



YAMATO

JAPANESE RESTAURANT



yamatorestaurant.com

APPETIZER

EDAMAME 4.95

boiled soybeans

GARLIC EDAMAME 5.95

boiled soybeans sauteed with garlic sauce

SHISHITO PEPPERS 5.95

seasoned and stir fried Japanese peppers

AGEDASHI TOFU 6.95

lightly fried tofu cubes in a sweet soy sauce broth

VEGETABLE TEMPURA 7.95

lightly fried vegetables Japanese style

SHRIMP TEMPURA 9.95

lightly fried shrimp (4 pcs); served w/ tempura sauce

MIX TEMPURA 8.95

lightly fried mix of shrimp (2 pcs) and vegetable (5 pcs); served w/ tempura sauce

HARU-MAKI (EGG ROLL) 6.95

mixed vegetables wrapped with wonton skin - lightly fried

TEBASAKI 7.95

deep fried Japanese style chicken wings

CHICKEN "KARA-AGE" 8.95

Japanese style chicken nuggets

YAKITORI "CHICKEN SKEWERS" 6.95

Japanese style chicken skewers "2 sticks"

PORK BUN 5.95

sweet pork in a soft bun with sweet sauce

SHUMAI (SHRIMP / PORK) 7.95

steamed - shrimp / fried - pork

GYOZA DUMPLING 7.95

fried Japanese gyoza (pork & chicken)

TAKO-YAKI 6.95

ball-shaped dumpling filled with dice octopus

SOFT SHELL CRAB 11.95

tempura soft shell crab on a bed of greens; served w/ ponzu sauce

GRILLED (YELLOWTAIL / SALMON) COLLAR 15.95

yellowtail or salmon collar grilled to perfection; served w/ ponzu sauce



APPETIZER FROM SUSHI BAR



Albacore Delight (4 pcs) 9.95
Spicy Tuna & Cucumber wrapped with fresh Albacore



Baked Mussel (2 pcs) 5.95
Broiled mussel in dynamite sauce; garnished with masago and green onion



Crispy Rice (3 pcs) 7.95
Crispy Rice topped with spicy tuna and avocado; eel sauce & chili oil



Dragon Ball (5 pcs) 8.95
Stuffed mushroom with salmon and cream cheese - deep fried



Dynamite 10.95
Mushroom and scallop baked with dynamite sauce



Halfshell Oysters (2 pcs) 7.00
Fresh oysters with ponzu sauce; topped with masago and green onion



Jalapeno Pop (2 pcs) 7.95
Stuffed Jalapeno with spicy tuna and cream cheese - deep fried



Japanese Pizza (1 pc) 6.95
Spicy tuna, spicy shrimp and avocado on crispy wonton skin



Lobster Dynamite 15.95
Mushroom, onions, scallop and Maine Lobster topped with avocado baked



Appetizer Sashimi 13.95
3 pcs Tuna, 3 pcs Salmon & 3 pcs White Fish



Seaweed Salad 6.95
seaweed seasoned with sesame oil and bit of vinegar



Spicy Squid Salad 7.95
thinly sliced squid marinated in special chili sauce



Appetizer Sushi 10.95
Tuna, Salmon, Shrimp, White Fish Nigiri (1pc each) and 2 pcs CA Roll



Yellowtail Jalapeno (4 pcs) 8.95
4 pcs of fresh Yellowtail garnished with Jalapeno slices and fried onion



TEPPANYAKI LUNCH MENU

SERVED UNTIL 4 PM

Served with Miso Soup or clear Chicken Broth, House Salad with Ginger Dressing, Hibachi Mixed Vegetables, Three Signature Dipping Sauces and Steamed Rice
(Steamed Rice May Be Substituted with Yamato Fried Rice for \$2.99 extra)

ENTREES

CHICKEN OR STEAK

Hibachi Chicken	17.95
Spicy Chicken	17.95
Yaki-Niku Steak	20.95
New York Steak	21.95
Filet Mignon	24.95
SUMO - NY Steak (12oz)	25.95
SUMO - Filet Mignon (10oz)	28.95

YAKISOBA NOODLE

w/ Vegetables	16.95
w/ Chicken	19.95
w/ Shrimp	20.95
w/ Steak	22.95

SEAFOOD

Hibachi Shrimp	21.95
Ocean Scallop	21.95
Teppan Ahi Tuna	22.95
Teppan Salmon	22.95
Lobster Tail	28.95

