

check out our specials
menu for new items!



updated february 2018

beer

GF **downeast**
unfiltered craft cider
massachusetts | 5.0 - 6.5%
abv | original, cranberry,
and seasonal flavors!
12 oz 5.00

geaghan's captain
kool ipa
maine | 7.2% abv
12 oz 5.00

geaghan's presque
isle honey blonde ale
maine | 5.25% abv
12 oz 5.00

heineken
holland | 5% abv
12 oz 5.00

hitachino nest
ginger brew
japan | 8%
11.2 oz 9.00

hitachino nest white
ale
japan | 5.5% abv
11.2 oz 9.00

kirin ichiban
japan | 5% abv
12 oz 5.00

lion stout
sri lanka | 8.8% abv
11.2 oz 5.00

lucky buddha
china | 4.8% abv
11.2 oz 5.00

sapporo
wisconsin | 4.9% abv
12 oz 5.00 22 oz 8.50

shock top
missouri | 5.2% abv
12 oz 5.00

sake

served hot or chilled

house sake
california | 16% abv
small 5.00 large 10.00 bottle 20.00

moonstone asian pear
oregon | 12% abv
small 9.00 large 15.00 bottle 35.00

momokawa diamond
oregon | 14.8% abv
small 9.00 large 15.00 bottle 35.00

momokawa pearl
oregon | 18% abv
small 9.00 large 15.00 bottle 35.00

momokawa silver
oregon | 14.8% abv
small 9.00 large 15.00 bottle 35.00

hakutsuru superior junmai
japan | 14.5% abv
300 ml 16.95

sayuri nigori sake
japan | 12.5% abv
300 ml 16.95

white wine

ozwell chardonnay
australia | 13% abv
glass 8.00 bottle 30.00

riff pinot grigio
italy | 12.5% abv
glass 8.00 bottle 30.00

choya umeshu
plum wine
japan | 14.6% abv
glass 8.00 bottle 30.00

pacific rim riesling
washington | 11.5% abv
glass 8.00 bottle 30.00

kim crawford
sauvignon blanc
new zealand | 13% abv
glass 8.00 bottle 30.00

red wine

sold only by the glass!

house cabernet
sauvignon
chile | 12.5% abv
glass 7.00

house merlot
california | 13.5% abv
glass 7.00

house pinot noir
california | 13% abv
glass 7.00

soft drinks

soda
pepsi, diet pepsi,
mountain dew, sierra mist,
dr. pepper, ginger ale,
root beer **20 oz 3.00**

pure leaf tea
sweetened w/ lemon,
peach, raspberry,
unsweetened green tea
18.5 oz 3.00

ocean spray juice
apple, orange, and
cranberry
15.2 oz 2.50

ramune japanese
marble soda
original, melon, orange,
strawberry - ask about
other flavors! **3.00**

shirley temple 3.50

bottled water
20 oz 2.50

schweppes sparkling
seltzer water
original and lemon-lime
20 oz 3.00

bubble tea
flavors subject to change
based on seasonality and
availability
with boba 5.00
without boba 4.50
with jelly 5.00



*customary gratuity may be applied to parties of 5 or more
*all relevant taxes will be applied to your bill

appetizers from the kitchen

VG **veg egg rolls**
veggies with cellophane "glass" noodles in egg roll wrapper, fried and served with sweet chili sauce **4.75**

pork egg rolls **6.25**
ground pork, veggies, cellophane "glass" noodles, fried and served with fish sauce

VG **edamame** **4.75**
lightly salted green soybeans

shumai
shrimp dumplings, served with sp mustard **fried or steamed 5.50**

gyoza
pork dumplings, served with dipping sauce **fried or steamed 6.00**

VG **tempura app**
battered and fried, served with tempura sauce **shrimp only, veggie only, shrimp & veggie 7.25**

soft shell crab app
lightly battered and fried, served with spicy ponzu sauce **8.95**

tatsuta-age **6.95**
fried chicken nuggets, served with sweet chili sauce

calamari **9.50**
fried squid tossed with mixed veggies and spiced chili blend

jicama rolls **5.25**
jicama root, carrots, shrimp tempura, basil, wrapped in rice paper, served with sp hoisin sauce

spring rolls **5.25**
rice noodles with shrimp, mixed veggies wrapped in rice paper, served with sp hoisin sauce

VG **scallion pancake**
hokkaiyaki: broiled scallops, crab, onions, scallions, with japanese mayo on top
veggie: veggies with japanese mayo on top
choice of hokkaiyaki or veggie 11.95

