



SUSHI YASUDA

LUNCH AND DINING MENU

MONDAY THROUGH FRIDAY, NOON TO 2:00 AND 5:00 TO 11:00 P.M. SATURDAY, 5:00 TO 11:00 P.M.

— THE LAST ORDER MUST BE IN BY 1:15 P.M. FOR LUNCH, AND 10:15 P.M. FOR DINNER

CLOSED ON SUNDAYS AND ALL NATIONAL HOLIDAYS

To further support our service staff, gratuities are now accepted.

Soup

ara jiru	6.75
Shinshu <i>miso</i> with bone stock	
aka miso	10.25
red <i>miso</i> with <i>nameko</i> mushrooms or <i>asari</i> clams	

Appetizer

oshitashi	8.00
boiled spinach with shaved dried bonito	
edamame	9.75
boiled green soybeans	
hijiki	8.75
cooked <i>hijiki</i> seaweed	
umi budou	12.00
okinawan seaweed, known as green caviar, in a delicate <i>ponzu</i> vinaigrette	
sansai ni	9.75
cooked mountain vegetable	
morokyu	14.50
fresh cucumber with traditional soybean paste chicken <i>miso</i> (prepared with garlic and sesame)	
chawan mushi	14.50
steamed egg custard with shrimp, shiitake mushroom, and ginkgo nuts	
striped bass oroshi-ni	12.00
flash fried striped-bass with grated radish sauce	
chilean sea bass dai-ginjo kasuzuke	23.50
grilled sea bass marinated in <i>sake</i> reduction	
salmon	17.00
grilled with <i>teriyaki</i> sauce or salt	
chilean sea bass	21.50
grilled with <i>teriyaki</i> sauce or salt	
ebi matcha-age	15.50
3 pieces of flash fried prawns with green tea powder	
maguro tatsuta-age	19.25
flash fried tuna	
ankou kara-age	18.00
flash fried monkfish	

Salad

kaisou	11.50
<i>ugo</i> , <i>tokasa</i> and <i>wakame</i> varieties of seaweed with sesame dressing	
oshinko	10.00
Japanese pickled vegetables	
salad	11.50
greens and dried baby <i>jako</i> sardine with ginger dressing	

Lunch

sushi toku	52.50
10 pieces and 1 roll selected by the chef	

Main Course

omakase*	mp
selected by the chef	(charged per piece)
presented with a meal of <i>sushi</i> , and <i>sashimi</i> if you wish —please tell us any preferences and/or restrictions you may have	
omakase 15*	170.00
selected by the chef	
presented with 15 pieces of <i>sushi</i> (no <i>sashimi</i>) and a half roll —please tell us of any restrictions you may have	
omakase 12* (available dinner only)	130.00
selected by the chef	
presented with 12 pieces of <i>sushi</i> (no <i>sashimi</i>) —please tell us of any restrictions you may have	
okonomi*	see a la carte menu
you select order <i>sushi</i> and/or <i>sashimi</i> according to your own preferences	

*In keeping with pure *sushi* tradition, SUSHI YASUDA will serve only our special house *shoyu* (soy sauce) with *sushi* and *sashimi*.

*Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.



SUSHI YASUDA

Beer

<i>Asahi draught</i> (16 oz)	8.75
<i>Sapporo Reserve</i> (12 oz)	7.75
<i>Kirin Light</i> (12 oz)	7.75

Shochu

<i>Issho</i> (Kagoshima)	13.00
Distilled by pot still, fermented at very low temperature using Barvarian Hefeweizen Yeast makes this <i>shochu</i> a clear savory flavor	

Umeshu (Plum Wine)

<i>Kagatsuru Umeshu</i> (Ishikawa) (4 oz)	17.00
A great balance of refreshing flavor, the sourness of plum, and the <i>umami</i> of rice	

White Wine by the glass and bottle

	glass	bottle
<i>Vermentino</i>	21.00	84.00
<i>Peyrassol 2022 (Provance, France)</i>		
Delightful with wonderful floral characters, alongside honey and fresh herbaceous notes		
<i>Coteaux du Giennois</i>	18.00	72.00
<i>Jean-Marie Berthier 2022 (Loire Valley, France)</i>		
Giennois white is a fresh and fruity wine with floral aromas, and notes of white fruits such as quince and pear		
<i>Albariño</i>	18.00	72.00
<i>Pazo Das Bruxas 2022 (Rías Baixas, Spain)</i>		
Seductive floral (honeysuckle) and fruit (lemon rind, tangerine) aromas. Exquisitely elegant, fragrant fruit persistence. Long and intense.		
<i>Riesling</i>	19.00	76.00
<i>Dr. Burklin-Wolf Wackenheim 2022 (Pfalz, Germany)</i>		
Certified organic-a fresh and linear Riesling with precise acidity that transports the wine to a stimulating, savory, and grippy finish		
<i>Pouilly Fuisse En Bertillonne</i>	145.00	
<i>Domaine Du Roc des Boutires 2020 (Burgundy, France)</i>		
Chardonnay		
Fuller in the mouth, more power and intensity to the fruit but no loss of freshness		
<i>Chateauneuf du Pape Blanc</i>	155.00	
<i>Domaine de Beurenard 2022 (Rhône Valley, France)</i>		
Clairette, Grenache Blanc, Bourboulenc, Roussanne		
Pear and stone fruits aromas with jasmine and roasted almonds notes		

Warm Sake

6 oz carafe

<i>Naraman</i> (Fukushima)	16.00
Layers of enticing aroma like a mellow melon	
<i>Hakkaisan</i> (Niigata)	17.00
Light touch, smooth with a clean finish	