TOFU LOVERS

Vegetarian Delight	13.95
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Grilled Mixed Vegetables and Seasoned Tofu Steak



Salads

HOUSE SALAD 4.95

mixed fresh greens with house ginger dressing

SEAWEED SALAD 6.95

seasoned in a sesame-oil dressing

SALMON SKIN SALAD 10.95

baked salmon skin on mixed greens

SASHIMI SALAD 16.95

assorted sashimi on mixed greens with ponzu and spicy miso dressing

CRAB & AVOCADO SALAD 13.95

seasoned imitation crab meat on top of mixed greens; served with sesame dressing



TEPPANYAKI LUNCH MENU

SERVED UNTIL 4 PM

Served with Miso Soup or clear Chicken Broth, House Salad with Ginger Dressing,
Hibachi Mixed Vegetables, Three Signature Dipping Sauces and Steamed Rice
(Steamed Rice May Be Substituted with Yamato Fried Rice for \$2.99 extra)

COMBINATIONS

NEW YORK STEAK

w/ Hibachi Chicken	22.95
w/ Hibachi Shrimp	23.95
w/ Ocean Scallop	23.95
w/ Teppan Ahi Tuna	26.95
w/ Teppan Salmon	26.95
w/ Lobster Tail	32.95

HIBACHI CHICKEN

w/ Hibachi Shrimp	20.95
w/ Ocean Scallop	21.95
w/ Teppan Ahi Tuna	23.95
w/ Teppan Salmon	23.95
w/ Lobster Tail	30.95

YAKI-NIKU STEAK

w/ Hibachi Chicken	23.95
w/ Hibachi Shrimp	24.95
w/ Ocean Scallop	24.95
w/ Teppan Ahi Tuna	26.95
w/ Teppan Salmon	26.95
w/ Lobster Tail	31.95

FILET MIGNON

w/ Hibachi Chicken	25.95
w/ Hibachi Shrimp	25.95
w/ Ocean Scallop	26.95
w/ Teppan Ahi Tuna	27.95
w/ Teppan Salmon	27.95
w/ Lobster Tail	35.95

HIBACHI SHRIMP

w/ Ocean Scallop	22.95
w/ Teppan Ahi Tuna	23.95
w/ Teppan Salmon	23.95
w/ Lobster Tail	31.95

SEAFOOD COMBINATION

Salmon, Lobster and Shrimp
or Scallop 35.95

YAMATO DELUXE COMBO

New York Steak, Lobster
and Shrimp or Scallop 36.95

Consuming raw or undercooked shellfish, meat, seafood, poultry
or eggs may increase the risk of food-borne illness.



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or eggs may increase the risk of food-borne illness.



Sushi & Sashimi Combination

SERVED WITH MISO SOUP
*** SORRY NO SUBSTITUTIONS ***

SAKURA SASHIMI COMBO 21.95

12 pcs Sashimi served with steamed rice

KIKU SUSHI COMBO 18.95

6 pcs Sushi & 6 pcs California Roll or Spicy Tuna Roll

UME SUSHI COMBO 23.95

8 pcs Sushi & 8 pcs California Roll or 8 pcs Spicy Tuna Roll



Poke Bowl

PERFECT BOWL OF GOODNESS

AHI TUNA POKE BOWL 16.95

fresh ahi tuna marinated in house special poke sauce;
topped with fresh avocado slices, seaweed salad & masago

MIX POKE BOWL 17.95

assorted fresh sashimi marinated in house special poke sauce;
topped with fresh avocado slices, seaweed salad & masago





