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 5.95
lightly fried tofu cubes in a sweet soy sauce broth

VEGETABLE TEMPURA 6.95
lightly fried vegetables Japanese style



SHRIMP TEMPURA 8.95
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) 5.95
mixed vegetables wrapped with wonton skin - lightly fried

TEBASAKI 6.95
deep fried Japanese style chicken wings



CHICKEN "KARA-AGE" 7.95
Japanese style chicken nuggets

YAKITORI "CHICKEN SKEWERS" 5.95
Japanese style chicken skewers "2 sticks"

PORK BUN 4.95
sweet pork in a soft bun with sweet sauce

SHUMAI (SHRIMP / PORK) 6.95
steamed - shrimp / fried - pork



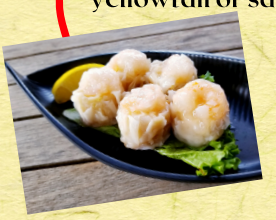
GYOZA DUMPLING 6.95
fried Japanese gyoza (pork & chicken)



TAKO-YAKI 5.95
ball-shaped dumpling filled with dice octopus

SOFT SHELL CRAB 10.95
tempura soft shell crab on a bed of greens; served w/ ponzu sauce

GRILLED (YELLOWTAIL / SALMON) COLLAR 13.95
yellowtail or salmon collar grilled to perfection; served w/ ponzu sauce







APPETIZER
FROM SUSHI BAR



Albacore Delight (4 pc) 7.95
Spicy Tuna & Cucumber wrapped with fresh Albacore



Baked Mussel (2 pc) 4.95
Broiled mussel in dynamite sauce; garnished with masago and green onion



Crispy Rice (3 pc) 6.95
Crispy Rice topped with spicy tuna and avocado; eel sauce & chili oil



Dragon Ball (5 pc) 5.95
Stuffed mushroom with salmon and cream cheese - deep fried



Dynamite 9.95
Mushroom and scallop baked with dynamite sauce



Halfshell Oysters (2 pc) 5.95
Fresh oysters with ponzu sauce; topped with masago and green onion



Jalapeno Pop (2 pc) 6.95
Stuffed Jalapeno with spicy tuna and cream cheese - deep fried



Japanese Pizza (1 pc) 4.95
Spicy tuna, spicy shrimp and avocado on crispy wonton skin



Lobster Dynamite 12.95
Mushroom, onions, scallop and Maine Lobster topped with avocado baked



Appetizer Sashimi 11.95
3 pc Tuna, 3 pc Salmon & 3 pc White Fish



Seaweed Salad 5.95
seaweed seasoned with sesame oil and bit of vinegar



Spicy Squid Salad 6.95
thinly sliced squid marinated in special chili sauce



Appetizer Sushi 8.95
Tuna, Salmon, Shrimp, White Fish Nigiri (1pc each) and 2 pc CA Roll



Yellowtail Jalapeno (4 pc) 7.95
4 pcs of fresh Yellowtail garnished with Jalapeno slices and fried onion

大和 Yamato

TEPPANYAKI LUNCH MENU

Served until 4 pm

Served with Miso Soup or clear Chicken Broth, 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	15.95
Spicy Chicken	15.95
Yaki-Niku Steak	17.95
New York Steak	18.95
Filet Mignon	21.95
SUMO CUT - NY Steak	22.95
SUMO CUT - Filet Mignon	25.95

YAKISOBA NOODLE

w/ Vegetables	14.95
w/ Chicken	17.95
w/ Shrimp	18.95
w/ Steak	19.95

SEAFOOD

Hibachi Shrimp	18.95
Ocean Scallop	19.95
Teppan Ahi Tuna	19.95
Teppan Salmon	19.95
Lobster Tail	24.95



TOFU LOVERS

Vegetarian Delight 12.95

Grilled Mixed Vegetables and Seasoned Tofu Steak



Salads

HOUSE SALAD 4.95
mixed fresh greens with house ginger dressing

SEAWEED SALAD 5.95
seasoned in a sesame-oil dressing

SALMON SKIN SALAD 8.95
baked salmon skin on mixed greens

SASHIMI SALAD 13.95
assorted sashimi on mixed greens with ponzu and spicy miso dressing

