YASUKE JAPANESE SUSHI

YASUKE APPETIZERS

HOT APPETIZERS

YAKITORI $8
- 2 GRILLED CHICKEN SKEWER, BELL PEPPER, ONION, AND TERIYAKI GLAZE

EDAMAME $7
- STEAMED SOY BEANS, SALT

EBI TEMPURA APT $12
- TEMPURA SHRIMP, ASSORTED VEGETABLES, TENSTUYA SAUCE

CHEESE TEMPURA $8
- MOZARELLA, PANKO

YASAI TEMPURA $10
- TEMPURA VEGETABLES, TENTSUYA SAUCE

GYOZA $7
- PORK AND VEGETABLE DUMPLINGS, CHILI SOY

TATSUTA AGE $8
- MARINATED CHICKEN TEMPURA, TRADITIONAL KETCHUP

KAMA $12
- FIRE GRILLED COLLAR OF SALMON OR YELLOWTAIL

CHASHU $7
- SOY MARINATED PORK BELLY W/ CHILI SOY

IKA YAKI $14
- FIRE GRILLED SQUID, JAPANESE AIOLI



AGEDASHI TOFU $10
- TEMPURA TOFU, GINGER, DAIKON, GREEN ONION, BONITO FLAKES, TENTSUYA SAUCE

HIYAYAKKO TOFU $7
- CHILLED TOFU, GREEN ONIONS, GINGER, DAIKON, BONITO FLAKES

SOFT SHELL CRAB $16
- 2 SOFT SHELL BLUE CRAB, LIGHT TEMPURA, CHILI SOY

SHUMAI $7
- SHIRMP DUMPLINGS, CHILI SOY

EBI YASUKE $12
- PANKO CRUSTED SHRIMP, CREAM CHEESE FILLING, TRADITIONAL KETCHUP

TEBA YAKI $7
- FRIED CHICKEN WINGS, TOGARASHI CHILI SPICE

AJI FURAI $8
- PANKO CRUSTED AJI FISH, TONKATSU BBQ SAUCE

POTATO KOROKKE $8
- PANKO POTATO VEGETABLE CAKE, TONKATSU BBQ

KING MANDU $10
- 4 KING SIZE PIECES OF HOUSE MADE PORK AND VEG DUMPLINGS



SUSHI BAR / SALAD

SASHIMI APPETIZER $12
- 2 TUNA / 2 SALMON / 2 WHITE FISH

SUSHI APPETIZER $12
- 6 PIECES OF NIGIRI CHEF SELECTION

IKA SANSAI $12
- SEASONED SQUID SALAD

KAISO SALAD $10
- TRADITIONAL SEAWEED SALAD



SUNOMONO MORIAWASE $14
- JULIENNED CUCUMBER, SHRIMP, OCTOPUS, CRAB, SESAME, SOY VINAIGRETTE, ROASTED SEAWEED

KANI SALAD $12
- SHREDDED LETTUCE, CRAB, SOY VINAIGRETTE

SPRING SALAD $16
- CUCUMBER, SPRING MIX, WHITE FISH, SESAME, SOY VINAIGRETTE, SPICY AIOLI, ROASTED SEAWEED



YASUKE JAPANESE SUSHI

YASUKE DINNER SELECTION

TERIYAKI

CHOICE OF PROTEIN SAUTEED WITH ASSORTED VEGETABLES IN A HOUSE TERIYAKI

CHICKEN $18 / SHRIMP $24 / STEAK $24/ SALMON $26. COMBINATION (STK / CK / SHP) $28

TEPPANYAKI

CHOICE OF PROTEIN SAUTEED WITH ASSORTED VEGETABLES IN A GARLIC AND GINGER BASED SAUCE

CHICKEN $18 / SHRIMP $24 / STEAK $24/ SALMON $26. COMBINATION (STK / CK / SHP) $28

TEMPURA

CHOICE OF TEMPURA WITH ASSORTED VEGETABLES SERVED WITH A TENTSUYA DIPPING SAUCE

VEGETARIAN $15 / CHICKEN $20/ SHRIMP $22

DONBURI

CHOICE OF KATSU (PORK) OR OYAKO (CHICKEN) PANKO CRUSTED AND SIMMERED WITH EGG, ONION, SOY, FINISHED OVER A BED OF STEAMED RICE.

