

### Street Food and Starters

Pork Belly or Chicken Bao Buns \$12 Pickled Onion, Spicy Mayo & Cilantro

Firecracker Shrimp \$14

Tempura Shrimp Tossed in our Signature Firecracker Sauce. Topped with Sesame Seeds & Scallions

Crispy Brussel Sprouts \$11
Tossed In Spicy Sambal & Sweet Soy

Thai Curry Ribs \$16 1/2 Rack Ribs with Green Curry Coconut Sauce & Cilantro

Edamame Hummus \$11
With Cilantro, Pickled Vegetables & Pita

Hamachí Jalapeño \$16 \*Yellowtail Sashimi with Fresh Jalapeño, Tobiko, Ponzu & Kizami Wasabi

Lemon Basil Crab Rangoon \$13
Served with Sweet Chile Sauce

Blistered Shishito Bowl \$8

Roasted Shishito Peppers Tossed with Nuoc

Cham

Hunan Style Chicken Wings (6) \$11
Breaded & Fried Tossed in a Sweet, Savory &
Mildly Spicy Sauce

Steamed Edamame \$7
In the Shell with our Housemade Seasoning

Chicken Lettuce Wraps \$13

Ground Chicken, Cashews, Grilled Scallions,
Carrots, Cabbage, Romaine, Nuoc Cham, Garlic
& Shallots

Chicken & Jalapeño Eggrolls \$11
Chicken, Jalapeños, Carrot, Cabbage with
Sweet Chili Sauce

Sweet & Sour Chicken \$11
Tempura Fried Strips Tossed in a House Made
Sweet & Sour Sauce, Served with White Rice

Tuna Tatakí \$17 Togarashi Seared \*Tuna, Yuzu Kosho, Black Garlic Shoyu, Sprouts

Tuna Bob-Omb (2 Pcs) \$10

Tempura Fried Rice Topped with Tuna,
Jalapeño, Smoked Shoyu, Togarashi, Spicy
Mayo, Kizami Wasabi & Scallions

Chicken and Pork Dumplings \$11
In a Beef Bone Broth with Sesame Seeds &
Scallions

Orange Thai Beef Skewers \$14

Marinated & Grilled Flank Steak with Cilantro

Nuac Cham & Chili Oil

# Soups and Salads

Tomato Ginger Bisque \$3/\$5

Míso Soup \$3/\$5 Tofu and Wakame, & Hondashi

Coconut Lemongrass \$3/\$5
Coconut Milk, Massaman & House
Vegetables

Tom Yum \$6/\$8

Shrimp, Tomato, Mushroom, Rice
Noodle, Tofu & Cilantro

House Salad \$5/\$7
Mixed Greens, Carrot, Tomato & Wontons with our Housemade Carrot Ginger Dressing

Add Ons- Chicken \$7 \*Salmon \$9 Shrimp \$9 \*Tuna \$10

Seaweed Salad \$7
With Ponzu & Sesame Seeds

Squíd Salad \$8 With Ponzu & Sesame Seeds

#### Sídes

Yo Spiced Fries \$6 Fried Rice\$6 Stir Fried Vegetables \$6 White Rice \$5

#### Consumer Advisory:

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# Sashimi & Nigiri

Sashimi Sliced Thin (three pieces) Nigiri (two pieces over Rice Balls)

Any of the below, Choose Your Preparation

\*Salmon, \*Whitefish, Crab Stick \$7 \*Ahi Tuna, \*Yellowtail, Smoked Salmon, Ebi Shrimp, Octopus, Salt Cured \*Mackerel, \*Salmon Roe, \*Tobiko \$8 \*Add Quail Egg for \$2 \*Scallop \$9, \*Salmon Belly \$8

Maki Roll any of above proteins in a roll (6 pieces) add \$1
Temaki Roll (Hand Roll) any of above proteins with Cucumber, Avocado & \*Tobiko add \$2

#### Standard Rolls

Philly \*Salmon, Avocado & Cream Cheese \$9

California Crab Stick, Avocado, Cucumber,

\*Tobiko \$9

Alaskan Smoked Salmon, Cucumber and

Avocado \$9

Shelly Shrimp and Crab Salad, Scallion, \*Tobiko & Spicy Mayo \$9

Spicy Choice of \*Tuna, \*Yellowtail or \*Salmon Sriracha, Cucumber & \*Tobiko \$9

