

ENTRÉES

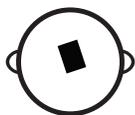
メインコース

STEP One: CHOOSE YOUR PLATE

All plates come with a bowl of vegetables, noodles and your choice of white or brown rice.
All entrées are individual orders. Splitting entrée which includes extra rice, sauce and personal pot, add \$5.99.

		LUNCH	DINNER
yojié's CUT original hand picked angus beef cut by Chef Yojie	geisha (regular)	14.99	16.99
	samurai (large)	17.99	20.99
	sumo (x-large)	20.99	23.99
prime RIB	geisha (regular)	18.99	21.99
	samurai (large)	21.99	24.99
kobé BEEF	geisha (regular)	26.99	29.99
	samurai (large)	36.99	41.99
japanese WAGYU	geisha (regular)	market price	
	samurai (large)	market price	
chicken BREAST	geisha (regular)	10.99	12.99
	samurai (large)	12.99	15.99
kurobuta PORK	geisha (regular)	15.99	17.99
	samurai (large)	17.99	19.99
sashimi SALMON	geisha (regular)	19.99	21.99
	samurai (large)	25.99	27.99
veggie MEDLEY napa cabbage, seaweed, broccoli, carrots, onions, tofu, mushrooms, harasame and udon noodles	geisha (regular)	9.99	10.99
combo PLATE	Yojie Cut with Chicken	18.99	20.99
	Yojie Cut with Pork	22.99	24.99
	Yojie Cut with Salmon	25.99	28.99

STEP Two: CHOOSE YOUR BROTH



shabuSHABU

authentic Japanese style
of cooking in boiling water
with kombu (seaweed)

served with your choice
of 2 dipping sauces

ponzu (citrus soy)
goma (sesame)
swisher (sweet & savory)



sukiyaki

our signature sweet broth
made with soy sauce
sugar and mirin served
with fresh egg to dip
Add \$2.00



pasteurized egg
on side to dip



spicyMISO

our traditional miso
flavored broth with
a spicy twist
Add \$2.00

served with your choice
of 2 dipping sauces

ponzu (citrus soy)
goma (sesame)
swisher (sweet & savory)



tonkotsu

a rich and creamy
pork flavored
ramen broth
Add \$3.00

served with your choice
of 2 dipping sauces

ponzu (citrus soy)
goma (sesame)
swisher (sweet & savory)

Items on this menu are served RAW and cooked by you, the consumer. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. Internal cooking temperatures: Chicken 165°F for 15 seconds, Beef 155°F for 15 seconds.

SIDES

サイド

smallBITES

EDAMAMÉ DIPPERS	3.99
YOJIE BEEF BOWL	8.99
SALMON POKE BOWL	10.99

extras

PONZU	1.49	YOJIE CUT (SMALL)	6.99
GOMA	1.49	YOJIE CUT (REGULAR)	10.99
SWISHER SAUCE	1.49	YOJIE CUT (LARGE)	12.99
DIPPING EGG	1.49	YOJIE CUT (X-LARGE)	15.99
RICE	1.99	PRIME RIB (REGULAR)	9.99
NOODLES	2.99	PRIME RIB (LARGE)	15.99
DOUBLE POT	5.99	KOBÉ BEEF (REGULAR)	20.99
		KOBÉ BEEF (LARGE)	32.99
MIXED VEGGIES	5.99	K PORK (REGULAR)	8.99
SINGLE VEGGIE	3.99	CHICKEN (REGULAR)	6.99

BEVERAGES

ドリンク

Signature

teaBLEND

CHERRY BLOSSOM	3.99
TIRAMISU BLEND	3.99
ORGANIC GREEN TEA	3.99

icedTEA & COFFEE

SIGNATURE GREEN TEA	2.99
ARNOLD PALMER	2.99
JAPANESE ICED COFFEE	3.99

softDRINKS

COKE	2.99
DIET COKE	2.99
SPRITE	2.99
DR. PEPPER	2.99
ORANGE FANTA	2.99
LEMONADE	2.99
CALPICO JAP YOGURT	3.99
RAMUNE (JAP SODA)	3.99

DESSERTS

デザート

Signature

chocolateFONDUE

PLATE:

FRUIT & PASTRIES	8.99
ALL STRAWBERRIES	7.99
BERRIES & BANANAS	6.99

DIP:

MILK CHOCOLATE	
DARK CHOCOLATE	
GREEN TEA CHOCOLATE	

iceCREAM

SCOOPS:

YOJIE PURPLE YAM	2.99
GREEN TEA	2.99
VANILLA	2.99

MOCHI:

GREEN TEA	3.99
STRAWBERRY	3.99
COFFEE	3.99
MANGO	3.99

RAMUNE FLOAT	4.99
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JAPANESE MARBLE SODA
WITH VANILLA ICE CREAM



BEER

SAPPORO DRAFT	6
SAPPORO BLACK	8
SAPPORO PITCHER	18
FIRESTONE 805	6
STELLA ARTOIS	7
LAGUNITAS	7



BEER

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SAPPORO PITCHER	18
FIRESTONE 805	6
STELLA ARTOIS	7
LAGUNITAS	7



SAKÉ

saké

HOT SAKÉ - SMALL	6
HOT PLUM SAKÉ	8
CHILLED NIGORI	8
NIGORI GENSHU	12
SPARKLING SAKÉ	15
PLUM WINE	8
TYKU PREMIUM SOJU	8

sakétinis

LYCHEE	7
APPLE	7
WHITE PEACH	7
RASPBERRY	7



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