

先付け Starter

癒月手作り豆腐 Zaru Tofu	12
house-made fresh tofu from organic soybeans with Maldon sea salt	
いくら醤油 Ikura Shoyu	11
salmon roe marinated in soy sauce served with grated daikon radish	
癒月ぬか漬け Tsukemono	10
house-made “Nuka” (rice bran) fermented vegetable pickles	
茄子揚げ浸し Nasu Agebitashi	10
fried eggplant in a mildly sweet salty dashi broth	
もずく酢 Mozuku	9
delicate threads of mozuku seaweed in tosa vinaigrette	

一品 Cold and Hot appetizer

刺身 Sashimi	MP
today’s fresh sashimi special	
鳴門生若布の酢の物 Sunomono	12
fresh sashimi wakame seaweed salad with tosa vinaigrette	
ダンジネスクラブ入り with Dungeness crab	17
炙り鯖 Aburi Saba	14
marinated and seared mackerel with ponzu radish sauce	
白鮪タタキ Albacore Tataki	17
seared albacore with sliced onion and shaved chili in ponzu sauce	
大根サラダ Daikon Salad	11
julienne daikon radish tossed with our special dressing	
和牛たたき Wagyu Tataki	20
shio koji marinated and seared ‘wagyu’ beef	
癒月さつま揚げ Satsuma Age	11
fried dumpling of rock fish, shrimp and local vegetables with Burdock root	

焼き物 GRILLED “Salt Koji” marinated

焼き鳥(麴仕込み)YAKITORI (Japanese style grilled meat and vegetable skewers)

つくね Tsukune – chicken meat ball	5
ネギマ Negima – chicken with scallion	5
手羽塩焼き Teba – chicken wing	5
豚バラ Buta bara – kurobuta pork belly	5
季節野菜 Grilled Vegetables	5

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自家製干し魚 Grilled dried whole fish	
Butterflied “salt koji” cured fish, air dried hours in house and grilled	mp
銀鱈西京焼き Miso marinated black cod	20
grilled local black cod marinated in saikyo miso	
焼きするめいか Yaki Surume Ika	15
“Salt Koji” marinated Hokkaido squid with house-made yuzu mayonnaise	
餃子 Pot sticker	14
Japanese style pot sticker with kurobuta pork and homemade spicy sauce	

蒸し物 STEAMED

北海道雲丹と茶碗蒸し Chawanmushi	18
delicate and savory egg custard “chawan mushi” with Hokkaido sea urchin	

アサリの酒蒸し Asari Sakamushi	13
asari clams cooked in sake broth	

揚げ物 CRISPY

海老と根菜のかき揚げ Kakiage	19
shrimp and root vegetable tempura with green tea salt	
塩麴仕込みの鳥の唐揚げ Kara-age Chicken	12
“salt Koji” marinated fried chicken	
揚げ出し豆腐 Agedashi Tofu	10
fried tofu in mildly sweet and salty dashi broth	

煮物 BRAISED

鴨の桑焼き Braised duck breast	17
lightly fried Muscovy duck sautéed in sweet soy sauce	
豚の角煮 Braised pork belly	22
Kurobuta pork belly chunk cooked until tender in our special sauce	

ご飯 RICE

Koshihikari rice (Japanese short-grain rice, noted for its sweet, nutty taste and slight stickiness) from the Central Valley cooked in Japanese earthen pot (for two)
Please allow 30 minutes
4 Choices

コシヒカリご飯 Koshihikari rice (plain)	15
サーモンご飯 Salmon rice	24
いくら入り Salmon with ikura(salmon roe)	30
茸炊き込みご飯 Mushroom rice	24

雲丹とクレソンの焼きおむすび Yaki Omusubi 20
grilled rice triangle with uni and watercress in soy butter sauce

Yuzuki Japanese Eatery

Welcome and Enjoy!

At the heart of Yuzuki Japanese Eatery's menu is one specialty ingredient: **shio-koji (salt koji)**. The all-natural fermenting agent— prepared in-house using a process that takes 4-5 days—coaxes out the ingredients' umami character. As a result, our chefs don't rely on bold yet inelegant mass-produced seasonings to flavor our ingredient-driven cuisine.

Our **homemade tofu**, another of our specialty items, is prepared from scratch using organic soybeans (not commercially prepared soy milk). The result is an extremely fresh & sweet soybean flavor that melts in your mouth.

If this is your first time visiting us and you would like further explanation of our food, please let your server know, and they would be glad to help you in choosing a tasting menu.

All ingredients used are fresh and organic from local and sustainable sources.

Please notify your server of any food allergies or dietary restrictions.

20% gratuity will automatically be added to the bill for parties of 6 or more.

Our corkage fee is \$25 per bottle.