RAW **beef tataki**
sliced, seared beef over onions, served in spicy ponzu sauce **8.50**

hamachi kama
broiled yellowtail fish collar, served with spicy ponzu sauce **13.95**

VG **tsukemono** **5.50**
assorted pickled radish and cucumbers

VG **veg fresh rolls**
spring roll with cabbage, carrots, rice vermicelli noodles, served with sweet chili sauce **3.75**

VG **tofu nuggets**
tofu mixed with veggies, fried and served with sweet chili sauce **6.50**

VG **GF** **agedashi**
tofu fried tofu in tempura sauce with bonito fish flakes **6.95**

crab rangoon app
crab, scallions, cream cheese wrapped in crispy wonton wrapper, served with sweet chili sauce **5.25**

negima slices of meat rolled with scallions, pan-fried and simmered in teriyaki sauce
choice of chicken or beef 6.95

satay meat on a skewer, served with house sesame sauce
choice of chicken or beef 6.95

appetizers from the sushi bar

RAW **sushi app** **8.50**
1 pc white fish, tuna, salmon, and yellowtail

RAW **sashimi app** **9.50**
2 pcs tuna, 3 pcs salmon

RAW **tuna tataki** sliced seared tuna over shredded daikon, served in ponzu sauce **10.50**

naruto crabstick, avocado, scallions, wrapped in cucumber skin, served in lightly sweetened vinegar **8.95**

salads

VG **GF** **side house salad**
served with our homemade ginger dressing **2.50**

cold squid salad
marinated cooked squid over cucumbers **7.25**

RAW **sp tuna avocado salad**
seared tuna, avocado, scallions, tobiko, tempura batter bits, sp japanese mayo **12.95**

RAW **sp tuna mango salad** seared tuna, cucumber, scallions, mango, mixed greens, tobiko, crabstick, sp japanese mayo **13.95**

crabstick and cucumber salad
served in lightly sweetened vinegar **5.00**

VG **GF** **seaweed salad**
wakame seaweed and cucumber, served in lightly sweetened vinegar **5.00**

vietnamese chicken salad
shredded cabbage, carrots, chicken with fish sauce **9.25**

daikon salad
crabstick, tako, shredded daikon in sp ponzu sauce **11.95**

soups

GF **side miso soup** wakame seaweed, tofu, scallions in bonito fish broth **2.50**

tom yum soup sp, sweet, sour thai soup with chicken, shrimp, mushrooms, basil **4.50**

tom kha gai thai coconut soup with chicken, herbs and spices, citrus **4.50**

tuna soup seasoned tuna, stir-fried with onions over lettuce with tempura sauce **5.50**

noodle soup bowls

served with house salad

gluten allergy? ask about substituting rice noodles!

VG tempura with noodle
broth with noodles (choice of udon or soba)
shrimp only 13.95
veg only 12.50
shrimp & veg 13.95

nabeyaki udon 15.95
broth with udon noodles with fish cake, chicken, clam, egg, tofu, mixed veg, 2 pcs shrimp tempura

rice dishes

served with miso soup and house salad

VG currydon
red and yellow curry with mixed veggies, choice of meat, and white rice
chicken 12.95 beef 13.95
veggie 11.95

katsudon choice of meat, breaded and sauteed with egg, mixed veggies in tempura sauce, served over white rice
chicken or pork 11.95

classical dishes

served with miso soup and house salad

katsu
breaded, served with egg noodles, plum sauce
pork or chicken 12.95
seafood 16.95

teriyaki pan-fried, simmered in teriyaki sauce, served with egg noodles, mixed veggies
chicken 13.95 beef 14.95
salmon 15.95

tempura
battered and fried, served with tempura sauce, side of white rice
veggie 14.50
shrimp & veggie 15.95
shrimp 15.95

pho 12.95
rice noodles in beef broth (vietnamese-style herbs and spices) with sliced beef, served with basil, bean sprouts

ramen 12.50
soy sauce-based broth with ramen noodles, scallions, bamboo shoots, boiled egg, roasted pork

unagidon 16.95
broiled freshwater eel, served with tsukemono and white rice
sub anago (saltwater eel) add 1.00

