

Starter

Yoshi's Signature Platter of the day 28
Our famous appetizer platter,
five kinds of Yoshi's creative daily specials

Osuimono Soup 5
Traditional ichiban dashi broth, organic shiitake mushroom
Green onion, wakame seaweed

Miso Soup 5 GF
House blend umami miso, ichiban dashi stock.
Spinach, Tofu, wakame seaweed.


 Daikon Beer Pickles 5 GF
Daikon radish, pilsner, Japanese karashi mustard

 Edamame 6 GF
Blanched, Japanese sea salt

 Spinach Gomaae 6 GF
House blend sesame-miso sauce

Agedashi Tofu 8
Deep fried tofu in soy-dashi sauce.
grated daikon radish and green onion
Spicy – add\$1, GF = sweet miso

Salad

 Organic Green Salad 9
Shoots mix, renkon chips, soy & organic maple vinaigrette
GF = French onion dressing or yuzu aioli

Mixed Mushroom Sautee Salad 15
Organic spring mix, organic oyster mushroom,
organic shitake mushroom, enoki mushroom,
yuzu dressing, creamy sesame dressing
GF = tamari soy yuzu dressing

Assorted Sashimi Salad 18
Organic spring mix, fresh sashimi from raw bar,
assorted seaweed, fresh grape fruits, Nori tempura
micro mustard green, Zest original soy onion dressing
GF = French onion or yuzu aioli

Should you have any allergy concerns,
please consult with your server upon ordering your items.

GF = Gluten free
 = vegan's choice

from Kitchen

Kyoto Style Soba Crab Roll 10

Green tea soba noodle, BC Dungeness crab meat, traditional dashi soy broth

*Ata Rangi Sauvignon Blanc (13) 9.5 / 5oz
Martinborough, New Zealand*

Local Free Range Chicken Karaage 13

Grated fresh cucumber, mizore nanban vinaigrette

*Ata Rangi Sauvignon Blanc (13) 9.5 / 5oz
Martinborough, New Zealand*

Local Free Range Chicken

Honey Garlic Teriyaki 16

Pan sautéed chicken thigh, organic oyster mushroom, asparagus, fried leeks

*Henry Lagarde Malbec (12) 9.0 / 5oz
Mendoza, Argentina*

Grilled BC Wild Sable Fish Yuan Zuke 21

20hrs marinated in yuzu soy, sautéed kale, curly beets, togarashi chick pea

*Delicato Family "First Press" Chardonnay (12) 12.0 / 5oz
Napa Valley, California*

Tempura

Yam Sticks 9

Togarashi truffle aioli dip

Tiger Prawn & Seasonal Vegetable 14

3 pieces tiger Prawn, 3 Kinds of chef's choice seasonal vegetables, traditional tempura sauce

Tiger Prawn Skewers 16

5 pieces, traditional tempura sauce

Rolls & Cones

Rolls

Tiger Prawn Dynamite Roll 10
Tiger prawn tempura, tobiko, radish sprout

Signature Tuna Amigos Roll 13
BC albacore tuna, green onion, tempura bits,
original spicy miso sauce

Hand peeled Dungeness Crab Roll 14
Hand peeled daily catch Dungeness crab,
avocado, cucumber, tobiko

Yellow Magic Roll 15
Wild sockeye salmon, avocado, sliced fresh mango

Zest Roll 15
Albacore Tuna, sockeye salmon, grilled salmon
skin, organic green, cucumber, tobiko

Dragon Roll 17
Seared Unagi, organic green, cucumber,
avocado, tobiko, house-made unagi sauce

Rainbow Roll 18
Hand peeled Dungeness crab, avocado,
cucumber, BC albacore tuna, sockeye salmon,
hamachi, ebi, white fish, tobiko

Canadian Lobster Roll 23
Fresh Atlantic lobster, fresh mango, QP mayo,
sliced cucumber, gold tobiko, americane sauce

Hand Cones

Negitoro Cone 6

Chopped Scallop Cone 7

Vegetable Cone 6

Dynamite Cone 7

Uni Cone M.P.

Lobster Cone 15

Raw Bar

Assorted Seafood Sunomono 11
Dungeness crab, tiger prawn, octopus, surf clam,
wakame seaweed, with toszu vinaigrette jelly
GF = special toszu

Zesty Tuna 11
Sashimi Albacore tuna, sesame soy sauce

BC Dungeness Crab & Radish Sprout 13
Tobiko, house made ponzu sauce

BC Albacore Tuna & Avocado 13
Tuna sashimi, black seaweed sauce

BC Albacore Tuna Sashimi 16
7 pieces

Haida Gwaii Wild Sockeye Salmon Sashimi 1
7 pieces

Tuna & Salmon Sashimi Combination 19
4 pieces each

Today's Catch Carpaccio 21
your choice of big eye tuna or wild sockeye salmon
soy dijon onion dressing
GF = French onion or Jalapeno vinaigrette

Tuna in Three Ways 24
3 kinds of tuna appetizers
-Albacore tuna & avocado w/nori soy sauce
-Big eye tuna tataki w/mizore Ponzu
-Big eye tuna carpaccio
with soy mustard onion dressing

Four of a Kinds Signature Sashimi 34
Four kinds of selected sashimi
with four kinds of Yoshi's original sauce

- 1 - Yellowtail with ginger tamari soy sauce
- 2 - White Fish with sour plum soy sauce
- 3 - Red Tuna with seaweed soy sauce
- 4 - Wild Sockeye Salmon with jalapeno sauce

Chef's Choice Omakase Sashimi M.P.

Sushi – Nigiri

Uni – sea urchin M.P.

Hotate – scallop from Hokkaido, Japan 4.5

Hotate Special –chopped scallop ,tobiko, mayo 3.

Kani – BC Dungeness crab 4.0

Kani Special – BC Dungeness crab,
tobiko, green onion, mayo 4.0

Unagi –BBQ fresh water eel 3.8

Tako – octopus 3.5

Salmon – Haida Gwaii wild sockeye salmon 3.5

Maguro – BC albacore tuna 3.0

Tamago –Maple Hill Farm
free range egg sweet omelet 2.8

Ikura – salmon roe 4.0

Ebi – steamed tiger prawn 2.5

Tobiko – flying fish roe 2.5

Today's Catch Omakase M.P.
Chef's choice five piece omakase premium nigiri sushi

Chef's Tasting Course

65 per person

Appetizer trio

Chef's pick three kinds daily appetizer

Traditional Osuimono soup

Ichiban dashi broth, organic shiitake mushroom, tiger prawn, yuzu zest

Seasonal Goma Tofu Agedashi

Seasonal vegetable puree, arrowroots powder, sesame paste, dashi broth, Alaskan snow crab, wasabi, fried leeks

Haida Gwaii Sablefish "Yu-an Yaki"

Marinated in Yuzu citrus soy and grilled, sautéed kale

Assorted Sushi

5 pieces of daily fresh nigiri sushi and hosomaki roll

House-made Ice Cream

Your choice of
black sesame, green tea or sake raisin

*Add \$3 to upgrade your dessert
from our regular dessert menu*

Chef's Omakase Kaiseki Course is available
with more than 24 hours prior notice

*Kaiseki is multi-course Japanese meal and art form
that balances the taste, texture, appearance, and colors of food.
To this end, only fresh, seasonal and local ingredients are used and
prepared in ways that aim to enhance their flavor.*

*The finished dishes are carefully presented on plates
that are chosen to enhance both the appearance and
the seasonal theme of the meal.*

*Therefore, a limited number of reservations are available per day.
Reservations will be secured with a non-refundable
deposit of \$50 dollars per person on a credit card.*