

YōKi



Liquors

Tequila

Cabo Wabo Añejo
Conquistador Tequila
Don Julio
Hornitos Añejo
Hornitos Reposado
Jose Cuervo Gold
Jose Cuervo Silver
Patron Silver
Patron XO Café
Reposado 1800

Gin

Beefeater
Bombay Sapphire
Gilbert Gin (House)
Hendricks Gin
Tanqueray Gin

Cognac

Courvoisier VSOP
Courvoisier VS
Hennessy VS
Hennessy VSOP 80
Hennessy Black
Remy Martin VSOP

Scotch

Balvenie 21 Yr Port Wood
Balvenie Doublewood 12 Yr
Glenlivet 12 Yr
Glenlivet 16 Yr Nadurra
Glenmorangie Original
Glenmorangie Quinta Ruban
Macallan 12 Yr

Vodka

Absolut Citron
Absolut Mandarin
Absolut Vodka
Belvedere
Ciroc Peach
Ciroc Red Berry
Ciroc Vodka
Crop Organic Cucumber Vodka
Gilbert Vodka (House)
Grey Goose Cherry Noir
Grey Goose La Poire
Grey Goose
Ketel One Citron Vodka
Ketel One Orange Vodka
Ketel One Vodka
Pearl Pomegranate Vodka
Smirnoff
Smirnoff Blueberry Twist Vodka
Smirnoff Vanilla Twist
Smirnoff Iced Cake
Smirnoff Pear Twist Vodka
Stolichnaya Pepper
Stolichnaya Raspberry Vodka
Stolichnaya Vodka

Rum

Bacardi 151
Bacardi Superior
Captain Morgan Original Spiced
Gilbert Dark Rum (House)
Gilbert White Rum 80 (House)
Malibu Rum 42
Myer's Original Dark Rum
Sailor Jerry

Whiskey

Canadian Club Whiskey
Chivas Regal
Crown Royal Canadian
Dewars
Gilbert Whiskey (House)
Jack Daniels
Jim Beam
John Jameson Irish Whiskey
Johnnie Walker Green Label
Johnnie Walker Black
Johnnie Walker Blue
Johnnie Walker Gold
Johnnie Walker Red
Seagrams 7 Crown
Wild Turkey
Wild Turkey Honey

Japanese Whiskey

Nikka Coffey Grain Whiskey
Hibiki Blended Whiskey 12yr
Taketsuru Pure Malt 12yr

Bourbon

Bulleit Bourbon
Bulleit Rye
Knob Creek 9 Yr
Makers Mark
Woodford Reserve



Sake | by the Bottle

Gekkeiken Zipang Sparkling (250 ml.) \$13.95
ZIPANG is naturally carbonated Sake, which is produced by special techniques. Serve chilled, ZIPANG has a sweet, yet refreshingly light flavor.

Gekkeiken Haiku \$22.95
Fragrant with a light, refreshing flavor reminiscent of apple; medium-bodied, semi-dry taste. Pairs well with light flavor food.

Hakushika Junmai Ginjyo (300 ml.) \$15.75
Very popular in Japan, smooth with slight fruity tastes. This sake is suitable for most Japanese foods. You'll love it.

Hakushika Namazake (180 ml.) \$8.75
Bright, fresh, crisp and lemony, this lighter sake is perfect for a light lunch or dinner.

Momokawa Asian Pear (300 ml.) \$14.95
Just a touch of dryness with a delicate infusion of Asian pear, this delicate sake is lovely with lighter foods or enjoyed on its own.

Momokawa Organic Ginjo Junmai (300 ml.) \$15.75
Explosive aromas of five spices, anise cookie, dried papaya, and praline follow through on a silky, vibrant entry to a fruity, yet dry, medium-to-full bodied sake with apple pie and honey notes. Finishes with a long, fruity, spicy fade. A vibrant, festive sipper.