VG GF fried rice stir-fried with mixed veggies, served with a fried egg (for GF option, ask about tamari soy sauce!)
chicken 12.95
shrimp 13.95
chicken & shrimp 14.95
veggie 10.95

akai spicy
stir-fried with mixed veggies in prik pao sauce, side of white rice
chicken 13.50 beef 14.50

cold soba 8.50
soba noodles, served chilled with tempura sauce, ginger, scallion, japanese spices (only comes with a house salad)

yaki noodles stir-fried with noodles, shrimp, chicken, mixed veggies
choice of udon, soba, or egg noodles 13.95

from the lunch menu

available only during lunch hours

katsudon lunch
breaded cutlets, sauteed with egg, veggies in tempura sauce, served over white rice, with a miso soup and house salad
choice of chicken or pork 11.95

unagidon lunch
broiled freshwater eel, served with tsukemono, white rice, a miso soup and house salad **12.95**
sub anago (saltwater eel) add 1.00

tempura lunch
battered & fried, served with tempura sauce, white rice, miso soup, and house salad
veggie 9.50
shrimp & veggie 10.95
shrimp 10.95

teriyaki lunch pan-fried, simmered in teriyaki sauce, served with veggies, white rice, miso soup, and house salad
choice of chicken, beef, or salmon 11.95

yasai itame lunch
mixed veggies, stir-fried with oil, served with white rice, a miso soup, and house salad **10.95**

akai spicy lunch
stir-fried with veggies in prik pao sauce, served with white rice, a miso soup, and house salad
chicken 9.95 beef 10.95

katsu lunch breaded, served with plum sauce, white rice, a miso soup, and house salad
choice of chicken or pork 9.95

nabeyaki udon lunch broth with udon noodles with fish cake, chicken, clam, egg, tofu, mixed veg, 2 pcs shrimp tempura, served with a house salad **11.95**

yaki noodle lunch
stir fried with noodles, shrimp, chicken, veggies, served with a miso soup and house salad
choice of udon, soba, or egg noodles 10.95

cold soba lunch
soba noodles, served chilled with tempura sauce, ginger, scallion, japanese spices, served with a house salad **7.95**

tempura lunch with noodles
broth with noodles, shrimp & veg tempura, served with a house salad
choice of udon or soba 10.95

lunch bento
items change daily - includes white rice, miso soup, house salad, fresh fruit! **11.50**

RAW sushi bar lunch special 12.95
4 pcs nigiri, 3 pcs salmon sashimi, salmon tempura maki, served with a miso soup and house salad

RAW sushi lunch 11.95
5 pcs nigiri, alaska maki, served with a miso soup and house salad

RAW sashimi lunch 11.95
7 pcs sashimi, served with white rice, miso soup, and house salad

VG veggie maki set lunch shiitake tempura maki, avocado maki, cucumber maki, served with a miso soup and house salad **9.95**

*substitute any side of white rice that comes with an entree with brown rice instead! just add 1.00

*discounts available for students/faculty, senior citizens, and military veterans

side dishes & add-ons

white rice
2.00

brown rice
2.50

sushi rice
2.50

egg noodles
4.00

add tofu
2.00

add avocado
2.00

add mango 2.00

veggie dishes

served with miso soup and house salad

VG GF yasai itame mixed veggies, stir-fried with oil, served with a side of white rice **11.95**

specialty dishes

served with miso soup and house salad

🔥 lo luk

marinated beef, stir-fried and served with citrus & pepper sauce, and side of white rice **16.95**

yakiniku stir-fry stir-fried with mixed veggies in ginger sauce, served with side of white rice
chicken 13.95
shrimp 16.95 **veggie 11.95**

seafood noodles
stir fried noodles with shrimp, scallop, white fish, mixed veggies in plum sauce
choice of udon or egg noodles 16.95

GF 🔥 pad thai stir-fried rice noodles with chicken, shrimp, egg, mixed veggies **13.95**

crispy almond chicken sp chicken cutlets with pineapple, almonds, sesame seeds, served with white rice **9.50**

🔥 singapore noodles
rice vermicelli noodles, stir fried with chicken, shrimp, egg, mixed veggies, curry powder **13.95**

yoshi dinner bento box | 13.95

served with miso soup, house salad, white rice, fresh fruits!
choose two of the following sides

beef negima

katsu
chicken or pork

teriyaki
chicken or salmon

tempura
choice of shrimp only, veggie only, or shrimp & veggie

tatsuta-age

california maki

sunset maki

shrimp temp maki

RAW sushi
1 pc tuna, salmon, white fish

RAW sashimi
2 pcs tuna, 3 pcs salmon

yasai itame
mixed veggies

tofu nuggets

shiitake temp maki

dishes from the sushi bar

served with miso soup and house salad
assorted nigiri & sashimi chosen by sushi chef!

