

Yama Rockin' Rolls

- Reggae jerk prawns**, avocado, cucumber, grilled pineapple, plantain sauce 13.
Darth Vader spicy tuna, cucumber, avocado, black rice, tobiko, spicy mayo 15.
Hawaii Five-O spicy yellowtail, mango, macadamia nuts, toasted coconut, soy paper, kaiware 13.
Reclining Buddha shrimp, chilies, cilantro, peanuts, cabbage, soy paper, spicy ponzu 13.
Crunchy crab, avocado, shrimp tempura, cucumber, kaiware, yamagobo, tempura flakes 14.
Rainbow shrimp, tuna, yellowtail, salmon, whitefish, crab, avocado, cucumber 14.
Shrimp Tempura lettuce, cucumber, yamagobo 13.
Dragon unagi, crab, avocado, cucumber 18.
Crabby Pants softshell crab, grapefruit, pancetta, honey-mustard-ginger sauce 17.
Caterpillar unagi, avocado, cucumber 14.
Californication california roll, spicy tuna, soy-roasted shishito pepper, eel sauce 14.

Sushi and Sashimi

	Sushi	Sashimi		Sushi	Sashimi	Rolls – Cut or Hand Roll	
Clam – Hokkigai	6.	12.	Sweet Shrimp	7.	14.	California	7.
Eel Freshwater – Unagi	7.	14.	Tuna	7.	14.	California – Smelt Egg	9.
Eel Saltwater – Anago	7.	14.	White Albacore Tuna	6.	12.	Cucumber	6.
Mackerel	6.	12.	Whitefish	6.	12.	Salmon	7.
Octopus	6.	12.	Yellowtail	7.	14.	Salmon Skin	7.
Salmon	7.	14.				Scallop	7.
Salmon Egg	6.	~				Shrimp	7.
Scallop	6.	12.				Spicy Tuna	7.
Sea Urchin – Uni	7.	14.				Sweet Shrimp	9.
Shrimp	6.	12.				Tuna	7.
Smelt Egg	6.	~				Vegetable	6.
Squid	6.	12.				Yellowtail	7.

- Sushi Starter** tuna, yellowtail, salmon, shrimp & california roll 17.
Sushi Entrée Favorites tuna, yellowtail, albacore, salmon, shrimp, california roll, spicy tuna roll 29.
Sushi Entrée Adventurous tuna, yellowtail, salmon, mackerel, shrimp, squid, whitefish, hokkigai, octopus, tamago, scallop, tobiko, ama ebi, spicy tuna roll 38.
Sashimi Starter tuna, yellowtail, salmon, whitefish, albacore, shrimp 17.
Sashimi Entrée Favorites tuna, yellowtail, salmon, whitefish, albacore, shrimp 29.
Sashimi Entrée Adventurous tuna, yellowtail, squid, octopus, mackerel, hokkigai, scallop 29.

Appetizers

- Edamame** 6.
Shrimp & Vegetable Tempura 13.
Seared Filet Mignon Tataki shiso & micro arugula salad, sesame seeds, fried shallots, soy vinaigrette 16.
Spicy Tuna Crispy Rice micro arugula, black tobiko 14.
Yamashiro Crispy Chicken rice cracker coating, apple-cabbage slaw, crispy potato ribbons 12.
Calamari Tempura chipotle-cilantro dipping salsa 12.
Butter Lettuce Wraps tofu & ground chicken, peanuts, shiitake, rice noodles, thai dipping sauce 9.
Fried Oysters ginger cocktail sauce, wasabi cream 11.
Yamashiro Crab Cakes asian tomato aioli 17.
Kurobuta Pork Carnitas hoisin reduction, scallion risotto cakes, honey-mustard sauce 12.

Soups & Salads

- Yamashiro Miso Soup** seasonal mushrooms, tofu, scallions 6.
Spicy Seafood Miso Soup white shrimp, mussels, scallops, market fish, glass noodles, shiitake mushrooms, snow peas 12.
Yamashiro Field Greens Salad brioche croutons, cherry tomatoes, roasted shallot vinaigrette 6.
Yuzu Caesar Salad tempura parmesan, croutons, yuzu caesar dressing 12.
Grilled Chicken Salad nappa cabbage, snow peas, wonton crisps, peanuts, sesame-miso dressing 14.

Entrees

- Sweet & Spicy Shrimp** bok choy, snow peas, scallions, steamed rice 23.
Miso Salmon asparagus, preserved lemon-mashed potatoes, fried capers, miso cream 31.
Shoyu Glazed Black Cod sautéed mustard greens, bunashimeji mushrooms, wasabi mashed potatoes, soy-daikon sauce 30.
Yamashiro Grilled Seafood lobster, mahi mahi, shrimp, scallops, quinoa, portobello, lemongrass-tarragon cream 39.
Sesame Crusted Ahi Tuna sautéed maitake & tomatoes, yuzu-chili potato gratin, ponzu-balsamic reduction 32.
Asian Vegetables shiitake, bok choy, eggplant, snow peas, bell peppers, spinach, bean sprouts, tofu, rice noodles, sweet chili sauce 23.
Pan Roasted Chicken Breast chinese long beans, fried brown rice, teriyaki sauce 19.
BBQ Baby Back Ribs mashed sweet potatoes, five-spice corn bread, barbecue glaze, spicy dipping sauce 29.
Chipotle-Citrus Lamb Chops hearts of palm, cucumber, apricot & currant, wild rice, chipotle-citrus miso 32.
Braised Beef Short Rib korean-style, roasted root vegetables, shiitake, white truffle polenta 28.
Grilled Black Angus New York roasted artichokes, sweet peppers & shiitakes, horseradish mashed potatoes, ponzu-worcestershire 37.
Cracked Pepper Filet Mignon roasted broccoli, twice baked wasabi potato, pink peppercorn-brandy reduction 38.
Cracked Pepper Filet Mignon & Australian Lobster Tail 68.



