

# 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. <sup>99</sup>	12. <sup>99</sup>
GEISHA	12. <sup>99</sup>	14. <sup>99</sup>
SAMURAI	15. <sup>99</sup>	18. <sup>99</sup>
SUMO	18. <sup>99</sup>	22. <sup>99</sup>

### 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. <sup>99</sup>	17. <sup>99</sup>
SAMURAI	23. <sup>99</sup>	26. <sup>99</sup>

### kobé BEEF

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

	LUNCH	DINNER
GEISHA	23. <sup>99</sup>	26. <sup>99</sup>
SAMURAI	34. <sup>99</sup>	38. <sup>99</sup>

### sashimi SALMON

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

	LUNCH	DINNER
GEISHA	15. <sup>99</sup>	17. <sup>99</sup>
SAMURAI	23. <sup>99</sup>	26. <sup>99</sup>

### 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. <sup>99</sup>	16. <sup>99</sup>
SAMURAI	17. <sup>99</sup>	20. <sup>99</sup>

### 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. <sup>99</sup>	12. <sup>99</sup>
SAMURAI	12. <sup>99</sup>	15. <sup>99</sup>

### 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. <sup>99</sup>	20. <sup>99</sup>
SALMON	22. <sup>99</sup>	24. <sup>99</sup>
PORK	20. <sup>99</sup>	22. <sup>99</sup>

### veggie MEDLEY

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

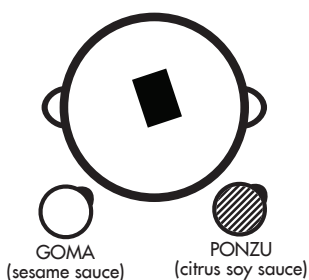
(Subject to change, based on seasonal availability)

LUNCH	DINNER
9. <sup>99</sup>	10. <sup>99</sup>

## 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.

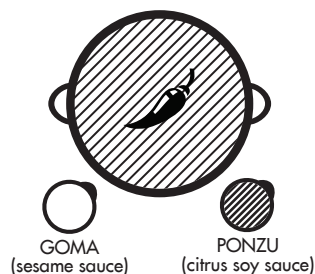
Add \$1



### spicy MISO

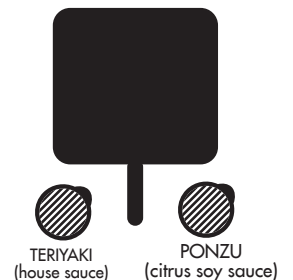
A spicy twist on a Japanese classic miso broth accompanied by two dipping sauces, a citrus-soy ponzu and a white sesame goma sauce.

Add \$1.<sup>99</sup>



### 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)



Items on this menu are served RAW and cooked by YOU the consumer. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. Yojié will not be held responsible for any food-borne illness from undercooked food consumed by the consumer