

# SUSHI BAR

## APPETIZERS

<b>Maguro Su Miso</b>	13
Tuna and avocado; yuzu miso vinaigrette	
<b>Spicy Tuna Rice Crisps</b>	9
Black sesame rice crisps, spicy tuna, roasted shallots, microgreens	
<b>Soup and Salad</b>	
<b>Miso soup</b>	4
Tofu, seaweed, scallions	
<b>Avocado salad</b>	11
Avocado, romaine lettuce, shredded carrots, grape tomatoes; house made ginger dressing	
<b>House salad</b>	6
Romaine lettuce, shredded carrots, grape tomatoes; house made ginger dressing	
<b>Seaweed salad</b>	5
Roasted sesame seeds; ginger soy vinaigrette	

## SUSHI (One piece per order)

Abura-Sokomutsu (Escolar) .....	3.75
Bincho (albacore) .....	3.75
Bronzino .....	3.75
Ebi (shrimp) .....	3.5
Hamachi (yellowtail) .....	4
Hamachi Toro (yellowtail belly) .....	5
Hirame (fluke) .....	3.75
Hokki Gai (surf clam) .....	3.5
Hotate (scallop) .....	4
Ika (squid) .....	3.5
Ikura (salmon roe) .....	4
Inari (sweet tofu skin) .....	3
Maguro (tuna) .....	4
Saba (Mackerel) .....	3.75
Sake (salmon) .....	4
Sake Toro (salmon belly) .....	5
Sawara (Spanish mackerel) .....	3.5
Tako (octopus) .....	3.5
Tamago (egg omelet) .....	3.5
Tobiko (flying fish roe) .....	3.5
Unagi (freshwater eel) .....	4
Uni (sea urchin) .....	MP

## BASIC ROLLS

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

Asparagus .....	6.75
Avocado .....	6.75
California .....	8
Cucumber .....	6
Eel & Avocado .....	10
Futomaki .....	11
Kanpyo (Housemade Dried Gourd) .....	6.5
Oshinko (Japanese Pickle) .....	6
Philadelphia .....	9
Salmon .....	8.75
Salmon Avocado.....	9.75
Salmon Skin .....	8
Shitake & Avocado .....	9
Shrimp, Cream Cheese & Avocado .....	11
Shrimp Tempura .....	9
Soft Shell Crab .....	12
Spicy Salmon .....	9.5
Spicy Tuna .....	9.5
Sweet Potato .....	7
Tuna .....	8.75
Umeshiso (Plum) .....	6
Vegetables Tempura .....	8.75
Yellowtail & Scallion .....	8.75

## SIGNATURE ROLLS

<b>Almond Joy</b>	15
Shrimp tempura, avocado, lemon, asparagus and spicy aioli topped with roasted almonds and microgreens	
<b>Black dragon</b>	15
Broiled eel and cucumber; topped with avocado and roasted sesame seeds	
<b>East Falls</b>	17
Kabayaki eel, asparagus and avocado topped with spicy tuna and tempura flakes	
<b>Green Field</b>	15
Asparagus, cucumber, avocado, inari, lettuce, carrot, spicy aioli	
<b>Kimono</b>	16
Smoked salmon, eel, avocado, cream cheese; topped with tempura flakes, eel sauce	
<b>Manayunk</b>	17
Crab, cucumber and avocado topped with broiled eel, nori, tempura flakes, eel sauce	
<b>Mardi Gras</b>	17
Crab, broiled eel, shrimp tempura, tamago, avocado and cucumber topped with rice pearls, yuzu aioli and microgreens	

<b>Ocean Safari</b>	17
Shrimp tempura and cucumber; topped with lobster salad, mentaiko aioli and tobiko	
<b>Rainbow</b>	17
Crab, cucumber and avocado topped with tuna, salmon, whitefish and shrimp	
<b>Scallop Canopy</b>	18
Spicy tuna and cucumber topped with spicy scallop and tobiko	
<b>Schuykill</b>	17
Yellowtail, avocado and shiso leaves topped with seared salmon, black tobiko and yuzu aioli	
<b>Seven Seas</b>	17
Tuna, yellowtail, cucumber topped with avocado, tempura flakes and spicy aioli	
<b>Snow Dragon</b>	16
Shrimp tempura, cucumber, shredded kani, microgreens, wasabi sauce	
<b>Winter</b>	17
Smoke salmon, avocado, escolar, wasabi tobiko.	
<b>Yanako</b>	17
Shrimp tempura, avocado and asparagus topped with spicy tuna and scallions	
<b>Younger Sister</b>	18
Tuna, avocado, cucumber and kaiware topped with salmon and wasabi tobiko	
<b>Yukon</b>	14
Salmon tempura, lettuce, cucumber, avocado, onion mayo sauce	