CHICKEN $16/ PORK $18

KATSU (PORK)

TONKATSU **$20**
PANKO CRUSTED PORK TENDERLOIN SERVED ALONG JULIENNED CABBAGE WITH TONKATSU BBQ SAUCE

KATSU CURRY **$24**
PANKO CRUSTED PORK TENDERLOIN OVER A BED OF RICE FINISHED WITH GOLDEN CURRY SAUCE WITH CARROTS, ONION, POTATOES AND SHREDDED PORK SHOULDER

RICE

ONIGIRI **$7**
RICE TRIANGLE, ROASTED SEAWEED, AND CHOICE OF FILLING

SAKE (SALMON) / UME (PICKLED PLUM) / CHASU (PORK BELLY) / SPICY CRAB

FRIED RICE
HOUSE FRIED RICE WITH MIXED VEGETABLES AND SELECTION OF STEAK, CHICKEN, SHRIMP, VEGETARIAN OR COMBINATION

SMALL $7 / LARGE $14
COMBINATION SMALL $9
COMBINATION LARGE $18

OMURICE
RICE SAUTEED WITH KETCHUP, SOY, BELL PEPPER, ONION, CARROT, WRAPPED IN AN EGG OMELET

VEGETABLE $16 / CHICKEN $17 / SHRIMP $19 / STEAK $18 / COMBINATION $20

YASUKE BENTO BOX DINNER

COMBINATION DINNER BOX WITH SHRIMP TEMPURA AND VEGETABLES, PORK DUMPLINGS, 6 SASHIMI SLICES (TUNA, SALMON, RED SNAPPER), STEAMED RICE, AND CHOICE OF PROTEIN.

MODIFICATIONS OF CHOICE OPTIONS ARE SUBJECT TO ADDITIONAL CHARGES

CHICKEN $22 / SHRIMP $28/ STEAK $28
SALMON $30



YASUKE JAPANESE SUSHI

SUSHI SET DINNER

SELECT ITEMS SERVED WITH MISO SOUP

SUSHI SET

SUSHI MORIAWASE
ASSORTMENT OF NIGIRI SERVED WITH TEKKA MAKI

SET A (10 NIGIRI) $25 / SET B (8 NIGIRI) $22

SUSHI AND SASHIMI $25
6 PIECES OF NIGIRI AND 7 PIECES OF SASHIMI

AMERICAN SUSHI $24
2 PCS TUNA, 2 PCS YELLOWTAIL, 2 PCS SALMON,
2 PCS SHIRIMP AND A CALIFORNIA ROLL

SASHIMI FUSHION
10 PCS OF SASHIMI SEARED WITH HOT OIL AND PONZU
TUNA (30) SALMON (25) HAMACHI (35)
ESCOLAR (28) TUNA / SALMON (28)
MIXED (TUNA, SALMON, WHITE FISH) (35)