Spicy Crunchy Choice of \*Tuna, \*Yellowtail or \*Salmon, Sriracha, Cucumber & Crunchies \$9

Asparagus Choice of \*Tuna \$11, \*Yellowtail or \*Salmon \$9

Shrimp Tempura NC Tempura Fried Shrimp, Cucumber & Avocado, Rolled Futomaki Style \$10

**Spider** Tempura Fried Soft Shell Crab, Cucumber,

Avocado & \*Tobiko \$12

#### Poke Bowl

Fresh \*Tuna Served over Sticky Rice with Avocado, Pineapple, Pickled Jalapeños, Edamame, Scallion, Cucumber & Nori \$21

## Sushí Extras

Add Avocado to Roll \$1
Add Cream Cheese \$1
Extra Vegetables \$1
Tempura Fried Roll \$2
Rage Sauce (super HOT) \$3
Kazami Wasabi, Cucumber Wrap or
Soy Wrap \$2

# Vegetarian Rolls

V-3 Roll Cucumber, Avocado, Asparagus \$7

Tempura Sweet Potato Roll Fried Sweet Potato, Avocado & Scallion \$9

Farmhouse Roll Asparagus, Roasted Red Pepper, Cucumber, Sweet Potato, Cream Cheese, Topped with Avocado & Sweet Chili \$14

Green Machine Tempura Fried Asparagus & Green Onions Topped with Avocado, Cilantro & Sweet Chili \$14

Buddha Roll Pickled Vegetables topped with Avocado & Pickled Mustard Seed \$14

#### Platters

Sushí For Me \*Philly Roll, \*Spicy Tuna Roll, \*California Roll, \*Salmon Asparagus Roll \$29

\*Tuna, \*Salmon, Smoked Salmon, \*Yellowtail, \*Flounder \$29

Nígírí For Me (two each) \*Tuna, \*Yellowtail, \*Salmon, Smoked Salmon, \*Mackerel & \*Flounder \$30

Plethora of Sushi \*Salmon, \*Tuna, \*Flounder & Octopus Sashimi. \*Tuna, \*Scallop, \*Yellowtail & Salt Cured \*Mackerel



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# Specialty Rolls

- Dracarys Shrimp & Crab Salad, Yamagobo & Avocado Topped with Togarashi Seared \*Salmon Belly & Roasted Jalapeño Ponzu \$18
- Yoshí's Island Lobster, Mango & Jalapeño Topped with \*Tuna, Avocado & Mango Sauce \$21
  - Data's Dragon Shrimp Tempura, \*Spicy Tuna, Lump Crab and Cucumber Topped with Avocado and \*Tobiko \$17
- Cassian Roll Tuna, Mango & Avocado, Tempura Fried & Topped with a Shrimp & Crab Salad, Eel Sauce, \*Tobiko & Sriracha \$19
  - Kaíju Roll Soft Shell Crab, Jalapeño, Avocado & \*Tuna Topped with Creamy Crab Sauce,
    Roasted Jalapeño Ponzu, Crunchies & Sprouts \$18
- Spicy Generall \*Spicy Tuna & Cucumber Inside, Topped with \*Yellowtail, Avocado, \*Salmon, Spicy Mayo & Scallions \$17
- **Ginormous** \*Tuna, \*Yellowtail, \*White Fish, \*Salmon & Crab Stick Futomaki Style & Tempura Fried Topped with Eel Sauce, \*Tobiko, Scallion & Spicy Mayo \$18
  - Professor Oak Lobster, Torched \*Yellowtail, Cucumber, Carrot, & Pickled Jalapeño, Rolled Futomaki Style Topped with Poke Sauce, Spicy Mayo & Crispy Shallots \$21
    - Krunchy Krabster Lobster & Lump Crab Salad & Cucumber Inside. Topped with Crab Stick ,Spicy Mayo, Crunchies & \*Tobiko \$21
      - Naruto \*Tuna, \*Yellowtail, \*Salmon, \*Whitefish, Crab Stick & \*Tobiko in a Cucumber

