

STARTERS

Edamame 6.5 V

Steamed and tossed with sea salt

Agedashi Tofu 7.5 V

Golden deep fried tofu

Gyoza 8.5

Japanese pork and vegetable dumpling

Tuna Tataki 19

Seared Albacore tuna served with Ponzu sauce

Ebi Chili Mayo 13 S

Light tempura prawns drizzled with spicy aioli

Spring Rolls 9 V GF

Deep fried rice paper rolls with a pork and shrimp filling

*Vegetarian option available (not gluten free)

Garlic Chicken Wings 18

Seasoned fried wings with fried garlic and pepper lime dipping sauce

Salt and Pepper Squid 18 S

Deep fried Chinese style salt and pepper squid

Salad Rolls 9.5

Two rice paper rolls stuffed with lettuce, bean sprouts, cucumber, and rice vermicelli. Served with peanut sauce or tamarind sauce for gluten free option GF

Choose: Vegetable, Chicken, Prawn, Lemongrass Beef, or Pork Patty

TEMPURA

	5-piece	10-piece
Prawn	8	15
Yams	6.5	12
Mixed Vegetables	6.5	12
Vegetables and Prawn	7	13

SOUP

Miso 4

Soybean paste, tofu, and green onions

Hot and Sour 6 S | 11 L

Tofu, carrot, and mushroom and soup with chili oil

Wonton 6 S / 11 L

Handmade pork wonton in broth

Wor Wonton 18

Our handmade wontons with BBQ pork and mixed vegetables. Add wonton mein noodles +2

Laksa S

Rice noodles in a Malaysian coconut curry broth with your choice of protein, vegetables, boiled egg, and fried onions

Tofu 17 | Chicken 18 | Seafood 21

Pho

Vietnamese beef noodle soup with rice noodles, Shabu sliced beef, beef balls, bean sprouts, and Thai basil

House Special 18 | Rare Beef 16 | Rare Beef and Beef Balls 17
Rare Beef and Brisket 17

Sate Pho S GF

Our pho soup with spicy sate sauce, fried onion, and a onion cilantro blend

House Special 19 | Rare Beef 17 | Rare Beef and Beef Balls 18
Rare Beef and Brisket 18

Saigon GF

Rice noodle soup with grilled chicken, prawns, and bean sprouts

Chicken and Prawn 17 | Seafood 19

Udon

Thick wheat noodle in a clear bonito broth with vegetables

Vegetable 16 | Chicken 17 | Beef 17 | Tempura 18

ENTREES

Teppanyaki Hot Plate

Grilled specialties with sautéed seasonal market vegetables served with rice

Tofu 18 | Katsu 18 | Chicken 19 | Chicken - White Meat 20
Beef 19 | Salmon 21 | Mixed Seafood 21

Butter Chicken 18

A Yamato twist on an Indian classic. Served with white rice and Roti bread

Red Curry S GF

A rich and flavorful Thai curry with fresh market vegetables and a hint of coconut milk, basil, and kaffir lime leaves

Vegetable 16 | Tofu 16 | Chicken 17 | Prawn 18 | Seafood 20

Trio Vermicelli Bowl 17

Marinated beef, spring rolls, and sugar cane shrimp on rice vermicelli noodle.

Bangkok Signature 19

Pan seared prawns on Thai sticky rice and steamed spinach in Thai coconut curry

Vietnamese Rice Plate

Char grilled pork chop or lemongrass chicken with jasmine rice, fried egg, lettuce, cucumber, carrot, and pickled daikon

Pork Chop 17 | Lemongrass Chicken 18

FROM THE WOK

Yang Chow Fried Rice

Vegetable 15 | Chicken 16 | BBQ Pork 16

Kimchi Fried Rice 17 S

Wok fried rice with Korean kimchi and served with a fried egg. Add BBQ Pork, Beef, or Chicken +3

Pad Thai 18 GF

Savory rice noodles, tofu, egg, and seasonal vegetables. Add Fried Tofu +1 | Chicken +2 | Prawn +3

Try it with a side of our Thai coconut curry to spice it up +1

Imperial Birds Nest

Seasonal vegetables and imperial sauce on a nest of crispy egg noodles

Vegetable 18 | Tofu 18 | Chicken 19 | Seafood 22

Yaki Soba

Japanese noodles with seasonal vegetables

Vegetable 17 | Chicken 18 | Beef 19

SALAD

Sunomono

Plain 5 | Shrimp 5.5 | Octopus 6

Seaweed Salad 7

Gomae Spinach 7

Spinach salad tossed in house made sesame dressing

Yamato Special 7 S / 12 L

Fresh mixed greens, edamame beans with fried vermicelli and our house made sesame dressing

SIDES

Steamed Seasonal Vegetables 6

Grilled Chicken Breast 7

Grilled Shrimp 7

White Rice 3

Brown Rice 3.5

Sticky Rice 3

Roti Bread 3

House Made Sauces 3

Peanut sauce, spicy aioli, coconut curry, sweet sauce, teriyaki sauce, fish sauce

V Vegetarian

S Spicy

GF Gluten Free

Please notify your server of any allergies.

15% service charge applies to groups of 6 or more.

