

AVAILABLE START FROM 3:00 PM

SOUP

MISO SOUP	2.00	SEAFOOD MISO HOT POT	9.50
SEAWEED SUIMONO	3.50	shrimp, clam, fish, squid, tofu, veggies	
assorted seaweed with clear fish broth		KIMCHEE HOT POT	10.50
MANILA CLAM SAKAMUSHI	10.50	pork, tofu, clam, kimchee, spicy and hot	
steam w/ sake			

SALAD

MIXED SALAD	5.50	TUNA SASHIMI SALAD	8.50
DAIKON SALAD	5.50	spicy \$.50, add avocado \$ 2.50 extra	
shredded daikon radish, sesame oil, ponzu		SALMON SASHIMI SALAD	8.50
MIXED SEAWEED SALAD	7.50	spicy \$.50, add avocado \$ 2.50 extra	
assorted seaweeds su-miso, ponzu dressing		CRISPY PORK ONION SALAD	7.50
		tomato, onion,	

QUICK STARTER

EDAMAME	4.00	AGEDASHI TOFU	5.50
steamed young soybean		deep fried tofu in fish broth	
DRIED KAWAHAGI	4.50	AGE-NASU	4.50
trigger fish jerky		deep-fried Asian eggplant	
KIMCHEE OR DAIKON KIMCHEE	3.50	HIYAYAKKO	4.00
spicy Korean pickles		plain cold tofu, scallion, ginger, bonito flake	
CRISPY BOK CHOY	6.50	KIMCHEE TOFU	5.00
deep fried Chinese green w/ garlic soy dressing		cold tofu, chopped kimchee on top	

VEGGIES

ENOKI BUTTER	6.00	OHITASHI	4.00
sautéed		boiled spinach w/light fish broth sauce, serve cold	
YASAI-ITAME	6.00	TOFU STEAK	6.00
stair fried mixed vegetables		sautéed onion, mushroom over tofu	
NIRA MOYASHI	5.00	SPINACH BUTTER	6.00
chive & bean sprout		sautéed w/ shiitake,	
MIXED MUSHROOM FOIL-YAKI	9.00	KINPIRA GOBO	4.25
shiitake, enoki, oyster mushroom, butter, sake.		sautéed burdock root	
YAKI-NASU	4.50	LOTUS ROOTS KIMPIRA	4.25
grilled Asian eggplant		sautéed roots root	
KIMCHEE NATTO	5.50	YU-TOFU	6.50
fermented soy bean, w/ chopped kimchee		boiled tofu, veggies w/ kelp broth dipping ponzu sauce	
ENOKI EGG DROP	5.50	YAMASEN	5.50
enoki mushroom, egg, yuzu		thin sliced Japanese potato with nori	

FROM SUSHI BAR

AVAILABLE ALL DAY

APPETIZER

SUNOMONO (cucumber, wakame, vinegarett)	
CONCH, OCTOPUS	7.50
KING CRAB	13.50
NUTA-AE (scallion, sweet miso mustard sauce)	7.50
CONCH, OCTOPUS or TUNA	9.00
MIXED	12.50
CUCUMBER WRAP	12.50
crab meats, salmon, avocado, scallions, masago	
TUNA TATAKI	8.00
seared slice tuna onion, garlic, scallion ponzu	
MAGURO NATTO	7.75
fermented soy bean with sashimi tuna, scallions	
YAMAKAKE-TUNA	8.50
Japanese potato with sashimi tuna,	
SPICY TUNA HARUMAKI	9.00
chopped tuna, crunch, lettuce rolled with rice paper	
TUNA GUACAMOLE	14.50
guacamole rolled w/tuna, wasabi mustard aial, balsamico.	
HAMACHI JALAPEÑOS PEPPER	11.50
thin slice hamachi w/ yuzu, ponzu, cilantro	
SALMON AVOCADO CARPACCIO	12.50
caper, onion, parmesan cheese, salmon roe, cilantro, exv olive oil	
BEEF TATAKI	6.50
seared slice N.Y. strip, garlic ponzu jello	
OCTOPUS MEDITERRANEAN	13.00
sundried tomato, onion, basil oil, parmesan cheese	
SHIROMI CEVICHE	10.50
thin slice white fish, ceviche sauce, corn, red onion	
CHEF'S CHOICE SIX	15.00
six kinds small chef's creative cold appetizer	

