

Although much of what you'll find on our sushi menu contains raw fish, the word "Sushi" actually refers to a marriage of rice with sweet-vinegar with our ingredients which may or may not be cooked.

NIBIRI

(1pc with rice)

3/6	*Maguro / Ahi Tuna
Market	*Toro / Marbled Tuna
3/6	*Shiro Maguro / Albacore Tuna
3.5/7	*Hamachi / Yellow Tail
3/6	*Sake / Atlantic Salmon
3/6	Smoked Salmon
3/6	*Hirame / Flounder
3/6	*Tai / Snapper
3/6	Ebi / Tiger Shrimp
4/8	Ama Ebi / Sweet Shrimp
4/8	Kani / King Crab
2/4	Kani Kama / Crab Stick
3/6	Gyu / Angus Beef

SASHIMI

(2pcs sliced)

Tako / Octopus	3/5
*Ika / Squid	3/5
*Uni / Sea Urchin	4/8
*Ikura / Salmon Roe	3/6
*Masago / Smelt Roe	2.5/5
*Red Tobiko / Red Roe	3/6
*Black Tobiko / Black Roe	3/6
*Wasabi Tobiko / Green Roe	3/6
*Hokki Gai / Surf Clam	3/6
*Tairagai / Scallop	3.5/7
Unagi / River Eel	3/6
Tamago / Egg	2.5/5

selections may vary daily based on availability to ensure freshness

CHEF'S CHOICE

Sushi or Sashimi Combination
\$25 • \$50 • Name Your Price

STANDARD ROLLS (MAKIMONO)

*California Crab, cucumber, avocado	7
*Spicy California Crab, cucumber, avocado with a spicy cream sauce	8
Tempura California Crab, cucumber, avocado, tempura fried, topped with a sweet glaze	8
*King Crab California Alaskan king crab, cucumber, avocado	13
*Ebi California Shrimp, cucumber, avocado	9
*Shrimp Tempura Shrimp, crab, with a sweet glaze drizzle	9
*Philly Smoked salmon, cucumber, cream cheese	8
*Spider Soft shell crab, avocado, cucumber, kawaree rolled in roe with a side of ponzu sauce	13
*Chicken Teriyaki Grilled chicken, carrots, japanese cucumber, with a sweet teriyaki glaze	8
*Beef Seared beef, carrots, japanese cucumber, with a sweet teriyaki glaze	9
*Spicy Scallop Marinated spicy scallop	9
*Spicy Calamari Tempura calamari, cucumber, with a spicy cream sauce	7
*Spicy Tuna Tuna, scallion, with a spicy sauce	8
*Salmon Skin Toasted salmon skin, gobo, cucumber, kawaree with a dash of toasted bonito flakes, ponzu sauce	7
*Spicy Salmon Crunch Spicy salmon, scallions, crunchy flakes	8
*Crunchy Crab Marinated crab, scallions, crunchy flakes	8
*Salmon	7
*Tuna	7
*Yellow Tail Scallion	7

* Hand-rolls available for no extra charge

VEGETARIAN ROLLS

(Makimono)

*AAC Avacodo, asparagus, cucumber	6	*Oshinko Marinated gourmet Japanese pickles	5
*Cucumber Roll	5	*Ume Siso Pickled plum, Japanese mint leaves	5
*Avocado Roll	5	*Veggie Asian greens, cucumber, avocado, yamagobo, asparagus, carrots, light mayo in a rice paper wrap	6
*Asparagus Roll	5	*Tofu Tofu tempura topped with scallion and spicy sauce	5
*Yamagobo Marinated Japanese burdok	5		

*Hand-rolls available for no extra charge

SPECIALTY ROLLS

(Makimono)

