

Appetizers



Vegetable

Edamame** *	4
<i>Boiled soybean pods, lightly salted</i>	
Yaki tofu*	4.5
<i>(Teriyaki or spicy sauce) Two broiled tofu, shiitake and green onion skewers</i>	
Fresh spring roll*	4.75
<i>Fresh vegetables wrapped with rice paper</i>	
Agedashi tofu*	5.5
<i>Lightly fried tofu in house batter with special sauce and scallions</i>	
Spinach goma-ae*	4.5
<i>Steamed spinach with sesame sauce</i>	
Asparagus goma-ae*	4.95
<i>Steamed asparagus with sesame sauce</i>	
Yasai itame*	7.5
<i>Stir fried Napa cabbages with house sauce. Served on a hot Plate</i>	
Kitsune Udon	5.75
<i>Wrapped udon with fried bean curd</i>	



Tempura

Julienne vegetable tempura*	5.5
<i>Julienne-cut Japanese sweet potatoes, zucchini, onion and carrots, lightly fried</i>	
Vegetable tempura*	6
<i>Vegetables dipped in our ultra-light batter and lightly fried</i>	
Snapper tempura	6.5
<i>7 pcs of red snapper dipped in panko batter lightly fried. Served with sweet unagi sauce</i>	
Tempura	7.5
<i>Prawns and vegetables dipped in ultra-light batter and lightly fried</i>	
Shrimp tempura	7.95
<i>5 Prawns dipped in our ultra-light batter and lightly fried</i>	

Salads

House salad with house ginger sauce*	4
Sunomono*	4.5
<i>cucumber, seaweed and clam stick</i>	
Seaweed salad*	5.5
Calamari salad	5.95
<i>Marinade squid</i>	
Tofu salad*	7
<i>Lightly fried tofu and spring mix with oriental sauce</i>	
Udon salad*	7
<i>Gomamiso or spicy gochujang sauce</i>	
Soba salad*	7
<i>Gomamiso or spicy gochugang sauce</i>	
Grilled Chicken salad	8.5
<i>House sesame sauce</i>	
Smoked salmon salad	9.5
Spicy sashimi salad*	9.5
Mango avocado salmon skin salad*	8.5
Spicy tako poke	9.5
Seared ahi tuna tataki salad*	9.5
Seared albacore tataki salad*	9.5
Hawaiian tuna poke salad*	9.75

Seafood

Heart attack*	6.95
<i>Jalapenos stuffed with spicy tuna, cream cheese and lightly fried. Topped with spicy dressing</i>	
Ebi sunomono**	5.5
<i>Shrimp, cucumber and seaweed topped with sesame seeds and a vinegar sauce</i>	
Tako sunomono**	6.5
<i>Octopus, cucumber and seaweed topped with sesame seeds and vinegar sauce</i>	
Sunomono combo	7
<i>Shrimp, crab and octopus with cucumber salad with vinegar sauce</i>	
Ika ring	5.75
<i>Calamari dipped in panko batter and lightly fried. Served with house dipping sauce</i>	
Baked mussels	6.5
<i>Baked New Zealand green mussels with house dressing. Served mild, spicy or extra spicy</i>	
Ebi kushi yaki	5.95
<i>Two broiled shrimp skewers</i>	
Seafood yasai itame	8.5
<i>Assorted stir-fried seafood with napa cabbages Served on a hot iron plate</i>	
Hotate furai	8.95
<i>Jumbo sea scallops, lightly fried</i>	
Soft-Shell crab	8.95
<i>Jumbo soft-shell crab dipped in house batter served with special sauce and scallions</i>	
Seafood pancake	8
<i>Assorted seafood with green onion, leeks, red paper, onion and house sauce</i>	

Niku

Gyoza	5.5
<i>Japanese dumplings filled with beef, pork and vegetables. Served steamed or fried</i>	
Yakitori Teriyaki or spicy sauce	3.95
<i>Two broiled chicken and onion skewers</i>	
Spicy chicken or Spicy pork	8
Bulgogi Marinated shaved beef rib eye	8.75
Galbee BBQ beef ribs	8.95

For Kids!