SUSHI & ROLLS

CRUNCH SPICY TUNA	6.00
crispy rice, scallions, masago	
RAINBOW ROLL	12.00
tuna, salmon, shrimp,	
SHRIMP TEMPURA ROLL	8.00
lettuce, avocado, spicy mayo,	
HAMACHI TATAKI JALAPEÑO	9.50
eel, avocado, cucumber, tempura flake,	
LOBSTER TEMPURA & ROLL	23.00
Tail Tempura bite and roll	
VEGETARIAN RAINBOW	9.00
roast pepper, shiitake, Kampyo, shiso, avocado, asparagus,	
KING CRAB ROLL	12.00
crab meats, avocado, cucumber, mayo, tobiko	
SABA BATTERA	9.00
Osaka style box sushi w/ marinated mackerel	
SHRIMP UNAGI BATTERA	9.50
Osaka style box sushi w/ shrimp, eel	
HOSOMAKI OR HAND ROLL	3.00 ~
your choice of roll 6 pc or corn shape	
cucumber, tuna, salmon skin, eel cucumber,	

SUSHI COMBO

YAKKO'S 7	17.00
tuna, salmon, shrimp, conch, hamachi, shiromi, masago	
YAKKO'S 11	25.00
tuna, salmon, shrimp, conch, hamachi, shiromi, unagi, ikura, tobiko, octopus, red salmon,	

SASHIMI

SASHIMI APPETIZER	12.50
2 tuna, 2 salmon, 2 hamachi	
SASHIMI MORI M	25.00
12 slices	
SASHIMI MORI L	45.00
24 SLICES	
USUZUKURI CATCH OF THE DAY	10.00 ~
very thin slice sashimi dipping ponzu	
Four Slice for Order	
TUNA	9.00
SALMON	8.50
RED SALMON	9.00
HAMACHI	10.00
OCTOPUS	7.50
CONCH	7.50
TODAYS WHITE FISH	6 ~ 9
UNI	14.50
TORO	M/P

NIGIRI BY PIECE

TUNA	2.75	MASAGO	2.00
SALMON	2.50	TOBIKO	2.75
RED SALMON	3.00	MENTAKO	2.50
HAMACHI	3.00	IKURA	2.75
MA-DAI	3.00	UNI	4.00
MUTTON	2.00	UNAGI	3.00
GROUPER	2.25	ANAGO	4.00
TILE	2.00	SWEET SHRIMP	4.50
HIRAME	2.25	SCALLOPS	3.00
CONCH	2.50	KING CRAB	4.00
TAKO	2.50	HOKKI CLAM	3.00
IKA	2.50	BF TORO	M/P
JACK	2.00	BF TUNA	M/P
SPANISH MA	2.00	AOYAGI	3.50
SABA	2.00	MIRUGAI	M/P
SHRIMP	2.50	QUAIL EGG	0.50
TAMAGO	1.50		
INARI	1.50		

" consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food bone illness, especially if certain medical conditions"

AVAILABLE START FROM 3:00 PM

GRILL

UNAGI KABAYAKI	13.00	IKA MARUYAKI	8.50
B.B.Q. eel		whole squid	
BLACK PORK BELLY	9.50	SEA BASS MISO	13.50
SANMA SHIOYAKI	6.00	grilled Chilean sea bass marinated miso	
grilled saury fish		BLACK PORK SAUSAGE	6.00
SHISHAMO	6.50	4 pcs	