Chili Tuna Spicy tuna, cucumber rolled in rice paper, served with a side of sweet kochujang sauce	10
Katsu Panko chicken, red cabbage, pickled radish, cucumber, avocado, katsu sauce, spicy cream sauce, wrapped in seaweed	10
Kyoto Crab, cucumber, topped with shrimp and avocado	11
Inyo King Crab, Strawberry, japanese cucumber topped with a variety of caviars on a mango sauce.	17
Rainbow Crab and cucumber topped with an assortment of ahi tuna, albacore tuna, salmon, red snapper, shrimp, and avocado	14
Dragon Shrimp tempura, marinated crab topped with avocado, baked eel, sesame seeds, sweet eel sauce drizzle	14
Vegas Tempura spicy tuna, salmon, crab meat, eel, white fish, avocado, spicy cream sauce, eel sauce, wasabi mousse, topped with caviar	14
Crunchy Rice and seaweed rolled in tempura flakes topped with crab, octopus, squid, scallion, spicy sauce, and baked	14
Alaskan King crab and cucumber topped with salmon, avacado, salmon roe	16
The Block Block shaped rice lightly fried topped with spicy tuna, garlic, and jalapeno served with a ponzu sauce	15
Sweet Dreams Spicy tuna, sweet japanese squash, avocado, panko, sweet eel sauce, panko-fried topped with sweet chili paste	14
Caterpillar Crab, eel, cucumber topped with avocado, sesame seed, sweet eel sauce	13
Golden Smoked salmon, mango, cucumber, topped with spicy crab meat and spicy cream sauce	13
Tsunami Crab, cucumber, and avocado, topped with seared salmon, bonito flakes, sweet eel sauce drizzle	12
Green River Eel, cucumber, asparagus, avocado topped with a sweet glaze and green seaweed flakes	12
Summer Crab, cucumber, seaweed topped with tuna, avocado, and roe with a sweet chili drizzle	14
Manhattan Shrimp tempura, baked eel, crab, avocado, cucumber, egg, topped with roe and a sweet drizzle	14
White Dragon Marinated crab, shrimp tempura topped with albacore tuna, avocado, spicy chili paste	15
Hawaiian Marinated crab, pineapple, lettuce topped with tuna and roe	12
Sunshine Shrimp tempura, marinated crab, avocado, cream cheese topped with tobiko and a spicy chili drizzle	14
Atlantic Marinated crab and shrimp tempura topped with tuna, avocado, and tobiko	14
Scorpion Soft shell crab, marinated crab, cucumber, kawaree topped with baked eel, avocado, and a sweet glaze	12
Snow White Marinated crab, cucumber, avocado topped with albacore tuna and a side of ponzu sauce	13
Dancing Eel Crab meat, cucumber, cream cheese topped with baked eel, avocado, sesame, sweet glaze	15
Southern Salmon and cream cheese, tempura fried, topped with jalapeno, spicy cream sauce and spicy chili paste	12
Spicy Lady Shrimp tempura, marinated crab topped with spicy tuna, crunchy flakes, spicy cream drizzle	14
Salmon Ponzu Rolled rice topped with paper thin salmon, tobiko, chives, bonito flakes, and ponzu sauce	14
Volcano Marinated crab topped with spicy scallop, jalapeno, tobiko, spicy cream sauce, spicy chili paste	14
Dynamite Salmon, crab, and avocado, tempura fried, topped with a spicy cream sauce and roe	12

inyo.

restaurant & lounge

Dine In | Carryout | Catering

248.543.9500

22871 Woodward Avenue | Ferndale | MI | 48220

陰陽



An Inyo symbol is the japanese symbol
which represents
the universe as a circle.

Inside the circle, the two colors co-exist, together, yet separate.

"In" represents the negative element.

It is passive, weak, empty, dark, cold.

"Yo" signifies the positive element.

It is active, strong, full, light, hot.

Although these forces are opposites,
each one cannot exist without its counterpart.

inyo omakase experience

"Omakase" means "To Trust." In other words, "Chef's Choice," in Japanese.

Omakase style allows the chef to be innovative and surprising in the selection of dishes.

A great selection of fresh seasonal ingredients and a presentation far
beyond what you would ever see. Chef Kenny has been an Omakase chef for
many years, for many loyal customers. Allow him to demonstrate for you
what his loyal fans have appreciated for years.

You can definitely "Trust" him and have a memorable Omakase Experience.

chef's choice requires 24 hour advanced notice

7 - 10 Course Meal

100 / 150 / 200

Executive Chef - Kenny Wee | General Manager - Norman Acho

Lunch menu prices available until 4 p.m. daily. All prices subject to change, substitutions may be extra.

