



Y Ō Ki

Japanese Restaurant & Sushi Bar



Appetizers

Edamame

Boiled green soybeans, lightly salted.

\$ 5.25

Shumai

Ground shrimp dumplings served steamed or fried.

\$ 5.25

Seaweed Salad

Fresh seaweed seasoned with sesame.

\$ 5.95

Vegetarian Fried Spring Rolls

Crispy spring rolls filled with shredded vegetables served with sweet and sour sauce.

\$ 5.50

Gyoza

Pork and vegetable dumplings served steamed or pan fried.

\$ 5.25

Lunch Specials | From the Sushi Bar

Served with miso soup and house salad.



Sashimi Lunch*

\$ 11.95

Chef's choice: 10 pieces of sashimi with white rice or brown rice on the side.

Nigiri Lunch*

\$ 10.95

Chef's choice: 5 pieces of sushi with a choice of Tuna maki or California maki.

Seafood Sandwich*

\$ 11.95

White tuna, salmon, and tobiko, mixed with spicy mayo, tempura flakes, cucumber and avocado and wrapped with soy paper and rice. Served with Mango Sauce and Sweet Soy Sauce.

Hawaii Maki*

\$13.95

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 seaweed powder.

Red Sox Maki*

\$ 13.95

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.

Rock & Roll Maki*

\$10.95

Deep fried jumbo roll of yellowtail, salmon, white fish, avocado, and scallions with sweet soy sauce. May be requested well done.

Makimono Lunch (Choose Any 2)

\$ 10.95

Cucumber

Avocado

California

Sweet Potato

Vegetable

Eel w/avocado

Eel w/cucumber

Boston

Tuna*

Salmon*

Spicy Tuna*

Spicy Salmon*

Negihama*

Makimono

Soup and Salad not included

Cucumber

\$4.00

Avocado

\$4.00

California

\$5.75

Sweet Potato

\$4.95

Vegetable

\$6.00

Eel w/avocado

\$6.95

Eel w/cucumber

\$6.95

Boston

\$6.50

Shrimp Tempura

\$8.50

Tuna*

\$5.50

Salmon*

\$5.00

Spicy Tuna*

\$6.95

Spicy Salmon*

\$6.50

Negihama*

\$5.50

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

Lunch Specials | From the Kitchen

Served with miso soup and house salad.



Teriyaki Bowl

Sweet Teriyaki sauce and mixed vegetables served over Rice or Spaghetti-style noodles.

Chicken	\$ 7.95	Vegetable	\$6.95
Beef	\$9.95	Salmon	\$9.95

Pad Thai

\$9.50

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

Sushi | A la Carte

Maguro* (tuna)	\$5.75
Sake* (salmon)	\$5.00
Hamachi* (yellowtail)	\$5.50
Escolar*	\$5.50

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

Fried Rice \$8.95

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

Yaki-udon or Yaki-soba \$ 9.50

Pan fried thick udon noodles or thin yellow noodles with mixed vegetables and your choice of beef, chicken, or shrimp. Garnished with scallion.

Spicy Ramen Noodles \$8.95

Ramen noodles served with roast pork, fish cake, egg, corn, baby bok choy in our spicy house broth. Garnished with seaweed, scallions and sesame oil.

Bento Box \$ 13.75

Served with chicken katsu or teriyaki chicken, house salad, 3 pieces of California maki, shrimp and vegetable tempura, steamed rice, and mixed fruit.

Sides | Desserts

White Rice (Steamed or Sushi)	\$2.00
Brown Rice (Steamed or Sushi)	\$3.00
Side Noodle	\$3.00
Side Steamed Vegetable	\$4.95
Side Salad	\$2.00
Mochi Ice Cream	\$6.50
Green Tea Tempura Ice Cream	\$6.50
Vanilla Tempura Ice Cream	\$6.50

Beverages

Sodas & Soft Drinks (Free Refills)	\$1.95	Juice	\$2.50
San Pellegrino Sparkling Water	\$3.75	Saratoga Spring Water	\$2.50
Shirley Temple	\$2.50		

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

18% Gratuity is added to parties of 8 or more

*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.

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	
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 \$13.75
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	
Zombie	\$7.50
Light rum, dark rum, apricot brandy, orange juice & pineapple juice topped with Bacardi 151	
J Bear	\$7.50
Tequila, St. Germain, grapefruit juice and Tabasco sauce garnished with a lime	

Martinis

Asian Pear	\$9.50
Smirnoff pear vodka, St. Germain, passion fruit juice and fresh squeezed lemon juice	
Pink Me	\$8.95
Vodka, Pavan liqueur, guava juice and fresh squeezed lime juice	
Lychee Martini	\$9.25
Ketel One vodka and lychee mix with a splash of black raspberry liqueur and garnished with lychee fruit	
Tokyo Cosmo	\$9.95
Sabe sake, Ty-Ku citrus liqueur and grapefruit juice	
Momo Mango	\$9.95
Ciroc peach vodka with mango juice and cranberry juice and garnished with mango puree	
Pomegranate Martini	\$9.95
Vodka, pomegranate liqueur and cranberry juice	

White Wine

	Glass / Bottle
Polka Dot Riesling	\$6.75 / \$27
Columbia Valley, Washington	
14 Hands White Blend	\$7.50 / \$30
Columbia Valley, Washington	
Kono Sauvignon Blanc	\$7.25 / \$28
Marlborough, New Zealand	
Hill & Dale Sauvignon Blanc	\$6.75 / \$26
Stellenbosch, South Africa	
Salvalai Pinot Grigio	\$6.75 / \$26
Venezie IGT, Italy	
Esperito Pinot Grigio	\$7.25 / \$28
Venezie IGT, Italy	
Edna Valley Chardonnay	\$8.00 / \$30
Central Coast, California	
Sebastiani Chardonnay	\$6.95 / \$27
Sonoma, California	
Mionetto Prosecco	\$9.25
Veneto, Italy	

Red Wine

	Glass / Bottle
14 Hands Cabernet Sauvignon	\$7.75 / \$30
Columbia Valley, Washington	
Dark Horse Cabernet Sauvignon	\$6.95 / \$28
Modesto, California	
Mirassou Pinot Noir	\$6.75 / \$27
Central Coast, California	
Lucky Star Pinot Noir	\$7.25 / \$29
Sonoma, California	
Canyon Road Merlot	\$6.00 / \$25
Modesto, California	
McWilliams Shiraz	\$7.50 / \$30
New South Wales, Australia	
Dancing Bull Zinfandel	\$6.75 / \$27
Modesto, California	
14 Hands Red Blend	\$7.50 / \$30
Columbia Valley, Washington	
Gascon Malbec	\$7.75 / \$31
Argentina, South America	

Sake

	Bottle
Gekkeiken Zipang Sparkling Sake	\$13.95
Gekkeiken Haiku	\$22.95
Hakushika Junmai Ginjo	\$15.75
Hakushika Namzake	\$8.75
Momokawa Asian Pear	\$14.95
Momokawa Organic Ginjo Junmai	\$15.75
Momokawa Pearl Nigori	\$14.95
Momokawa Plum Sake	\$14.95
Sake Flight (Asian Pear, Organic, Pearl)	\$9.00
	Glass / Carafe
Ozeki Warm Sake	\$4.75 \$8.75
Sabe Double Barrel Sake	\$5.25 \$12.95
Murai Tanrei Junmai	\$4.25 \$9.95

Beer

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