieces of flash fried prawns with green tea powder	
<b><i>maguro tatsuta-age</i></b> .....	17.25
flash fried tuna	
<b><i>awabi no sakamushi</i></b> .....	31.00
<i>sake</i> steamed abalone	
<b><i>watarigani kara-age (limited quantities)</i></b> .....	32.00
flash fried soft-shell crab	

## Main Course

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

<b>omakase 18</b> .....	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	
<b>omakase 12</b> .....	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	
<b>omakase sashimi 5</b> .....	40.00
selected by the chef, presented with 5 varieties of <i>sashimi</i>	
<b>omakase sashimi 3</b> .....	24.00
selected by the chef, presented with 3 varieties of <i>sashimi</i>	

<b>sushi toku</b> .....	49.50
10 pieces and 1 roll selected by the chef	
<b>sashimi take</b> .....	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

<b>chirashi</b> .....	39.50
<i>sashimi</i> on a bed of <i>sushi</i> rice	
<b>tekka don matsu</b> .....	41.00
tuna <i>sashimi</i> and <i>negitoro</i> on a bed of <i>sushi</i> rice	
<b>sake don</b> .....	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)

<b>sushi and sashimi combination</b> .....	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)	
<b>sushi</b> .....	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

<b>atlantic salmon</b> .....	29.50
<b>chilean sea bass</b> .....	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 & Others**

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

#### **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
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
Salmon Roe – <i>Ikura</i> .....	15.50	14.50
King Salmon.....	11.00	10.00
<i>Ebi</i> – Poached Shrimp.....	12.00	11.00
<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

<b>Perrier</b> (6.75 oz).....	4.50
<b>Club Soda</b> (10 oz).....	4.50
<b>Panna</b> (16.50 oz).....	8.00
<b>Coke</b> (8 oz).....	4.50
<b>Diet Coke</b> (8 oz).....	4.50
<b>Ramune</b> (6.76 oz) Japanese citrus soda with glass marble stopper.....	5.50

### Beer

<b>Sapporo Reserve</b> (12 oz).....	7.75
<b>Kirin Light</b> (12 oz).....	7.75
<b>Oze White Weizen</b> (Gunma) (12 oz).....	15.00

### Sake

<b>Yamato Shizuku</b> (Akita) (720 ml).....	42.00
Fizzy, dry and refreshing. Akita yeast No. 15 is used to create a rich flavor	
<b>Kuroushi Ginjo</b> (Wakayama) (6 oz).....	14.00
Soft acidity flows comfortably and gently down the palate	
<b>Atago no Matsu</b> (Miyagi) (720 ml).....	42.00
A vibrant aroma of tropical fruit and wild strawberries	
<b>Makiri Junmai Ginjo Extra Dry</b> (Yamagata) (720 ml).....	47.00
Made with kimono traditional method. Clean and deep flavor. Sharp after taste with extra dryness ~draft sake~	

## Fruits

<b>Mix Fruits</b> .....	12.50
Choose 3 kinds of fruits (Pineapple, Kiwi, Pear, Persimon and Melon)	