

SOUP AND NOODLES

MISO SOUP SHIRO MISO BROTH, WAKAME SEAWEEED, SCALLIONS, TOFU	\$4.95
KIMCHEE MISO HOT AND SOUR SHIRO MISO BROTH, KIMCHEE, RICE	\$5.95
YAKISOBA STIR FRIED EGG NOODLES, ASSORTED VEGETABLES, TANGY YAKISOBA SAUCE	\$9.95
UDON EBI TEMPURA SHIRMP, SHIITAKE MUSHROOM, EDAMAME, UDO NOODLES, DASHI BROTH	\$14.95

SALAD PLATES

CUCUMBER SALAD THINLY SLICED CUCUMBER WITH RICE VINEGAR DRESSING	\$5.95
SEAWEED SALAD WAKAME SEAWEED WITH SESAME DRESSING	\$6.95
EDAMAME BOILED SOY BEAN PODS WITH SEA SALT	\$4.95
IKA SALAD SMOKED AND BOILED SQUID WITH PEPPERY SESAME DRESSING	\$8.95
HOUSE SALAD MIXED GREENS, TOMATO, CUCUMBER, HOUSE GINGER DRESSING	\$5.95
SESAME CHICKEN SALAD GRILLED CHICKEN, MANDARIN ORANGES, VEGETABLES, HONEY RICE VINEGAR DRESSING	\$10.95

COLD TAPAS PLATES

SALMON TATAKI SLICED ATLANTIC SALMON, MICRO GREENS, HONEY MISO GLAZE	\$15.95
TRUFFLED ALBACORE SLICED ALBACORE, MICRO GREENS, GARLIC CRISPS, TRUFFLE OIL	\$16.95
TUNA TARTARE FINELY MINCED AHI TUNA, QUAIL EGG, SPICY SEASONING, WONTON CHIIPS	\$15.95
HAMACHI CARPACCIO THINLY SLICED YELLOWTAIL, SERRANO PEPPERS, WASABI MICRO GREENS, YUZU VINAIGRETTE	\$17.95

HOT TAPAS PLATES

GYOZA PAN-FRIED HOUSE MADE PORK AND CABBAGE DUMPLINGS, SOY CHILI DIPPING SAUCE	\$8.95
TEMPURA FRIED SHRIMP, EEL, ASSORTED VEGETABLES, WITH SIDE OF DASHI BROTH	\$12.95
BULGOGI MARINATED SKEWERED RIB EYE STEAK, KIMCHEE BEAN SPROUT SALAD	\$13.95
YUKI LAMB “LOLLIPOPS” GRILLED NEW ZEALAND LAMB CHOPS, SERVED WITH A MUSTARD MISO DIPPING SAUCE	\$18.95
KOREAN TACO CHILI MARINATED PORK, PICKLED CABBAGE, KIMCHEE SALSA CORN TORTILLA	\$10.95
SAMBAL CHICKEN GRILLED CHICKEN BREAST, SAUTÉED VEGETABLES, SWEET-SPICY SAMBAL SAUCE	\$12.95
DUCK2 ROASTED DUCK BREAST, SPICY DUK (KOREAN RICE CAKE), TERIYAKI GLAZE	\$17.95
BLACK COD BROILED MISO MARINATED SABLEFISH, SEASONED RICE, SWEET MISO REDUCTION	\$17.95
TERIYAKI CHICKEN GRILLED CHICKEN BREAST, TERIYAKI SAUCE, SERVED OVER RICE	\$11.95
SPARE RIBS SPICY ASIAN GLAZED BBQ SAUCE, DIKON SLAW	\$13.95
WAGYU BEEF TATAKI GINGER WAGYU BEEF TATAKI, LEMON SOY DIPPING SAUCE, WILD MUSHROOM RISOTTO	\$21.95

