

ENTRÉES

メインコース

STEP *One* : CHOOSE YOUR PLATE

ALL ENTRÉES COME WITH A PLATE 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 a pot.)

KODOMO = 3 oz. GEISHA = 5 oz. SAMURAI = 8 oz. SUMO = 12 oz.

yojié's CUT

An original hand picked angus cut by chef Yojie that is prized for its consistent marbling and distinct beef flavor.

	LUNCH	DINNER
KODOMO	15	16
GEISHA	16	18
SAMURAI	18	22
SUMO	22	26

primerIB

A flavorful Ribeye, cut from the most tender and under-worked part of the cattle, known as the rib primal.

	LUNCH	DINNER
GEISHA	19	21
SAMURAI	25	30

kobéBEEF

Gold Grade American Kobé is renowned for its superior flavor, tenderness, and exceptionally well-marbled texture.

	LUNCH	DINNER
GEISHA	26	29
SAMURAI	37	41

sashimiSALMON

Sashimi-Grade Atlantic Salmon is full flavored, and tender. It can be eaten raw or lightly cooked.

	LUNCH	DINNER
GEISHA	19	21
SAMURAI	25	30

kurobutaPORK

Heritage Berkshire® Pork, is a purebred hog famous for its perfect combination of juiciness, flavor, and tenderness. It's known as the kobe beef of pork.

	LUNCH	DINNER
GEISHA	17	20
SAMURAI	19	24

free-range CHICKEN

Thinly sliced pieces of lean breast meat. Our Free-Range chicken is perfect for a low calorie meal.

	LUNCH	DINNER
GEISHA	14	16
SAMURAI	16	19

comboPLATE

Choose a Geisha sized plate of chicken, salmon, or pork that's paired with a Geisha sized Angus Beef plate.

	LUNCH	DINNER
CHICKEN	21	24
SALMON	26	29
PORK	24	27

veggieMEDLEY

An assortment of fresh vegetables including napa cabbage, broccoli, onion, carrots, tofu, seaweed, mushrooms and harusame & udon noodles.

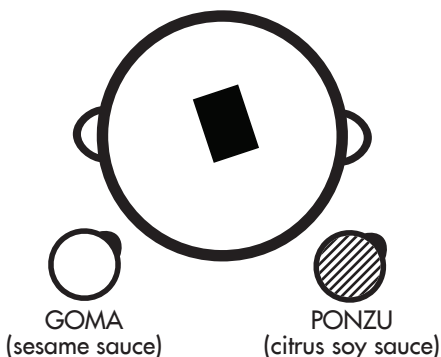
(Subject to change, based on seasonal availability)

LUNCH	DINNER
13	14

STEP *Two* : CHOOSE A STYLE

shabuSHABU

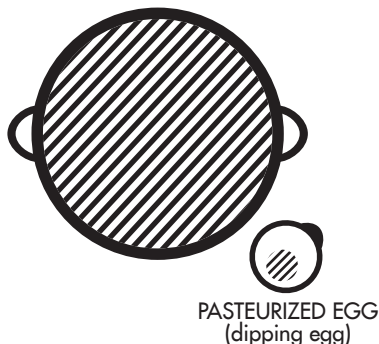
Yojié Japanese shabu-shabu is served in *dashi*, a kombu seaweed broth and is accompanied by two dipping sauces, a citrus-soy *ponzu* and a white sesame *goma* sauce.



sukiyaki

Yojié sukiyaki is served *Kanto* (Tokyo) style where the sukiyaki broth is premixed in the pot. Served on the side is a traditional fresh egg for dipping cooked meats and vegetables.

Add \$1



spicyMISO

A spicy twist on a Japanese classic miso broth accompanied by two dipping sauces, a citrus-soy *ponzu* and a white sesame *goma* sauce.

Add \$2