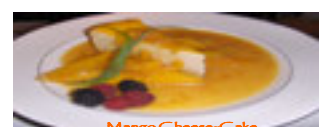
<i>Served with Miso soup, steamed vegetables and rice</i>	
Kids' sushi plate	6.5
<i>Crab stick, tamago, cucumber, sushi rice, and nori. <u>Kids build their own sushi!</u></i>	
Chicken teriyaki	7.5
Chicken or Ton katsu	7.5
Beef teriyaki	9.95

Sides

Steamed rice**	1.5	Sushi rice**	1.95
Miso soup	1.95	Kimchi	2.5

Desserts

Vanilla ice cream	3.5	Red bean ice cream	4
Green tea ice cream	4	Mango cheesecake	7.5
Fried ice cream	5	Mochi ice cream	5.5
Fried cheese cake	5.5	Green tea, Strawberry,	
Deep fried Twinkies	2.99	Mango, Red bean, Vanilla	
Deep fried banana	2.99		



Sushi Bar



Sashimi moriwase* <i>An Assortment of fresh sashimi (16pc)</i>	23	Tuna ceviche* <i>Tuna, tomato, avocado with chef's sauce</i>	9.95
Sashimi sampler* <i>An Assortment of fresh sashimi (8pc)</i>	12.5	Harumaki <i>Fried scallops, crab, shrimp topped with mandarin oranges, sweet & sour sauce</i>	7.95
Maguro sashimi** * <i>5 pcs of fresh tuna</i>	11.95	Hamachi kama <i>Grilled yellow tail collar</i>	8.95
Sake sashimi*** <i>5 pcs of fresh salmon</i>	10	Kobe beef tataki* <i>Seared kobe beef tenderloin. Served with slices of Asian pear and ponzu dressing</i>	13.95
Hamachi sashimi*** <i>5 pcs of fresh yellowtail</i>	11.95	Summer roll* <i>Tuna, salmon, red snapper, avocado wrapped with cucumber served with ponzu dressing</i>	13.95
Super white tuna sashimi*** <i>5 pieces of fresh escolar</i>	11.95	Sake Don*** <i>6 Sliced fresh salmon served over sushi rice</i>	12
Heavenly tako <i>Thinly sliced octopus with thinly sliced jalapeño</i>	8.95	Tekka Don*** <i>6 Sliced fresh tuna served over sushi rice</i>	13.5
Heavenly hamachi* <i>Sliced fresh yellowtail with thinly sliced of jalapeño</i>	8.95	Unaju <i>Fresh water eel over sushi rice</i>	14.95
Snapper delight* <i>Thin slices of red snapper with scallions</i>	7.95	Hyedup-bop* Large 15, Medium 10.5 <i>Assortment of slices of raw fish, crabmeat, masago and fresh mixed greens on a bed of steam rice with sweet spicy house gochujang sauce</i>	10.5
Chirashi sushi*** Large(15pc) 21, Medium (7pc) 12.5 <i>Assortment of fresh sashimi served over sushi rice</i>	12.5	Vegetable roll combination* <i>Vegetable roll, avocado roll & cucumber roll</i>	11.5
Regular sushi* <i>7 pieces of nigiri and any regular roll</i>	16		
Deluxe sushi* <i>9 pieces of nigiri and any regular roll</i>	18		



Sushi Sashimi Lover

Sake lovers (Salmon)	4 pcs nigiri, 3 sashimi, 1 roll	15.95
Maguro lovers (Tuna)	4 pcs nigiri, 3 sashimi, 1 roll	17.95
Hamachi lovers (Yellow tail)	4 pcs nigiri, 3 sashimi, 1 roll	17.95

Sushi Sashimi



S	5 pcs nigiri, 9pcs sashimi and california roll	28
M	8 pcs nigiri, 15 pcs sashimi and 1 regular roll	49
L	15 pcs nigiri, 20 pcs sashimi 1 specialty roll (Excluded KU, Samurai)	75

Nigiri

Two piece per order

Maguro (Tuna)***	5
Sake (Salmon)***	4.25
Hamachi (Yellowtail)***	5
Shiro maguro (Albacore tuna)***	4.75
Escolar (Super white tuna)***	5
Tai (Red snapper)*	4
Smoked salmon***	5.5
Ebi (Cooked shrimp)	4
Kani (Imitation crab)	4
Masago (Smelt roe)*	4.5
Ika (Squid)***	3.95
Hotategai (Sea scallop)***	5
Spicy octopus*	4.75
Unagi (Fresh water eel)	6
Saba (Mackerel)*	4
Tako (Octopus)**	4
Tamago (Sweet egg)	3.75
Tobiko (Flying fish roe)*	4.5
Spicy Scallop	4.95
Hokkikai	5
Ikura (Salmon roe)***	5.5