DINNER MENU

FOR RESERVATIONS
CALL 435-649-6293

ONLINE RESERVERVATIONS AT

WWW.YUKIARASHI.COM

YUKIARASHIMANAGERS@GMAIL.COM

NIGIRI / SASHIMI

		NIGIRI 2PC	SASHIMI 5PC
AMAEBI	SWEET SHRIMP	\$12.95	
EBI	SHRIMP	\$6.95	
MUTSU	ESCOLAR	\$7.95	\$16.95
HAMACHI	YELLOWTAIL	\$7.95	\$16.95
HIRAME	FLUKE	\$7.95	\$16.95
HOTATTEGAI	SCALLOP	\$8.95	\$16.95
IKURA	SALMON ROE	\$7.95	
KANI	SNOW CRAB	\$7.95	
MAGURO	AHI TUNA	\$8.95	\$16.95
SHIRO MAGURO	ALBACORE TUNA	\$7.95	\$15.95
SABA	MACKEREL	\$7.95	\$16.95
SAKE	SALMON	\$6.95	\$15.95
SMOKED SAKE	SMOKED SALMON	\$7.95	\$16.95
TAKO	OCTOPUS	\$6.95	\$15.95
TAMAGO	EGG OMELET	\$5.95	\$13.95
TOBIKO	FLYING FISH ROE	\$6.95	
UNAGI	FRESHWATER EEL	\$6.95	
UNI	SEA URCHIN	\$14.95	
		9PCS	15PCS
NIGIRI COMBO		\$24	\$37
SASHIMI COMBO		\$26	\$39

MAKI

TEKKA	TUNA	\$8.95
CALIFORNIA	BLUE CRAB, AVOCADO, CUCUMBER	\$8.95
SPICY TUNA	TUNA, SPICY SAUCE	\$8.95
SHRIMP	TEMPURA SHRIMP, AVOCADO, CUCUMBER	\$10.95
NEGI-HAMA	YELLOWTAIL, GREEN ONION	\$7.95
SPIDER	SOFTSHELL CRAB, AVOCADO, SPROUTS	\$11.95
SPICY-HAMA	YELLOWTAIL, SPICY SAUCE	\$7.95
SAKE	SALMON, GREEN ONION	\$7.95
UNAGI	EEL, CUCUMBER, AVOCADO	\$7.95
KAPPA	CUCUMBER, SESAME SEEDS	\$5.95
VEGGIE	FRESH VEGETABLES (SOY PAPER AVAIL.)	\$6.95
SALMON SKIN	CUCUMBER, SPROUTS, GOBO	\$6.95
SPICY SCALLOP	CUCUMBER, SPROUTS, SPICY SAUCE	\$10.95

SPECIAL MAKI-SUSHI

SEOUL ROLL	\$14.95
AHI AND ALBACORE TUNA, ROLLED WITH AVOCADO AND SRIRACHA, TEMPURA FRIED	
RAINBOW	\$16.95
CALIFORNIA ROLL, TOPPED WITH A SELECTION OF OUR FRESHEST FISH	
JUPITER ACCESS	\$16.95
TEMPURA SHRIMP AND LEMON ZEST, ROLLED INSIDE-OUT AND TOPPED WITH YELLOWTAIL AND ALBACORE. FINISHED WITH A SPICY PONZU SAUCE	
SNOW-SHED ROLL	\$16.95
SPICY TUNA, CUCUMBER, GOBO, KAIWARE SPROUTS, TOPPED WITH ESCOLAR, TOBIKO, SRIRACHA	
MILLIPEDE	\$16.95
TEMPURA SHRIMP AND SPICY TUNA TARTARE, ROLLED INSIDE-OUT AND TOPPED WITH AVOCADO, EEL SAUCE AND TOBIKO	
LUXURY	\$15.95
TEMPURA SHRIMP, MAGURO, AVOCADO, KAIWARE SPROUTS AND SHISO LEAF. BAKED WITH SPICY MAYO, FINISHED WITH TOBIKO AND SCALLIONS	
ACE ROLL	\$16.95
ATLANTIC SALMON, CUCUMBER, AVOCADO, TOPPED WITH YELLOWTAIL TARTARE	
THE CHO	\$14.95
TEMPURA YAM, AHI TUNA, AVOCADO, CILANTRO, SPICY MAYO, TOPPED WITH TOBIKO	
WISH-ROLL	\$16.95
SPICY SHRIMP TEMPURA, CUCUMBER, MANGO, TOPPED WITH CRAB, TUNA, TRUFFEL OIL, SCALLIONS AND TOBIKO	
NEW DRAGON	\$16.95
SOFT SHELL CRAB, LEMON, SRIRACHA, CUCUMBER, AND SPICY MAYO, TOPPED WITH SPICY TUNA TARTARE	
84060	\$13.95
TEMPURA SHRIMP, SNOW CRAB, MANGO, SPRING GREENS, WRAPPED IN SOY PAPER AND TOPPED WITH EEL SAUCE	

FOR SPLIT CHECKS AND PARTIES OF SIX OR MORE, AN 18-PERCENT GRATUITY MAY AUTOMATICALLY BE ADDED TO FINAL BILL.

CONSUMER ADVISORY:
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.