

starters

won ton shumai | 9

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

szechwan chicken | 9

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

edamame hummus | 8 v

edamame & chickpea hummus served with grilled flat bread

calamari | 14

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

sesame-seared ahi * | 15

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

soup & salads

clam chowder cup 6 | bowl 9

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

soup du jour cup 5 | bowl 8

house green salad v sm 5 | lg 8

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

caesar salad * sm 6 | lg 9.5

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

addition of grilled chicken | 8 or salmon | 15

spinach salad v / ng sm 7 | lg 10

dried cherries, candied walnuts, carrots, blue cheese crumbles, & cider vinaigrette

ng = no gluten added | v = vegetarian

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

08/28/2019

entrées

american kobe top sirloin* | 33

togarashi grilled american kobe top sirloin with Yoshida's original gourmet reduction
served with sautéed squash & jasmine rice

ribeye * | 36

prime ribeye topped with asian-style chimichurri
served with grilled summer squash & mashed potatoes

miso wild salmon * | 32

grilled & glazed with miso sauce served with
seasonal sautéed vegetables & jasmine rice

albacore | 29 ng

grilled albacore tuna steak topped with amarena cherry gastrique
served with jasmine rice & seasonal sautéed vegetables

chicken tortellini | 28

grilled chicken served with tortellini and seasonal sautéed vegetables
tossed in a creamy sun-dried tomato & hazelnut pesto

beef potpie | 28

prime rib stewed in rich demi glaze
with roasted root vegetables topped with puff pastry

butternut squash ravioli | 27 v

served with sage brown butter, hazelnuts, grape tomatoes,
rogue blue cheese & balsamic reduction

stuffed zucchini | 28 ng / v

romesco succotash stuffed zucchini
with lemon-herb spaghetti squash & balsamic reduction

** 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.*