Regular Rolls

California roll	4.5
Salmon roll***	4.75
Salmon skin roll	4.5
Spicy salmon roll*	4.95
Tuna (Tekka)***	5.25
Spicy tuna roll*	5.25
Philadelphia roll*	5.75
Alaskan roll*	5.75
Hawaiian roll***	5.95
Yellowtail (Negihamachi)***	5.5
Cucumber (Kappa)***	4.25
Shrimp tempura roll	4.75
Fresh water eel roll	6
Vegetable roll*	4.5
Spicy crab roll	4.75
Futomaki*	5.5
Vegetable tempura roll*	4.95
Avocado roll*	4.75
Tofu teriyaki roll*	4.25
Hot summer roll***	5.75
<i>Shrimp, avocado and jalapeno</i>	

Hand Rolls

Maguro (Tuna)***	5.25
Sake (Salmon)***	4.75
Salmon skin	4.5
Negihama (Yellowtail)***	5.5
Unagi (Fresh water eel)	6
Spicy tuna*	5.25
Spicy salmon*	4.95
Shrimp tempura	4.75
Vegetable*	4.5
Spicy scallop*	4.95
Spicy octopus*	4.75
Hawaiian roll***	5.95
Alaskan*	5.75
Philadelphia*	5.75



Hyedup-Bop*

Entrees

Served with miso soup, steamed vegetables and rice.
(All teriyaki is gluten free without sauce)



Beef teriyaki	18.5	Chicken katsu	13.95
<i>Broiled 12oz New York steak with house teriyaki sauce. Served with steamed vegetables</i>		<i>Tender chicken breast, deep-fried in Japanese panko batter. Served with steamed vegetables</i>	
Tofu steak*	12.5	Ton katsu	13.95
<i>Stir fry marinated tofu, shiitake mushroom and vegetables</i>		<i>Pork tenderloin, deep fried in Japanese panko batter. Served with steamed vegetables</i>	
Chicken teriyaki	13.95	Tai katsu	14.75
<i>Broiled tender chicken breast with house teriyaki sauce. Served with steamed vegetable</i>		<i>Red Snapper deep-fried in Japanese panko batter. Served with steamed vegetables</i>	
Salmon teriyaki	15	Spicy chicken dinner	14
<i>Grilled Atlantic salmon with house teriyaki sauce. Served with steamed vegetables.</i>		<i>Marinate tender chicken breast with spicy house gochujang sauce. Served with steamed vegetables</i>	
Spicy pork dinner	14	Saba shioyaki	13.95
<i>Tender pork with spicy house gochujang sauce. Served with steamed vegetables</i>		<i>Grilled New Zealand mackerel with sea salt. Served with steamed vegetables</i>	
Spicy squid	12.5	Tempura moriwase	14.75
<i>Stir fry marinated jumbo squid with spicy special korean sauce.</i>		<i>Prawn & vegetables tempura. Served with our dipping sauce</i>	
Bulgogi	15	Galbee	18.5
<i>Marinated shaved beef rib eye and onion</i>		<i>Generous portion of char-broiled marinated cross cut USDA choice short ribbon a bed of caramelized onions in sizzling hot iron skillet</i>	
Vegetable bibim-bop***	9.5	Hot stone pot bulgogi bibimbop	13.5
<i>(Gluten free if without gochujang sauce)</i>		<i>Marinated shaved beef rib-eye, mushrooms with seasonal zucchini, carrot, spinach, Shiitake, soybean sprouts, with Korean BBQ Sauce fried egg & steamed rice. Served with sweet spicy house gochujang sauce</i>	



Seafood tofu casserole 10
Sizzling casserole prepared with silken tofu sea scallops, prawns, clams, mussels and egg in House dashi broth, with pickled radish and steamed rice



