

Starters

sesame-seared ahi * | 14

sliced yellow fin tuna steak seared rare, with greens and julienne onion
& Mr. Yoshida's poke sauce

artichoke & roasted jalapeno dip | 8 v

served warm with tortilla chips

calamari | 14

sliced calamari steaks floured & fried to a golden brown,
accompanied by a spicy chili aioli

szechwan chicken | 9

chicken dredged in seasoned flour, fried & tossed in spicy szechwan sauce
cauliflower substitute available

won ton shumai | 9

steamed chicken dumplings encased in won ton wrappers & served
with a reduction of Mr. Yoshida's famous original gourmet sauce

soup & salads

clam chowder cup 5 | bowl 9

new england-style clam chowder made with local vegetables & smoked bacon

soup du jour cup 4 | bowl 7

side house green salad | 5 v

local mixed greens, shredded carrot, cucumber, cherry tomatoes &
red onion with your choice of dressing

caesar salad * | sm 5 or lg 8

crisp romaine hearts tossed in house-made caesar dressing
with parmesan-reggiano cheese & croutons

addition of grilled chicken | 8 or salmon | 15

gf= gluten free | *v*= vegetarian

please notify your server of any food allergies | 20% gratuity added to all parties of 8 or more

entrées

miso salmon * | 32

grilled, glazed and bruleed with secret miso sauce with sautéed vegetables
& jasmine rice

cast iron crusted ribeye * | 42 gf

brown butter and fresh rosemary basted 12oz choice angus ribeye steak,
grilled asparagus, onion jam, with blue cheese whipped mashed potatoes

american kobe top sirloin* | 34

8oz snake river farm kobe top sirloin over garlic mashed potatoes,
stir fired vegetables & wasabi alfredo

chicken caprese | 26

all natural chicken, sautéed tomato, melted fresh mozzarella, tuscan cream sauce over tortellini and grilled
zucchini

thai ocean skewers | 28

coconut-panko breaded prawns & cod, garlic mashed potatoes,
stir-fried vegetables & coconut curry cream sauce

romano and basil polenta cakes | 22 v

fried polenta cakes with roasted delectata squash, tomatoes, grilled asparagus, micro greens, with tillamook
white cheddar cream sauce

butternut squash ravioli | 26 v

with sage brown butter, hazelnuts, roma tomatoes, blue cheese & marsala reduction

Yoshida's Sesame Ahi* | 27

Sesame seared yellow fin tuna, seared rare & accompanied by stir fried vegetables, mango-salsa topped jasmine
rice & wasabi béchamel

**These items may contain raw or undercooked ingredients.
Consuming these ingredients may increase your chance of food borne illness.
It may also help your chances of thoroughly enjoying yourself.*