SAUTÉED

UNA TAMA TOFU	8.00	GARLIC STEM BEEF	7.00
B.B.Q. eel, tofu omelet		CHICKEN GIZZARD CHIVE	7.00
CHICKEN LIVER ITAME	7.00	chive, and beans sprout	
w/ chive, beans sprouts		KIMCHEE BUTA	7.00
NASU BUTA MISO ITAME	7.50	spicy kimchee with pork	
Asian eggplant, pork, miso sauce		SCALLOPS ASPARA, MUSHROOM	8.50
TAKOYAKI	6.00	sake, butter sauce	
ball shape veggie, octopus pancake		BACON ASPARAGUS	7.50
SHRIMP CHILI SAUCE	12.00	SPICY SQUID	9.50
crispy fried, w/ hot sauce		w/ home made very spicy sauce	
MANILA CLAM BUTTER	11.50		
SPICY MANILA CLAM	12.50		
w/ home made very spicy sauce			

MEAT

GYOZA	4.50	KALBE YAKINIKU	14.00
home made pork dumpling (pan fried, steam, or deep fried)		salt & pepper grilled short rib w/ bone	
BEEF TONGUE STEAK	13.50	YAKKO'S STEAK	14.50
pan-fried thin sliced tender beef tongue		grilled Boz N.Y. strip, garlic, sake, soy, butter sauce	
GINGER PORK	8.00	GINGER CHICKEN	8.00
thin slice pork sauteed w/ onion, sake soy ginger sauce		sautéed w/ sake, soy, ginger sauce	
DICED STEAK	10.50	SPICY LAMB STEAK	10.50
w/ garlic, Yakko's B-B-Q sauce, on bed of spring mix		lamb shoulder w/ red chili pepper, sake, soy	
YAKINIKU STEAK	11.50		
sliced beef frank grilled w/ Yakko-san's B.B.Q.sauce			

TODAY'S CATCH

FRESH WHOLE FISH

PICK YOUR FAVOR FISH, CHOOSE WAY TO COOK
SASHIMI, STEAM, DEEP FRIED,
NITSUKE (SIMMERED W/ SWEET SAKE, SOY SAUCE), OR GRILLED,

AVAILABLE START FROM 3:00 PM

TEMPURA , DEEP FRIED

SHRIMP TEMPURA	8.00	FRIED OYSTER	7.50
3 pcs shrimp,		deep fried oyster w/ Japanese bread crumb	
SQUID TEMPURA	6.50	VEGETABLE CROQUETTE	4.50
VEGETABLE TEMPURA	5.50	potato, veggies	
chicken, onion, sweet potato, kabocha or mixed		GIZZARD KARA-AGE	4.50
KRAXI-AGEM	5.00	simple crispy fried	
shredded burdock roots, carrots tempura		CHICKEN TATSUTA-AGE	6.00
TON KATSU	9.00	marinated chicken	
deep fried pork loin w/ Japanese bread crumb		SQUID TATSUTA-AGE	7.00
CHICKEN KATSU	7.00	fried marinated squid	
deep fried chicken w/ Japanese bread crumb		EBI FRY	8.00
SPICY WING	7.50	3 pcs fried shrimp w/ Japanese bread crumb	
8 PCS		SHRIMP SPICY MAYO	12.50
		tempura shrimp coating w/ spicy mayo	

RICE & DONBURI

KATSU CURRY	13.00	YAKINIKU DON	12.00
w/ deep fried pork cutlet		sliced B.B.Q. beef over rice	
BEEF CURRY	11.50	OKAKI	6.50
CHICKEN CURRY	11.50	chicken, onion omelet over rice	
SHRIMP CURRY	14.00	KATSU DON	10.00
FRIED RICE		pork katsu omelet over rice	
Original - pork, veggies, egg	7.50	TEM DON	9.50
Vegetable - veggies, egg	7.00	3 pcs shrimp tempura over rice	
Shrimp -and veggies, egg	8.50	UNA DON	16.00
Kimchee - spicy pickled, pork, egg	8.00	B.B.Q. eel over rice	
Curry - pork, veggies, egg	8.00	CHU-KA DON	11.50
Chicken -and veggies, egg	7.50	mixed seafood, veggies sauce over rice	
Beef -and veggies, egg	8.50	ONIGIRI (stuffed rice ball)	
		Grilled Salmon	2.50
		pickled plum - Ume	2.50
		bonito flake - Okaka	2.50
		salmon roe - Ikura	3.50
		spicy cod fish roe - Mentaiko	3.50