        Wrap with Ponzu \$18
- Roy G. Bív Crab Stick, Avocado and Cucumber Inside Topped with \*Tuna, \*Yellowtail, \*Salmon, \*White Fish, Ebi Shrimp, Scallion & \*Tobiko \$17
  - Pímp Shrímp Tempura Shrimp & Cream Cheese Inside Topped with Ebi Shrimp, Avocado, Sriracha & Sweet Chili \$16
  - Masonboro Roll Tempura Fried White Fish, Lobster, Asparagus & Romaine, rolled Futomaki Style & Topped with Citrus Mayo, Sea Bean Salt & Sprouts \$18
- The Popper Roll \*Tuna, Cream Cheese, Fresh Jalapeño & Scallion, Tempura Fried & Topped with Sweet Chili Sauce (Soy Paper Wrap) \$17
  - The Rage Roll \*Yellowtail, Pineapple, and Sweet Potato Inside, Topped with \*Tuna, Pickled Jalapeños & our Homemade Rage Sauce Yes, this is Very Spicy!! \$17
- Majín Bun \*Scallop, Ebi Shrimp & Avocado Rolled in Pink Soy Paper, Tempura Fried & Topped with Eel Sauce, Kewpie Mayo, Lemon Zest & Black \*Tobiko ร่าง
  - 20% Gratuity will be added to all parties of 8 or more

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#### Standards

Upgrade your Entree with a Cup of
Miso, Coconut Lemongrass or Tomato Ginger Soup \$3
House Salad \$3, Seaweed Salad \$4, Squid Salad \$4 Tom Yum Soup \$4

## Noodles

- Pork udon House Braised Pork Belly, \*Soft Egg, Roasted Wild Mushrooms, Pickled Onion, Scallion, Roasted Corn & Spun Daikon \$22
- Shoyu Tonkatsu Ramen Pork Belly, Pork Bone Broth, Shoyu Tare, Grilled Bokchoy, Wild Mushroom, Green Onion, Corn, Soft Egg & Nori \$22
- Lo Meín Mixed Vegetables, Sweet Soy, Tamari-Sesame Sauce, Lo Mein Noodles Tofu \$17, Chicken \$21, Pork Belly \$22, Beef \$23 Shrimp \$23 \*Scallops \$36

# Favorites

- Spícy Thaí Basíl Stír Fry Shrimp, Pineapple, Thai Basil, Bell Pepper, Onion, Carrots, Zucchini & Thai Chilis in a House Made Brown Sauce \$23
- \*Crispy Salmon Pan Seared with Miso Butter, Black Forbidden Rice, Avocado

  Purée & Radish \$24
- General Yo's Chicken Crispy Fried Chicken Breast, Broccoli & Carrots in a Sweet & Spicy Garlic Sauce Served with Jasmine Rice \$21
  - Angus Burger 8 Ounce Angus Patty with American Cheese, Lettuce, Tomato,
    Pickled Onions, Pork Belly and Kewpie Mayo
    Served with Yo Spiced Fries \$18 (Add Jalapeños & Fried Onions for an additional \$2)
  - \*Yo Surf & Turf 14 oz Ribeye with House Asian Steak Sauce, Grilled Shrimp,
    Fried Rice & Grilled Bok Choy \$39
    - Teriyaki Grill Fried Rice & Stir Fried Vegetables with House Teriyaki Sauce Tofu \$17 Chicken \$21, Pork Belly \$22, Beef \$23 Shrimp \$23 \*Scallops \$36
    - Yellow Curry (mild) Bell Pepper, Onion, Carrot, Zucchini, Sweet Potato,
      Pineapple, Avocado & Cilantro. Served with Jasmine Rice
      Choose: Tofu \$17, Chicken \$21, Pork Belly \$22, Beef \$23 Shrimp \$23 \*Scallops \$36
- Green Curry (Hot) Bell Pepper, Onion, Carrot, Zucchini, Green Bean, Baby Corn,
  Lime Leaf, Cilantro & Thai Basil. Served with Jasmine Rice
  Choose: Tofu \$17, Chicken \$21, Pork Belly \$22, Beef \$23 Shrimp \$23 \*Scallops \$36
- Korean Short Ribs Thinly Sliced Bone-In Short Ribs Marinated & Grilled, Served with Grilled Bok Choy, Green Onions, Pickled Carrot, Daikon & White Rice \$28

## Sídes

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