SUSHI DONBURI
SELECTED SASHIMI OVER A BED OF SUSHI RICEt

CHIRASHI (MIX)	$28	IKURA (SALMON ROE)	$28
TEKKA (TUNA)	$28	SAKE (SALMON)	$20
HAMACHI (YELLOWTAIL)	$30	UNAGI (EEL)	$35

SIGNATURES

YASUKE PARTY TRAY $45
20 PCS ASSORTED NIGIRI

YASUKE MINI BOAT $45
KAISO SALAD

YASUKE BOAT $85
12 PIECES NIGIRI, 12 PIECES SASHIMI, 2 CHEF SUSHI ROLLS,
SEAWEED SALAD, SQUID SALAD



NIGIRI 1 PER ORDER

AMAEBI – SWEET SHRIMP	$4.00
CRISPY – CRISPY RICE TUNA MIX	$6.00
EBI – SHRIMP	$2.25
ESCOLAR – SNAKE MACKEREL	$2.25
HAMACHI – YELLOWTAIL	$3.25
HOKKIGAI – SURF CLAM	$2.50
IKURA – SALMON ROE	$3.00
IKA – SQUID	$2.25
KANI – CRAB STICK	$1.75
MAGURO – TUNA	$3.00
MASSAGO – SMELT ROE	$2.75
SAKE – SALMON	$2.25
SMOKED SAKE – SMOKED SALMON	$2.75
SABA – MACKEREL	$2.75
TAKO – OCTOPUS	$2.75
TOBIKO – FLYING FISH ROE	$2.75
TAMAGO – SWEET EGG	$1.75
UNAGI – FRESH WATER EEL	$3.75
MAGURU BATTLESHIP	$4.50
SAKE BATTLESHIP	$4.50

SASHIMI 10 PCS PER ORDER

ESCOLAR – SNAKE MACKEREL	$20
HAMACHI – YELLOWTAIL	$30
MAGURO – TUNA	$28
SAKE – SALMON	$20
TAKO – OCTOPUS	$25
UNAGI – FRESH WATER EEL	$35
MIX SASHIMI	$28

YASUKE JAPANESE SUSHI

SUSHI ROLLS

ALASKA $16
- CUCUMBER, AVOCADO AND CRAB TOPPED WITH AVOCADO AND SALMON

CALIFORNIA REGULAR $10
WITH MASSAGO $12
- CUCUMBER, AVOCADO, AND CRAB

CARB FREE $14
- TAMPICO PASTE, AVOCADO, AND MASSAGO ROLLED IN CUCUMBER PEEL

CATERPILLAR $16
- CUCUMBER AND EEL TOPPED WITH AVOCADO AND DRIZZLED WITH EEL SAUCE

CRUNCHY ROLL $14
- SPICY TUNA AND CUCUMBER TOPPED WITH SPICY TEMPURA CRUMBLES, EEL SAUCE, AND AVOCADO

DRAGON $18
- CUCUMBER, AVOCADO, AND CRAB TOPPED WITH FRESH WATER EEL AND DRIZZLED WITH EEL SAUCE

EEL AND AVOCADO $16
- EEL AND AVOCADO, TEMPURA BATTERED AND DRIZZLED WITH EEL SAUCE

FORTUNE $14
- AVOCADO, CRAB, AND CREAM CHEESE, TEMPURA BATTERED AND DRIZZLED WITH EEL SAUCE

HAND MAKI $10
- TUNA OR SALMON, CUCUMBER, AND AVOCADO, ROLLED INTO A HAND-HELD CONE

KANI ROLL $16
- SHRIMP TEMPURA, AVOCADO, AND CREAM CHEESE TOPPED WITH CRAB

KAPPA / TEKKA MAKI $10
- CUCUMBER OR TUNA ROLL

L.A. ROLL $16
- CUCUMBER, AVOCADO, CREAM CHEESE, CRAB AND SHRIMP ROLLED WITH SOY BEAN PAPER

NEPTUNE $18
- SHRIMP TEMPURA, CREAM CHEESE, AND AVOCADO TOPPED WITH TAMPICO PASTE

OKINAWA $18
- SHRIMP TEMPURA, CREAM CHEESE, AND AVOCADO TOPPED WITH TUNA & DRIZZLED WITH SPICY MAYO

PHILADELPHIA $16
- CUCUMBER, AVOCADO, AND CRAB TOPPED WITH SMOKED SALMON AND CREAM CHEESE

RAINBOW ROLL $18
- CUCUMBER, AVOCADO, AND CRAB TOPPED WITH TUNA, SALMON AND WHITE FISH

SHRIMP TEMPURA $16
- SHRIMP TEMPURA, CUCUMBER, AND AVOCADO TOPPED WITH MASSAGO

SPICY SALMON / TUNA $12
- SPICY TUNA OR SALMON WITH CUCUMBER

SPICY VEGETABLE $12
- LETTUCE, CUCUMBER, NORI, DAIKON, AVOCADO, TOGARASHI CHILI, TOPPED WITH HOUSE CHILI SAUCE

SPICY YASUKE $20
- SALMON, TUNA, WHITE FISH, CRAB, SPRING MIX, CUCUMBER, AVOCADO, CHILI SAUCE, FINISHED WITH TOGARASHI, CHILI POWDER