RAW sushi regular
6 pcs nigiri, california maki, tekka & cucumber maki **16.95**

RAW sushi special
8 pcs nigiri, california maki, shiitake tempura maki **19.95**

RAW sushi deluxe
8 pcs nigiri, manhattan maki, spicy tekka maki **21.95**

RAW sashimi regular
2 pcs tuna, white fish, salmon, yellowtail, mackerel, served with white rice **16.95**

RAW sashimi special
2 pcs tuna, white fish, octopus, salmon, yellowtail, mackerel, served with white rice **19.95**

RAW sashimi deluxe
3 pcs yellowtail, tuna, white fish, octopus, salmon, served with white rice **21.95**

RAW chirashi
assorted seafood and veggies, with tamago, served over sushi rice **17.95**

RAW maki combo
california maki, tekka maki, shiitake tempura maki **14.95**

RAW tekkadon
sliced tuna over sushi rice **17.95**
sub salmon
no extra charge!

veggie maki set
shiitake tempura maki, avocado maki, sunset maki **10.95**

RAW true love for 2
16 pcs nigiri, california maki, spicy sake maki **31.95**
comes with an additional miso soup and house salad

RAW yoshi boat cruise
21 pcs nigiri and sashimi, cucumber maki **33.50**
comes with an additional miso soup and house salad

veggie makimono

instead of tempura batter, ask about steamed veggies!

avocado maki 4.25

kappa maki
cucumber **3.95**

oshinko maki
pickled radish **3.95**

salad maki
lettuce, avocado, cucumber **3.95**

sunset maki sweet potato, tempura battered and fried **3.95**

shiitake tempura maki
shiitake mushroom, tempura battered and fried **3.95**

yasai maki
seaweed salad mix with cucumber **3.95**

asparagus tempura maki
asparagus, tempura battered and fried **3.95**

***we cook all our dishes in or with soybean oil**
***ask about gluten-free (tamari) and low sodium soy sauce!**

sushi

nigiri and sashimi
add quail egg \$1.00

anago saltwater eel
nigiri **5.50** sashimi **6.50**

ebi cooked shrimp
nigiri **4.00** sashimi **5.00**

hamachi
yellowtail
nigiri **4.50** sashimi **5.50**

hokkigai surf clam
nigiri **4.00** sashimi **5.00**

super white
tuna escolar (snake
mackerel)
nigiri **4.50** sashimi **5.50**

hotate scallop
nigiri **5.50** sashimi **6.50**

ika squid
nigiri **4.50** sashimi **5.50**

ikura salmon roe
nigiri **4.95** sashimi **5.95**

inari sweet tofu
nigiri **3.50** sashimi **4.50**

kani snow crab
nigiri **5.50** sashimi **6.50**

kanikama
imitation crabstick (made
from polyp fish, but does
contains traces of
shellfish!)
nigiri **4.00** sashimi **5.00**

maguro
yellowfin tuna
nigiri **4.50** sashimi **5.50**

nigiri | two pcs of fish over rice

sashimi | three pcs of fish

saba mackerel
nigiri **4.00** sashimi **5.00**

sake
Atlantic salmon
nigiri **4.50** sashimi **5.50**

kunsei sake salmon
sustainably raised and
smoked in Scotland
nigiri **5.00** sashimi **6.00**

branzino
european sea bass - has a
delicate, white flesh, and
mild, sweet flavor
nigiri **6.95** sashimi **7.95**

tako octopus
nigiri **4.50** sashimi **5.50**

tamago sweet egg
nigiri **4.00** sashimi **5.00**

tobiko
flying fish roe
nigiri **4.50** sashimi **5.50**

unagi freshwater eel
nigiri **5.00** sashimi **6.00**

uni
sea urchin | seasonal item!
nigiri **7.50** sashimi **8.50**

cherrystone
(topneck) clams
nigiri **4.50** sashimi **5.50**

oysters
nigiri **6.50** sashimi **7.50**



makimono

rolls with seaweed on outside

kani tempura maki
crabstick tempura **4.75**

negihama maki
yellowtail, scallions **4.95**

negima maki
tuna, scallions **4.95**

sake maki
salmon **4.95**

tekka maki
tuna **4.95**

spicy tuna maki tuna, scallions,
tempura batter bits, sp
japanese mayo **5.25**

spicy salmon maki
salmon, scallions,
tempura batter bits, sp
japanese mayo **5.25**

