



BAR YOSHI SUSHI

AVOCADO ROLL	18	NANTUCKET TUNA ROLL	20
SHRIMP, AVOCADO AND CUCUMBER ROLL ^g	20	<i>avocado + scallion</i>	
YELLOWTAIL SCALLION ROLL	20	NANTUCKET SALMON ROLL	20
		<i>avocado + scallion</i>	
SPICY TUNA AND SCALLION ROLL ^e	20	DYNAMITE ROLL	20
EEL AND AVOCADO ROLL ^g	20	<i>salmon + tuna + avocado + cucumber</i>	
TEMPURA SHRIMP AND AVOCADO ROLL ^g	20	SWEET POTATO ROLL ^g	18
		<i>avocado + eel sauce</i>	
THREE PIECE SASHIMI	20	VEGETABLE ROLL	18
		<i>avocado + burdock + cucumber</i>	
TWO PIECE NIGIRI SUSHI	20	ICHIBAN ROLL ^{g e}	28
CALIFORNIA ROLL	20	<i>shrimp tempura + avocado + spicy tuna + spicy mayo + eel sauce</i>	
<i>lump crabmeat + avocado + cucumber</i>		RAINBOW ROLL	28
		<i>lump crabmeat + avocado + cucumber + yellow tail + shrimp + salmon</i>	

SMALL PLATES

EDAMAME <i>with Maldon Sea Salt</i>	14
CRAB RANGOONS ^{g s}	16
STEAMED PORK DUMPLINGS ^g	16
VEGETABLE SPRING ROLLS ^g	16

POKE · 34

*your choice of protein over your choice of base + cucumber
avocado wakame + cilantro + scallions + fried maui onions
edamame + pickled onions and jalapenos + finished with sesame
ginger dressing g*

CHOOSE A PROTEIN:
tuna · salmon · shrimp tempura · chicken teriyaki · tofu

CHOOSE A BASE:
sushi rice · brown rice · lettuce

SOUP AND NOODLES

TOKYO RAMEN WITH VEGETABLES ^g	30
<i>choose : tofu · shrimp · chicken · beef</i>	

BAR YOSHI PLATES

PIGGY RICE ^g	28
<i>pork fried rice + vegetables + black garlic soy</i>	
FIRE GLAZED RIBS ^g	30
<i>garlic teriyaki + sesame seeds</i>	
SCALLION PANCAKE ^{g f}	30
<i>dill crème + red onion + smoked salmon + caviar</i>	
WAGYU BEEF BURGER BAO · 2 BUNS PER ORDER ^{g e}	30
<i>spicy mayo + pickled onions + jalapeño + pico de gallo</i>	
NANTUCKET BAY SCALLOP TACOS ^{g e}	34
<i>flour tortilla + pico di gallo + avocado + spicy mayo</i>	
HONG KONG CALAMARI ^g	30
<i>rhode island calamari fried with asian chili glaze</i>	

CEVICHE

SHRIMP CEVICHE ^s	28
<i>citrus + cilantro + mint + chipotle + cherry tomatoes + red onion cucumber + avocado</i>	
TUNA CEVICHE ^f	28
<i>citrus + coconut milk + cilantro + mint + chipotle + cherry tomato red onion + cucumber + avocado</i>	



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*Our custom built, electric Volkswagen bus can pull up to your home, yard or pool and we
can custom cater sushi, ceviche, raw bar and many appetizers for your next private event.*
www.van-yoshi.com

WE ARE SORRY, WE CANNOT ACCOMMODATE SPECIAL ORDERS OR CUSTOMIZATION - WE MAY BE ABLE TO OMIT ITEMS BASED ON PREFERENCE OR ALLERGY BEFORE PLACING YOUR ORDER,
PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
WE DO OUR BEST TO MAINTAIN PRODUCT BUT SHORTAGES BEYOND OUR CONTROL DO HAPPEN - WE WILL HELP GUIDE THROUGH A SUBSTITUTION
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. THE MOST RECENT FOOD INSPECTION IS AVAILABLE UPON REQUEST.
A SERVICE FEE OF 2% WILL BE APPLIED TO ALL CHECKS

DIETARY NOTATIONS: g=gluten | e=egg | s=shellfish | f=fish | p=peanut

21 Old South Wharf, Nantucket, MA 02554 • 508 228 1801

COCKTAILS • 22

- GERONIMO MARGARITA *Hornitos Blanco Tequila + Cointreau + Cold Pressed Lime + Agave* * **try it spicy!** *
- PAINKILLER `90 *Pusser’s Rum + Coconut + Pineapple + Orange + Nutmeg*
- SEAS & DESIST *Midori + Gray Whale Gin + Lime + Agave*
- ANOTHER SEA WORD *Haku Japanese Craft Vodka + Yuzu + Soda*
- RANCHO RELAXO *Casa Mexico Blanco Tequila + Lime + Mineral Water*

EXTRA PREMIUM COCKTAILS

- SHELL & BONES ESPRESSO MARTINI *Vanilla Vodka + Kahlua + Espresso* 24
- THE SCORPION BOWL *Pusser’s Rum + White Rum + Overproof Rum + Coconut Water + Pineapple + Bubbles* **(serves 2-4 people)** 95

ZERO PROOF • 16

- DESERT RAVEN *Free Spirits Zero Proof Tequila + Lime + Agave + Mango + Togarashi*
- NATURE BOY *Cold Pressed Pineapple + Orange Juices + Coconut + Passionfruit Popping Boba*