Artisanal Cold Sake

6 oz carafe

junmai

<i>Naraman</i> (Fukushima)	16.00
Layers of enticing aroma like a mellow melon	
<i>Hakkaisan</i> (Niigata)	17.00
Light touch, smooth with a clean finish	
<i>Kid</i> (Wakayama)	18.00
A soft mouth feel with a well balanced acidity and the gentle <i>umami</i>	

ginjo

<i>Senkin Snowman</i> (Tochigi)	22.00
Open with soft peach and mango aromas, this unfiltered <i>sake's</i> tart and juicy sweetness finish clean, dry, and sharp.	
<i>Oze Omachi</i> (Gunma)	20.00
Omachi rice lends more defined and complex flavor characteristics to the <i>Sake</i> and adds more of an earthy quality.	
<i>Hakurakusei</i> (Miyagi)	19.00
“Ultimate meal-time <i>sake</i> ” clean and zippy and remarkably food friendly	

daiginjo

<i>Dassai 39</i> (Yamaguchi)	32.00
Great aroma of white flower, silky touch with a gentle finish	
<i>Bijofu</i> (Kochi)	30.00
Remarkable clarity, with a soft approach, light, spritzzy citrus finish	
<i>Ikina Onna</i> (Ishikawa)	31.00
Green apple, sweet nuts and honeydew aromas. Smooth, clean, lively and refreshing finish.	
<i>Hakuro Suishu</i> (Yamagata)	34.00
Light and clean. Notes of honeydew and green apple. Dry finish.	



SUSHI YASUDA

Premium Sake by the bottle

	720 ml
Akabu (Iwate)	185.00
Gin Ginga Rice Aromas of freshly bloomed flowers and ripe green melon. Subdued acidity, sweetness and smooth <i>umami</i> work in harmony. Pasteurized only once to keep its freshness.	
Iso Jiman (Shizuoka)	195.00
Yamada Nishiki Rice Swirling with complex aromas of strawberry blossoms and anisette, the <i>sake</i> contains shades of Asian pear, guava, and melon. Grade A Yamada Nishiki from Hyogo milled to 50%.	
Kokuryu Ryu (Fukui)	215.00
Yamada Nishiki Rice The soft water of Fukui, combined with the robust Kokuryu brewing style, produces a <i>sake</i> that is well-rounded, gently aromatic and surprisingly incentive.	
Hitakami Nakadori (Miyagi)	235.00
Yamada Nishiki Rice Broad and round entrance with impactful acidity. Intense juicy ripe fruits expand in the mid-palate, balanced by vibrant and firm acids.	
Kuheiji Takou 2019 (Aichi)	275.00
Yamada Nishiki Rice The appearance is a beautiful silvery sparkling liquid, accompanied by rich aromas of white peaches, followed by the refreshing flavor of lemon verbena. The smooth and pleasant acidity is soft and spreads abundantly in the mouth, and the bitterness, accompanied by <i>umami</i> , adds depth and elegance to the taste.	
Urakasumi M (Miyagi)	300.00
Yamada Nishiki Rice Aroma of apple, layered of honeydew, strawberry. Bold yet light touch and mid-bodied with a complex clean finish.	
Katsuyama Akatsuki (Miyagi)	425.00
Yamada Nishiki Rice The softly rich fragrance and plump, full-bodied taste are enjoyed with extreme clarity. Combining a high level of perfection with a delicate balance of flavors and aromas.	
Muryozan 30 (Wakayama)	950.00
Yamada Nishiki Rice Using Grade A Yamada Nishiki from Hyogo and a milling rate of 30%, this rice requires a very sophisticated and delicate technique for every step in the brewing process. Heiwa Shuzo puts forth every ounce of energy to brew this <i>sake</i> to be the most beautiful. Muryozan 30 is elegant, soft, and smooth.	

Japanese Premium Whisky

	2 oz
Eigashima (Akashi, Hyogo)	
Akashi	single malt 25.00
40% ALC Old sherry butt, notes of cacao butter with sugar cane, a hint of herbs and woody finish	
Mars Shinshu Distillery (Komagatake, Nagano)	
Iwai Tradition	blended 21.00
40% ALC Soft and layered, blended in bourbon, sherry and wine casks. Gentle peat notes and flavor of cherry, honey, and toffee with beautiful ginger spice.	
Komagatake 2022	single malt 43.00
50% ALC Aged in a combination of ex-bourbon and ex-sherry American oak sitting in the shadow of Mt. Komagatake—the largest peak in the Kiso Mountain Range. Prunes, honey, vanilla, and tropical fruits mark the nose and blend into a palate of sweet oranges, green melon, and dusty cocoa powder. The finish is long and smooth with notes of vanilla and persimmon.	
Komagatake Tsunuki Peated	single malt 49.00
50% ALC Distilled in 2016 and 2017 and bottled in 2020. Aging for four years in ex-bourbon and a small amount of ex-sherry casks. A nose of smoked maple syrup and dried apricot preps the palate for prominent peat and a note of sandalwood. The drying finish confidently displays browned butter and stemmy herbs.	
Ichiro's Malt (Chichibu, Saitama)	
Ichiro's Malt & Grain	blended 25.00
46.5% ALC This blend is comprised of whiskies from distilleries in the “Big 5”—Scotland, England, Ireland and the U.S., also including Ichiro Akuto's young malt and grain. Clean with notes of fruit on the nose. The palate has notes of apricot, peach, vanilla, citrus, malt, roasted nuts, and pepper. The finish is full of oak.	