

## 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 & pickled vegetables

### 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

09/27/2019

## 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 | 38**

USDA 12oz prime ribeye with butternut squash miso, sesame faro, & rice vinegar glazed baby carrots

### **miso wild salmon\* | 32**

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

### **grilled ling cod | 32 ng**

grilled ling cod with sun-dried tomato pesto quinoa & grilled asparagus

### **chicken gnocchi | 28**

Gnocchi sautéed in brown butter with spinach, hazelnut, butternut squash, & romesco with grilled chicken  
*substitution of grilled salmon | 7*

### **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, spinach, rogue blue cheese, & balsamic reduction

### **grilled cauliflower | 28 ng/vegan**

grilled cauliflower with quinoa pilaf & roasted beets sautéed with garlic & onion

*\* 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.*