SOUP & SALAD

Miso Soup 5
tofu, wakame, scallions

Yanako Salad (House/Avocado) 7 / 12
romaine lettuce, shredded carrots, grape tomatoes; house-made ginger dressing

Seaweed Salad 6
roasted sesame seeds; ginger soy vinaigrette

SUSHI BAR APPETIZER

Maguro Su Miso 14
tuna and avocado; yuzu miso vinaigrette

Spicy Tuna Rice Crisps 9
black sesame rice crisps, spicy tuna, roasted shallots, microgreens

Tuna Tataki 12
seared black pepper tuna, microgreens; spicy (mild) yuzu dressing

SUSHI

Sushi / Sashimi (*priced per piece / per two pieces*)

Bincho *(Albacore)*	3.75 / 6
Bronzino	3.75 / 6
Ebi *(Shrimp)*	4 / 7
Hamachi *(Yellowtail)*	4 / 7
Hamachi Toro *(Yellowtail Belly)*	5 / 8
Hirame *(Fluke)*	5 / 8
Hotate *(Scallop)*	6 / 9
Ikura *(Salmon Roe)*	4 / 7
Inari *(Sweet Skin Tofu)*	3 / 4
Kanpachi *(Young Amberjack)*	6.5 / 10
Madai *(Sea Bream)*	5 / 8
Maguro *(Tuna)*	4 / 7
Saba *(Mackarel)*	3.75 / 6
Sake *(Salmon)*	4 / 7
Sake Toro *(Salmon Belly)*	5 / 8
Tamago *(Japanese Omelet)*	3.5 / 6
Tobiko *(Flying Fish Roe)*	3.75 / 6
Unagi *(Freshwater Eel)*	4 / 7

SUSHI DINNER

chef's choice assortment of select fish cuts; served with miso soup

Chirashi 31
chef's choice of 10 select fish cuts,tamago, radish, kanpyo; served over sushi rice

Sashimi Platter 37
6 pieces assortment of chef's cuts of the day

Sushi Platter 37
10 pieces assortment of chef's cuts of the day California roll

Sushi and Sashimi 34
5 pieces sushi, 7 pieces sashimi California roll

Sushi for 2 65
20 pieces sushi, spicy tuna roll, salmon avocado roll

Sushi and Sashimi for 2 67
10 pieces sushi, 15 pieces sashimi, spicy tuna roll, salmon avocado roll

BASIC ROLL

some basic rolls can be made as a hand-roll or sub with soy paper

Asparagus	7
Avocado	7
California	9
Cucumber	7
Eel & Avocado	10
Kabocha *(Japanese Pumpkin)*	8
Philadelphia	11
Salmon	9
Salmon & Avocado	10
Shiitake & Avocado	10
Shrimp, Cream Cheese, Avocado	11
Shrimp Tempura	10
Spicy Salmon	10
Spicy Tuna	10
Sweet Potato	8
Tuna	9
Vegetable Tempura	9
Yellowtail & Scallion	9

SIGNATURE ROLLS

Almond Joy 16
shrimp tempura, avocado, lemon, asparagus, spicy mayo; roasted almonds, microgreens

Ocean Safari 20
shrimp tempura, cucumber, snow crab salad with lemon zest, masago, tobiko

Rainbow 18
crab, cucumber, avocado; tuna, salmon, whitefish, shrimp

Scallop Canopy 20
spicy tuna, cucumber; spicy scallop and tobiko

Schuylkill 18
yellowtail, avocado shiso leave; seared salmon, honey yuzu, tobiko

Seven Seas 18
tuna, yellowtail, cucumber; avocado, tempura flakes, spicy mayo

Yanako 18
shrimp tempura, avocado, asparagus; spicy tuna and scallions

Younger Sister 19
tuna, avocado, cucumber, kaiware; salmon and wasabi tobiko

HOT KITCHEN APPETIZER

Agedashi Tofu 9
fried tofu, sweet dashi, fresh ginger, white radish, scallions

Crab Croquette 9
creamy crab filling

Edamame 6
steamed Japanese soybean, sea salt

Gyoza 11
pan-seared house-made pork dumplings; light soy vinaigrette

Mini Pork Belly Steamed Buns 9
cucumber, scallions; spicy mayo

Negimayaki 13
pan-seared scallions wrapped in thinly sliced NY strip steak; house-made teriyaki sauce

Shrimp and Vegetables Tempura 14
lightly battered and fried shrimp and assorted vegetables; house-made tempura sauce

Shrimp Shumai 9
steamed shrimp dumplings; light soy vinaigrette

Takoyaki 8
Worcestershire sauce, Japanese mayo, pickled red ginger, bonito flakes

Vegetable Croquette 7
potato, white onion, egg, mild curry powder; tonkatsu sauce

Yakitori 8
grilled chicken skewer, teriyaki glaze

Yasai Harumaki 7
crispy vegetable spring roll; sweet chili sauce

ENTREE

Yakisoba
stir-fried egg noodles, cabbage, onions, carrots,scallions; Yakisoba sauce, pickled red ginger and seaweed powder

Chicken 21
Vegetables 18

Teriyaki
served with house-made teriyaki sauce, sauteed baby bok choy, grilled asparagus, and a side of steamed white rice

Fried Soft Tofu 17
Grilled NY Strip Steak 25
Pan-seared Chicken Breast 22
Pan-seared Scottish Salmon 25
with Yuzu Peppercon and Black Truffle Oil

Udon
thick wheat flour noodles in light dashi, soy and mirin brothice

Curry Udon 17
sliced chicken, onion, carrots, potatoes; Japanese curry sauce

Nabeyaki 19
shrimp tempura, kamaboko, egg, wakame, scallions, shiitake mushroom

Tempura 17
shrimp tempura, scallions, wakame, kamaboko

Curry
white onion, carrots, potatoes; Japanese curry sauce, steamed white rice

Chicken Katsu 23

BEVERAGES

Herbal Tea 5
genmai-cha | mango | lychee | chamomile

Soft Drinks 4
coke | diet coke | ginger ale | sprite

DESSERT

Mochi Ice Cream (4) 8
strawberry | vanilla | mango | green tea

yanako

Customer Advisory Notice

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness. Our ingredients are supplied by both local and non-local suppliers, therefore, we are unable to guarantee that any item is completely free from allergen and we assume no responsibility for guests with food allergies or sensitives.

To continue our BYO service, we must charge a bottle service fee on beer, wine, liquor, and sake. For this fee will open your bottle(s), provide glasses, ice buckets, and warm your drink as needed. One bottle is $5, two up to three bottles are $7, four and more bottles are $10.