

Sushi

Appetizer

Oyster on the Half Shell	MP
Half dozen oyster (seasonal selection), kizami wasabi; citrus soy vinaigrette	
Sunomono Mix	9
Crab, octopus, eel, white fish, mackerel, cucumber, seaweed, pickled radish; sweet vinaigrette	
Albacore Ponzu	12
White tuna, shredded white radish, ginger, scallions; citrus soy vinaigrette	
Maguro Su Miso	13
Tuna and avocado; yuzu miso vinaigrette	
Spicy Tuna Rice Crisps	9
Black sesame rice crisps, spicy tuna, roasted shallots, microgreens	
Oyster shooter	5
Uni, kizami wasabi, sake, wasabi tobiko; citrus soy vinaigrette	
Usuzukuri	15
Fluke carpaccio, shredded spicy radish, scallions, citrus soy vinaigrette	

Sushi & Sashimi

One piece per order

Toro (fatty tuna)	MP
Maguro (tuna)	4
Sake (salmon)	3.5
Hamachi (yellowtail)	4
Bincho (albacore)	3
Hirame (fluke)	3.5
Bronzino	3
Saba (mackerel)	3
Sawara (Spanish mackerel)	3
Unagi (fresh water eel)	3.5
Ebi (shrimp)	2.5
Ika (squid)	2.5
Hokki Gai (surf clam)	2.5
Tako (octopus)	3
Hotate (scallop)	3.5
Ikura (salmon roe)	4
Tobiko (flying fish roe)	3
Uni (sea urchin)	MP
Tamago (egg omelet)	2
Inari (sweet tofu skin)	2
Kani (crab)	4

Udon

Thick wheat flour noodles in a light dashi, soy and mirin broth

Nabeyaki	17
Shrimp tempura, kamaboko, egg, wakame, scallions, shiitake mushrooms	
Tempura	14
Shrimp tempura, scallions, wakame, kamaboko	
Sansai	12
Mountain vegetables, scallions	
Curry Udon	13
Sliced pork, onion, carrot, potatoes; Japanese curry sauce	

Curry

White onion, carrot, potatoes; Japanese curry sauce, white rice

Chicken Katsu Curry	17
Tonkatsu Curry	18

Yakisoba

Stir-fried egg noodles with cabbage, onions, carrots, scallions and shiitake mushrooms in yakisoba sauce; topped with pickled ginger and seaweed powder

Pork	16
Vegetables	15

*Customer Advisory Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illnesses, especially if you have a medical condition. Our ingredients are supplied by both local and non-local suppliers, therefore, we are unable to guarantee that any item is completely free from gluten or any other allergen and we assume no responsibility for guests with food allergies or sensitivities.

**To continue our BYOB service, we must charge a bottle service fee on all beer, wine, liquor, and sake. For this fee we will open your bottle(s) and provide glasses, ice buckets and warm your drinks as needed. One bottle/up to six beers: \$3. Two or more bottles/seven or more beers: \$5. For parties of six or more, we reserve the right to add an 18% gratuity charge to all checks. In addition, we can only accept up to four credit cards per party.

yanako 

Basic Rolls

All basic rolls can be made as a hand roll or substituted with soy paper

Tuna	7
Salmon	7
Salmon Avocado.....	8
Yellowtail & Scallion	8
California	7
Philadelphia	8
Eel & Avocado	8
Soft Shell Crab	9
Shrimp Tempura	8
Salmon Skin	7
Spicy Tuna	8
Spicy Salmon	8
Cucumber	4
Avocado	5
Kanpyo (Housemade Dried Gourd)	5
Oshinko (Japanese Pickle)	5
Asparagus	6
Sweet Potato	6
Vegetables Tempura	8
Futomaki	7
Shitake & Avocado	7
Umeshiso (Plum)	6

