SUSHI YAMA WINE LIST

Whites		Glass	Bottle
Pinot Grigio	Benvolio	7	26
Riesling	Cono Sur (Organic)	6	20
Sauv Blanc	Cono Sur (Organic)	6	20
Fume Blanc	Murphy Goode	6	20
Chardonnay	Calina	4.5	16
Chardonnay	Kendall Jackson	8	28
Chardonnay	La Crema		31
Reds			
Pinot Noir	Cono Sur (Organic)	6	20
Pinot Noir	La Crema		34
Merlot	Calina	4.5	16
Cabernet	Murphy Goode		20
Cabernet Sauvignon	Calina	4.5	16
Plum Wine		6	

Beer/Sake/Fountain Drinks/Bottled Water

	Lg	Sm
Asahi	6	4
Sapporo	6	4
Kirin Ichiban	6	
Kirin Ichiban Light	6	4
O'Doul's		3.5
Coors Light	4	4
La Victoria		4.5
Corona		4.5
Hot Sake	6	4
		Bottle
Shochikubai Nigori		12
Hakutsuru Superior		15
Sayuri Nigori		15
Hana Awaka (Sparkling Sake)		10
Kurusawa		18
Hot Tea		3
Ice Tea		3
Coke		3
Diet Coke		3
Sprite		3
Root Beer		3
Lemonade		3
Cranbery		3
Orange Fanta		3
Voss Still		4
Voss Sparkling		4
Ramune`		3.5
Red Bull		4

YAMA SIGNATURE APPETIZERS

Cold Dishes

Tuna Tartare - avocado on crispy wontons **9**

Oysters 1/2 Shell (2pc) - green onions, ponzu and chili sauce **5**

Oyster Shooter - green onions, ponzu, masago and chili sauce **3**

Honeymooner - oyster, uni, various fish eggs, green onions, ponzu and chili sauce **7**

Hot Dishes

Crispy Calamari - w/ pickled ginger and tartar dressing **6**

Spicy Calamari **7**

Soft Shell Crab - w/ sweet chili sauce **8**

Tempura shrimp **7**, veggie **6**, mixed **7**

Ahi Tacos- blacked ahi, salsa fresca, cabbage and wasabi lime sauce **9**

Pan Fried Gyoza (5 pc) - dumplings w/ sesame ponzu **5**

Yakitori (3 pc) - grilled chicken on a skewer and house made marinade **5**

Panko Oysters - spicy aioli and ikari sauce **7**

Stuffed Jalapeno - spicy crab, cream cheese, chipotle aioli and soy glaze **6**

Toshi's Prawns - lightly fried w/house made aioli **9**

Grilled Sea Bass - miso glazed and asparagus spears **10**

Green Lip Mussels - chipotle dynamite sauce **6**

Dynamite - various fish baked w/garlic dynamite sauce **8**

Hamachi Kama - grilled w/side of ponzu **7**

Miso Soup **2.5**

Steamed Rice **2**

Edamame-soy beans **3**

Edamame- spicy or garlic **4.5**

Specialty Sashimi Dishes

Peppered Crusted Ahi w/ avocado **14**

Citrus Yellowtail w/ jalapeno and soy truffle essence **12**

Ponzu Salmon w/ ponzu and sweet onion **12**

Cajun Seared Albacore w/ avocado **13**

SUSHI

	NIGIRI 2 pc	SASHIMI 6 pc
Tuna/Maguro	5	13
Yellowtail/Hamachi	5	13
Salmon/Sake	5	12
Halibut/Hirame	5	13
Albacore	4	10
Shrimp/Ebi	4	-
Sweet Shrimp	6	-
Mackerel/Saba	4	10
Octopus/Tako	5	13
Squid/Ika	4	-
Smoked Salmon	5	13
Scallop/Hotategai	4.5	-
Spicy Scallop	4	-
Smelt Eggs/Masago	4	-
Egg/Tamago	3.5	15
Crab/Kani	6	-
Fresh Water Eel/Unagi	4.5	-
Fatty Tuna/Toro	MP	MP
Sea Urchin/Uni	7	18
Salmon Roe/Ikura	5	-
Stuffed Tomato	7.5	-