Momokawa Pearl Nigori (300 ml.) \$14.95
A decade ago the Japanese brewer, Momokawa, built a modern plant in Oregon and has since produced many award winning sakes. Pearl Nigori is their most popular due to the rich flavors derived from the rice and yeast used in fermentation.

Momokawa Plum Sake (300 ml.) \$14.95
Premium Ginjo saké with natural plum flavor and a hint of almond. Rich, ripe plum fills the air and tempts your taste buds as this sweet nectar hits your lips. Sweet plum delights your palate without the sugary thickness of plum wines.

Sake | by the Glass / Carafe

Sake Flight \$9.00
A tasting trio of our favorite cold sake. Consists of Asian Pear, Organic & Pearl Sake,

	Sm. Carafe	Lg. Carafe
Ozeki Warmed Sake	\$4.75	\$8.75
Ozeki, the first Japanese brewer to build a facility in the U.S., has created this warm sake, popular due to its smooth body and clean taste.		

	Glass	Carafe
Sabe Double Barrel Sake	\$5.25	\$12.95
Full-bodied sake with slightly sweet aromas and a smooth finish. Layered flavors of melon and tropical fruits. Served chilled and pairs well with sashimi.		

	Glass	Carafe
Murai Tanrei Junmai	\$4.25	\$9.95
Sushi's best friend. Brewed in Hachinohe where the port is famous for fresh seafood unloaded daily, Murai Family Tanrei Junmai is crafted as the ideal saké for sushi/sashimi. Clean, dry and crisp.		

	Glass
Choya Ume Plum Wine	\$6.95
The number one plum wine in Japan, Choya is packed with the aroma and flavor of Ume plum. This dessert wine is also garnished with fruit.	

Beer

Blue Moon White Ale	\$4.25
Budweiser	\$3.95
Bud Light	\$3.95
Corona Extra	\$4.75
Heineken	\$4.75
Kirin	\$4.75
Miller Light	\$3.95
Sam Adams Lager	\$3.95
Sam Adams Light	\$3.95
Sam Adams Seasonal	\$3.95
Sapporo Light	\$4.95
Sapporo Premium	\$4.95
Sapporo Silver	\$8.50
Yuengling	\$3.95
Lagunitas Ipa	\$4.75
Shipyard Ipa	\$4.25
Stella Artois	\$4.95

Cocktails

Blue Hawaii \$7.95
Light rum, Malibu Coconut Rum, Blue Curacao and pineapple juice

Cherry Blossom \$6.95
Light rum, cherry brandy, orange juice, cranberry juice and pineapple juice

Maitai \$6.95
Dark rum, light rum, Orange Curacao, Orgeat syrup, and Yoki maitai mix

Pearl Harbor \$6.95
Vodka, melon liqueur and pineapple juice

Frozen Piña Colada \$7.50
Light rum, Malibu Coconut Rum, banana liqueur and Yoki piña colada mix

Red Sangria \$9.75
Merlot, Triple sec, Brandy, muddled orange, lemon & lime, and a splash of Sierra Mist

Scorpion for One \$7.50 for Two \$13.75
Light rum, dark rum, gin, triple sec, pineapple juice and orange juice with splashes of Orgeat syrup, grenadine and lime juice, topped with dark rum

Yoki Lady for One \$7.50 for Two \$13.95
Light rum, Vodka, Triple sec, Peach Schnapps, cranberry juice, passion fruit juice, with splashes of grenadine, Orgeat syrup and lime juice topped with Bacardi 151

White Sangria \$9.75
Pinot Grigio, St. Germain, Peach Schnapps, muddled strawberry, peach & orange, topped with Sierra Mist

Zombie \$7.50
Light rum, dark rum, apricot brandy, orange juice & pineapple juice topped with Bacardi 151

J Bear \$7.25
Tequila, St. Germain, Grapefruit juice, and Tabasco sauce. Garnished with a lime.