CRAB & AVOCADO SALAD 10.95
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, 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	19.95
w/ Hibachi Shrimp	20.95
w/ Ocean Scallop	21.95
w/ Teppan Ahi Tuna	23.95
w/ Teppan Salmon	23.95
w/ Lobster Tail	28.95

YAKI-NIKU STEAK

w/ Hibachi Chicken	20.95
w/ Hibachi Shrimp	21.95
w/ Ocean Scallop	21.95
w/ Teppan Ahi Tuna	23.95
w/ Teppan Salmon	23.95
w/ Lobster Tail	28.95

HIBACHI SHRIMP

w/ Ocean Scallop	19.95
w/ Teppan Ahi Tuna	20.95
w/ Teppan Salmon	20.95
w/ Lobster Tail	26.95

HIBACHI CHICKEN

w/ Hibachi Shrimp	17.95
w/ Ocean Scallop	18.95
w/ Teppan Ahi Tuna	20.95
w/ Teppan Salmon	20.95
w/ Lobster Tail	25.95

FILET MIGNON

w/ Hibachi Chicken	22.95
w/ Hibachi Shrimp	22.95
w/ Ocean Scallop	23.95
w/ Teppan Ahi Tuna	24.95
w/ Teppan Salmon	24.95
w/ Lobster Tail	30.95

SEAFOOD COMBINATION

Salmon, Lobster and Shrimp or Scallop — 30.95

YAMATO DELUXE COMBO

New York Steak, Lobster and Shrimp or Scallop — 31.95







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

DINING COMBINATION

served with miso soup, green salad and steamed rice

2 Items	***$16.95***
3 Items	***$19.95***

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



DINING ENTREE

served with miso soup, green salad and steamed rice

CURRY RICE 11.95
Japanese style curry

KATSU CURRY (CHICKEN / PORK) 14.95
Panko crusted chicken / pork katsu cutlet over Japanese style curry

VEGETABLE TEMPURA 13.95
assorted vegetable tempura

SHRIMP TEMPURA 15.95
perfectly cooked shrimp tempura

ASSORTED TEMPURA 15.95
assorted mix of shrimp and vegetable tempura

CHICKEN TERIYAKI 14.95
grilled chicken glazed with homemade teriyaki sauce

NY STEAK TERIYAKI 16.95
grilled beef glazed with homemade teriyaki sauce

SALMON TERIYAKI 16.95
perfectly grilled salmon glazed with homemade teriyaki sauce

NY STEAK FRIED RICE 17.95



SIDE

CUCUMBER SUNOMONO 4.95
Japanese pickled cucumber salad

MISO SOUP / YAMATO CHICKEN BROTH 3.00

STEAMED RICE 2.50

STEAMED BROWN RICE 3.50

YAMATO FRIED RICE Reg 4.50 / Large 8.00
Add chicken, beef or shrimp +$3.00

RAMEN & NOODLES



KITSUNE UDON 9.95
sweet inari, fish cake slices and green onions

TEMPURA UDON 12.95
lightly fried assorted tempura

SHOYU RAMEN 11.95
shoyu flavored

MISO RAMEN 11.95
miso flavored

YAMATO RAMEN 14.95
miso flavored with extra toppings

YAKISOBA (YAKIUDON) 10.95
stir fried with vegetables

ADD $3.00 BEEF / CHICKEN / SHRIMP

RICE BOWLS

SERVED WITH MISO SOUP
SORRY NO SUBSTITUTIONS



KATSU DON (CHICKEN / PORK) 13.95
Panko crusted chicken/pork cutlet katsu
over steamed rice w/ sweet soy sauce & egg

CHICKEN BOWL 10.95
grilled tender chicken strips

NY STEAK FRIED RICE 14.95

BEEF BOWL (GYU-DON) 12.95
thinly sliced beef sauteed with sweet onions



TEMPURA BOWL (TEN-DON) 12.95
lightly fried assorted tempura

BBQ EEL BOWL (UNA-DON) 18.95
b.b.q. freshwater eel over steamed rice
Japanese Classic