Sushi / Sashimi

Sushi (2 pcs) \$5.50

Sashimi (6pcs) \$10.50

TUNA

SALMON

YELLOWTAIL

ALBACORE

ALBACORE - SPICY

SHRIMP

SHRIMP AVOCADO

WHITE FISH

SEARED TUNA

CAJUN SALMON

SCALLOP

SMELT EGG

SQUID

SURF CLAM

OCTOPUS

CRAB STICK

JAPANESE MACKEREL

Sushi (2 pcs) \$6.50

FRESH WATER EEL

Sushi (2 pcs) \$4.50

TAMAGO

Basic rolls

Half (4 pcs) \$5.50

Full (8pcs) \$10.50

*ALBACORE ROLL

*AVOCADO ROLL

*CALIFORNIA ROLL

CRUNCHY ROLL

*CUCUMBER ROLL

EEL & AVOCADO ROLL

*VEGETABLE ROLL

*SPICY TUNA ROLL

*SALMON ROLL

*SALMON SKIN ROLL

*SCALLOP ROLL

*SHRIMP TEMPURA ROLL

*SPICY SHRIMP ROLL

*CRAB ROLL

Half (4 pcs) \$4.50

Full (8pcs) \$8.50

*CUCUMBER ROLL

*VEGETABLE ROLL

****HAND ROLLS ARE AVAILABLE****

\$6.95 OR MORE



Yamato Rolls

Full (8 pcs) \$11.50 / Half (4 pcs) \$6.00



911 ROLL
In: Spicy Tuna
Out: Avocado



#5 ROLL
In: Spicy Tuna & Shrimp Tempura
Out: Crunch



ALBACORE STRIP ROLL
In: Crab & Cucumber
Out: Avocado & Albacore



ALEX SPECIAL ROLL
In: Crab
Out: Seared Salmon



CA TEMPURA ROLL
(HALF 2 PCS , FULL 4 PCS)
In: Crab, Cucumber & Avocado
Out: Tempura



CRISPY DRAGON ROLL
In: Shrimp Tempura & Crab
Out: Eel & Avocado



CRUNCHY ROLL
In: Shrimp Tempura & Crab
Out: Crunch



DOUBLE DOUBLE ROLL
In: Crab
Out: Crab



DOUBLE SAKE PUNCH
In: Spicy Salmon & Cucumber
Out: Salmon & Avocado



FIRE ROLL
(HALF 3 PCS , FULL 6 PCS)
In: Spicy Tuna
Out: Tuna



FLOWER ROLL
(HALF 2 PCS , FULL 4 PCS)
In: Spicy Tuna Tempura
Out: Spicy Shrimp & Crab



FOUR SEASONS ROLL
In: Spicy Shrimp & Crab
Out: Assorted Fish



GHOST TOWN ROLL
In: Spicy Shrimp & Crab
Out: Seared Tuna



HAPPY ROLL
(HALF 3 PCS , FULL 6 PCS)
In: Cream Cheese, Jalapeno,
Avocado & Salmon
Out: Tempura



KURA ROLL
(HALF 3 PCS , FULL 6 PCS)
In: Spicy Tuna
Out: Salmon



LADY IN RED ROLL
In: Spicy Shrimp
Out: Seared Tuna, Avocado & Fried Onion



NINJA ROLL
In: Eel Tempura & Jalapeno
Out: Avocado



RAINBOW ROLL
In: Crab
Out: Assorted Fish



RED DRAGON ROLL
In: Crab (No Rice)
Out: Tuna



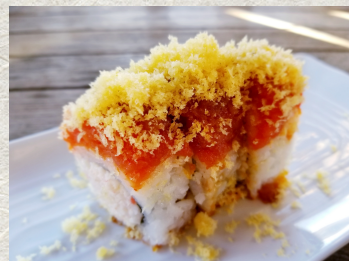
SCALLOP CRUNCH ROLL
In: Spicy Scallop & Spicy Tuna
Out: Masago & Crunch



SCARY ROLL
In: Spicy Shrimp & Crab
Out: Avocado



SHRIMP AVOCADO ROLL
In: Crab
Out: Avocado & Shrimp



SPICY VOLCANO ROLL
In: Crab
Out: Spicy Tuna & Crunch



SUMO ROLL
In: Shrimp Tempura and Crab
Out: Tuna



SUPER DRAGON ROLL
In: Crab
Out: Avocado / Spicy Shrimp & Crab



TEXAS ROLL
In: Shrimp Tempura & Avocado
Out: NY Steak & Lemon



TONY SPECIAL ROLL
In: Crab
Out: White Fish Tempura



VALENCIA ROLL
(HALF 2 PCS , FULL 4 PCS)
In: Spicy Shrimp
Out: Soy Paper (Fried) & Spicy Tuna on top