White Wine

Glass / Bottle

Polka Dot Riesling \$6.75 / \$27

14 Hands White Blend \$7.50 / \$30

Hill Dale Sauvignon Blanc \$6.75 / \$26

Kono Sauvignon Blanc \$7.25 / \$28

Salvalai Pinot Grigio \$6.75 / \$26

Esperto Pinot Grigio \$7.25 / \$28

Edna Valley Chardonnay \$8 / \$30

Sebastiani Chardonnay \$6.95 / \$27

Mionetto Prosecco (187 ml. bottle) \$9.25

Red Wine

Glass / Bottle

14 Hands Cabernet Sauvignon \$7.75 / \$30

Dark Horse Cabernet Sauvignon \$6.95 / \$28

Mirassou Pinot Noir \$6.75 / \$27

Lucky Star Pinot Noir \$7.25 / \$29

Canyon Road Merlot \$6 / \$25

McWilliams Shiraz \$7.50 / \$30

Dancing Bull Zinfandel \$6.75 / \$27

14 Hands Red Blend \$7.50 / \$30

Montes Malbec \$6.95 / \$29

Gascon Malbec \$7.75 / \$31

We will serve alcoholic beverages to a reasonable limit only.
Thank you for your patronage. Drive Safely.

Cocktails served without alcohol upon request.

Regular Beverages

Sodas & Soft Drinks \$1.95

Juice \$2.50

San Pellegrino Sparkling Water (500ml) \$3.75

Saratoga Spring Water \$2.50

Shirley Temple \$2.50

Martinis

Asian Pear \$9.50

Smirnoff Pear vodka, St. Germain, passion fruit juice and fresh squeezed lemon

Coconut Cake \$9.95

Smirnoff Iced Cake Vodka, Frangelico, pina colada mix, rimmed with caramel and shaved coconut

Espresso Martini \$10.95

Patron XO Café, Frangelico, Crème de Cocoa and Baileys. Garnished with cocoa powder

Pink-Me \$8.95

Vodka, Pavan liqueur and Guava juice

Tokyo Cosmo \$9.95

Sabe sake, Ty-Ku Citrus liqueur and Grapefruit juice

Key Lime Martini \$8.95

Smirnoff Vanilla vodka, Godiva White Chocolate, lime juice and pineapple juice rimmed with caramel and graham crackers

Lychee Martini \$9.25

Kettle 1 vodka and Lychee mix with a splash of black raspberry liqueur and garnished with Lychee fruit

Momo Mango \$9.95

Ciroc Peach vodka with mango juice, cranberry juice and Mango Puree

Green Bean \$8.50

Whiskey, Triple Sec, pineapple juice and cranberry juice

Pomegranate Martini \$8.25

Vodka, Pomegranate Liqueur and Cranberry juice



Appetizers | From the Sushi Bar

Yoki Mountain*

\$14.95

Finely chopped crabstick, octopus, shrimp, avocado, and fresh cucumber tossed with Yoki's spicy mayo, mango sauce, and tomato sauce. Topped with scallion, tobiko, and crispy rice balls, all served over a fresh leaf of lettuce.

New Zealand Mussel*

\$7.30

New Zealand mussels baked with Yoki's spicy mayo. Served over fresh slices of cucumber and topped with tobiko, scallion, and sweet soy sauce.

Nama-Harumaki*

\$8.50

Chunks of Atlantic salmon, jumbo shrimp, and crabstick, with fresh avocado, cucumber and lettuce, rolled in rice paper. Served with Yoki's special sauce.

Naruto*

\$8.35

Chunks of crabstick, tobiko, and avocado rolled in cucumber. Served with Ponzu sauce.

Tuna Tataki*

\$15.95

Fresh tuna thinly sliced and torched to perfection. Served with scallion, Daikon radish, and Ponzu sauce.

Salmon Tartare*

\$12.95

Chunks of fresh salmon mixture with avocado, diced cucumber and spicy mayo. Topped with tempura flakes and tobiko. Served with romaine lettuce and crispy wonton chips. Sprinkled with dry parsley.