Sushi Combination - california or tekka roll 7 pc of nigiri : tuna, yellowtail, salmon, halibut, albacore, shrimp and fresh water eel **16**

Sashimi Appetizer - 6 pc fresh fish, chef's choice **10**

Sashimi Moriawase - 12 pc fresh fish, chef's choice **20**

Sashimi Omakaze - 20 pc fresh fish, chef's choice **35**

	Roll	Hand Rolls
California Roll- crab, cucumber and avocado	6.5	3.5
Spicy Tuna Roll- cucumber	8	4
Philly Roll- smoked salmon, cream cheese and cucumber	8.5	4
Unagi- eel, cucumber and avocado	9	4
Salmon Skin- gobo, cucumber, bonito flakes	7	4
Shrimp Tempura- crab, avocado, cucumber, soy glaze and aioli	10	4.5
Crunchy- shrimp tempura, crab, cucumber, tempura flakes and soy glaze	12	
Spicy Yellowtail- cucumber	7	4
Spicy Scallop Roll- cucumber	8	4
Lobster California- lobster salad, cucumber and avocado	7	4.5
Kappa- cucumber	3	
Tekka- tuna	4.5	
Dragon-shrimp tempura, crab, cucumber, topped w/ eel, avocado and soy glaze	12	
Spider-jumbo soft shell crab, cucumber,avocado and sweet chili sauce	10	6
Rainbow Roll- california roll w/ tuna, yellowtail, salmon, halibut, shrimp and avocado on top	12	
Caterpillar- eel, crab, cucumber, topped w/ avocado and soy glaze	10	

**** No Modifications**

Sushi may take up to 30 min.

SUSHI YAMA SPECIAL ROLLS

****Escondido Roll**-shrimp tempura roll w/tuna, salmon, eel and avocado, topped w/ spicy aioli, soy glaze and potato crunchies **15**

****Protein (rice less)**-spicy tuna, crab and avocado in a soy wrap, topped w/ yellowtail and salmon **15**

****Jet Li**-spicy crab, asparagus, cucumber, topped w/peppered ahi, avocado, w/garlic ponzu **15**

****Chronics**-shrimp tempura, crab, avocado topped w/spicy tuna, tempura flakes and soy glaze **13**

****Dynamic Duo**-spicy tuna, cucumber, topped w/seared albacore, avocado and garlic ponzu **12**

****Centipede**-shrimp tempura, spicy tuna, cucumber, topped w/avocado and balsamic glaze **12**

****Cajun Shrimp**-blackened grilled shrimp, crab, avocado, tempura asparagus, cucumber in a soy wrap w/ spicy aioli **12**

****Albacore Special**-shrimp tempura, crab, cucumber, topped w/seared albacore, avocado and garlic ponzu **14**

****Orange County** spicy crab, cucumber, topped w/salmon, avocado and yuzu essence **13**

Flying Eagle-spicy tuna, cream cheese, avocado and serrano, tempura deep fried **9**

Adam Ali-spicy crab, cream cheese, avocado topped w/ salmon, spicy aioli, serrano **12**

Cabo Wabo-blackened grilled shrimp,tempura asparagus and avocado topped w/special marinated spicy yellowtail VIVA MEXICO **13**

Kitchen Sink-everything but a .....deep fried w/ spicy aioli and soy glaze **10**

Chimichanga-shrimp, eel, cream cheese, avocado, crab and masago in a roll, panko fried w/ soy glaze **8**

BSC-baked spicy scallops on a california roll **10**

Fuji Yama-various fish broiled in our garlic dynamite sauce **8**

Chapulin-spicy crab, avocado, cucumber,grilled shrimp, topped w/ lime, yellowtail, habanero, cilantro **12**

Playboy-shrimp tempura, tuna, cucumber, topped w/avocado, spicy aioli, soy glaze and masago **12**

Pink Flamingo-panko shrimp, crab, avocado, cucumber, in a pink soy wrap w/spicy aioli **9**

Harry's Balls-special surprise **11**

VIP Roll- spicy tuna, cucumber, topped w/ yellowtail, avocado, serrano and mix crab salad **14**

