

TEPPAN YAKI

LUNCH ENTREE

Served with Clear Chicken Broth or Miso Soup,
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)

CHICKEN AND STEAK

Hibachi Chicken or Spicy Chicken	13.95
Hibachi Spicy Chicken	13.95
Yaki-Niku Steak	14.95
New York Steak	16.95
Filet Mignon	18.95

SEAFOOD

Hibachi Shrimp	16.95
Ocean Scallop	16.95
Fillet of Fish	16.95
(Choice of Ahi Tuna or Salmon)	
Lobster Tail	20.95

YAKISOBA NOODLE

with Vegetable	12.95
with Chicken	15.95
with Shrimp	16.95
with Steak	16.95

TOFU LOVERS

Vegetarian Delight 10.95

Stir Fried Tofu Glazed with Delicious Sweet Teriyaki Sauce on the grill, Served with Miso Soup, Salad, Tofu Appetizer, Hibachi Mixed Vegetables and Steamed Rice.

LUNCH COMBINATION



Served with Clear Chicken Broth or Miso Soup,
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)

Hibachi Chicken with Hibachi Shrimp with Ocean Scallop with Salmon / Ahi Tuna with Lobster Tail	15.95 16.95 17.95 21.95
New York Steak with Hibachi Chicken with Hibachi Shrimp with Ocean Scallop with Salmon / Ahi Tuna with Lobster Tail	17.95 18.95 19.95 20.95 24.95
Filet Mignon with Hibachi Chicken with Hibachi Shrimp with Ocean Scallop with Salmon / Ahi Tuna with Lobster Tail	19.95 20.95 21.95 22.95 26.95
Yaki-Niku (Korean Style BBQ) with Hibachi Chicken with Hibachi Shrimp with Ocean Scallop with Salmon / Ahi Tuna with Lobster Tail	17.95 18.95 19.95 20.95 24.95
Hibachi Shrimp with Ocean Scallop with Salmon / Ahi Tuna with Lobster Tail	17.95 18.95 22.95
Seafood Combo Salmon, Lobster and Shrimp or Scallop	26.95
Yamato Deluxe Combo	26.95

New York Steak, Lobster and Shrimp or Scallop

appetizer

EDAMAME boiled soybeans	3.95
GARLIC EDAMAME boiled soybeans sauteed with garlic sauce	4.95
SHISHITO PEPPERS seasoned and stir fried Japanese peppers	4.95
AGEDASHI TOFU lightly fried tofu cubes in a sweet soy broth	4.95
VEGETABLE TEMPURA lightly fried vegetables Japanese style	5.95
EGG ROLL mixed vegetables wrapped with wonton skin - lightly fi	4.95 ried







TEBASAKI deep fried Japanese style wings	5.95
CHICKEN "KARA-AGE" lightly marinated Japanese style chicken	6.95
SHUMAI (SHRIMP/PORK) Steamed - Shrimp / Fried - Pork	5.95
GYOZA DUMPLINGS fried / pan fried Japanese gyoza (pork/chi	5.95 icken)
TAKO-YAKI ball-shaped dumpling filled with diced of	5.95 ctopus







SHRIMP TEMPURA lightly battered shrimp tempura (4 pcs); served w/ tempura sauce	7.95
MIXED TEMPURA lightly battered mix of shrimp (2 pcs) and vegetables (5 pcs); served w/ tempura sauce	7.95
SOFT SHELL CRAB tempura soft shell crab on a bed of greens; served w/ ponzu sauce	9.95
GRILLED YELLOWTAIL (SALMON) COLLAR yellowtail (salmon) collar grilled to perfection; served w/ ponzu sauce	10.95
MISO BLACK COD broiled black cod marinated with miso paste	12.95

appetizer from sushi bar...



Albacore Delight (4 pc) 6.95 Spicy Tuna & Cucumber wrapped with fresh Albacore



Baked Mussel (2 pc) 3.95
Broiled mussel in dynamite sauce;
garnished with masago and green
onion



Crispy Rice (3 pc) 5.95
Crispy Rice topped with spicy
tuna and avocado; eel sauce & chili oil



Dragon Ball (5 pc) 4.95
Stuffed mushroom with salmon and cream cheese - deep fried



Dynamite 8.95 Mushroom and scallop baked with dynamite sauce



Halfshell Oysters (2 pc) 4.95 Fresh oysters with ponzu sauce; topped with masago and green onion



Jalapeno Pop (2 pc) 5.95 Stuffed Jalapeno with spicy tuna and cream cheese - deep fried