SPIDER $20
- TEMPURA SOFT SHELL CRAB, LETTUCE, CUCUMBER, AND GOBO DRIZZLED WITH SPICY MAYO

TAMPICO $10
- CUCUMBER, AVOCADO, AND TAMPICO PASTE

TIGER ROLL $16
- CUCUMBER, AVOCADO, CRAB, TOPPED WITH SHRIMP

TROPICAL $16
- CUCUMBER, AVOCADO, AND CRAB TOPPED WITH TUNA AND SALMON DRIZZLED WITH SPICY MAYO

YASUKE FUTOMAKI $22
- AVOCADO, GOBO, SALMON, TUNA, WHITE FISH, CRAB, CUCUMBER, WASABI, AND TAMAGO

YASUKE TEMPURA $18
- EEL, TUNA, AND AVOCADO TEMPURA BATTERED, AND DRIZZLED WITH EEL SAUCE

MOODY BLUE $18
- SHRIMP TEMPURA, AVOCADO, AND CREAM CHEESE TOPPED WITH SALMON, TUNA, WHITE FISH, AND CRAB DRIZZLED WITH SPICY MAYO AND EEL SAUCE

CUSTOM ROLL / STARTING AT $25
- CUSTOM ROLL OPTIONS AVAILABLE





FOR MORE PHOTOS CHECK @YASUKEJAPANESESUSHI ON INSTAGRAM AND FACEBOOK
PLEASE NOTE: SUSHI ROLLS CONTAIN SESAME SEEDS

YASUKE JAPANESE SUSHI

NOODLE - SOUP

RAMEN

YASUKE STYLE RAMEN FINISHED WITH PORK TENDERLOIN, FISH CAKE, CORN, POACHED EGG, TEMPURA CRUMBLES, AND SCALLIONS.

CHOICE OF MISO, SHOYU OR SPICY BROTH / $14

KATSU TOFU $3 / KATSU CHICKEN $4
KATSU PORK $5 SHRIMP TEMPURA $5.50
KATSU BEEF / $6

INGREDIENTS SUBJECT TO CHANGE / VEGAN OPTION AVAILABLE

YAKISOBA

SAUTEED EGG NOODLES WITH CABBAGE, ONIONS, AND CARROTS SEASONED WITH A DASHI SOY SAUCE

VEGETARIAN $12 / CHICKEN $14 / SHRIMP $18 / BEEF $16 / COMBINATION $18

UDON & SOBA

TENTSUYU BASED HOT SOUP WITH UDON OR SOBA NOODLES, FINISHED WITH SELECTION OF YOUR CHOICE.

TEMPURA $12
SHRIMP AND VEGETABLES

TANUKI $10
TEMPURA CRUMBLES

KITSUNE $10
FRIED TOFU CURD

TUKIMI $10
RAW EGG

SU $9
UDON OR SOBA NOODLE

NABEYAKI $15
CHICKEN, EGG, TEMPURA SHRIMP & VEGETABLES

KOREAN

KOREAN MENU

SOON TOFU $15
- SPICY TOFU SOUP SERVED IN A HOT POT WITH ONIONS, SHRIMP, AND PORK TENDERLOIN

BULGOGI $25
- MARINATED SIRLOIN, THINLY SLICED, AND SERVED OVER ONIONS AND PEPPERS

CHICHIMI $20
- KOREAN PANCAKE WITH ZUCCHINI, ONION,SQUID, SHRIMP SERVED WITH CHILI SESAME SOY

HUE DUP BAP $30
- KOREAN CHIRASHI WITH SPRING MIX VEGETABLES, TUNA, SALMON, WHITE FISH, MASSAGO, SESAME OIL, AND GOCHUJANG SAUCE

