

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 entrees are individual orders. Additional \$4.99 for splitting an entree 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	11. ⁹⁹	12. ⁹⁹
GEISHA	12. ⁹⁹	14. ⁹⁹
SAMURAI	15. ⁹⁹	18. ⁹⁹
SUMO	18. ⁹⁹	22. ⁹⁹

prime RIB

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

	LUNCH	DINNER
GEISHA	15. ⁹⁹	17. ⁹⁹
SAMURAI	23. ⁹⁹	26. ⁹⁹

kobé BEEF

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

	LUNCH	DINNER
GEISHA	23. ⁹⁹	26. ⁹⁹
SAMURAI	34. ⁹⁹	38. ⁹⁹

sashimi SALMON

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

	LUNCH	DINNER
GEISHA	15. ⁹⁹	17. ⁹⁹
SAMURAI	23. ⁹⁹	26. ⁹⁹

kurobuta PORK

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	14. ⁹⁹	16. ⁹⁹
SAMURAI	17. ⁹⁹	20. ⁹⁹

free-range CHICKEN

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

	LUNCH	DINNER
GEISHA	10. ⁹⁹	12. ⁹⁹
SAMURAI	12. ⁹⁹	15. ⁹⁹

combo PLATE

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

	LUNCH	DINNER
CHICKEN	17. ⁹⁹	20. ⁹⁹
SALMON	22. ⁹⁹	24. ⁹⁹
PORK	20. ⁹⁹	22. ⁹⁹

veggie MEDLEY

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

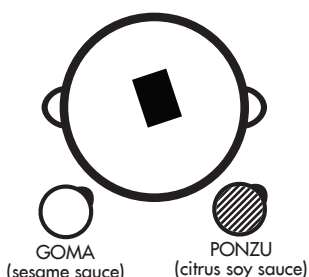
(Subject to change, based on seasonal availability)

LUNCH	DINNER
9. ⁹⁹	10. ⁹⁹

STEP *Two* : CHOOSE A STYLE

shabu SHABU

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.

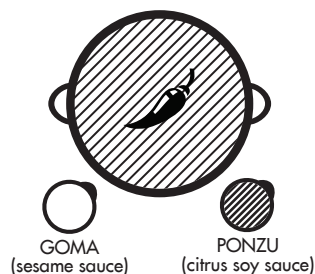
Add \$1



spicy MISO

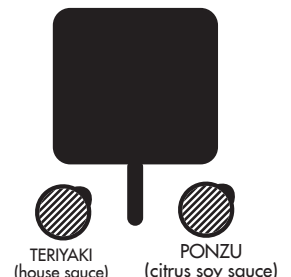
A spicy twist on a Japanese classic miso broth accompanied by two dipping sauces, a citrus-soy ponzu and a white sesame goma sauce.

Add \$1.⁹⁹



yakiniku

Yojié yakiniku is served on a flat top grill with assorted fresh vegetables wrapped in a foil papillote for steaming. Plates are also accompanied with the Yojié special Teriyaki, and Ponzu sauce. (Available for Certified Angus Beef® only)



SIDES

サイド

STILL *Hungry?* ORDER EXTRAS!

extras

MIXED VEGGIE PLATE 5.⁹⁹
 INDIVIDUAL VEGGIE 3.⁹⁹
 SAUCE 1.⁴⁹
 EGG 1.⁴⁹
 RICE 1.⁹⁹
 NOODLES 2.⁴⁹

ANGUS (KODOMO) 4.⁹⁹
 ANGUS (GEISHA) 7.⁹⁹
 ANGUS (SAMURAI) 11.⁹⁹
 ANGUS (SUMO) 16.⁹⁹
 PRIME RIB (GEISHA) 12.⁴⁹
 PRIME RIB (SAMURAI) 18.⁹⁹
 KOBE (GEISHA) 18.⁹⁹
 KOBE (SAMURAI) 29.⁹⁹

PORK (GEISHA) 9.⁴⁹
 PORK (SAMURAI) 13.⁴⁹
 CHICKEN (GEISHA) 5.⁴⁹
 CHICKEN (SAMURAI) 8.⁴⁹
 SALMON (GEISHA) 14.⁴⁹
 SALMON (SAMURAI) 18.⁴⁹
 SHRIMP 7.⁴⁹
 WHITE FISH 7.⁴⁹

BEVERAGES

ドリンク

* Indicates refillable beverages

Signature tea BLENDS 3.⁴⁹

Served in a tea infuser!

CHERRY BLOSSOM*
 TIRAMISU BLEND*
 ORGANIC SENCHA*

iced TEA & COFFEE 2.⁹⁹

TRADITIONAL ICED GREEN*
 ARNOLD PALMER-SAN*
 JAPANESE COFFEE 3.⁹⁹

soft DRINKS 2.⁴⁹

PEPSI*
 DIET PEPSI*
 SIERRA MIST*
 DR. PEPPER*
 ORANGE CRUSH*
 LEMONADE*
 CALPICO 3.⁹⁹
 (JAPANESE YOGURT SOFT DRINK)
 RAMUNE 3.⁹⁹
 (JAPANESE MARBLE CAP SODA)

DRINKS

アルコール

bottled BEER

SAPPORO 4.⁴⁹
 SAPPORO (LG) 7.⁴⁹
 ASAHI 4.⁴⁹
 ASAHI (LG) 7.⁴⁹
 ASAHI BLACK 6.⁹⁹
 HITE 5.⁴⁹
 TSINGTAO 5.⁴⁹

hot SAKE 7.⁴⁹

HOT SAKE
 DROP IT LIKE IT'S HOT SAKE
 (SPICY HOT SAKE)
 HOT PLUM SAKE
 (SPASH OF PLUM WINE)
 HOT POM SAKE
 (SPASH OF POMEGRANATE)

cold SAKE

LYCHEE SAKE (SMALL) 6.⁴⁹
 LYCHEE SAKE (LARGE) 12.⁴⁹
 LYCHEE SAKE (BOTTLE) 36.⁴⁹
 NIGORI (SMALL) 6.⁴⁹
 (SWEET CREAMY UNFILTERED)
 NIGORI (LARGE) 12.⁴⁹
 (SWEET CREAMY UNFILTERED)
 SPARKLING SAKE 14.⁴⁹

DESSERTS

デザート

a la MODE

BANANAS FOSTER 5.⁹⁹

VANILLA ICE CREAM ON TOP OF
 BANANA BREAD WITH SLICED
 BANANAS FLAMBÉED IN CARAMEL

RAMUNE FLOAT 5.⁴⁹

JAPANESE MARBLE SODA
 WITH VANILLA ICE CREAM

FOUNTAIN SODA FLOAT 4.⁴⁹

ANY FOUNTAIN SODA
 WITH VANILLA ICE CREAM

Signature chocolate FONDUE

(Good for 1-2 people)

FRUITS & RICE CRISPIES 7.⁴⁹

STRAWBERRIES 6.⁴⁹

STRAWBERRIES & BANANAS 6.⁴⁹

(Choose one)

- Green Tea White Chocolate
- Dark Chocolate

ice CREAM

ICE CREAM SCOOP 2.⁹⁹

- YOJÍE PURPLE UBE
- GREEN TEA
- VANILLA

MOCHI 3.⁹⁹

- GREEN TEA
- STRAWBERRY
- MANGO