Fresh Raw New England Oysters*

1/2 Dozen

\$12.00

1 Dozen

\$23.00

Before placing your order, please inform your server if a person in your party has a food allergy.

Sushi | a La Carte

Maguro* Tuna	\$5.75	Ikura* Salmon Roe	\$5.00
Escolar*	\$5.50	Uni* Sea Urchin	Seasonal
Hamachi* Yellowtail	\$5.50	Tako* Octopus	\$5.25
Sake* Salmon	\$5.00	Kanikama Crabstick	\$4.00
Smoked Salmon*	\$5.50	Ebi Cooked Shrimp	\$4.50
Suzuki* Hybrid Bass	\$4.50	Tamago Egg Omelette	\$3.50
Unagi Eel	\$5.70	Tai* Tilapia	\$4.75
Tobiko* Flying Fish Roe	\$4.75		

Any of the above items may be ordered as sashimi (3 pieces)
for an additional \$2.00.

Add a Quail Egg for an additional \$1.75

😊 Brown rice is available instead of white rice for no additional charge.



Makimōno | Rolled Sushi

NON-RAW MAKI

Boston Maki **\$6.50**
Lettuce, cucumber, avocado and shrimp with mayo.

Spider Maki **\$10.95**
Soft shell crab tempura with tobiko, cucumber, avocado, spicy mayo and sweet soy sauce.

House Vegetarian Maki **\$6.00**
Oshinko, seaweed salad, avocado, cucumber, yamagobo and kanpyo.

Futo Maki **\$7.50**
Egg, crabstick, oshinko, kanpyo, yamagobo, cucumber, and avocado.

Yellowtail Tempura Maki **\$7.95**
Yellowtail tempura, avocado, cucumber, tobiko, with spicy mayo and sweet soy sauce.

Spicy Scallop Maki **\$7.95**
Sea Scallop tempura rolled with avocado, cucumber, and spicy mayo with sweet soy sauce.

California Sunrise Maki **\$11.50**
Jumbo California roll topped with oven baked salmon, spicy mayo and scallions.

California Maki **\$5.75**
Crabstick, cucumber and avocado.

Unagi Avocado Maki **\$6.95**
Eel with avocado and sweet soy sauce.

Unagi Cucumber Maki **\$6.95**
Eel with cucumber and sweet soy sauce.

Shrimp Tempura Maki **\$8.50**
Shrimp tempura with cucumber and sweet soy sauce.

Idaho Maki **\$4.95**
Sweet potato tempura with sweet soy sauce.

Kappa Maki **\$4.00**
Cucumber roll

Avocado Maki **\$4.00**
Avocado roll

Backdraft Maki **\$6.95**
Spicy cooked salmon with cream cheese, cucumber, and avocado.

Dragon Maki **\$12.50**
California roll inside with eel and avocado on top.

Ninja Maki **\$13.95**
Shrimp tempura inside with eel and avocado topped with sweet soy sauce.



Makimōno | Rolled Sushi

RAW & SPECIAL MAKI

Rock & Roll Maki* \$10.95

Deep fried jumbo roll of yellowtail, salmon, white fish, avocado, and scallions with sweet soy sauce.

Red Sox Maki* \$14.50

Tuna, cucumber and avocado roll topped with fresh sliced tuna and a mixture of tempura flakes with baked eel. Finished with tobiko, scallion and glazed sweet sauce and spicy mayo.

Celtics Maki* \$14.50

Unagi and cucumber roll topped with a mixture of crispy tempura flakes and spicy tuna. Finished with fresh sliced avocado, tobiko, scallion, and glazed with sweet sauce and spicy mayo.

Bruins Maki* \$14.50

Spicy cooked salmon, cucumber and cream cheese roll topped with fresh sliced salmon and a mixture of crispy tempura flakes and spicy escolar. Finished with assorted tobiko, scallion, and glazed with spicy mayo and sweet soy sauce.