TOFU KIMCHI $16
- SAUTEED TOFU, TRADITIONAL KIMCHI, AND PORK TENDERLOIN

KALBI $28
- MARINATED SHORT RIBS SERVED OVER ONIONS AND BELL PEPPERS

BEVERAGES

BOTTLED GREEN TEA $5

BOTTLED OOLONG TEA $5

BOTTLED JASMINE TEA $5

BOTTLED WATER $3

CLUB SODA $3

ICED TEA $3

INFUSED WATER $5

HOT TEA $3
GREEN TEA, JASMINE TEA, OOLONG TEA

RAMUNE $3.75
LYCHEE, GREEN APPLE, PINEAPPLE, MELON, ORIGINAL

SOFT DRINKS $3
COKE, DIET COKE, DR. PEPPER, SPRITE

SIDE ORDERS

CHILES TOREADOS	$3	MISO SOUP	$2	STEAM RICE	$2
DINNER SALAD	$6.75	SPICY CRAB	$6	TAMPICO PASTE	$6.75

YASUKE JAPANESE SUSHI

YASUKE SUSHI ADD ON PRICING

ITEM	INSIDE (2 Portion)	ON TOP (3 Portion)
AVOCADO	4	6
CREAM CHEESE	2	3
CUCUMBER	2	N/A
EBI	4.5	6.75
ESCOLAR	4.5	6.75
HAMACHI	6.5	9.75
IKURA	6	9
JALAPENO	1	2
KANI STICK (Imitation Crab)	3.5	5.25
MASSAGO	5.5	8.25

ITEM	INSIDE (2 Portion)	ON TOP (3 Portion)
SALMON	.5	6.75
SERRANO PEPPER	1	2
SHRIMP TEMPURA	4.5	N/A
SMOKED SALMON	5.5	8.25
TAMAGO	3.5	5.25
TAMPICO PASTE	6.75	6.75
TEMPURA CRUMBLES	2	3
TOBIKO	5.5	8.25
TUNA	6	9
UNAGI	7.5	11.25

LUNCH MENU

SERVED WITH MISO SOUP AND KANI LUNCH SALAD. UPON REQUEST
MONDAY - FRIDAY 11:00AM - 3:00PM

SUSHI LUNCH.....$12

CHOICE SELECTION
6 PIECES FROM SELECTION BELOW

SAKE (SALMON)
MAGURO (TUNA)
ESCOLAR (SNAKE MACKEREL)
IKA (SQUID)
TAMAGO (SWEET EGG)
KANI (CRAB STICK)

YASUKE LUNCH.....$25

CHOICE ROLL SELECTION
PHILADELPHIA / RAINBOW
DRAGON / KANI / NEPTUNE /
MOODY BLUE

SELECTION OF
CHICKEN FRIED RICE
BEEF FRIED RICE

SELECTION OF
EDAMAME / GYOZA

RAMEN LUNCH.....$12

MISO / SHOYU / SPICY
TRADITIONAL FRESH NOODLE
RAMENFINISHED WITH PORK BELLY,
ODENG, POACHED EGG, TEMPURA
CRUMBLE, AND GREEN ONION

KATSU TOFU / $3 - KATSU PORK / $5 - KATSU CHICKEN / $4
VEGETARIAN OPTION AVAILABLE

SAKURA LUNCH.....$20

CHOICE ROLL SELECTION
CALIFORNIA / FORTUNE
SPICY SALMON / SPICY TUNA

SELECT ONE BELOW
NIGIRI SELECTION
3 TUNA / 3 SALMON
OR
FRIED RICE
BEEF / CHICKEN

DONBURI LUNCH.....$15

KATSUDON
PANKO CRUSTED PORK TENDERLOIN SIMMERED
IN DASHI, WHITE ONION AND EGG OVER
STEAMED RICE

OYAKODON
PANKO CRUSTED CHICKEN
SIMMERED IN DASHI, WHITE ONION
AND EGG OVER STEAMED RICE
VEGETARIAN OPTION AVAILABLE

BENTO LUNCH
CHICKEN.....$18 STEAK.....$22

BENTO BOX INCLUDES STEAMED
RICE, PORK, DUMPLINGS, SHRIMP
AND VEGETABLE TEMPURA,
CALIFORNIA ROLL, AND CHICKEN
OR STEAK TERIYAKI
VEGETARIAN OPTION AVAILABLE