## SUSHI DINNER

Chef's choice assortment of select fish cuts; no substitutions, served with miso soup

<b>Chirashi</b>	29
Chef's choice of 10 select fish cuts, egg omelet, pickled radish and kanpyo served over sushi rice	
<b>Sashimi Platter</b>	31
15-pieces assortment of the chef's finest cuts of the day	
<b>Sushi Platter</b>	31
10-piece assortment of the chef's finest cuts of the day and California roll	
<b>Sushi Veggies Platter</b>	18
A combination of our 7 pieces of veggies sushi; a umeshiso & avocado roll	
<b>Sushi and Sashimi</b>	31
5 pieces of sushi, 7 pieces of sashimi, California roll	
<b>Sushi for two</b>	57
20 pieces of sushi, a Spicy Tuna roll and a Salmon Avocado roll	
<b>Sushi and Sashimi for two</b>	58
10 pieces of sushi and 15 pieces of sashimi, a Spicy Tuna roll and Salmon avocado roll	

## APPETIZERS (HOT KITCHEN)

<b>Agedashi Tofu</b>	9
Fried tofu, sweet dashi, fresh ginger, white radish, scallions	
<b>Edamame</b>	6
Steamed Japanese soybean, sea salt	
<b>Gyoza</b>	9
Pan-seared house-made pork dumplings; sesame and light soy vinaigrette	
<b>Ika Kushiage</b>	9
Lightly-battered and fried squid tentacles on bamboo skewers	
<b>Mini Pork Belly Steamed Buns</b>	8
Cucumber, scallions, spicy aioli	
<b>Negimayaki</b>	12
Pan-seared scallions wrapped in thinly sliced NY strip steak; house-made teriyaki sauce	
<b>Shrimp and Vegetable Tempura</b>	13
Lightly battered and fried shrimp and assorted vegetables; house made tempura sauce	
<b>Shrimp Lollipops</b>	10
Breaded shrimp on bamboo skewers; tartar sauce	
<b>Shrimp Shumai</b>	7
Steamed shrimp dumplings; sesame and light soy vinaigrette	
<b>Takoyaki</b>	8
Octopus dumplings; Worcestershire sauce, Japanese mayo, pickled red ginger, bonito flakes, seaweed powder	
<b>Vegetable Croquette</b>	6
Potato, white onion, egg, mild curry powder and lightly salt. Served with Tonkatsu sauce.	
<b>Yakitori</b>	7
Skewered chicken; teriyaki glaze	
<b>Yasai Harumaki</b>	7
Crispy vegetable spring rolls; yellow onion, cabbage, carrot. Served with sweet chili sauce	

## 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*

<b>Fried Soft Tofu</b>	17
<b>Grilled 7-ounce NY Strip Steak</b>	24
<b>Pan-Seared Chicken Breast</b>	21
<b>Pan-Seared Scottish Salmon with Yuzu Peppercorn and Black Truffle Oil</b>	25

## TEMPURA

*Served with steamed rice and house made dipping sauce*

<b>Assorted Vegetables</b>	19
<b>Shrimp and Assorted Vegetables</b>	23

### KATSU

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

<b>Chicken</b>	20
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### UDON

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

<b>Curry Udon</b>	16
Sliced chicken, onion, carrot, potatoes; Japanese curry sauce	
<b>Nabeyaki</b>	18
Shrimp tempura, kamaboko, egg, wakame, scallions, shiitake mushrooms	
<b>Tempura</b>	16
Shrimp tempura, scallions, wakame, kamaboko	
<b>Sansai</b>	15
Mountain vegetables, scallions	

### CURRY

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

<b>Chicken Katsu Curry</b>	21
<b>Vegetables Curry</b> (eggplant, tofu, shisito, kabocha)	18

### YAKISOBA

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

<b>Chicken</b>	19
<b>Vegetables</b>	17

## BEVERAGES

<b>JAPANESE GREEN TEA</b>	3
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<b>ASSORTED SOFT DRINKS</b>	3
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- Coke
- Diet Coke
- Ginger Ale
- Sprite

## DESSERT

<b>ASSORTED MOCHI ICE CREAM</b>	7
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Mochi ice cream is a small, round dessert ball consisting of a soft, pounded sticky rice cake (mochi) formed around an ice cream filling (4 pieces).

- Green Tea
- Mango
- Strawberry
- Vanilla

**All prices are subject  
to change without notice**

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