Japanese Pizza (1 pc) 3.95
Spicy tuna, spicy shrimp and avocado on crispy wonton skin



Lobster Dynamite 10.95
Mushroom, onions, scallop and Maine
Lobster topped with avocado baked



Appetizer Sashimi 10.95 3Tuna, Salmon, White Fish & Shrimp -3 pcs each



Seaweed Salad 5.25 seaweed seasoned with sesame oil and bit of vinegar



Spicy Squid Salad 5.95 thinly sliced squid marinated in special chili sauce



Appetizer SushiTuna, Salmon, Shrimp, White Fish &
Yellowtail Sushi (1pc each) / 4pc CA Roll



Yellowtail Jalapeno (4 pc) 6.95 4 pcs of fresh Yellowtail garnished with Jalapeno slices and fried onion

sushi / sashimi

sushi (2 pcs) \$3.50 / sashimi (5 pcs) \$7.00

Albacore

Albacore - Spicy

Freshwater Eel

Mackerel

Octopus

Salmon

Salmon - Cajun

Scallop

Shrimp

Squid

Surf Clam

Tamago

Tuna

Tuna - Seared

White Fish

Yellowtail

basic rolls

half (4 pcs) \$3.95 / full (8 pcs) \$7.50 / handroll \$4.95

Albacore

Avocado

California

Crab

Crunchy Roll

Cucumber

Salmon

Salmon Skin

Scallop

Shrimp Tempura

Spicy Shrimp

Spicy Tuna

Tuna

Vegetable

Yellowtail

CHEF SPECIAL ROLLS

\$8.95



Cutie Roll In: Crab Out: Salmon & Avocado



Disco Roll In: Crab Out: Baked Shrimp



Fiesta Roll In: Spicy Tuna Out: Albacore & Cilantro



Hawaiian Roll In: Crab Out: Tuna & Avocado



Hot Mermaid Roll In: CA Roll Out: Popcorn Shrimp



Lobster Fest In: Tuna Out: Fried Langostino



Maine Lobster Roll In: Maine Lobster & Asparagus Out: Masago



Orange Roll (6 pc) In: Crab Out: Salmon



Spider Roll (6 pc)
In: Soft Shell Crab, Crab, Gobo
Out: Masago



Stevenson Roll In: CA Roll Out: Fried



Sunrise Roll In: Spicy Tuna Out: Tuna, Avocado & Jalapeno



Sunset Roll In: Spicy Tuna Out: Salmon & Avocado



Super Burrito In: Tuna, Salmon, Avocado & Crab Out: Soy Paper



T-Rex RollIn: Spicy Tuna & Cucumber
Out: Shrimp & Masago



Tornado RollIn: Shrimp Tempura & Crab
Out: Eel, Spicy Tuna & Fried Onion

YAMATO ROLLS

FULL (8 PCS) \$7.50 / HALF (4 PCS) \$3.95



911 Roll In: Spicy Tuna

#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

Out: Avocado



CA Tempura Roll (2 pc) 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 (3 pc) In: Spicy Tuna Out: Tuna



Flower Roll (2 pc) 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 (3 pc) In: Cream Cheese, Jalapeno, Avocado & Salmon Out: Tempura

