

COCKTAILS · 20

GERONIMO MARGARITA *Hornitos Blanco Tequila + Cointreau + Cold Pressed Lime + Agave* * **try it spicy!** *
SHELL & BONES ESPRESSO MARTINI *Vanilla Vodka + Kahlua + Espresso*
PAINKILLER `90 *Coruba Jamaican Rum + El Dorado Guyana Rum + Plantation Overproof + Coconut + Pineapple + Orange + Nutmeg*
RIDDEN HARD AND PUT AWAY WET *Toki Japanese Whisky + Mint + Grapefruit*
SEAS & DESIST *Midori + Gray Whale Gin + Lime + Agave*
ANOTHER SEA WORD *Sushi Rice Washed Vodka + Yuzu + Soda*
RANCHO RELAXO *Casa Mexico Blanco Tequila + Lime + Mineral Water*

WINE BY THE GLASS

SPARKLING

BAILLY LAPIERRE, *Crémant de Bourgogne Brut Rosé, France* 22

ROSÉ

FLOWERS, *Pinot Noir Rosé, Sonoma, California* 25

WHITE

HANS BAER, *Pinot Blanc, Rheinhessen, Germany* 18

NÉBOA, *Albariño, Rías Baixas* 19

MANTLERHOF, *Grüner Veltliner, Niederösterreich* 19

MOUNT FISHTAIL, *“Sur Lie,” Sauvignon Blanc, Marlborough, New Zealand* 20

SANDHI, *Chardonnay, Central Coast, California* 25

RED

FEUDI DEL PISCIOTTO, *Nero d’Avola, Sicily, Italy* 21

MARTIN RAY, *Cabernet Sauvignon, Santa Cruz, California* 22

SAKE AND SOJU

KIGEN, *“Samurai,” Futsushu, 180ml cup*
HAKUTSURU, *“Chika,” Junmai, 200ml cup*
CHIYOMUSABI, *“Kitaro,” Junmai Ginjo, 180ml cup*
SUIGEI SHUZO, *“Drunken Whale,” Tokubetsu Junmai, 4oz pour*
JINRO, *Green Grape Soju, 375ml*

22 SAPPORO, *“Premium Beer,” Lager, Japan, 22oz* 18
24 NIGHT SHIFT BREWING, *“Whirlpool,” Hazy Pale Ale, Everett, MA* 12
30 HEINEKEN, *“0.0%,” Alcohol-Free Lager* 10
14
22

BEER

WINE BY THE BOTTLE

SPARKLING AND ROSÉ

SUPERNATURAL, *“Super Nat” Sauvignon Blanc, Pétillant Naturel, Hawke’s Bay, New Zealand, NV* 86