YASUKE JAPANESE SUSHI

ASIA

(JAPAN) **Asahi Super Dry (5)**

(CHINA) **Jasmine Lager (7)**

(JAPAN) **Kirin Ichiban (5)**

(JAPAN) **Kirin Light (5)**

(CHINA) **Lucky Buddha (7)**

(JAPAN) **Sapporo Premium (5)**

(JAPAN) **Sapporo Pure (7)**

(JAPAN) **Sapporo Reserve (5)**

(CHINA) **Tsing Tao (5)**

(JAPAN) **Hitachino Classic Ale IPA (10)**

(JAPAN) **Hitachino Red Rice Pale Ale (10)**

(JAPAN) **Hitachino Hitachino White Ale (10)**

(JAPAN) **Hitachino Yuzu Lager Citrus Ale (10)**

DOMESTIC

Best Maid Pickle (3)
Blue Moon (3.5)
Bombshell Blonde (3.5)
Bud Light (3.5)
Budweiser (3.5)
Coors Lite (3.5)
Delirium Tremens (14)
Heineken (3.5)
Heineken 0% ALC (3.5)
Michelob Ultra (3.5)
Michelob Ultra Gold (4.5)
Miller Lite (3.5)
Shiner Bock (3.5)
Stella (4.50)

MEXICO

Bohemia (5)
Corona Extra (5)
Dos Equis Lager (5)
Modelo Especial (5)
Modelo Negro (5)
Pacifico (5)