Patriots Maki* \$15.95

Escolar and cucumber maki topped with shiso leaf and tuna, salmon and yellowtail. Finished with rainbow tobiko and glazed with mango sauce.

Rainbow Maki* \$13.60

California Maki with salmon, tuna, yellowtail and avocado on top.

Crazy Maki* \$12.95

Shrimp tempura inside with salmon and avocado on top.

Hawaii Maki* \$15.95

Shrimp tempura maki topped with fresh sliced tuna and a mixture of tempura flakes, spicy mayo, crabstick and tobiko. Glazed with pineapple sauce and topped with pineapple. Sprinkled with dry parsley.

Seafood Sandwich* \$12.95

Escolar, salmon, and tobiko, mixed with spicy mayo, tempura flakes, cucumber and avocado and wrapped with soy paper and rice. Glazed with sweet soy sauce and mango sauce.

Spicy Salmon Maki* \$6.50

Salmon with cucumber, tobiko, and spicy mayo.

Spicy Tuna Maki* \$6.95

Tuna with cucumber, tobiko, and spicy mayo.

Good Time Maki* \$8.35

Cream cheese, cucumber, and smoked salmon.

Negihama Maki* \$5.50

Yellowtail and scallions roll

Alaska Maki* \$6.05

Salmon, cucumber and avocado

Tekka Maki* \$5.50

Tuna roll

Sake Maki* \$5.00

Salmon roll

😊 **Brown rice is available instead of white rice for no additional charge.**

Before placing your order, please inform your server if a person in your party has a food allergy.

*These menu items are served raw.

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contact your Public Health Officials or Physician for additional information.

Parties of 8 or more will incur an 18% gratuity.

Entrees | from the Sushi Bar

Served with Miso Soup and Side Salad

- | | |
|---|----------------|
| Nigiri*
Chef's choice of 10 pieces of assorted sushi and 6 pieces of maki. | \$23.00 |
| Sashimi Deluxe*
Chef's choice of 17 pieces of assorted sashimi served with white rice or brown rice on the side. | \$27.75 |
| Sushi Sashimi Combination Deluxe*
Chef's choice of assorted 5 pieces of sushi, 12 pieces of sashimi and 6 pieces of maki. | \$29.95 |
| Non Raw Maki Combination
5 pieces of Boston Maki, 6 pieces of Shrimp Tempura Maki, and 6 pieces of Backdraft Maki. | \$21.95 |
| Maki Combination*
6 pieces of California Maki, 6 pieces of Spicy Tuna Maki, and 6 pieces of Shrimp Tempura maki. | \$19.95 |
| Chirashi*
Assorted sashimi and Japanese pickles over a bed of seasoned sushi rice. | \$23.95 |
| Vegetable Maki Combination
5 pieces of house vegetable maki, 6 pieces of sweet potato maki and 6 pieces of cucumber and avocado maki. | \$14.95 |
| Rock the Boat for Two*
Chef's choice of 10 pieces of assorted sushi, 17 pieces of sashimi and 12 pieces of maki. | \$54.45 |

Appetizers | from the Kitchen

Fried Chicken Wings **\$6.95**
Deep fried wings garnished with pickled carrots and radish. Choice of soy garlic or spicy seasoning.

Edamame **\$5.50**
Boiled green soybeans, lightly salted.
Spicy Edamame: add \$1

Gyoza **\$6.25**
Pork and vegetable dumplings served steamed or pan fried.

Yakitori **\$6.25**
Barbecued chicken and scallions on a skewer with teriyaki sauce.

Beef Tataki* **\$8.75**
Sliced rare beef served with sliced onions and ponzu sauce.

Tempura **\$9.25**
Fresh shrimp and seasonal vegetables deep fried in a light batter, served with Yoki's special dipping sauce.