Signature Cocktails & Martinis \$12.

- Cupid** malibu rum, strawberries, coconut, pineapple, galliano float
Ginger N' Rita tequila, sweet & sour, 'gingerita'
Yama-Jito junmai sake, triple sec, mint, cane sugar, cranberry, fresh lime juice
Lemon Zen hangar one citron "buddha's hand" vodka, ginseng-lemonade elixir, pink lemonade
Norman's Mai-Tai light rum, myers's dark rum, passion fruit, secret ingredient
Green Tear Drop absolut citron, zen green tea liqueur, fresh lemon juice, simple syrup, sweet n' sour
Blue Sapphire Martini vodka, sake, lychee juice, blue curaçao
Yuzu Pom Pom Martini vodka, pomegranate puree, sweet 'n sour, lime zest-sugar rim
Tropical Martini malibu rum, coconut palm juice, pineapple juice
Bushido Martini absolut citron, peach schnapps, chambord, pineapple, cranberry, champagne
Mango Mountain Martini stoli, mango mix, orange juice, sweet n' sour
White Eye Martini white godiva liqueur, stoli vanilla, cacao, milk, white chocolate rim, light cream
Espress Yourself Martini stoli vanilla, kahlúa, baileys, espresso, godiva liqueur

Wines

			Glass	Bottle
<i>Sparkling</i>				
Domaine Chandon	California, NV	187 ml	~	14.
<i>Illuminating Whites</i>				
Chardonnay	Wente	Monterey 2006	9.	36.
Chardonnay	Taz	Santa Barbara 2006	10.	40.
Chardonnay	Joseph Drouhin	Chablis 2006	13.	52.
Riesling	Dr. Loosen, 'Dr. L'	Mosel 2006	8.	32.
Pinot Grigio	Tolloy	Italy 2006	9.	36.
Sauvignon Blanc	Giesen	Marlborough, NZ 2007	9.	36.
Sauvignon Blanc	Chateau Cazette	Bordeaux 2006	10.	40.
Table Wine	Caymus Conundrum	California 2006	15.	60.
<i>Expressive Reds</i>				
Cabernet Sauvignon	Maddalena	Paso Robles 2004	8.	32.
Cabernet Sauvignon	Earthquake	Lodi 2004	11.	44.
Cabernet Franc	Lang & Reed	Napa Valley 2006	13.	52.
Merlot	Lockwood	Monterey 2005	9.	36.
Pinot Noir	San Simeon	Monterey 2005	11.	44.
Pinot Noir	Joseph Drouhin	Burgundy 2005	12.	48.
Syrah	McManis	Ripon 2006	8.	32.
Zinfandel	XYZin	California, 2006	8.	32.
			<i>Small Carafe</i>	<i>Carafe</i>
Hot Sake	Junmai, Hakutsuru		7.	13.
Chilled Sake	Nigori, Sho Chiku Bai	Berkeley	8.	~
Chilled Sake	Junmai, Suigei	Kochi	14.	~
Chilled Sake	Ginjo, Wakatake 'Onikoroshi'	Shizuoka	18.	~
Sparkling Sake	Junmai – Ginger Mango/Asian Pear		~	11.

Beer

<i>Draft</i>			<i>Bottle</i>		
Strong Bow Cider	England	7.	Amstel Light	Holland	6.
Stella Artois	Belgium	6.	Asahi - 12 oz	Japan	7.
Firestone	USA	7.	Asahi - 20 oz	Japan	9.
Guinness	Ireland	7.	Buckler non-Alcoholic	England	6.
Kirin Ichiban	Japan	7.	Bud Light	USA	6.
Pyramid Hefeweizen	USA	6.	Budweiser	USA	6.
Sam Adams	USA	6.	Corona	Mexico	6.
Sapporo	Japan	7.	Heineken	Holland	7.
			Lucky Beer	Australia	9.
			Sapporo – 20 oz	Japan	9.

Elixir Tonics \$5.

- Depth Recharger** a deep replenishing tonic, mixed berries & herbs
Power Plant a revitalizing jump-start tonic, lemons & herbs
Mind Over Muddle mental clarity, focus & memory, raspberries, plums & herbs
Morning After rehydration of the body, boysenberry & herbs
Ginseng Lemonade east-west thirst quencher, ginseng, lemons & herbs
Virtual Buddha for creativity & balance, peaches & herbs

Tea \$6.

Velvet English Earl Grey	Plum Oolong Lemongrass Ginger Japanese Sencha	Jasmine Pearls Tropical Pineapple Amore	Blooming Bliss 8.
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