SAKE

Japanese rice wine made with fermented Rice

HAKUTSURU SUPERIOR — $23
JUNMAI GINJO / 300ML / 15.5% ALC

HAKUTSURU DRAFT SAKE — $15
JUNMAI / 300ML / 15% ALC

SHIRAKABE GURA — $20
TOKUBETSU JUNMAI / 300ML / 15% ALC

MIO SPARKLING — $25
SPARKLING / 300ML / 5% ALC

BUNRAKU SPECIAL RESERVE — $36
JUNMAI / 300ML / 15.5% ALC

PUPPET SHOW — $36
JUNMAI / 300ML / 15.5% ALC

TOZAI WISDOM — $25
GINJO / 300ML / 15% ALC

AGGRETSUKO — $25
JUNMAI / 300ML / 15.5% ALC

SHO-UNE — $25
JUNMAI DAIGINJO / 300ML / 16% ALC

NIGORI — $20
NIGORI CLASSIC / 375ML / 15% ALC

PREMIUM GINJO — $18
GINJO / 300ML / 15% ALC

SHO CHIKU BAI HOT SAKE 10oz — $12
JUNMAI / 10% ALC

WANDERING POET — $30
JUNMAI GINJO / 300ML / 15% ALC

HANA FLAVORED SAKE — $18
FUJI APPLE, WHITE PEACH, LYCHEE, PINEAPPLE, ORANGE, YUZU 375ML / 8% ALC

YASUKE JAPANESE SUSHI

KOREAN JINRO SOJU / 20

Korean Grain Liquor served by the Bottle Flavors Limited Availability

Fresh, Peach, Original, Green Grape, Plum, Grapefruit, Original ZERO Sugar

COCKTAILS

All Syrups are made in house with organic ingredients

OLD FASHIONED $10
BOURBON | CANE SYRUP | ORANGE ZESTSMOKED OPTION AVAILABLE

YUZUAL $12
HITACHINO | BUFFALO TRACE

BUFFALO KANPAI $12
BUFFALO TRACE | GINGER BEER | MINT STRAWBERRY PRESERVES

TOKYO SIDECAR $15
JAPANESE WHISKEY COINTREAU | YUZU

YASUKE MARGARITA $12
TEQUILA BLANCO | LIME MUDDLED BERRIES

YASUKE LEMONADE $12
GIN | LIME | FRESH LEMONADE | BERRIES

SHISO MOJITO $12
JUNMAI SAKE | RUM | LIME | SHISO

CUCUMBER MARTINI $10
CUCUMBER SAKE | GIN | LIME

ELDER ROSE $14
GIN | ELDERFLOWER | CITRUS

LYCHEE SOUR $14
VODKA | LYCHEE | LIME

BLUEBERRY SAKERITA $12
TEQUILA | BLUEBERRY SYRUP | YUZU

HI-MARGARITA $12
SERRANO INFUSED TEQUILA | MARGARITA

WHISKEY SOUR $12
WHISKEY | LEMON | EQQ WHITE

CARAJILLO $12

COFFEE | LICOR $43

PALOMA $12
TEQUILA | GRAPEFRUIT | LIME

BLACKBERRY FIELDS $13
BOURBON | BLACKBERRY SYRUP | EGGWHITE

LONG ISLAND $12
TEQUILA | VODKA | GIN | RUM | COLA

YASUKE MARTINI $14
JAPANESE GIN | SAKE | ROSEMARY

LYCHEE MARTINI $12
VODKA | ORANGE BITTERS | LYCHEE

WINE SELECTION

WHITE WINE

Bread & Butter / Chardonnay / 8 (G) 30 (BTL)

Estancia / Chardonnay / 7 (G) 26 (BTL)

Duckhorn / Chardonnay / 100 (BTL)

Cavit / Moscato / 7 (G) 26 (BTL)

Stella Rosa / Moscato D'asti / 8 (G) 30 (BTL)

Bread & Butter / Pinot Grigio / 8 (G) 30 (BTL)

Bread & Butter / Sauvignon Blanc / 8 (G) 30 (BTL)

Paul Chevalier / Brut / 8 (G) 30 (BTL)

Wycliff / Brut Rosé / 8 (G) 30 (BTL)

Stella Rosa / Stella Pink / 8 (G) 30 (BTL)

CK Mondavi and Family / Zinfandel / 7 (G) 26 (BTL)

Confirm with your server the availability of our wine selection

RED WINE

Fetzer / Cabernet Sauvignon / 7 (G) 26 (BTL)

Two Vines / Cabernet Sauvignon / 7 (G) 26 (BTL)

Stag's Leap Wine Cellars / Cabernet Sauvignon / 120 (BTL)

Antica / Cabernet Sauvignon / 130 (BTL)

Inglenook / Cabernet Sauvignon / 150 (BTL)

Alamos / Malbec / 8 (G) 30 (BTL)

Alaris Trapiche / Malbec / 9 (G) 34 (BTL)

Trapiche Oak Cask / Malbec / 9 (G) 34 (BTL)

Casillero del Diablo / Merlot / 7 (G) 26 (BTL)

Robert Mondavi / Merlot / 7 (G) 26 (BTL)

Two Vines / Merlot / 7 (G) 26 (BTL)

Silverado Vineyards / Merlot / 120 (BTL)

A to Z / Pinot Noir / 8 (G) 30 (BTL)

Backhouse / Pinot Noir / 8 (G) 30 (BTL)

Beaujolais-Villages / Red Blend / 9 (G) 34 (BTL)

Meiomi / Red Blend / 16 (G) 62 (BTL)

YASUKE JAPANESE SUSHI

GUEST FAVORITES

HIROSHIMA ROLL / 20
INSIDE: Shrimp Tempura, Avocado, Cream Cheese
OUTSIDE: Spicy Crab, Massago, Green Onions, Serrano
Roll is Tempura Fried

CALEB ROLL / 20
INSIDE: Shrimp Tempura, Avocado, Cream Cheese
OUTSIDE: Spicy Crab Stick, Tampico Paste

SAPPORO ROLL / 25
INSIDE: Tempura Jalapeno with Cream Cheese and Spicy Tuna, Avocado, Cucumber, Tampico Paste
OUTSIDE: Salmon, Spicy Crab, Serrano Pepper, Sesame Seed

KING MANDU / 10
Hand made Korean Style Dumplings with Glass Noodles, Pork, Carrot, Onion, Cabbage and Tofu. Pan Sauteed Served with Chili Soy and Green Onions

MOODY BLUE / 18
INSIDE: Shrimp Tempura, Avocado, Cream Cheese
OUTSIDE: Tuna, Salmon, White Fish, Crab Stick, Spicy Mayo, Eel Sauce