INYO BENTO

House Salad | Soup | Vegetable and Shrimp Tempura | Grilled Salmon
Sushi Rolls | Rice | Asian Vegetables

12

SOUP

Miso Miso broth with wakame, scallions, and tofu	5	
Hot & Sour Seafood, wakame, shitake mushroom, scallions, tofu, chili pepper, and tiger lily buds	5	
Vegetable Miso broth with wakame, scallions, and tofu	5	
Yose Nabe (for two) Alaskan king crab, shrimp, salmon, baby clam, baby bok choy, enoki mushroom in a sweet miso broth	D 20	

SALAD

Kaiso Marinated sweet vinegar seaweed salad with toasted sesame	6	
House Organic mixed greens, tomato, cucumber, ginger-infused dressing	5	
Sunomono Cucumber, carrot, and seaweed in a vinaigrette dressing - choice of octopus, surf clam, shrimp, or scallop	9	
Inyo Trio Kaiso Salad Spicy Octopus Shark's Fin Avocado	12	
Asparagus Avocado Mixed greens, asparagus, avocado, served with ginger-infused house dressing	9	
Sashimi Tuna, salmon, red snapper, shrimp, crab, octopus, white tuna, tomatoes, pine nuts, asparagus served on organic mixed greens with a garlic house dressing	18	
Grilled Shrimp Grilled shrimp, organic mixed greens, asparagus, avocado, tomato, served with a ginger house dressing	11	
Ahi Tuna Seared ahi tuna, organic greens, crispy rice noodles, pine nuts, served with a garlic-infused house dressing	15	
Grilled Chicken Grilled chicken breast, organic greens, baby spinach, tomato, bell peppers, avocado, asparagus, served with a ginger dressing	L 10	D 13
Spicy Tuna Salad Ahi tuna chopped and tossed in a spicy sauce, served with mixed greens, avocado and a garlic house dressing	10	
Alaskan King Crab Salad King crab, enoki mushroom, mixed greens, baby spinach, strawberries, and fried garlic with a spicy lemon yuzu dressing	16	

COLD APPETIZERS

Oshinko Moriawase Pickled gourmet japanese vegetables	L 6	D 8
Ohitashi Chilled, boiled spinach topped with bonito flakes served with chilled sauce		6
Kani Su Alaskan king crab, cucumber, and julienne-style carrots in a apple-cucumber puree, topped with tobiko caviar	12	
Maguro Yookhwe Chopped ahi tuna, thinly sliced asian pear, topped with a quail egg and a spicy kochujang paste	12	
Tuna Tataki Seared tuna with a garlic sauce	L 12	D 14
Salmon Tartar Chopped salmon, onion, and japanese pickles, topped with tobiko	12	
Beef Tataki Rare sirloin beef, onion, and kaiwaree topped with a special ponzu citrus sauce	12	
Shrimp Cocktail Jumbo tiger shrimp, wasabi cocktail sauce	L 12	D 15
Ama Ebi Tako Crispy wonton shell with sweet shrimp and a spicy avocado mousse, topped with tobiko	15	
Rainbow Carpaccio Tuna, red snapper, salmon, octopus, yellowtail topped with balsamic vinagrette and a touch of habanero	12	
Albacore Tuna Seared albacore tuna, shichimi peppers, kaiwaree, crispy shallots topped with yuzu drizzle	13	
Spicy Tako Marinated baby octopus with seaweed	8	

HOT APPETIZERS

Edamame Japanese fresh soybean with sea salt	5	
Chicken Lettuce Wrap Sautéed chicken and pine nuts served with chilled asian lettuce and hoisin sauce	12	
Spring Roll – Haru Maki Kenny's hand-made chicken and vegetable spring roll, served with a cherry sauce	7	
Dungeness Panko Crab Fried crab claw served with a spicy sauce and wasabi mousse	10	
Ebi Gyoza Shrimp dumpling (pan fried or steamed)	8	
Spicy Tuna Pizza Spicy tuna, mozzarella, avocado, jalapeno on top of a hand-rolled thin crust dough	13	
Golden Calamari Panko breaded fried calamari, served with a sweet chili paste	L 10	D 12
Jalapeno Calamari Ika wok fried calamari with jalapeno and sea salt	L 10	D 12
Dim Sum Shumai Flight Steamed pork, shrimp and mushroom dumplings in an udon broth	8	
Beef Maki Mono Asparagus wrapped in thinly sliced beef with a honey-teriyaki drizzle	L 10	D 12
Grilled Yakitori Scallion wrapped with thinly sliced chicken served with spicy-sweet teriyaki sauce	7	
King Crab Spring Roll Alaskan king crab, avocado, caviar wrapped in spring roll and fried	15	
Kamo A La O'range Smoked and pan-seared duck breast topped with a grand marnier drizzle	14	
Soft Shell Crab Deep fried crab with a side of ponzu sauce	L 10	D 13
Unagi Crepe Eel, tobiko, and avocado rolled in a french crepe	10	
INYO Tempura Platter Shrimp and vegetable tempura	L 9	D 12
Hong Kong Spare Ribs Pork spare ribs marinated in a shanghai spicy sauce	12	
Tunapeno A jumbo jalapeno filled with a mixture of cream cheese and spicy tuna, lightly battered and deep fried	9	
Aga Dashi Tofu Fried tofu in an inyo broth	7	
Ebi Fry Shrimp wasabi in a shiso leaf, panko fried and sautéed in a lemon butter sauce	12	