Sushi Dinner

Served with miso soup

Chirashi	25
Chef's choice of 10 select fish cuts, egg omelet, pickled radish and kanpyo served over sushi rice	
Sashimi Platter	27
15-pieces assortment of the chef's finest cuts of the day	
Sushi Platter	27
10-piece assortment of the chef's finest cuts of the day and California roll	
Sushi and Sashimi	27
5 pieces of sushi, 7 pieces of sashimi, California roll	
Sushi for two	51
20 pieces of sushi, a Spicy Tuna roll and a Salmon Avocado roll	
Sushi and Sashimi for two	51
10 pieces of sushi and 15 pieces of sashimi, a Spicy Tuna roll and Salmon avocado roll	

Kitchen

Appetizer

Edamame	3
Steamed Japanese soybean, sea salt	
Agedashi Tofu	7
Fried tofu, sweet dashi, fresh ginger, white radish, scallions	
Shrimp Shumai	5
Steamed shrimp dumplings; sesame and light soy vinaigrette	
Yakitori	6
Skewered chicken; teriyaki glaze	
Gyoza	7
Pan-seared house-made pork dumplings; sesame and light soy vinaigrette	
Mini Pork Belly Steamed Buns	5
Cucumber, scallions, spicy aioli	
Takoyaki	7
Octopus dumplings; Worcestershire sauce, Japanese mayo, pickled red ginger, bonito flakes, seaweed powder	
Shrimp Lollipops	9
Breaded shrimp on bamboo skewers; tartar sauce	
Negimayaki	11
Pan-seared scallions wrapped in thinly sliced NY strip steak; house-made teriyaki sauce	
Shrimp and Vegetable Tempura	12
Lightly battered and fried shrimp and assorted vegetables; house made tempura sauce	

Soup and Salad

Miso soup Tofu, seaweed, scallions	2
House salad Romaine lettuce, shredded carrots, grape tomatoes; house made ginger dressing	5
Seaweed salad Roasted sesame seeds; ginger soy vinaigrette	5
Avocado salad Avocado, romaine lettuce, shredded carrots, grape tomatoes; house made ginger dressing	9

Entrees

Teriyaki

Served with housemade teriyaki sauce, sauteed baby bok choy, grilled asparagus and a side of white rice; brown rice can be substituted for an additional

Pan-Seared Scottish Salmon with Yuzu Peppercorn and Black Truffle Oil	22
Grilled 7-ounce NY Strip Steak	22
Pan-Seared Chicken Breast	18
Fried Soft Tofu	15

Tempura

Served with steamed rice and house made dipping sauce

Shrimp and Assorted Vegetables	20
Assorted Vegetables	16

Katsu

Proteins are breaded, fried and sliced; served with shredded cabbage, tonkatsu sauce, steamed rice

Chicken	17
Tonkatsu (Pork)	17

Signature Rolls

Green Field Asparagus, cucumber, avocado, inari, lettuce, carrot, spicy aioli	12
Black dragon Broiled eel and cucumber; topped with avocado and roasted sesame seeds	13
Kimono Smoked salmon, eel, avocado, cream cheese; topped with tempura flakes, eel sauce	14
Seven Seas Tuna, yellowtail, cucumber topped with avocado, tempura flakes and spicy aioli	16
Manayunk Crab, cucumber and avocado topped with broiled eel, nori, tempura flakes, eel sauce	17
Yanako Shrimp tempura, avocado and asparagus topped with spicy tuna and scallions	17
Younger Sister Tuna, avocado, cucumber and kaiware topped with salmon and wasabi tobiko	18
Scallop Canopy Spicy tuna and cucumber topped with spicy scallop and tobiko	18
Ocean Safari Shrimp tempura and cucumber; topped with lobster salad, mentaiko aioli and tobiko	16
Almond Joy Shrimp tempura, lemon, asparagus and spicy aioli topped with roasted almonds and microgreens	13
East Falls Kabayaki eel, asparagus and avocado topped with spicy tuna and tempura flakes	15
Mardi Gras Crab, broiled eel, shrimp tempura, tamago, avocado and cucumber topped with rice pearls, yuzu aioli and microgreens	16
Schuykill Yellowtail, avocado and shiso leaves topped with seared salmon, black tobiko and yuzu aioli	17
Sea king Lobster tempura, avocado, red tobiko, lemon, lettuce, cucumber, spicy aioli	16
Rainbow Crab, cucumber and avocado topped with tuna, salmon, whitefish and shrimp	16