MAKI COMBO

Yamato Maki Combo 17

8 California rolls, 8 Dynamite rolls, 8 BC rolls

Vegetarian Maki Combo 18

8 Yam rolls, 8 Onion Ring rolls, 8 Veggie rolls

Sumo Maki Combo 23

8 California rolls, 8 Dynamite rolls, 8 BC rolls, 8 Yam rolls

MAKI

Add avocado 2

Add cream cheese 2

Brown rice substitution 1.5

Soy paper wrap substitution 2

Masago topping 3

Spicy aioli topping 1.5

Hand Rolled Temaki Sushi Cone 6

Classic California Roll

Crab stick, avocado or cucumber, and mayo
Cucumber 6 | Avocado 6.5

Dynamite Roll 6.5

Tempura prawn, cucumber, and mayo

Yam Roll 6 V

Tempura yam

Onion Ring Roll 12 V S

Onion rings topped with sliced avocado, mayo, and Sriracha

Supreme Yam Roll 7.5 V S

Tempura yam, oshinko, cream cheese, Sriracha, and kabayaki sauce

Sunshine Roll 7.5 V

Avocado, cucumber, and wakame topped with sliced mango and spicy mayo

Vegetarian Roll 6 V

Carrot, cucumber, avocado, and mayo

Chicken Teriyaki Roll 7

Marinated chicken with cucumber drizzled with teriyaki sauce

Beef Teriyaki Roll 7

Marinated beef with cucumber drizzled with teriyaki sauce

Deluxe Spicy Tuna Roll 8 S

Spicy tuna, avocado, and cucumber

Ultimate Spicy Salmon Roll 8 S

Spicy salmon, avocado, and cucumber

Korean Kimchi Roll 8.5 V

Kimchi, tamago, avocado, cucumber, and carrot

Shiitake Roll 7 V

Marinated shiitake mushrooms, avocado, and cucumber

BC Roll 6

Cooked and seasoned BBQ salmon skin and cucumber

Unagi Roll 9

Barbequed eel, cucumber, and BBQ sauce

Fried Chicken Roll 7.5

Fried chicken, cucumber, and special sauce

HOSO MAKI

Tuna Roll	4.25	Kappa Roll	4
Spicy Tuna Roll	4.75	Avocado Roll	4
Negitoro Roll	4.75	Oshinko Roll	4
Salmon Roll	4.25	Mango Roll	4
Spicy Salmon Roll	4.75		

NIGIRI + SASHIMI

Nigiri is 2 servings on rice and sashimi is 3 slices

Tuna	7	Tako (Octopus)	5
Spicy Tuna	7.5	Unagi (BBQ Eel)	6.5
Ahi Tuna	6	Inari	5
Toro (Fatty Tuna)	7	Tamago	5
Sockeye Salmon	8	Tobiko (Flying Fish Roe)	6
Atlantic Salmon	8	Chopped Scallop	6
Ebi	5		

V Vegetarian

S Spicy

GF Gluten Free

SASHIMI PLATTER

Tuna 19

Atlantic Salmon 19

Sockeye Salmon 19

Tuna and Atlantic Salmon 19

Tuna and Sockeye Salmon 19

Deluxe Sashimi Combo 29

SPECIAL MAKI

Volcano Roll 11

California roll topped with crab stick and cream cheese. Green onion garnish on flame broiled spicy aioli and kabayaki sauce

Rainbow Roll 15

Tempura prawn, cucumber, and mayo with salmon, tuna, avocado, and kabayaki sauce topping

Spider Roll 11

Tempura soft-shelled crab, avocado, cucumber, lettuce, masago and spicy aioli

House Roll 9

Tempura prawn, crab, masago, lettuce, cucumber, avocado, and mayo

Exotica Roll 10

Tempura prawn, pineapple, tempura flake, crab, masago, and spicy aioli

Caterpillar Roll 13

Unagi, crab, cucumber, avocado, drizzled with sweet and kabayaki sauce. Topped with tricolor tobiko.

Dragonagi Roll 17

Soft shell crab and cucumber topped with unagi, avocado, tobiko, and kabayaki sauce

Bengal Tiger Roll 13

Salmon, crab meat, mango, tempura flake, masago, and spicy aioli

Super Crunch Roll 12

Tempura prawn, crab stick, yam, masago, cucumber, avocado, tempura flake, and spicy aioli

Kung Fu Crunch Roll 14 S

Salmon, avocado, and cream cheese topped with spicy tuna, kabayaki sauce, spicy aioli, and tempura flakes

Calamari Crunch Roll 12

Calamari, crab meat, cream cheese, and kabayaki sauce

Red Dynamite Roll 13

Tempura prawn and avocado topped with sockeye salmon, tobiko, and sweet sauce

Rising Sun Roll 8.5

Fresh salmon, tempura flake, avocado, and mayo

Diamond Roll 11

In-house smoked salmon, cream cheese, cucumber, avocado, and sweet sauce

Vanilla Sky Roll 10

Fresh chopped scallop with mayo, masago, scallion, and cucumber

Philadelphia Salmon Roll 11

Fresh salmon, cream cheese, and cucumber

Atlantic Salmon Roll 12

Torched Atlantic salmon, crab stick, avocado, and garlic mayo

TEMPURA MAKI

Ebi Age Roll 10

Tempura prawn, shredded crab, tamago, and spicy mayo. Topped with sweet sauce and unagi sauce

Magic Roll 12

Spicy tuna and avocado with kabayaki sauce, spicy aioli, and sweet sauce

Fire Cracker Roll 12 S

Shredded crab meat and cream cheese topped with spicy tuna and jalapeno

Crazy Boy Roll 14

Salmon, avocado, shredded crab meat with cream cheese and special sauce on top

Tempura California Roll 11

Crab stick, avocado, and mayo