BILLECART SALMON, *Brut Réserve, Champagne, France, NV* 149

RAILSBACK FRÉRES, *“Les Rascasses,” Rosé, Santa Ynez, California, `21* 55

PEYRASSOL, *Rosé, Côtes de Provence, France, `22* 110

WHITE

SCHÄFER-FRÖHLICH, *Riesling, Nahe, Germany, `21* 75

CLOUSTON & CO., *Sauvignon Blanc, Marlborough, New Zealand, `21* 55

CLAUDE RIFFAULT, *“Mosaïque,” Sauvignon Blanc, Sancerre, France, `22* 135

LIVIO FELLUGA, *Pinot Grigio, Colli Orientali del Friuli, `21* 87

WILLIAM HILL, *Chardonnay, North Coast, California, `21* 46

LIQUID FARM, *“White Hills,” Chardonnay, Santa Rita Hills, California, `21* 96

CAKEBREAD, *Chardonnay, Napa Valley, California, `21* 135

CHÂTEAU MONTELENA, *Chardonnay, Napa Valley, California, `20* 160

QUIVERA, *“Fig Tree Vineyard,” Sauvignon Blanc, Dry Creek, California, `20* 75

VIGNERONS DE BUXY, *“Buissonier,” Chardonnay, Côte Chalonaise, France, `21* 42

ALPHONSE MELLOTT, *Chardonnay, Côtes de la Charité, Loire, France, `19* 55

CHÂTEAU FUISSE, *“Tête de Cuvée,” Chardonnay, Pouilly-Fuissé, France, `19* 139

OLIVIER LEFLAIVE, *Chardonnay, Meursault, France, `19* 225

JUSTIN GIRARDIN, *Chardonnay, Puligny-Montrachet, France, `21* 199

YVES CUILLERON, *“Le Petit Côte,” Viognier, Condrieu, France, `22* 135

RED

RAILSBACK FRÉRES, *“Juvenile,” Zinfandel, California, `20* 98

RIDGE, *“Geyserville,” Alexander Valley, California, `21* 166

TURLEY, *“Juvenile,” Zinfandel, California, `20* 120

bar YOSHI

SUSHI, CEVICHE, RAW BAR

BAR YOSHI SUSHI

AVOCADO ROLL	18	CALIFORNIA ROLL <i>lump crabmeat + avocado + cucumber</i>	20
SHRIMP, AVOCADO AND CUCUMBER ROLL	22	NANTUCKET TUNA ROLL <i>avocado + scallion</i>	20
YELLOWTAIL SCALLION ROLL	22	NANTUCKET SALMON ROLL <i>avocado + scallion</i>	20
SPICY TUNA AND SCALLION ROLL	22	DYNAMITE ROLL <i>salmon + tuna + avocado + cucumber</i>	22
EEL AND AVOCADO ROLL	22	SWEET POTATO ROLL <i>avocado + eel sauce</i>	18
TEMPURA SHRIMP AND AVOCADO ROLL	24	VEGETABLE ROLL <i>avocado + burdock + cucumber</i>	18
THREE PIECE SASHIMI	20	ICHIBAN ROLL	28
TWO PIECE NIGIRI SUSHI	20	<i>shrimp tempura + avocado + spicy tuna + spicy mayo + eel sauce</i>	
		RAINBOW ROLL	32
		<i>lump crabmeat + avocado + cucumber + yellow tail + shrimp + salmon</i>	

CEVICHE

SHRIMP CEVICHE	26
<i>citrus + cilantro + mint + chipotle + cherry tomatoes + red onion + cucumber + avocado</i>	
TUNA CEVICHE	26
<i>citrus + coconut milk + cilantro + mint + chipotle + cherry tomato red onion + cucumber + avocado</i>	
CEVICHE DUO	36
<i>a sampler of shrimp and tuna ceviches</i>	

SOUP AND NOODLES

TOKYO RAMEN WITH VEGETABLES	28
<i>choice of tofu, shrimp or chicken</i>	
JAPANESE UDON NOODLES	28
<i>with vegetables and choice of tofu, shrimp or chicken</i>	

CLASSIC APPETIZERS

WAKAME SEAWEED SALAD	14
JAPANESE FARM GREENS SALAD <i>with Ginger Dressing</i>	18
EDAMAME <i>with Maldon Sea Salt</i>	16
CRAB RANGOONS	18
STEAMED SHRIMP SHU MAI	18
STEAMED PORK DUMPLINGS	18
VEGETABLE SPRING ROLLS	18

POKE

POKE HAWAIIAN SALAD BOWL	28
<i>your choice of protein, over your choice of base, with cucumber, avocado, wakame, cilantro, scallions, fried maui onions, edamame, pickled onions and jalapenos, finished with sesame ginger dressing</i>	

CHOOSE A PROTEIN:

tuna · salmon · shrimp tempura · chicken teriyaki · tofu

CHOOSE A BASE:

sushi rice · brown rice · lettuce

BAR YOSHI PLATES

CHARCOAL YAKITORI · 2 SKEWERS PER ORDER	18
<i>choose : shrimp · chicken · beef</i>	
HONG KONG CALAMARI	26
<i>flash fried + asian chile glaze</i>	
PIGGY RICE	28
<i>pork fried rice + vegetables + black garlic soy</i>	
FIRE GLAZED RIBS	30
<i>garlic teryaki + sesame seeds</i>	
SCALLION PANCAKE	30
<i>dill crème + red onion + smoked salmon + caviar</i>	
WAGYU BEEF BURGER BAO · 2 BUNS PER ORDER	30
<i>spicy mayo + pickled onions + jalapeño + pico de gallo</i>	

WE ARE SORRY, WE CANNOT ACCOMMODATE SPECIAL ORDERS OR CUSTOMIZATION - WE MAY BE ABLE TO OMIT ITEMS BASED ON PREFERENCE OR ALLERGY

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

WE DO OUR BEST TO MAINTAIN PRODUCT BUT SHORTAGES BEYOND OUR CONTROL DO HAPPEN - WE WILL HELP GUIDE THROUGH A SUBSTITUTION

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

THE MOST RECENT FOOD INSPECTION IS AVAILABLE UPON REQUEST

A SERVICE FEE OF 2% WILL BE APPLIED TO ALL CHECKS

21 OLD SOUTH WHARF NANTUCKET MASS
PH: 508.228.1801