Sashimi Q (rice less)- yellowtail, salmon, spicy tuna, avocado and crab wrapped in a thin layer of cucumber **14**

Cloud 9- spicy scallop, cucumber, topped w/ halibut, avocado, japanese pepper and plum essence **13**

Red Eye- spicy scallop, avocado, cucumber, topped w/ fresh ahi, jalapeno and sesame soy aioli **13**

Tres Amigos- spicy tuna, cucumber, topped w/ yellowtail, salmon,avocado and yuzu essence. **12**

TJ Albacore- blackened grilled shrimp, crab, asparagus, avocado and cucumber topped w/ cajun albacore and special ponzu broth **13**

Modifications upon request
price increase may be required

Sushi may take up to 30 min.

SALADS

House Salad - greens w/signature ginger dressing **Half 3**, **Full 6**

Sunomono - marinated cucumber salad **4**

Tako Sunomono - diced octopus w/marinated cucumber and seaweed **8**

Sashimi Salad - variety of fresh fish, greens, ginger and ponzu **14**

Peppered Ahi Salad - sliced peppered ahi, greens and garlic ponzu **13**

Cajun Albacore Salad - sliced blackened albacore, greens, and special ponzu **13**

Seaweed Salad - wakame and sesame marinade **6.5**

Entrees

Teriyaki Dinner - choice of meat, stir fry veggies and rice
- chicken **11**
- beef **12**
- salmon **12**

Mix Tempura Platter- 4 shrimp, 5 vegetables, rice and salad **12**

Yama Grilled Salmon - secret dry rub, asparagus spears and rice **13**

Yakisoba - Japanese stir fry noodles, choice of meat
- chicken **9**
- beef **10**
- shrimp **10**

Tempura Udon- Japanese noodle soup w/mixed tempura **9**

Chirashi- fresh sashimi on a bed of sushi rice w/ miso soup **15**

Bento Box- choice of meat, salad, veggie tempura, 4pc california roll, rice and miso soup
- teriyaki chicken **13**
- beef **15**
- salmon **15**
- tofu **10**

Chicken Katsu- salad and rice **13**

Kid's Corner

served w/rice or french fries and a soft drink

Yakitori - teriyaki chicken on a skewer **5**

Tempura - a mix of shrimp and tempura vegetables **5**

Chicken Strips - panko chicken breast fingers lightly fried **5**

Vegetarian Delights

Kappa/Avocado/Asparagus Maki **3.5**

Veggie Tempura Roll **6**

Veggie Q **8**

Veggie Yakisoba **7**

Tofu Teriyaki/Katsu Dinner **10**

Desserts

Ice Cream - green tea, red bean or vanilla **3**

Mochi (2pc) - mango, strawberry or chocolate **3**

Bananas Foster - sautéed bananas served w/ ice cream, chocolate sauce and walnuts **7**

Tempura Ice Cream - vanilla ice cream wrapped in pound cake, tempura fried w/ pomegranate sauce **7**

Créme Brulee' - house made served w/ mochi **7**

LUNCH SPECIALS

Sushi Lunch - california or tekka roll, 5 pc nigiri: tuna, yellowtail, salmon, albacore, shrimp and miso soup **12**

Sashimi Lunch - 12 pc of chef's finest fish served w/miso soup **15**

Sashimi Salad - variety of fresh fish, greens and ginger ponzu served w/miso soup **11**

Fried Rice
- chicken **8**
- beef **10**
- shrimp **10**

Yakisoba - choice of meat, stir fry noodles and miso soup
- chicken **8**
- beef **9**
- shrimp **9**

Tempura Udon - japanese noodle soup w/mixed tempura **8**

Teriyaki Bowl - choice of meat and miso soup
- chicken **6**
- beef **7**
- shrimp **7**

Bento Box - choice of meat, salad, veggie tempura, 4 pc california roll, rice and miso soup
- teriyaki chicken **10**
- beef **12**
- salmon **12**
- tofu **8**

Chicken Katsu **10**

Tofu Katsu **8**

SUSHI YAMA

Full Service Catering

Corkage Fee 12.00

Automatic Gratuity of 18% added to parties of 6 or more