YAMATO ROLLS

FULL (8 PCS) \$7.50 / HALF (4 PCS) \$3.95



Kura Roll 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 Ric) Out: Tuna



Scallop Crunch Roll In: Spicy Scallop & Spicy Tuna Out: Masago & Crunch



Scary RollIn: 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 Out: Tuna



Super Dragon Roll In: Crab Out: Avocado / Spicy Shrimp & Crab



Texas RollIn: Shrimp Tempura & Avocado
Out: NY Steak & Lemon



Tony Special Roll In: Crab Out: White Fish Tempura



Valencia Roll (2 pc) In: Spicy Shrimp Out: Soy Paper (Fried) & Spicy Tuna on top



Yellow Dragon Roll In: Shrimp Tempura & Crab Out: Avocado

sushi & sashimi combination

SERVED WITH MISO SOUP



KIKU SUSHI COMBO 6 pcs Sushi & 6 pcs California Roll

\$13.50

UME SUSHI COMBO

\$16.95

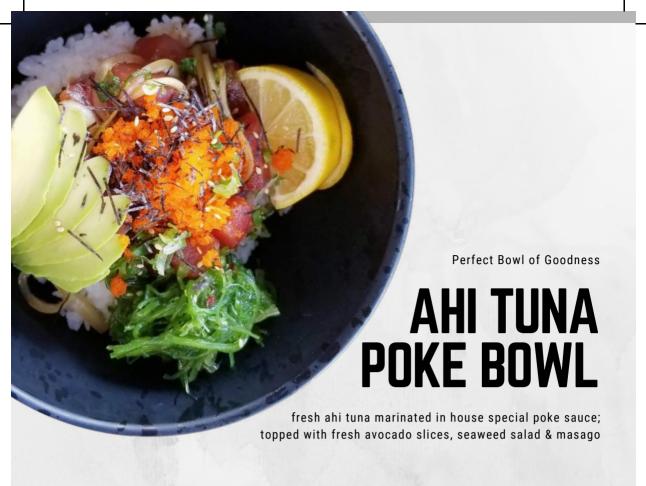
8 pcs Sushi & 8 pcs California Roll or 8 pcs Spicy Tuna Roll



SAKURA SASHIMI COMBO

12 pcs Sashimi - served with steamed rice

\$15.95



Poke Bowt

\$11.95

MIXED POKE BOWL

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



TEPPAN YAKI

DINNER ENTREE

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

CHICKEN AND STEAK

Hibachi Chicken	21.95
Hibachi Spicy Chicken	21.95
Yaki-Niku Steak	27.95
New York Steak	27.95
Filet Mignon	29.95
SEAFOOD	
Hibachi Shrimp	25.95
Ocean Scallop	26.95
Fillet of Fish	26.95
(Choice of Ahi Tuna or Salmon)	
Lobster Tail	34.95
YAKISOBA NOODLE	
with Vegetable	16.95
with Chicken	19.95
with Chicken	19.95

TOFU LOVERS

20.95

21.95

with Shrimp

with Steak

Vegetarian Delight 16.95

Stir Fried Tofu Glazed with Delicious Sweet Teriyaki Sauce on the grill, Served with Miso Soup, Salad, Tofu Appetizer, Hibachi Mixed Vegetables and Steamed Rice.

YAMATO KID'S MENU

Served with Hibachi Mixed Vegetables, Three Signature Dipping Sauces and Steamed Rice (Fried Rice Substitution for \$2.99 extra) (For Children Under 12 ONLY!)

12.95
13.95
14.95
16.95

DINNER COMBINATION



Served with Clear Chicken Broth or Miso Soup,
Salad with Ginger Dressing, Hibachi Mixed Vegetables, Grilled Shrimp Appetizers
Three Signature Dipping Sauces and Steamed Rice
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Hibachi Chicken with Hibachi Shrimp with Ocean Scallop with Salmon / Ahi Tuna with Lobster Tail	27.95 27.95 28.95 31.95
New York Steak with Hibachi Chicken with Hibachi Shrimp with Ocean Scallop with Salmon / Ahi Tuna with Lobster Tail	29.95 29.95 29.95 30.95 33.95
Filet Mignon with Hibachi Chicken with Hibachi Shrimp with Ocean Scallop with Salmon / Ahi Tuna with Lobster Tail	31.95 31.95 31.95 32.95 35.95
Yaki-Niku (Korean Style BBQ) with Hibachi Chicken with Hibachi Shrimp with Ocean Scallop with Salmon / Ahi Tuna with Lobster Tail	29.95 29.95 29.95 30.95 33.95
Hibachi Shrimp with Ocean Scallop with Salmon / Ahi Tuna with Lobster Tail	29.95 30.95 33.95
Seafood Combo Salmon, Lobster and Shrimp or Scallop	36.95
Yamato Deluxe Combo	36.95

New York Steak, Lobster and Shrimp or Scallop

ENTREE

served with miso soup, green salad and steamed rice

CURRY RICE	9.95
Japanese style curry	
KATSU CURRY (CHICKEN / PORK) Panko crusted chicken / pork katsu cutlet over Japanese	12.95 style curry
VEGETABLE TEMPURA assorted vegetable tempura	11.95
SHRIMP TEMPURA perfectly cooked shrimp tempura	13.95
ASSORTED TEMPURA assorted mix of shrimp and vegetable tempura	13.95
CHICKEN TERIYAKI grilled chicken glazed with homemade teriyaki sauce	13.95
BEEF TERIYAKI grilled beef glazed with homemade teriyaki sauce	14.95
SALMON TERIYAKI perfectly grilled salmon glazed with homemade teriyaki	14.95 sauce
side	
CUCUMBER SUNOMONO Japanese pickled cucumber salad	3.95
MISO SOUP / YAMATO CHICKEN BROTH	2.50
STEAMED RICE	2.00
STEAMED BROWN RICE	3.00
YAMATO FRIED RICE ADD CHICKEN, BEEF or SHRIMP +\$2.00	REG 3.50 / LARGE 7.00