WINE BY THE GLASS

SPARKLING	
SUMARROCA, “Gran Reserva,” Brut Nature, Cava, Spain	18
BAILLY LAPIERRE, Crémant de Bourgogne Brut Rosé, France	22
ROSÉ	
PEYRASSOL, Rosé, Côtes de Provence, France	24
FLOWERS, Pinot Noir Rosé, Sonoma, California	26
WHITE	
TORRE ROSAZZA, Pinot Grigio, Friuli, Italy	22
MICHEL DELHOMMEAU, “Cuvée Harmonie,” Muscadet Sèvre-et-Maine, France	20
MANTLERHOF, Grüner Veltliner, Niederösterreich, Austria	19
MOUNT FISHTAIL, “Sur Lie,” Sauvignon Blanc, Marlborough, New Zealand	21
SANDHI, Chardonnay, Central Coast, California	25
RED	
PRESQU’ILE, Pinot Noir, Santa Barbara	20
JUSTIN, Cabernet Sauvignon, Paso Robles, California	22

SAKE

- KIGEN, “Samurai,” Futsushu, 180ml cup 22
- HAKUTSURU, “Chika,” Junmai, 200ml cup 24
- CHIYOMUSABI, “Kitaro,” Junmai Ginjo, 180ml cup 30
- SUIGEI SHUZO, “Drunken Whale,” Tokubetsu Junmai, 4oz pour 16

BEER

- SAPPORO, “Premium Beer,” Lager, Japan, 22oz 18
- NIGHT SHIFT BREWING, “Whirlpool,” Hazy Pale Ale, Everett, MA 12
- CISCO BREWING, “Shark Tracker,” Light Lager, Nantucket, MA 12
- ATHLETIC BREWING, “Upside Dawn,” Non-Alcoholic Golden Ale, Milford, CT 10

WINE BY THE BOTTLE

SPARKLING AND ROSÉ	
SUPERNATURAL, “Super Nat” Sauvignon Blanc, Pétillant Naturel, Hawke’s Bay, New Zealand, NV	86
GELOSO, Brut Rosé, Italy, NV	108
POL ROGER, Blanc de Blancs, Champagne, France, `15	525
BILLECART SALMON, Brut Rosé, Champagne, France, NV	475
PERRIER JOUET, “Belle Epoque,” Brut, Champagne, France, `14	675
DOMAINES OTT, “Château Romassan,” Bandol, France, `23	175
CHÂTEAU D’ESCLANS, “Les Clans,” Provence, France, `23	235
WHITE	
SCHÄFER-FRÖHLICH, Riesling, Nahe, Germany, `21	82
CLAUDE RIFFAULT, Sauvignon Blanc, Sancerre, France, `22	175
LIVIO FELLUGA, Pinot Grigio, Colli Orientali del Friuli, `22	87
CA’ DEI FRATI, Lugana, Italy, `22	88
ERUPTIO, Arinto dos Azores/Verdelho/Terrantez do Pico, Pico, Portugal, `21	125
GRANBAZAN, “Ambre,” Albariño, Rias Baixas, Spain, `22	86
GÉRARD TREMBLAY, Chardonnay, Chablis, France, `22	110
AU BON CLIMAT, “Hildegard,” Pinot Gris/Pinot Blanc/Aligoté, Santa Maria Valley, California, `20	125
LIQUID FARM, “White Hills,” Chardonnay, Santa Rita Hills, California, `21	96
CAKEBREAD, Chardonnay, Napa Valley, California, `21	135
CHÂTEAU MONTELENA, Chardonnay, Napa Valley, California, `20	160
QUIVERA, “Fig Tree Vineyard,” Sauvignon Blanc, Dry Creek, California, `21	96
CHÂTEAU FUISSE, “Tête de Cuvée,” Chardonnay, Pouilly-Fuissé, France, `19	139
FERNAND & LAURANT PILLOT, “Noyers Brets,” Chardonnay, Puligny-Montrachet, `21	315
OLIVIER LEFLAIVE, Chardonnay, Meursault, France, `20	225
YVES CUILLERON, “Le Petit Côte,” Viognier, Condrieu, France, `22	135
RED	
DOMAINE LABRUYERE, Moulin-à-Vent, Beaujolais, France, `20	110
FREEMAN, Pinot Noir, Russian River Valley, `20	175
CERITAS, “Chloe,” Pinot Noir, Sonoma Coast, California, `21	275
RAILSBACK FRÉRES, “Cuvée Speciale,” Grenache, Santa Ynez, `20	98
LA SPINETTA, “Casanova,” Chianti Riserva, `19	125
RIDGE, “Geyserville,” Alexander Valley, California, `21	166
TURLEY, “Juvenile,” Zinfandel, California, `20	120
CLOS DU VAL, Cabernet Sauvignon, Napa, California, `21	185
CHÂTEAU D’AGASSAC, Haut Médoc, Bordeaux, France, `11	108
CHÂTEAU KIRWAN, 3 ^{ieme} Grand Cru Classé, Margaux, Bordeaux, France, `15	275
COLGIN CELLARS, “Jubililation,” Proprietary Cabernet Blend, Napa, California, `19	500
DOMINUS ESTATE, Napa Valley Red Blend, Napa, California, `09	675