SUKIYAKI, SHABU-SHABU,

YOSENABE

COOK ON TABLE MINIMUM 2 ORDER, \$35.00 PAR ORDER

* NEED RESERVATION FOR ONE DAY ADVANCE

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NOODLES

EGG NOODLES

SHOYU RAMEN	7.50
soy flavored soup w/ roasted pork, egg	
SHIO RAMEN	9.50
salt flavored soup w/ veggie & roasted pork	
MISO RAMEN	9.50
miso flavored soup w /veggie & roasted pork	
KIMCHEE RAMEN	10.00
spicy soup w/ Kimchee & pork	
MAZESOBA	9.50
sautéed w/ roasted pork, scallion, bamboo shoots	
YAKISOBA	6.00
sautéed noodle w/ special brown sauce	
KATAYAKI SOBA	12.50
crispy noodle over veggies, seafood sauce	

PASTA

MEAT SAUCE	9.50
Bolognese Yakko-San style	
KINKO	13.00
mixed mushroom with cream sauce	
MENTAIKO	12.50
spicy cod fish roe sauce	
ANGEL HAIR UNO, IKURA	14.50
w/ fresh sea urchin & salmon roe	
A LA VONGOLE	14.00
manila clams	
UME-SHISO	8.50
pickled plum & Japanese basil	

UDON WHITE WHEAT NOODLES

ZARU-UDON	6.50
noodle served cold w/ dipping sauce	
SU-UDON	6.50
noodle in fish, seaweed broth soup	
w/ tempura	10.50
w/ wakame seaweed	7.50
w/ yamaimo potato	8.00
w/ beef or chicken	9.00
CURRY UDON	8.00
in curry flavor soup	
YAKI-UDON	
sautéed noodle w/ veggies	9.50
sautéed noodle w/ veggies, pork	10.50
sautéed noodle w/ veggies, shrimp	12.50
sautéed noodle w/ veggies, chicken	10.00
sautéed noodle w/ veggies, beef	12.50

SOBA BUCK WHEAT NOODLES

ZARU-SOBA	7.50
noodle served cold w/ dipping sauce	
KAKE-SOBA	7.50
noodle in fish, seaweed broth soup	
w/ tempura	11.50
w/ wakame seaweed	8.50
w/ yamaimo potato	9.00
w/ beef or chicken	10.00
CURRY SOBA	9.00
in curry flavor soup	

DESSERTS

FRUITS SUNDAE	5.00	ZENZAI	4.00
cream, assorted fruits,		sweet red beans soup w/ rice cake	
ANMITSU	4.00	FRIED CHEESE CAKE ROLL	4.75
Japanese style fruits punch w/ red beans		BANANA TEMPURA	5.00
CREAM ANMITSU	5.00	w/ ice cream	
amits w/ ice cream		SWEET POTATO	5.00
JAPANESE SUNDAE	5.50	hot mashed Japanese sweet potato w/ vanilla ice cream	
green tea ice, sweet red bean, rice cake		ICE CREAM	2.50
VOLCANO	6.00	green tea, azuki, or vanilla,	
fresh lair ice cream w/ cookies, hot azuki sauce		TEA	2.00
ESPRESSO	2.50	COFFEE	2.00
CAPPUCCINO	3.50		

LUNCH APPETIZER

EDAMAME	4.00	CRISPY BOK CHOY	6.50
steamed young soybean		deep fried Chinese green w/ garlic soy dressing	
DRIED KAWAHAGI	4.50	KIMCHEE TOFU	5.00
trigger fish jerky		cold tofu, chopped kimchee on top	
YASAI-ITAME	6.00	DICED STEAK	10.50
stair fried mixed vegetables		w/ garlic, Yakko's B-B-Q sauce, on bed of spring mix	
SPINACH BUTTER	6.00	CHICKEN TATSUTA-AGE	6.00
sautéed w/ shiitake,		fried marinated chicken	
TAKOYAKI	6.00	AGEDASHI TOFU	5.50
ball shape veggie, octopus pancake		deep fried tofu in fish broth	
SHRIMP SPICY MAYO	12.50	KIMCHEE BUTA	7.00
tempura shrimp coating w/ spicy mayo		spicy kimchee with pork	