DINING COMBINATION

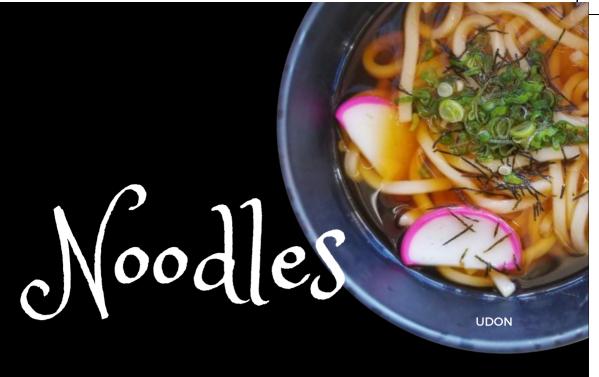
served with miso soup, green salad and steamed rice

2 Items 3 Items \$14.95 \$17.95

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 MARKET VEGETABLE





KITSUNE UDON sweet inari, fish cake slices and green onions	8.95
TEMPURA UDON lightly fried assorted tempura	11.95
SHOYU RAMEN shovu flavored	10.95
MISO RAMEN miso flavored	10.95
YAKISOBA VEGETABLE stir fried with vegetables - ADD \$3.00 BEEF / CHICKEN	9.95

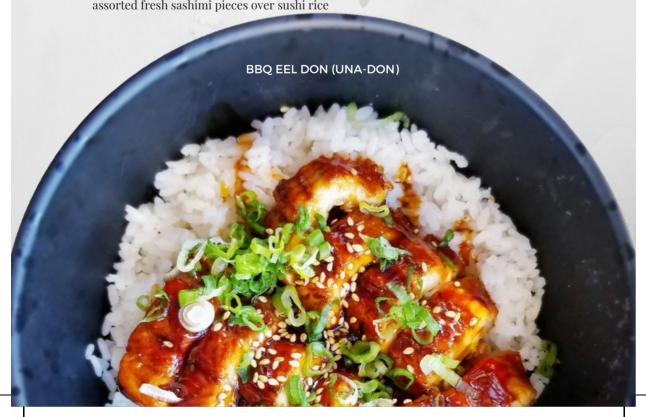




RICE BOWLS

served with miso soup

CHICKEN BOWL grilled tender chicken strips	9.95
BEEF BOWL (GYU-DON) thinly sliced beef sauteed with sweet onions	11.95
TEMPURA BOWL (TEN-DON) lightly fried assorted tempura	11.95
KATSU DON (CHICKEN / PORK) panko crusted chicken/pork cutlet katsu over steamed rice w/ sweet soy sauce &	12.95 egg
BBQ EEL BOWL (UNA-DON) b.b.q. freshwater eel over steamed rice - Japanese Classic	16.95
TEKKA DON (TUNA BOWL) marinated fresh tuna on top of sushi rice	17.95
CHIRASHI assorted fresh sashimi pieces over sushi rice	17.95



BEVERAGES

HOT TEA 2.00 (FREE REFILL)

GENMAICHA

ICED TEA 2.95 (FREE REFILL)

GREEN | BLACK | BLACKBERRY JASMINE | RASPBERRY (SWEETENED)

SODA 2.95 (FREE REFILL)

COKE | DIET COKE | SPRITE | LEMONADE | SHIRLEY TEMPLE | ARNOLD PALMER

BOTTLED BEVERAGES

IBC ROOT BEER 2.95 RAMUNE 2.95

ORIGINAL | MELON | STRAWBERRY | GRAPE

JUICE 2.95

APPLE | ORANGE | CRANBERRY | PINEAPPLE

FIJI ARTESIAN WATER 2.50
SAN PELLEGRINO - AQUA PANNA 3.00
SAN PELLEGRINO - SPARKLING MINERAL WATER 3.00
MILK 2.50
STARBUCK'S COFFEE 2.50