OCEAN

Jade Scallop Scallops, broccoli, mushroom, peapods, and ginger	L 20	D 24
Chilean Sea Bass Broiled sea bass with a saikyo miso glaze served with asian vegetables	L 24	D 28
Atlantic Sake Char grilled atlantic salmon, topped with teriyaki glaze, served with asian vegetables	L 18	D 22
Sake Katsu Panko-breaded atlantic salmon, deep fried, served with katsu sauce		22
Mango Lobster Live lobster sautéed with fresh mango and asian herbs, served with asparagus		32
Ginger Lobster Live lobster sautéed with ginger roots and asian herbs, served with asian vegetables		32
Szechuan Fish Served whole, boneless filet of fish, flash-fried with szechuan spices		Market
Crispy Ebi Chill Fried jumbo tiger shrimp, sautéed in asian spices, served with asian vegetables	L 16	D 20
Seafood Tempura Salmon, shrimp, eel, octopus and scallop, panko breaded and served with a tonkatsu sauce	L 18	D 20

POULTRY

Beijing Duck - Three Course Meal 1st course: (prepared table-side) Beijing duck thinly sliced served on a hand-rolled traditional asian sweet wrap 2nd & 3rd course: your choice of two - Option 1 – Soup Option 2 – Lettuce Wrap Option 3 – Pan Fried Asian Noodles		50
Chicken Teriyaki Grilled chicken topped with a teriyaki glaze and served with asian vegetables	L 13	D 16
Ginger Chicken Wok-fried chicken with ginger roots and asian vegetables	C 8	D 15
Lemongrass Chicken Grilled chicken prepared with lemongrass and served with asian vegetables	L 13	D 15
Chicken Katsu Panko-breaded chicken, deep fried, served with asian vegetables		16
Kung Pao Chicken Wok-fried with peanuts, scallions and chili peppers	C 8	15
General Tao's Chicken Wok-fried with chili peppers	C 8	15
Orange Chicken Wok-fried and sautéed in a fresh orange citrus sauce and served with asian vegetables	C 8	15

MEAT

Sizzling Pepper Steak Sizzling N.Y. strip sautéed with an assortment of wild mushrooms, topped with a pepper gravy poured tableside		26
Wasabi Filet Char-grilled tenderloin, topped with a honey teriyaki glaze, and served with asian vegetables		26
Karubi Beef short ribs marinated in sweet asian pear		20
Mongolian Beef Sautéed steak with scallions and ginger lightly breaded and wok-fried, served with a side of asian vegetables	C 8	D 20
Hunan Beef Wok-fried asian vegetables with shredded beef	C 8	D 20
Char Slew Pork Slow-baked pork with seasoned asian vegetables		18
Crispy Beef Lightly breaded and wok-fried, and served with asian vegetables	C 8	18

NOODLES

Singapore Noodles Shrimp, bbq pork, egg, and asian vegetables, pan fried with asian curry spice		15
Seafood Crispy Noodles Shrimp, scallop, and vegetables on a bed of crispy noodles		18
Vegetable Chow Mein Noodles Stir-fried vegetables with egg noodles	C 8	12

FRIED RICE

Inyo Fried Rice with Vegetables 10

Chicken	2	Shrimp	4
Beef	2	Pork	2

SIDES

Steamed White Rice	2	Fried Noodles	4
Steamed Brown Rice	3	Asian Vegetables	4
Fried Rice	4		

C 8 - Denotes Available as a Lunch Combo Meal: Entree, Soup, Spring Roll - 8

20% Gratuity will be added to parties of six or more
*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.