FUSHION SPECIAL / 38
Tuna, Salmon and Snapper seared with Hot Oil, Lemon Soy, Avocado, Serrano Pepper, and Green Onions

弥助 YASUKE
Japanese Sushi

YASUKE HAPPY HOUR

Monday - Friday
3:00pm - 5:00pm
Strict Cutoff @ 5:00pm
NO MODS OR SUBS FOR HH ITEMS
Happy Hour Items contain Sesame Seeds

YASUKE BITES

EDAMAME / 5
Boiled Soybeans

GYOZA / 5
Pork and Vegetable Dumplings w/Chili Soy

SHUMAI / 5
Shrimp and Vegetable Dumplings w/Chili Soy

EBI YASUKE / 8
Panko Crusted Stuffed Shrimp w/Cream Cheese

ONIGIRI / 5
Stuffed Rice Ball w/Choice of Chasu, Ume, or Salmon Served with Miso Soup

AGE DASHE TOFU / 8
Fried Tofu w/Daikon, Ginger, Scallion, Tentsuya Sauce

MRS. COMBO / 5
Miso Soup, Steamed Rice, House Salad

HANDO / 6
Handheld Roll with Roasted Seaweed, Sushi Rice, and choice of Tuna, Salmon, White Fish, or Shrimp Tempura
Spicy Option Available

YASUKE DRINKS

DOMESTIC BEER / 2
Budweiser, Bud Light, Miller Lite, Coors Light

IMPORT BEER / 3
Sapporo, Asahi, Kirin

HOT SAKE / 8
Sho Chiku Bai Hot Sake

COLD SAKE / 8
Hakutsuru Draft Cold Sake

HOUSE WHITE / 5
Chardonnay, Pinot Grigio, Sauv Blanc, Moscato

HOUSE RED / 5
Cabernet, Merlot, Malbec

VIP MENU SERIES 1

KING NIGIRI/ 12
Steamed, Brushed with Non GMO Grassfed Butter and Salt

KING BATTLESHIP / 12
Steamed, Brushed with Non GMO Grassfed Butter and Salt wrapped with Roasted Seaweed

ALEX ROLL / 18
Inside: Tuna, Salmon, Cucumber, Avocado, Crab Stick, Roasted Seaweed (Minimal Rice)

CYDIA ROLL / 20
Inside: Yasuke Tampico Mix, Tuna, Salmon, Cucumber, Avocado, Crab Stick, Rolled with Roasted Seaweed. (Minimal Rice)

Erickson's Premium Select / 55
(N) Nigiri / (S) Sashimi
2 Uni (N), 2 Unagi (N), 2 Otoro (N), 2 Salmon (S), 2 Hamachi (S), 2 Escolar

HENRY ROLL / 25
Inside: Cucumber, Avocado, Spring Mix, Tempura Softshell Crab
On Top: Tuna, Salmon, Escolar, Spicy Mayo (Minimal Rice)

JULI ROLL / 22
Inside: Cucumber, Avocado, Crab Stick, Tuna, Salmon
On Top: Yasuke Tampico Mix, Crunchies, Spicy Mayo, Chili Garlic

SAMMY ROLL / 18
Inside: Shrimp Tempura, Avocado, Cream Cheese, Fresh Jalapeno
On Top: Tuna, Salmon, White Fish, Crab Stick

TONY ROLL / 18
Inside: Spicy Tuna, Cucumber
On Top: Yasuke Tampico Mix, Avocado, Tempura Crunchies, Eel Sauce, Spicy Mayo

NAM ROLL / 15
Vegetarian
Inside: Cucumber, Crab Stick, Avocado, Seaweed Salad, Gobo (Minimal Rice)

STX ROLL/ 18
Inside: Shrimp Tempura, Avocado, Cream Cheese, Jalapeno
On Top: Tuna, Crispy Garlic Chili Oil

SPICY BASSETTI / 18
Panko Crusted Shrimp stuffed with Cream Cheese finished with Avocado Slices and Sriracha Sauce served with Traditional Ketchup

RENE DON / 20
Spicy Fried Rice with Carrots, Red and Green Bell Pepper, finished with Steak, Shrimp, and Chicken