DON'T FORGET

Desserts

THERE IS ALWAYS ROOM FOR ICE CREAM

ICE CREAM \$ 3.50

GREEN TEA | AZUKI BEANS | VANILLA | CHOCOLATE

MOCHI ICE CREAM (3 PIECES) \$ 3.95

GREEN TEA | MANGO | STRAWBERRY | VANILLA | CHOCOLATE

TEMPURA ICE CREAM \$ 4.95

GREEN TEA | VANILLA | CHOCOLATE

ICE CREAM ROLL \$ 4.95

CHEESE CAKE 5.95

BANANA TEMPURA \$ 4.95

LAVA CAKE \$ 3.95

A LA MODE + \$1.00

BEER

DRAFT
SAPPORO | KIRIN ICHIBAN

GLASS 5.95 / PITCHER 16.95

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

S. 4.95 / L. 6.95

DOMESTIC
BUDWEISER / BUD LIGHT | MICHELOB ULTRA | MILLER LITE | COOR'S LIGHT 5.00

PREMIUM
BLUE MOON | NEW CASTLE | HEINEKEN | CORONA (LIGHT) | STELLA ARTOIS 6.00

MODELO ESPECIAL | MODELO NEGRO | FIRE 805 | LAGUNITAS IPA

GUINNESS

7.00

NON-ALCOHOLIC

SAKE

4.00

The Traditional Japanese Alcoholic Beverage Made from Rice Known as "Rice Wine", Sake is Rated on a Scale of -30 (Sweet) to +20 (Driest)

Yamato Hot Sake, California +7 5.50 (150 ml) 7.50 (250 ml) LIGHT AND SMOOTH SAKE (Pairs well with sushi and light appetizer dishes) Ozeki Sake Dry Junmai, California +8 13.00 (375 ml) Light, refreshing Sake that is easy to drink. Ozeki Karatamba, Hyogo +7 16.00 (300 ml) Sharp taste with refined clearness. Hakutsuru, Junmai Ginjo, Hyogo +3 16.00 (300 ml) Smooth Sake with floral aroma. MEDIUM BODIED SAKE (Pairs well with teppan dishes) Kirakucyo Cyokarakuchi Junami Ginjo, Shiga +14 16.00 (300 ml)

Well balanced sweetness and acidity

Hakutsuru Sho-Une, Junmai Daiginjo, Hyogo +2

16.00 (300 ml)

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

NIGORI SAKE (Unfiltered Sake)

O'DOUL'S

Ozeki Nigori, California -30 13.00 (375 ml) Mildly sweet tasting with refreshing flavor.

Sayuri, Hyogo -11 15.00 (300 ml)

Refreshing aroma, natural sweetness and smooth aftertaste.

SPECIAL SAKE

Hana Awaka Sparkling, Hyogo -60 16.00 (300 ml)

Refreshing sparkling sake with soft sweetness.

Hana-Kohaku, Hyogo -57 16.00 (300 ml)

Uniquely original sake with Japanese plum juice and extract.



HOUSE WHITE 7 / 24

California

10 SPAN CHARDONNAY 8 / 29

Central Coast, California

KUNG FU GIRL RIESLING 8 / 30

Washington

RUFFINO LUMINA PINOT GRIGIO 8/30

Delle Venezie, Italy

BENZIGER SAUVIGNON BLANC 8 / 30

Sonoma County, California

BAND OF ROSES ROSE 7/28

Washington

MUMM NAPA BRUT SPLIT 8

Napa Valley, California



HOUSE RED 7/24

California

VISTA POINT MERLOT 7 / 24

California

CASTLE ROCK PINOT NOIR 7 / 28

Mendocino County

10 SPAN CABERNET SAUVIGNON 8 / 29

California

BAROSSA VALLEY ESTATE SHIRAZ 7 / 28

Australia

PLUM WINE 6

*** \$15.00 CORKAGE FEE ***



GEISHA 9.95

MALIBU, MIDORI, PINEAPPLE JUICE

KABUTO 9.95

PEACH SCHNAPPS, CRANBERRY JUICE, SWEET & SOUR

OSHIRO 9.95

PLUM WINE, COLD SAKE, MIDORI, PINEAPPLE JUICE

BANZAI 9.95

COLD SAKE, MELON, MEYERS DARK RUM, PINEAPPLE

KARATE PUNCH 9.95

VODKA, SOCO, AMARETTO, PINEAPPLE JUICE, GRENADINE, SPRITE

GREEN EYES 9.95

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

WHITE DRAGON 9.95

COLD SAKE, KAHLUA, BAILEYS, MILK

MAI TAI 9.95

LIGHT RUM, ORANGE CURACAO, PINEAPPLE JUICE, ORANGE JUICE, MYERS

YAMATO MARGARITA 13.95

TRIPLE SEC, TEQUILA, MELON, SWEET & SOUR

YAMATO'S FAMOUS

TEPPAN



NOW AVAILABLE FOR SUSHI BAR & BOOTH!

Enjoy the BEST of Yamato at the dining table!