

ALL PLATES COME WITH A BOWL OF VEGETABLES, NOODLES, AND YOUR CHOICE OF WHITE OR BROWN RICE. (All entrées are individual orders. Additional \$4.99 for splitting an entrée which includes extra rice, sauce, and personal pot.)

	GEISH/ (medium		SUMO (extra-large)	
prime rib [.]	yojié cut [.]	kobé beef [.]	chickenbreast.	kurobutapork [*]
A flavorful ribeye, cut from the most tender and under-worked part of the cattle.	An original hand picked angus cut by chef Yojie that is prized for its consistent marbling and distinct beef flavor.	Gold grade American Kobé is renowned for its superior flavor, tenderness, and marbled texture.	Thinly sliced pieces of lean breast meat. Great for a low calorie meal.	Heritage Berkshire® pork is a purebred hog famous for its delicious combination of juiciness, flavor, and tenderness.
LUNCH DINNER GEISHA 19.99 22.99 SAMURAI 22.99 25.99	LUNCH DINNER GEISHA 15.99 17.99 SAMURAI 18.99 21.99 SUMO 21.99 24.99	LUNCH DINNER GEISHA 27.99 30.99 SAMURAI 37.99 42.99	LUNCH DINNER GEISHA 12.99 14.99 SAMURAI 14.99 17.99	GEISHA 16.99 18.99 SAMURAI 18.99 20.99
veggiemedley*	swai FISH [*]	white SHRIMP"	salmon [.]	comboplate [.]
Napa cabbage, spinach, broccoli, carrot, onion, tofu, enoki mushroom, shiitaké mushroom, seaweed, and harusame & udon noodles.	Swai is a white fish with a sweet mild taste and a light flakey texture.	Peeled white shrimp, prized for their large size and firm texture. It has a clean and sweet flavor.	Atlantic salmon is full flavored and tender. Best when lightly cooked.	Choose a GEISHA sized plate of chicken, salmon, pork, or seafood that's paired with a GEISHA sized Angus beef plate.
LUNCH DINNER	LUNCH DINNER GEISHA 16.99 18.99	LUNCH DINNER GEISHA 18.99 21.99	LUNCH DINNER GEISHA 18.99 21.99	LUNCH DINNER CHICKEN 20.99 23.99
13.99 14.99 (based on seasonal availability)	SAMURAI 18.99 20.99	SAMURAI 21.99 24.99	SAMURAI 21.99 24.99	PORK 23.99 25.99 SALMON 25.99 27.99 SHRIMP 25.99 27.99 SWAI FISH 23.99 25.99
		STEP <i>Julo</i> : Choose your sty	LE	

shabushabu

Yojié Japanese shabu-shabu is served in dashi, a kombu seaweed broth, and is accompanied by two dipping sauces, a citrus-soy ponzu and a white sesame goma sauce.



FILTERED WATER & KOMBU

sukiyaki

Our signature sweet broth comes with a traditional fresh pasteurized egg used for dipping. Add \$2



dipping sauces, a citrus-soy ponzu and a white sesame goma sauce. Add \$2

spicymiso

A spicy twist on a Japanese classic miso broth accompanied by two



BROTH

(sesame sauce) PONZU (citrus soy sauce)

GOMA

sinigang

This Filipino inspired broth is sour and savory and most associated with tamarind. Add \$2



PONZU (citrus soy)

SUKIYAKI SAUCE

yakiniku Served on a flat top grill with assorted fresh vegetables wrapped in a foil papillote for steaming

13.49

19.99

19.99

30.99

10.49

14.49

6 4 9

9.49

10.49

14.49

15.49

19.49

15.49

19 4 9

PONZU (citrus soy sauce) GRILL

PONZU TERIYAKI (citrus soy sauce) (house sauc

S | D E S -----

GOMA

(sesame sauce)

(citrus soy sauce)

sides SPICY EDAMAME extras PONZU SAUCE GOMA SAUCE TERIYAKI SAUCE EGG RICE NOODLES VEGGIE MEDLEY SIDE VEGCIE	3.99 1.49 1.49 1.49 1.49 1.99 2.49 5.99 3.99	PRIME RIB (G) PRIME RIB (S) KOBÉ (G) KOBÉ (S) PORK (G) PORK (S) CHICKEN (G) CHICKEN (S) SWAI FISH (G) SWAI FISH (S)

a la MODE

BANANAS FOSTER 7.99 Vanilla ice cream on top of banana bread with sliced bananas flambéed in caramel

RAMUNE FLOAT5.49Japanese marble sodawith vanilla ice cream

- DESSERTS

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Signature CHOCOLATE FONDUE

(Good for 2-3 people)

FRUIT & PASTRIES10.99STRAWBERRIES9.99STRAWBERRIES & BANANAS9.99

(Choose one)

- GREEN TEA WHITE CHOCOLATE
- MILK CHOCOLATEDARK CHOCOLATE
- UBE WHITE CHOCOLATE

icecream

ICE CREAM SCOOP

- Yojié Purple UbeGreen Tea
- Green lea
 Vanilla

2.99

3.99

- MOCHI • Green Tea
- StrawberryMango