TEKKA DON (TUNA BOWL) 18.95
marinated fresh tuna on top of sushi rice

CHIRASHI 19.95
assorted fresh sashimi pieces over sushi rice

Sushi & Sashimi Combination

SERVED WITH MISO SOUP
SORRY NO SUBSTITUTIONS

SAKURA SASHIMI COMBO 18.95
12 pcs Sashimi served with steamed rice

KIKU SUSHI COMBO 16.95
6 pcs Sushi & 6 pcs California Roll or Spicy Tuna Roll

UME SUSHI COMBO 19.95
8 pcs Sushi & 8 pcs California Roll or 8 pcs Spicy Tuna Roll





Poke Bowl

PERFECT BOWL OF GOODNESS

AHI TUNA POKE BOWL 13.95
fresh ahi tuna marinated in house special poke sauce;
topped with fresh avocado slices, seaweed salad & masago

MIX POKE BOWL 14.95
assorted fresh sashimi marinated in house special poke sauce;
topped with fresh avocado slices, seaweed salad & masago





Sushi / Sashimi

Sushi (2 pc) $4.50
Sashimi (6pc) $9.50

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 pc) $5.50
FRESH WATER EEL

Sushi (2 pc) $4.00
TAMAGO

Basic rolls

Half (4 pc) $5.00
Full (8pc) $9.50

*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 pc) $3.50
Full (8pc) $6.50
*CUCUMBER ROLL
*VEGETABLE ROLL

HAND ROLLS ARE AVAILABLE
$5.95 OR MORE







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

Yamato Rolls

Full (8 pcs) $9.50 / Half (4 pcs) $5.00



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 9.95
In: Crab
Out: Salmon & Avocado



DISCO ROLL 9.95
In: Crab
Out: Baked Shrimp



FIESTA ROLL 10.95
In: Spicy Tuna
Out: Albacore & Cilantro



HAWAIIAN ROLL 10.95
In: Crab
Out: Tuna & Avocado



HOT MERMAID ROLL 10.95
In: CA Roll
Out: Popcorn Shrimp



LOBSTER FEST 14.95
In: Spicy Tuna
Out: Fried Langostino



MAINE LOBSTER ROLL 14.95
In: Maine Lobster , Avocado and Cucumber
Out: Masago



ORANGE ROLL (6 PC) NO RICE 12.95
In: Crab
Out: Salmon & Masako



SPIDER ROLL (6 PC) 14.95
In: Soft Shell Crab, Crab, Gobo , Avocado and Cucumber
Out: Masago



STEVENSON ROLL 10.95
In: CA Roll
Out: Fried



SUNRISE ROLL 11.95
In: Spicy Tuna
Out: Tuna, Avocado & Jalapeno



SUNSET ROLL 11.95
In: Spicy Tuna
Out: Salmon & Avocado



SUPER BURRITO (NO RICE) 10.95
In: Tuna, Salmon, Avocado & Crab (No Rice)
Out: Soy Paper



T-REX ROLL 11.95
In: Spicy Tuna & Cucumber
Out: Shrimp & Masago



TORNADO ROLL 12.95
In: Shrimp Tempura & Crab
Out: Eel, Spicy Tuna & Fried Onion

Beverages

HOT TEA 2.50 (FREE REFILL)
GENMAICHA

ICED TEA 3.25 (FREE REFILL)
GREEN | BLACK | RASPBERRY (SWEETENED)

SODA 3.25 (FREE REFILL)
COKE | DIET COKE | SPRITE | LEMONADE | SHIRLEY TEMPLE | ROY ROGER

RAMUNE JAPANESE SODA 3.50
ORIGINAL | STRAWBERRY | MELON | ORANGE | GRAPE

JUICE 3.25
APPLE | CRANBERRY | ORANGE | PINEAPPLE

FIJI ARTESIAN WATER 3.25

SAN PELLEGRINO

MINERAL 4.50 WATER 4.50

MILK 3.25

STARBUCK'S COFFEE 3.00

IBC ROOT BEER 3.25

Sake

YAMATO HOT SAKE, California
6.25 (150ml) | 8.50 (250 ml)

LIGHT AND SMOOTH SAKE

(Pairs well with sushi and light appetizer dishes)

HAKUSHIKA, Junmai Ginjo, Hyogo
15.00 (300 ml)
Fresh, fruity sake with subtle sweet flavor and smooth finish.

