



SUSHI YASUDA

OUTDOOR DINING MENU

MONDAY THROUGH SATURDAY, 5:00 TO 9:00 P.M. — THE LAST ORDER MUST BE IN BY 9:15 P.M.

CLOSED ON SUNDAYS AND ALL NATIONAL HOLIDAYS

To further support our service staff, gratuities are now accepted.

Soup

ara jiru	5.75
Shinshu <i>miso</i> with bone stock	
aka miso	8.75
red <i>miso</i> with <i>nameko</i> mushroom	

Salad

kaisou	9.50
<i>ugo</i> , <i>tokasa</i> and <i>wakame</i> varieties of seaweed with sesame dressing	
oshinko	9.00
Japanese pickled vegetables	
salad	10.50
greens with dried baby <i>jako</i> sardine with ginger dressing	

Appetizer

oshitashi	7.50
boiled spinach with shaved dried bonito	
edamame	9.00
boiled green soybeans	
hijiki	8.00
cooked <i>hijiki</i> seaweed	
sansai ni	9.50
cooked mountain vegetable	
morokyu	13.50
fresh cucumber with traditional soybean paste – choose salmon <i>miso</i> or chicken <i>miso</i> (prepared with garlic and sesame)	
chilean sea bass dai-ginjo kasuzuke	21.50
grilled sea bass marinated in <i>sake</i> reduction	
salmon	15.00
grilled with <i>teriyaki</i> sauce or salt	
chilean sea bass	19.50
grilled with <i>teriyaki</i> sauce or salt	
ebi matcha-age	13.50
3 pieces of flash fried prawns with green tea powder	
maguro tatsuta-age	17.25
flash fried tuna	
watarigani kara-age (limited quantity)	32.00
flash fried live soft-shell crab	

Main Course

omakase	mp
selected by the chef	
presented with <i>sushi</i> , and <i>sashimi</i> if you wish — tailored to your tastes, appetite and the chef's sense of an ideal meal based on the many varieties of fish and other ingredients at hand — please tell us your <i>sushi</i> preferences and any restrictions you may have	
omakase 12	100.00
selected by the chef	
presented with 12 pieces of <i>sushi</i> (no <i>sashimi</i>) — please tell us of any restrictions you may have	
omakase sashimi 5	40.00
selected by the chef, presented with 5 varieties of <i>sashimi</i>	
omakase sashimi 3	24.00
selected by the chef, presented with 3 varieties of <i>sashimi</i>	

à la carte

Sushi and Sashimi

Price for Piece/Serving

Tuna

Bigeye Tuna – <i>Maguro</i> (NY).....	6.50
Blue Fin Fatty Tuna – <i>Toro</i> (Spain).....	15.00

Yellowtail

<i>Hamachi</i> (Kumamoto)	7.00
Striped Jack – <i>Shimaaji</i> (Oita).....	8.00
Greater Amberjack – <i>Kanpachi</i> (Kagoshima).....	8.00

White Fish

Fluke – <i>Hirame</i> (NY)	6.00
Striped Bass (NC).....	5.75
Branzino (Greece).....	6.00
Sea Bream – <i>Madai</i> (Ehime).....	8.00
Blackthroat Seaperch – <i>Nodoguro</i> (Nagasaki).....	16.50

Salmon & Trout

Silver Salmon – <i>Sake</i> (Scotland).....	6.00
King Salmon (New Zealand).....	7.50
Rainbow Trout – <i>Nijimasu</i> (Idaho).....	6.25
Sockeye Salmon (Copper River).....	12.00

Mackerel & Others

Spanish Mackerel – <i>Sawara</i> (NC).....	6.25
Mackerel – <i>Saba</i> (Ehime).....	8.00
Jack Mackerel – <i>Aji</i> (Kyoto).....	7.75
Japanese Shad – <i>Kohada</i> (Kumamoto).....	7.75
Sardine – <i>Iwashi</i> (Tottori).....	8.25

Clam

Sea Scallop – <i>Hotate</i> (MA).....	6.25
Giant Clam – <i>Mirugai</i> (WA).....	9.50
Oyster – <i>Kaki</i> (WA).....	7.00

Shrimp

Spot prawn – <i>Botan Ebi</i> (Canada).....	9.00
Poached Shrimp – <i>Ebi</i> (Ecuador).....	6.00
Octopus – <i>Tako</i> (Kanagawa).....	8.25
Rock Crab – <i>Kani</i> (RI).....	7.50

Roe and Others

Sea Urchin – <i>Uni</i> (Hokaido).....	18.50
Salmon Roe – <i>Ikura</i> (AK).....	9.00

Eel

<i>Unagi</i> (prepared dark freshwater eel).....	8.75
<i>Sawani</i> – fresh white sea eel (Nagasaki).....	9.50
<i>Anago</i> – fresh dark sea eel (Nagasaki).....	9.50

Egg

Omelette – <i>Atsuyaki</i>	5.50
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Rolls

Price per Piece

	Cut roll	Hand roll
<i>Tekka</i> – Tuna.....	10.50	9.50
<i>Toro</i> – Fatty Tuna.....	14.00	13.00
<i>Hamachi</i> – Yellowtail.....	10.50	9.50
Salmon – <i>Sake</i>	10.50	9.50
Spanish Mackerel.....	10.00	9.00
Salmon Skin – <i>Sake Kawa</i>	10.00	9.00
Freshwater Eel – <i>Unagi</i>	12.50	11.50
Rock Crab – <i>Kani</i>	12.00	11.00
Sea Urchin (Japan).....	24.00	23.00
Salmon Roe – <i>Ikura</i>	15.50	14.50
<i>Kaiware</i> – Radish Sprouts.....	7.75	6.75
<i>Ume</i> – Pickled Plum.....	9.25	9.25
<i>Kappa</i> – Cucumber.....	7.75	6.75
<i>Takuwan</i> – Pickled Radish.....	7.75	6.75
<i>Yamagobo</i> – Pickled Burdock.....	7.75	6.75
<i>Kanpyo</i> – Simmered Squash.....	7.75	6.75
<i>Natto</i> – Fermented Soybeans.....	7.75	6.75
Avocado.....	7.75	6.75

Additional for Rolls

Avocado.....	1.75
Cucumber.....	1.00
<i>Shiso</i> leaf.....	0.50

*In keeping with pure *sushi* tradition, SUSHI YASUDA will serve only our special house *shoyu* (soy sauce) with *sushi* and *sashimi*.

*Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.