



SUSHI YASUDA

DINING MENU

MONDAY THROUGH SATURDAY, 5:00 TO 10:00 P.M. — THE LAST ORDER MUST BE IN BY 10:15 P.M.
CLOSED ON SUNDAYS AND ALL NATIONAL HOLIDAYS

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

Soup

ara jiru Shinshu <i>miso</i> with bone stock	5.75
aka miso red <i>miso</i> with <i>nameko</i> mushrooms or <i>asari</i> clams	8.75

Appetizer

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

Salad

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

Main Course

omakase* selected by the chef presented with <i>sushi</i> , and <i>sashimi</i> if you wish – tailored to your tastes, appetite and the chef's sense of an ideal meal based on the many varieties of fish and other ingredients at hand – please tell us your <i>sushi</i> preferences and any restrictions you may have	mp
omakase 15* selected by the chef presented with 15 pieces of <i>sushi</i> (no <i>sashimi</i>) and a half roll — please tell us of any restrictions you may have	140.00
omakase 12* 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	100.00
omakase sashimi 5* selected by the chef presented with 5 varieties of <i>sashimi</i>	40.00
omakase sashimi 3* selected by the chef presented with 3 varieties of <i>sashimi</i>	24.00

*In keeping with pure *sushi* tradition, SUSHI YASUDA will serve only our special house *shoyu* (soy sauce) with *sushi* and *sashimi*.

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



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Beer

<i>Asahi draught</i> (16 oz)	8.75
<i>Sapporo Reserve</i> (12 oz)	7.75
<i>Kirin Light</i> (12 oz)	7.75
<i>Oze White Weizen</i> (Gunma) (12 oz)	15.00

Shochu

<i>Komaki</i> (Kagoshima)	12.00
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Distilled by pot still, fermented at very low temperature using Barvarian Hefeweizen Yeast makes giving this *shochu* a clear savory flavor

Umeshu (Plum Wine)

<i>Awamori Umeshu</i> (Okinawa) (4 oz)	16.00
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The plum fruit pulp is blended to make this full-bodied *umeshu*

White Wine by the glass and bottle

	glass	bottle
<i>Chablis</i>	20.00	80.00
Domaine Laroche St. Martin 2018 Chardonnay (Burgundy, France) A fruity, fragrant nose with hints of ripe white fruit and flowers. Lively on the palate with a mineral accent and a fresh finish.		
<i>Sancerre</i>	18.00	72.00
Domaine Bernard Fleuriet Tradition 2018 Sauvignon Blanc (Loire Valley, France) Lemon, lime, pears and white peach with a hint of white flowers. Light minerality and a zesty, juicy finish.		
<i>Royal Tokaji</i>	15.00	60.00
The Oddity Dry Furmint Tokaj 2016 Furmint (Tokaj, Hungary) Apricot and peach fruit with subtle hints of oak from Hungarian barrels. A lively wine with crisp acidity, complex and a long finish.		
Domaine Du Roc des Boutires		160.00
Pouilly Fuisse Aux Bouthieres 2017 Chardonnay (Burgundy, France) Fuller in the mouth, more power and intensity to the fruit but no loss of freshness.		
Domaine de Beurenard		180.00
Chateauneuf du Pape Blanc 2018 Clairette, Grenache Blanc, Bourboulenc, Roussanne (Rhône Valley, France) Pear and stone fruits aromas with jasmine and roasted almonds notes. The mouth is smooth and fleshy with a long, nice finish.		

Artisanal Cold Sake

junmai	6 oz carafe
<i>Oze</i> (Gunma) Crisp, smooth with a refreshing dry aftertaste	17.00
<i>Takenotsuyu</i> (Yamagata) Light touch, smooth with a clean finish	16.00
<i>Kid</i> (Wakayama) A soft mouth feel with a well balanced acidity and the gentle <i>umami</i>	18.00
ginjo	
<i>Koikawa Nigori</i> (Yamagata) Aromas of island fruits and flowers such as papaya and hibiscus. Very delicate, soft and well balanced ~unfiltered~	22.00
<i>Hakkaisan</i> (Niigata) Hints of pineapple, round, with a clear dry finish	20.00
<i>Jokigen</i> (Yamagata) Elegant and refreshing with aromas of Asian pear and tart yogurt	19.00
<i>Toyo Bijin Extra dry</i> (Yamaguchi) Extremely dry yet delicate <i>umami</i> with notes of pear and apple	24.00
daiginjo	
<i>Umenishiki</i> (Ehime) A vibrant, premium <i>sake</i> with an exquisite aroma of white flowers	46.00
<i>Ikina Onna</i> (Ishikawa) Green apple, sweet nuts and honeydew aromas. Smooth, clean, lively and refreshing finish	31.00
<i>Zaku</i> (Mie) limited release Presenting a luscious ginjo-style aroma, mellow and elegant sweetness, and a glossy texture that permeates through the whole length, it seems to bring time to a stand-still. Delicate and refined.	31.00