Donburi

Ten Don	8	Chicken Katsu Don	8
<i>Prawns, vegetables tempura and egg</i>		<i>Chicken katsu, vegetable with egg</i>	
Vegetable tempura Don	7.5	Gyu-Don	10.5
<i>Vegetable with egg</i>		<i>Beef, vegetable with egg</i>	
Oyako Don	8	Tonkatsu-Don	8
<i>Chicken, vegetable with egg</i>		<i>Pork katsu vegetable with egg</i>	
Tofu Don*	7.95	Spicy chicken or pork Don	8
<i>Pan fry marinated tofu and vegetables</i>		<i>Spicy chicken with vegetables</i>	



COMBINATION SPECIAL DINNER

Served with miso soup steamed vegetables and rice
(No Substitution)

Combo A
Choice of 2 items 12.99

- Tofu steak *
- Chicken teriyaki
- Chicken katsu
- Ton katsu
- Saba shioyaki
- Spicy squid
- Tempura
- Snapper tempura
- Tofu salad*
- Chicken fried rice

Combo B
Choice of 2 items 13.99
Choose from A or B

- Salmon shioyaki
- Salmon teriyaki
- Spicy chicken
- Spicy pork
- Harumaki
- Udon salad
- Soba salad
- Grilled chicken salad
- Shrimp tempura

Combo C
Choice of 2 items 15.99
Choose from A or B or C

- Beef teriyaki
- Galbee
- Bulgogi
- Seafood tofu casserole
- Seafood yakisoba
- Chicken yakisoba
- Seafood yasai itame
- Seafood pancake
- Hotate furai
- Soft-shell crab

Noodles

Udon <i>Japanese udon noodles in a clear broth</i>	6.5	Ramen (Mild or Spicy) <i>vegetables with egg</i>	6.5
Add: Tofu	2	Add: Tofu	2
Chicken	3	Chicken	3
Beef	3.5	Seaweed	0.75
Fish cake	2.5	Seafood	3.5
Corn	0.75	Gyoza	1.5
Seafood	3.5	Tako	2.5
Fried bean curd	1.5	Kimchi	0.95
Seaweed	0.75	Beef	3.5
Tako	2.5		
Tempura flake	0.5		
Curry Udon	10.5	Green tea ramen	7.25
<i>Udon in curry broth with beef and vegetables</i>		<i>Green tea ramen with vegetables</i>	
Vegetable Yakisoba	8	Zarusoba (Gluten free without sauce)	6.5
<i>Stir fry egg noodle with vegetable</i>		<i>Japanese buckwheat noodles with house dipping sauce</i>	
Chicken Yakisoba	9	Tenzaru (Zarusoba and tempura)	12.5
<i>Stir fry egg noodle with chicken, vegetables, and house sauce</i>		<i>Japanese buckwheat noodles.</i>	
Seafood Yakisoba	10	<i>Served with prawn and vegetable tempura on the side</i>	
<i>Stir fry egg noodle with prawns, scallops, calamari, vegetables and house sauce</i>		Nabeyaki Udon	13.5
Tempura Udon	12.5	<i>Traditional Udon noodle served in an iron pot with chicken, shiitake mushrooms, fish cake, and Shrimp tempura</i>	



Lunch

Sushi and sashimi

Served with miso soup

Yokohama sushi lunch* 13.95
A 6 pcs sample of 3 different specialty rolls and 4 pcs of nigiri sushi

Regular sushi* 10.95
5 pcs nigiri and your choice of California or spicy crab roll

Beginner's sushi combo* 8.5
Ebi, tamago and kani nigiri with your choice of a California or spicy crab roll



Sashimi lunch* 14.95
12 pcs sashimi (Chef's choice) served with sushi rice or steamed rice

Sushi sashimi* 15.95
5 pcs of nigiri and 9 pcs of fresh sashimi (Chef's choice)

Vegetable roll combo* 10
Vegetable roll, avocado roll and cucumber roll

COMBINATION ROLL

Choice any two rolls **7.99**
Any three rolls **11.99**

California roll
Salmon roll***
Vegetable roll*
Tofu teriyaki roll*
Spicy tuna roll*

Philadelphia roll*
Shrimp tempura roll
Vegetable tempura roll*
Avocado roll*
Alaskan roll*

Cucumber (Kappa)***
Salmon skin roll
Spicy salmon roll*
Spicy crab roll

BENTO SPECIAL

Served with miso soup and steamed rice (No substitution)

