



SUSHI YASUDA

LUNCH AND DINING MENU

MONDAY THROUGH FRIDAY, NOON TO 2:00 AND 5:00 TO 11:00 P.M. SATURDAY, 5:00 TO 11:00 P.M.

— THE LAST ORDER MUST BE IN BY 1:30 P.M. FOR LUNCH, AND 10:15 P.M. FOR DINNER

CLOSED ON SUNDAYS AND ALL NATIONAL HOLIDAYS

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

Soup

<i>ara jiru</i> Shinshu <i>miso</i> with bone stock	6.75
<i>aka miso</i> red <i>miso</i> with <i>nameko</i> mushrooms or <i>asari</i> clams	10.25

Appetizer

<i>oshitashi</i> boiled spinach with shaved dried bonito	8.00
<i>edamame</i> boiled green soybeans	9.75
<i>hijiki</i> cooked <i>hijiki</i> seaweed	8.75
<i>sansai ni</i> cooked mountain vegetable	9.75
<i>hone senbei</i> flash fried eel's backbone	10.75
<i>ankimo</i> steamed monkfish liver	11.75
<i>morokyu</i> fresh cucumber with traditional soybean paste chicken <i>miso</i> (prepared with garlic and sesame)	14.50
<i>chawan mushi</i> steamed egg custard with shrimp, shiitake mushroom, and ginkgo nuts	14.50
<i>striped bass oroshi-ni</i> flash fried striped-bass with grated radish sauce	12.00
<i>chilean sea bass dai-ginjo kasuzuke</i> grilled sea bass marinated in <i>sake</i> reduction	23.50
<i>salmon</i> grilled with <i>teriyaki</i> sauce or salt	17.00
<i>chilean sea bass</i> grilled with <i>teriyaki</i> sauce or salt	21.50
<i>ebi matcha-age</i> 3 pieces of flash fried prawns with green tea powder	15.50
<i>maguro tatsuta-age</i> flash fried tuna	19.25
<i>ankou kara-age</i> flash fried monkfish	18.00

Salad

<i>kaisou</i> <i>ugo</i> , <i>tokasa</i> and <i>wakame</i> varieties of seaweed with sesame dressing	11.50
<i>oshinko</i> Japanese pickled vegetables	10.00
<i>salad</i> greens and dried baby <i>jako</i> sardine with ginger dressing	11.50

Lunch

<i>sushi toku</i> 10 pieces and 1 roll selected by the chef	52.50
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Main Course

<i>omakase*</i> selected by the chef presented with a meal of <i>sushi</i> , and <i>sashimi</i> if you wish —please tell us any preferences and/or restrictions you may have	mp (charged per piece)
<i>omakase 15*</i> 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	170.00
<i>omakase 12*</i> (available dinner only) 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	130.00
<i>dessert supplement</i> (available with <i>omakase</i> order) tiramisu mochi (Chikalicious Dessert Bar) chiran tea (Kagoshima)	18.00

<i>okonomi*</i> you select order <i>sushi</i> and/or <i>sashimi</i> according to your own preferences	see a la carte menu
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*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.