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Warm Sake

6 oz carafe

<i>Naraman</i> (Fukushima)	16.00
Layers of enticing aroma like a mellow melon	
<i>Takenotsuyu</i> (Yamagata)	16.00
Light touch, lively with a sharp finish	
<i>Hakkaisan</i> (Niigata)	20.00
Bright, round, crisp and refreshing	

Premium Sake by the bottle

720 ml

<i>Sohomare Kimoto</i> (Tochigi)	195.00
Yamada Nishiki rice Contemporary rendition of old Kimoto method, achieved through careful blending and aging. Soft and slightly creamy entry on the palate that gives way to profound mid-palate density and elegant aroma.	
<i>Nishide</i> (Ishikawa)	250.00
Gohyakumangoku rice Brewed with 100% local ingredients. Notes of apricot, young banana, round and smooth with <i>umami</i> , dry finish with balanced acidity.	
<i>Urakasumi M</i> (Miyagi)	300.00
Yamada Nishiki rice Aroma of apple, layered of honeydew, strawberry. Bold yet light touch and mid-bodied with a complex clean finish.	
<i>Ryusei Bekkaku</i> (Hiroshima)	320.00
Yamada Nishiki rice Brewed in traditional Kimoto style method. Refreshing clean aroma of muscat and white peach. Powerful body and elegant aromas create a great balance.	
<i>Daishichi Myoka Rangyoku</i> (Fukushima)	600.00
This is Daishichi's ultimate <i>sake</i> , an undiluted, free run <i>junmai daiginjo</i> brewed using the time honored Kimoto method.	
Daishichi set themselves the goal of creating a truly superb <i>sake</i> that would exceed all existing expectations for premium Japanese <i>sake</i> . They only call a <i>sake</i> Myoka Rangyoku when they believe it has attained the absolute highest possible level of quality. Gorgeous and complex, this <i>sake</i> reaches perfection through a longer, more powerful process of maturation.	

Japanese Premium Whisky

2 oz

<i>Eigashima Akashi</i> (Akashi, Hyogo)	single malt	25.00
40% ALC Old sherry butt, notes of cacao butter with sugar cane, a hint of herbs and woody finish.		
<i>Mars Shinshu Distillery Iwai Tradition</i> (Komagatake, Nagano)	blended	21.00
40% ALC Soft and layered, blended in bourbon, sherry and wine casks. Gentle peat notes and flavor of cherry, honey and toffee with a beautiful ginger spice.		
<i>Komagatake Limited</i> (Komagatake, Nagano)	single malt	42.00
48% ALC Bitter chocolate and apricots on the nose, citrus and cookies on the palate with subtle spiciness and saltiness. The finish is pleasant and mellow. Distilled at Shinshu. Matured at Shinshu and Yakushima Island.		
<i>Komagatake Yakushima 2019</i> (Komagatake, Nagano)	single malt	55.00
58% ALC Distilled in 2015 at the brilliant Shinshu distillery before being left to mature in the Yakushima ageing cellars. The island benefits from a very peculiar climate, with an humidity level of 75%, giving to the single malt new aromas, including a distinct maritime note. Paet, coffee on the nose. A taste that is sweet and softly botter on the palate.		
<i>Ichiro's Malt Ichiro's Malt & Grain</i> (Chichibu, Saitama)	blended	25.00
46.5% ALC This blend is comprised of whiskies from distilleries in the "Big 5" – Scotland, England, Ireland and the U.S., also including Ichiro Akuto's youg malt and grain. Clean with notes of fruit on the nose. The palate has notes of apricot, peach, vanilla, citrus, malt, roasted nuts and pepper. The finish is full of oak.		