6.99 Bento box (Choice of One)
(Served 2 pot stickers, 2 pcs California roll)
Chicken teriyaki, Tofu teriyaki, Chicken-katsu, Ton-katsu, Vegetable tempura, Julienne vegetable tempura, Saba (Mackerel) shioyaki,

9.99 Bento box (Choice of Two)
(Served with house salad)
Chicken teriyaki, Julienne vegetable tempura Tofu teriyaki, Saba (Mackerel) shioyaki, Salmon teriyaki, Salmon shioyaki, Chicken-katsu, Ton-katsu, Vegetable tempura,



13.99 Yokohama Bento*
Chef's choice of sashimi, sushi, tempura, salad.

7.99 Bento box (Choice of One)
(Served 2 pot stickers, 2 pcs California roll)
Tempura, Salmon teriyaki, Salmon shioyaki, Spicy chicken, Spicy pork, Beef teriyaki, Galbee, Bulgogi

11.99 Bento box (Choice of Two)
(Served with house salad)
Beef teriyaki, Galbee, Tempura, Soba, Spicy pork, Tempura, Spicy chicken, Bulgogi, Udon, Any one regular roll

Fried Rice

Vegetables	6.5	Chicken & vegetables	7.5
Shrimp & vegetables	8.5	Beef & vegetables	8.5
Combination	9		

Beverages

Reishu/Cold Sake

by Glass Flask

Moonstone asian pear	17
Moonstone black raspberry	17
Moonstone plum	17
Momokawa pearl	17
Momokawa diamond	17

Hot Sake

Small tokkuri	6
Large tokkuri	11
Sake bomb	4

House favorite Cocktail

Umeshu beer (Beer & Plume wine)	6
Choya fruit (Plume wine & orange, or cranberry juice)	5.5
23rd Special sake cocktail (Strawberry, Watermelon, mango or sprite)	5

Sake by the Bottle

Yaegeri Ra		12
Kurosawa sake	375ml	14
Yaegaki nigori		15
Moonstone (Black raspberry)	750ml	28
Moonstone (Asian pear)	750ml	28
Momokawa (Pearl nigori)	750ml	28
Momokawa diamond	750ml	28
Gekkeikan (Horin)	300ml	36
Gekkeikan (Horin)	720ml	69

Whiskey

Johnnie walker black	6.5
Chivas	6.5
Johnnie walker red	5
Crown royal	5
Dewars	5
Jack daniels	5

Vodka

Grey goose	6.5
Absolut	5
Ketel one	5.5

Tequila

Jose cuervo	4.5
Don julio anejo	7.5
Don julio silver	7
Patron anejo	8
Parton silver	7.5

Rum

Bacardi	3.5
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Gin

Tanqueray	6
Bombay	5.5

House Wine

Fox horn chardonnay, California	5
Fox horn cabernet sauvignon	5

Plum Wine

Gekkeikan plum	5.5
Choya umeshu with ume fruit	7/30

White Wine

Robert mondavi, Chardonnay	7/30
Robert mondavi, Pinot Grigio	7/30

Red Wine

Robert Mondavi, Cabernet sauvignon	7/30
Gnarly Head, Merlot, California	7/30

BEER

Free state copperhead ale	4
Free state golden wheat	4
Sapporo	4
Kirin	4
Asahi	4
Miller lite	3
Coors light	3
Michelob ultra light	3
Bud light	3

Fountain Drinks

Coke, Diet Coke, Sprite	2.5
Iced Tea, Pibb	

Hot Tea

Green Tea	2.5
Citrus, Plum, Ginger	3.5

Bubble Tea

Mango, Water melon, Honey dew, Pina colada, Coconut, Guava, Passion fruit, Thai tea, Chai tea, Taro, Black milk, Green tea,	4
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BUSINESS HOURS

Lunch	Everyday	11am—2:30pm
Happy hour	Everyday	4pm—5:30pm (No carry out)
Dinner	Monday —Thursday	4pm—9:30pm
	Friday-Saturday	4pm—10pm
	Sunday (All day open)	12pm—9pm
Reservation	785-842-8862(23rd), 785-856-8862(Downtown)	

PARTY TRAY

Private parties. Company parties. Birthday parties. Carry-out
785-856-8862