makimono

rolls with seaweed on inside

alaska maki cooked
salmon, avocado,
cucumber **5.50**

alligator maki
shrimp tempura, eel,
tobiko, avocado **9.95**

blt maki
yellowtail, tempura batter
bits, tobiko, avocado **7.25**

california maki
kanikama, avocado,
cucumber **4.25**

caterpillar maki
eel, tobiko,
cucumber, avocado **9.95**

manhattan maki
california maki
topped with tobiko **5.95**

philadelphia maki raw salmon,
avocado, cucumber,
cream cheese **5.95**

sakekawa maki
crispy salmon skin,
cucumber, avocado **4.50**

shrimp tempura maki shrimp battered
and fried, drizzled with eel
sauce **5.50**

kunsei sake maki
smoked salmon,
cucumber **5.50**

unakyu maki eel,
cucumber **5.25**

unavo maki eel,
avocado **5.25**

maki(mono) | seaweed and rice roll,
cut into bite-sized pieces



temaki (or handroll) | uncut seaweed
and rice rolled into a cone



futo makimono

thick, larger 4 pcs

RAW **b52 maki** white fish tempura, kanikama, cucumber, avocado, tobiko, spring mix **9.50**

maine maki lobster, kanikama, japanese mayo, spring mix **8.95**

salmon tempura maki salmon tempura, avocado, cucumber, scallions, kanikama **7.50**

soft shell crab maki soft shell crab, tempura battered and fried **7.95**

RAW **spider maki** soft shell crab tempura, spring mix, cucumber, avocado, tobiko **11.95**

yoshi futo maki kanikama, tamago, mixed veggies **5.50**

signature makimono

uchi maki 5.50
sp cooked yellowtail, asparagus

bangor maki
scallops, kanikama, then fried, drizzled with wasabi mayo **8.95**

bar harbor maki 8.95
eel, hokkaiyaki, sp japanese mayo, tempura batter bits

RAW **bethany maki**
sp tuna, jalapeno tempura, kanikama, drizzled with sp japanese may **10.95**

boston maki 6.50
spring mix, lettuce, cucumber, carrots, avocado, ebi

crab rangoon maki
kanikama, cream cheese, scallions, onions, mushrooms, then fried **8.95**

dragon maki
shrimp tempura, topped with avocado **6.95**

RAW **fancy maki**
sp tuna, avocado, tobiko, topped with eel, sp Japanese mayo, scallions, drizzled with eel sauce **11.95**

hokkaiyaki maki
shrimp tempura roll, topped with scallions, onions, mushrooms, japanese mayo, scallops, then broiled **12.95**

RAW **honolulu maki** 7.50
sp tuna, tobiko, mango

RAW **keko maki**
asparagus tempura, crispy salmon skin, topped with raw salmon and sp caper relish sauce **11.95**

RAW **lady maki** 9.50
eel, cream cheese tempura, tobiko, scallions, tempura batter bits

RAW **lover maki**
shrimp tempura roll, topped with scallops, rainbow tobiko, sp japanese mayo **10.95**

masa maki
asparagus, kanikama, white fish tempura, sweet miso sauce, topped with wasabi mayo **10.95**

mexican maki
shrimp tempura roll with avocado, then fried and topped with jalapeno sauce **9.75**

RAW **morri maki**
shrimp tempura roll, topped with salmon, sp japanese mayo, tobiko, basil **11.95**

RAW **rayman maki** 9.95
kanikama tempura roll, topped with sp tuna

snow crab maki
snow crab roll with cucumber, avocado, topped with crunchy noodles, drizzled with eel sauce **7.95**

sweet miso maki
tamago, ebi, basil, sp japanese mayo and sweet miso sauce **9.95**

RAW **yoshi rainbow maki** california roll, topped with raw tuna, salmon, white fish, avocado **9.95**

RAW **yoshi tuna maki** california roll, topped with raw tuna **9.95**

RAW **yoshi salmon maki** california roll, topped with raw salmon **9.95**

RAW **yoshi white fish maki** california roll, topped with raw white fish **9.95**

RAW **yoshi scallop maki** california roll, topped with raw scallops **9.95**

desserts

fried bananas 3.00
add ice cream 2.50

tempura cheesecake 5.00
add ice cream 2.50

fried oreos 4.75
add ice cream 2.50

fried mangos 4.50
add ice cream 2.50

momoko cheesecake
yuzu or mango coconut flavors! **6.50**
add ice cream 2.50

ice cream
vanilla, green tea, ginger, mango, coconut, red bean flavors! **4.50**

fried ice cream
vanilla or green tea flavors! **5.00**

mochi ice cream
strawberry, green tea, red bean, mango flavors! **5.50**

***we accept all major credit cards (visa mastercard amex discover), cash, and gift cards as forms of payment**
***please, no personal checks**
***not responsible for lost or stolen items**