YELLOW DRAGON ROLL
In: Shrimp Tempura & Crab
Out: Avocado

Chef Special Rolls



CUTIE ROLL 12.95
In: Crab
Out: Salmon & Avocado



DISCO ROLL 12.95
In: Crab
Out: Baked Shrimp



FIESTA ROLL 12.95
In: Spicy Tuna
Out: Albacore & Cilantro



HAWAIIAN ROLL 12.95
In: Crab
Out: Tuna & Avocado



HOT MERMAID 12.95
In: CA Roll
Out: Popcorn Shrimp



LOBSTER FEST 16.95
In: Spicy Tuna
Out: Fried Langostino



MAINE LOBSTER 17.95
In: Maine Lobster, Avocado and Cucumber
Out: Masago



ORANGE ROLL 13.95
NO RICE (6PCS)
In: Crab
Out: Salmon & Masago



SPIDER ROLL (6 PCS) 16.95
In: Soft Shell Crab, Crab, Gobo, Avocado and Cucumber
Out: Masago



STEVENSON ROLL 13.95
In: CA Roll
Out: Fried



SUNRISE ROLL 13.95
In: Spicy Tuna
Out: Tuna, Avocado & Jalapeno



SUNSET ROLL 13.95
In: Spicy Tuna
Out: Salmon & Avocado



SUPER BURRITO 11.95
(NO RICE)
In: Tuna, Salmon, Avocado & Crab (No Rice)
Out: Soy Paper



T-REX ROLL 14.95
In: Spicy Tuna & Cucumber
Out: Shrimp & Masago



TORNADO ROLL 14.95
In: Shrimp Tempura & Crab
Out: Eel, Spicy Tuna & Fried Onion

RAMEN & NOODLES

KITSUNE UDON 12.95

sweet inari, fish cake slices and green onions

TEMPURA UDON 15.95

udon with mix tempura

SHOYU RAMEN 13.95

shoyu flavored w/ chashu (pork belly)

MISO RAMEN 13.95

miso flavored w/ chashu (pork belly)

SPICY RAMEN 14.95

spicy shoyu flavored / spicy miso flavored
w/ chashu (pork belly)

CHASHU RAMEN 17.95

shoyu flavored / miso flavored
w/ extra chashu (pork belly)

YAMATO RAMEN 16.95

miso flavored with extra toppings & chashu (pork belly)

YAKISOBA (YAKIUDON) 13.95

stir fried with vegetables

ADD \$3.00 BEEF / CHICKEN / SHRIMP



RICE BOWLS

SERVED WITH MISO SOUP

*** SORRY NO SUBSTITUTIONS ***

KATSU DON (CHICKEN / PORK) 16.95

Panko crusted chicken/pork cutlet katsu
over steamed rice w/ sweet soy sauce & egg

CHICKEN BOWL 13.95

grilled tender chicken strips

NY STEAK FRIED RICE 18.95

BEEF BOWL (GYU-DON) 15.95

thinly sliced beef sauteed with sweet onions

TEMPURA BOWL (TEN-DON) 15.95

lightly fried assorted tempura

BBQ EEL BOWL (UNA-DON) 22.95

b.b.q. freshwater eel over steamed rice
Japanese Classic

TEKKA DON (TUNA BOWL) 22.95

marinated fresh tuna on top of sushi rice

CHIRASHI 23.95

assorted fresh sashimi pieces over sushi rice



DINING ENTREE

served with miso soup, green salad and steamed rice

CURRY RICE 14.95

Japanese style curry

KATSU CURRY (CHICKEN / PORK) 17.95

Panko crusted

chicken / pork katsu cutlet over Japanese style curry

VEGETABLE TEMPURA 15.95

assorted vegetable tempura (10 pcs)

SHRIMP TEMPURA 18.95

perfectly cooked shrimp tempura (7 pcs)

ASSORTED TEMPURA 18.95

assorted mix of shrimp (4 pcs) and vegetable tempura (5 pcs)