OZEKI SAKE DRY JUNMAI, California
15.00 (375 ml)
Light, refreshing Sake that is easy to drink

OZEKI KARATAMBA, Hyogo
18.00 (300 ml)
Sharp dry taste and refined clearness

HAKUTSURU, Junmai Ginjo, Hyogo
18.00 (300 ml)
Smooth sake with floral aroma

MEDIUM BODIED SAKE

(Pairs well with teppan dishes)

Cold Sake MU
16.00 (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.

NOGORI SAKE

(Unfiltered Sake)

OZEKI NIGORI, California
15.00 (375 ml)
Unfiltered sake that looks milky and mildly sweet tasting with refreshing flavor

SAYURI, Hyogo
16.00 (300 ml)
Brewed with water of Rokko with refreshing aroma, natural sweetness and smooth aftertaste.

SPARKLING or FLAVORED SAKE

HANA AWAKA SPARKLING, Hyogo
18.00 (300 ml)
Refreshing sparkling sake with soft sweetness.

HANA-KOHAKU, Hyogo
18.00 (300 ml)
The unique original sake with Japanese Plum juice and Plum extract added. Sweet refreshing taste.

Beer

DRAFT G. 6.95 / P. 18.95
SAPPORO | KIRIN ICHIBAN

JAPANESE S. 6.50 / L. 8.50
SAPPORO (LIGHT) | KIRIN ICHIBAN (LIGHT) | ASAHI DRY

DOMESTIC 6.00
BUDWEISER | BUD LIGHT | MICHELOB ULTRA | COOR'S LIGHT

PREMIUM 6.50
BLUE MOON | HEINEKEN | CORONA (LIGHT) | MODELO ESPECIAL | MODELO NEGRO | FIRE 805 | LAGUNITAS IPA

NON-ALCOHOLIC 4.50
O'DOUL'S

Wine

WHITE

RIESLING 8.00 / 30.00
Washington

PINOT GRIGIO
8.00 / 30.00
Delle Venezie, Italy

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

大和 Yamato

Cocktails

GEISHA 11.50
MALIBU, MIDORI, PINEAPPLE JUICE

KABUTO 11.50
PEACH SCHNAPPS, CRANBERRY JUICE, SWEET & SOUR

OSHIRO 11.50
PLUM WINE, COLD SAKE, MIDORI, PINEAPPLE JUICE

BANZAI 11.50
COLD SAKE, MELON, MYERS' DARK RUM, PINEAPPLE

KARATE PUNCH 11.50
VODKA, AMARETTO, PINEAPPLE JUICE, GRENADINE, SPRITE

GREEN EYES 11.50
VODKA, MALIBU, MELON, PINEAPPLE JUICE, PINA COLADA MIX

WHITE DRAGON 11.50
COLD SAKE, KAHLUA, BAILEYS, MILK

MAI TAI 11.50
LIGHT RUM, ORANGE CURACAO, PINEAPPLE JUICE, ORANGE JUICE, MYER'S DARK RUM

YAMATO MARGARITA 17.00
TRIPLE SEC, TEQUILA, MELON, SWEET & SOUR



Special Occasion!

Birthday | Graduation | Anniversary

Celebrate and enhance your special evening with Yamato-Style Celebration! with a sublime dessert Lava Cake with Ice Cream

$6.50



Desserts

ICE CREAM $ 4.50
GREEN TEA | AZUKI BEANS | VANILLA | CHOCOLATE

MOCHI ICE CREAM (3 PIECES) $ 5.50
GREEN TEA | MANGO | STRAWBERRY | VANILLA | CHOCOLATE

TEMPURA ICE CREAM $ 6.00
GREEN TEA | VANILLA | CHOCOLATE

ICE CREAM ROLL $ 6.00

CHEESE CAKE $ 6.50

BANANA TEMPURA $ 5.00

LAVA CAKE $ 4.50
A LA MODE + $1.50


Ice Cream Roll


Tempura Ice Cream

Yamato







THANK YOU!



SAPPORO TOWER DRAFT **$30**

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.

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.

Please notify your server if you have a food allergy or sensitivity.