Yaki-Ika **\$8.95**
Grilled fresh squid served with grated ginger and ponzu sauce.

Shumai **\$6.25**
Ground shrimp dumplings served steamed or fried.

Lamb Chop **\$10.95**
Pan fried seasoned lamb chop over fried tofu with chef's special sauce. Garnished with fried ginger, onions and asparagus.

Vegetarian Fried Spring Rolls **\$5.75**
Crispy spring rolls filled with shredded vegetables served with sweet and sour sauce.

Hotate-Hokkaiyaki **\$9.95**
Scallops, crabsticks, tobiko, enoki mushrooms and shitake mushrooms baked with spicy mayo and served in a scallop shell.

Spicy Curry Mussels **\$8.95**
Fresh mussels sauteed with spicy red curry and basil leaves.

Deep Fried Oysters **\$8.50**
Battered fried oysters served with tonkatsu and spicy mayo sauces.

Hamachi Kama **\$13.95**
Broiled yellowtail collar served with ponzu sauce. (Please ask server for availability.)



Entrees | from the Kitchen

Served with Miso Soup and Side Salad

Pad Thai

\$14.95

Stir fried rice noodles mixed with bean sprouts and scallions. Topped with peanuts. Choice of Beef, Chicken or Shrimp.

Tempura

Lightly battered and deep fried seafood and vegetables.

Vegetable

\$14.25

Shrimp & Vegetable

\$18.95

Teriyaki

Fresh seafood or fresh tender meats broiled to perfection and smothered in our special teriyaki sauce. Served with stir fried Soba noodles and fresh mixed vegetables on a hot sizzling plate.

Tofu

\$16.50

Shrimp

\$19.75

Chicken

\$17.25

Beef

\$19.95

Salmon

\$19.50

Scallop

\$19.95

Hibachi Steak

\$18.75

Cooked on a Hibachi grill and served with mixed vegetables with your choice of noodles or rice. Served with ginger sauce and hot mustard on the side.

Hibachi Yoki Trio

\$24.95

Sirloin steak, shrimp and chicken cooked on a hibachi grill and served with mixed vegetables with your choice of noodles or rice. Served with ginger sauce and hot mustard on the side.

Fried Rice

\$14.50

Mixed vegetable with egg and soy, garnished with sliced scallions. Choice of beef, chicken, or shrimp.

Nabeyaki-Udon

\$14.95

Thick udon noodles served in a light fish broth with shrimp tempura, chicken, fish cake, mussels and assorted vegetables and topped with an egg.

Unaju

\$22.75

Broiled fresh water eel glazed with a special sweetened soy sauce. Served over a bed of rice and Japanese pickle.

Yaki-Udon or Soba

\$14.95

Stir fried noodles with mixed vegetables. Choice of soba or udon. With beef, chicken or shrimp.

Sides | and More

Salad

Yoki Chicken Salad **\$7.50**

Garden vegetables and grilled chicken served with light ginger vinaigrette dressing on the side.

Seaweed Salad **\$6.95**

Fresh seaweed seasoned in sesame served in a wonton bowl.

Avocado Salad* **\$7.95**

Avocado, crabstick and cucumber tossed in mayo and topped with fresh salmon and tobiko.

Soup

Miso-Shiru **\$2.95**

Soybean soup with tofu, seaweed and scallions.

Agedashi Tofu **\$7.50**

Deep fried jumbo tofu served in a light fish broth with scallions, spicy daikon radish, bonito flakes and nameko mushrooms.

Side Orders

Side White Rice **\$2.00**

Side Brown Rice **\$3.00**

Side Sushi Rice **\$2.50**

Side Noodle **\$3.00**

Side Vegetable **\$4.95**

Side Salad **\$2.00**

Desserts

Mochi Ice Cream **\$6.50**

Green Tea Tempura Ice Cream **\$6.50**

Vanilla Tempura Ice Cream **\$6.50**

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www.yokirestaurant.com