CHICKEN TERIYAKI 16.95

grilled chicken glazed with homemade teriyaki sauce

NY STEAK TERIYAKI 19.95

grilled beef glazed with homemade teriyaki sauce

SALMON TERIYAKI 19.95

perfectly grilled salmon glazed
with homemade teriyaki sauce



SIDE

CUCUMBER SUNOMONO 4.95

Japanese pickled cucumber salad

MISO SOUP / YAMATO CHICKEN BROTH 4.50

STEAMED RICE 3.00

STEAMED BROWN RICE 4.00

YAMATO FRIED RICE Reg 5.00 / Large 9.50

Add chicken, beef or shrimp +\$5.00

DINING COMBINATION

served with miso soup, green salad and steamed rice

2 Items

\$18.95

3 Items

\$22.95

VEGETABLE TEMPURA

SHRIMP TEMPURA

ASSORTED TEMPURA

PORK SHUMAI

EGG ROLL

GYOZA

SALMON TERIYAKI

SHRIMP SHUMAI

CHICKEN TERIYAKI

BEEF TERIYAKI

CALIFORNIA ROLL

CHICKEN KATSU

TONKATSU

+\$1.50* ASSORTED SUSHI

+\$1.50* ASSORTED SASHIMI

GRILLED MIX VEGETABLE



大和魂

Beverages

HOT TEA 3.00 (FREE REFILL)

GENMAICHA

ICED TEA 3.50 (FREE REFILL)

GREEN | BLACK | RASPBERRY (SWEETENED)

SODA 3.50 (FREE REFILL)

COKE | DIET COKE | SPRITE | LEMONADE | SHIRLEY TEMPLE | ROY ROGER

RAMUNE JAPANESE SODA 3.95

ORIGINAL | STRAWBERRY | MELON | ORANGE | GRAPE

JUICE 3.50

APPLE | CRANBERRY | ORANGE | PINEAPPLE

FIJI ARTESIAN WATER 3.50

SAN PELLEGRINO

MINERAL 4.50 WATER 4.50

MILK 3.50

STARBUCK'S COFFEE 3.50

IBC ROOT BEER 3.50

Sake

YAMATO HOT SAKE, California

7.00 (150ml) | 10.00 (250 ml)

LIGHT AND SMOOTH SAKE

(Pairs well with sushi and light appetizer dishes)

KIKUSUI, Junmai Ginjo

20.00 (300 ml)

light and comfortably dry premium Sake

OZEKI SAKE DRY JUNMAI, California

17.00 (375 ml)

Light, refreshing Sake that is easy to drink

OZEKI KARATAMBA, Hyogo

20.00 (300 ml)

Sharp dry taste and refined clearness

HAKUTSURU, Junmai Ginjo, Hyogo

20.00 (300 ml)

(Smooth sake with floral aroma)

MEDIUM BODIED SAKE

(Pairs well with teppan dishes)

Cold Sake MU

17.00 (300 ml)

Well balanced sweetness and acidity

HAKUTSURU SHO-UNE,

Junmai Daiginjo, Shiga 16.00 (300 ml)

Very smooth Sake with fruity aroma. Made with 100% Yamada-Nishiki rice.

NIGORI SAKE

(Unfiltered Sake)

OZEKI NIGORI, California

17.00 (375 ml)

Unfiltered sake that looks milky and mildly sweet tasting with refreshing flavor

SAYURI, Hyogo

18.00 (300 ml)

Brewed with water of Rokko with refreshing aroma, natural sweetness and smooth aftertaste.

SPARKLING or FLAVORED SAKE

MIO SPARKLING SAKE

19.00 (300 ml)

Refreshing sparkling sake with soft sweetness.

HANA-KOHAKU, Hyogo

19.00 (300 ml)

The unique original sake with Japanese Plum juice and Plum extract added. Sweet refreshing taste.

Beer

DRAFT G. 7.5 / P. 21.00

SAPPORO | KIRIN ICHIBAN

JAPANESE S. 7.00 / L. 9.50

SAPPORO (LIGHT) | KIRIN ICHIBAN (LIGHT) | ASAHI DRY

DOMESTIC 6.50

BUDWEISER | BUD LIGHT | MICHELOB ULTRA | COOR'S LIGHT

PREMIUM 7.00

BLUE MOON | HEINEKEN | CORONA (LIGHT) | MODELO ESPECIAL | MODELO NEGRO | FIRE 805 | LAGUNITAS IPA

NON-ALCOHOLIC 5.00

O'DOUL'S

Wine

WHITE

RIESLING 8.00 / 30.00

Washington

PINOT GRIGIO

8.00 / 30.00

BENZIGER | SAUVIGNON BLANC

8.00 / 30.00

Sonoma County, California

HOUSE WHITE ZINFANDEL 8.00 / 26.00

California

HOUSE CHARDONNAY 8.00 / 26.00

California

10 SPAN | CHARDONNAY 9.00 / 30.00

Central Coast, California

KENDALL JACKSON | CHARDONNAY

10.00 / 30.00

Sonoma County, California

BAND OF ROSES | ROSE 10.00 / 32.00

Washington

RED

PINOT NOIR 8.00 / 26.00

Mendocino County, California

10 SPAN | PINOT NOIR 9.00 / 30.00

Monterey County, California

HOUSE MERLOT 8.00 / 26.00

California

HOUSE CABERNET SAUVIGNON

8.00 / 26.00

California

10 SPAN | CABERNET SAUVIGNON

9.00 / 28.00

Central Coast, California

KENDALL JACKSON

CABERNET SAUVIGNON

10.00 / 30.00

Sonoma County, California

SHIRAZ

9.00 / 28.00

Barossa Valley, Australia

PLUM WINE 8.00 / 28.00

Cocktails

GEISHA 12.50

MALIBU, MIDORI, PINEAPPLE JUICE

KABUTO 12.50

PEACH SCHNAPPS, CRANBERRY JUICE,
SWEET & SOUR

OSHIRO 12.50

PLUM WINE, COLD SAKE, MIDORI,
PINEAPPLE JUICE

BANZAI 12.50

COLD SAKE, MELON, MYERS' DARK RUM, PINEAPPLE

KARATE PUNCH 12.50

VODKA, AMARETTO, PINEAPPLE JUICE,
GRENADINE, SPRITE

GREEN EYES 12.50

VODKA, MALIBU, MELON, PINEAPPLE JUICE,
PINA COLADA MIX

WHITE DRAGON 12.50

COLD SAKE, KAHLUA, BAILEYS, MILK

MAI TAI 12.50

LIGHT RUM, ORANGE CURACAO, PINEAPPLE JUICE,
ORANGE JUICE, MYER'S DARK RUM

YAMATO MARGARITA 18.00

TRIPLE SEC, TEQUILA, MELON, SWEET & SOUR



Special Occasion!



Birthday / Graduation

Anniversary

Elevate your special evening with a Yamato-Style Celebration and a sublime dessert
Lava Cake with Ice Cream.

\$6.50



Desserts

ICE CREAM \$ 4.50

GREEN TEA | VANILLA | CHOCOLATE

MOCHI ICE CREAM (3 PIECES) \$ 5.50

GREEN TEA | MANGO | STRAWBERRY | VANILLA | CHOCOLATE

TEMPURA ICE CREAM \$ 6.50

GREEN TEA | VANILLA | CHOCOLATE

ICE CREAM ROLL \$ 6.50

GREEN TEA | VANILLA | CHOCOLATE

CHEESE CAKE \$ 6.50

BANANA TEMPURA \$ 6.00

LAVA CAKE \$ 4.50

A LA MODE + \$2.00





THANK YOU!

**SAPPORO TOWER
DRAFT**

\$34

We accept all major credit cards. No personal checks or traveler's checks, please.
Not all ingredients are listed on the menu.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

1) Yamato uses a diverse and wide variety of menu items that contain one or more of the seven major food allergens: eggs, fish, milk, crustacean shellfish, soybeans, tree nuts, and wheat. Yamato menu items may also contain gluten. Yamato utilizes a variety of food manufacturers and suppliers that provide information to Yamato as to the use of food allergens in their products. Ingredients and preparation methods implemented by Yamato suppliers may change without notice. While Yamato emphasizes food safety, we cannot guarantee that a menu item will be completely allergen-free. Our kitchen operations are dynamic. Menu items may come into contact with ingredients, preparation areas, or utensils that came into contact with a food allergen. Therefore, we cannot guarantee any menu item is free of particular allergen and cannot assume responsibility for guests with food allergies or sensitivities.
Please notify your server if you have a food allergy or sensitivity.

2) Weight and portions are approximate and pre-cooked.

3) Tip Share: Our team members (servers, hosts, bus, sushi chefs, teppan chefs, and bartenders) share tips.

Ask about our designated driver program. 2023