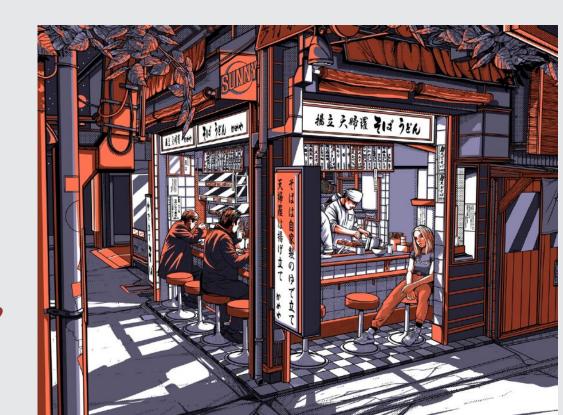


寿司 寄り道 Sushi Yorimichi



APPETIZER

Takowasa 5.95 *Food May Contain Sesame Seeds

Raw Octopus Marinated in Wasabi Sauce

5.95 Kawa-Su

Broiled Chicken Skin in Chilled House Spicy Ponzu Sauce Topped with Green Onion

6.25 Edamame

Choose from: Salted (boiled), Sautéed Garlic, or Sautéed Spicy Garlic

Tataki Kyuri 6.5

Fresh Cucumber, Bamboo Shoot, Seaweed, and Sesame Seeds in House Garlic Soy Sauce

Garlic Shishito 6.5

Deep Fried Shishito Peppers Seasoned with Garlic, Butter, Soy Sauce, and Tajin Powder

Agedashi Tofu 6.95

Deep Fried Tofu in Tempura Sauce Topped with Bonito Flakes, Radish, and Ginger

6.95 **Chicken Wings** Fried Chicken Wings with Your Choice of Sweet Soy or Spicy Sauce 7.25 Karaage Japanese Style Seasoned Deep Fried Chicken (Bite Size)

Fried Squid Legs 7.25

Deep Fried Seasoned Squid Legs with Side of Mayo

Fried Baby Octopus 7.25

Deep Fried Seasoned Baby Octopus Dressed with Ponzu

Japanese Style Crab Cream Croquette 7.95

Panko Fried Crab Meat and White Cream Sauce ~2pcs~

7.5 Gyoza

Your Choice of Either Deep Fried with Spicy Mayo, or Pan Fried with House-made Sauce ~6pcs~

Takoyaki 7.75 Fried Octopus Flitter with Mayo, Bonito Flakes and Katsu Sauce ~6pcs~ **Crispy Rice x Spicy Tuna** 8.25 Deep Fried Crispy Rice Topped with Spicy Tuna, Jalapeno, and Eel Sauce Dashimaki Egg 9.25

Japanese Style Egg Omelette with Mozzarella Cheese and Cod Roe

Fried Oysters 10.25

Deep Fry. 4 pcs, with Side of Katsu Sauce

Tan Shio 11.25

Grilled Thinly Sliced Beef Tongue Topped w/ Green Onion Sauce with Lemon

Tempura Combo

3 pcs of Shrimp, Okra, Onion, Sweet Potato, Eggplant, Carrot, Kabocha, and Shiso Leaf with Side of Tempura Sauce and Green Tea Salt

RICE BOWL

Curry Rice 13.75

Japanese Curry Rice Topped with Your Choice of Chicken/Pork/Shrimp Cutlets

Beef Bowl "Gyu-Don" 12.25

Simmered Beef and Onion in Sweet Soy Broth with Green Onion and Red Ginger

Katsu Don 12.75

Your Choice of Pork or Chicken Cutlets, Eggs, and Onions, Green Onions in a Sweet Soy Broth

Fried Rice 12.75

Shrimp, Chicken, Egg, Corn, Green Onion, and Side of Red Ginger





Chicken Katsu

Teriyaki Sauce

Miso Soup

ADD OF

Poached Egg Bomba Picante

Premium Pork Chashu

Pork Katsu Teriyaki Chicken 4.25

6.5

0.5

3.25

CLASSIC ROLL

10.25

9.25

8.5

9.25

6.95

12.25

12.45

12.25

Imitation Crab Will be

4 More Dollars Up

...IN: Imitation Crab, Yama-Gobo (root vegetable), Cucumber, and Eel OUT: Avocado and Eel Sauce

RAINBOW

...IN: California OUT: Avocado, Tuna, Salmon, Yellowtail, and Albacore

SPIDER

...IN: Softshell Crab Tempura. Imitation Crab, and Avocado OUT: Eel Sauce and Spicy Mayo

PHILADELPHIA

Cream Cheese, Salmon, and Avocado (Deep Fry w/ Eel Sauce &

Spicy Mayo +2 more)

CRUNCHY

...IN: Shrimp Tempura, Imitation Crab, Avocado OUT: Tempura Crunchy, Eel Sauce and Spicy Mayo

TUNA ...Tuna, Cucumber, and Avocado

SPICY TUNA

... Spicy Tuna, Cucumber, and Avocado

SALMON/SPICY SALMON

...Salmon, Cucumber, and

Avocado

CALIFORNIA

...Imitation Crab, Cucumber, and Avocado (Deep Fry w/ Eel Sauce &

Spicy Mayo +2 more)

SPECIAL ROLL

SURF & SKATE

... IN: Spicy Tuna, Shrimp Tempura, and Cucumber OUT: Seared Beef, Garlic 11.25 Spicy Tuna for Substitution of Ponzu, Green Onion, Yum Yum Sauce, and Fried Onion

RED DRAGON

12.25

...IN: Shrimp Tempura, Spicy Tuna, and Eel OUT: Avocado, Tuna, Eel Sauce, and Tempura Crunchy

LINDA VISTA

12.25

...IN: Spicy Tuna, Shrimp Tempura, and Jalapeno OUT: Yellowtail, Lemon Slices, Masago, and Housemade Sauce

ALBACORE DELIGHT 11.95

...IN: Shrimp Tempura, Imitation Crab, Avocado, and Cucumber OUT: Albacore, Spicy Ponzu, Garlic Chips, and

Green Onion

CRUSH ORANGE 11.25

. IN: Imitation Crab and Cucumber OUT: Salmon, Avocado, Lemon Juice, Ponzu, Black Pepper, and Green Onion

BABY KALEAH

...IN: Imitation Crab and Cucumber OUT: Tuna, Onion Slices, Kaiware, Eel Sauce, and Ponzu

EL BAZUKAZO

11.5

11

...IN: Salmon, Imitation Crab, Cream Cheese, Avocado, and Jalapeno OUT: Eel Sauce, Spicy Mayo, and Sriracha ~Deep Fried~

TUNA ON FIRE

11.95

...IN: Spicy Tuna, Avocado, and Cream Cheese OUT: Jalapeno, Sriracha, Spicy Mayo, and Eel Sauce

~Deep Fried~

SALMON CALI

11.25

8.95

6.25

... In: Imitation Crab, Avocado, Cucumber, and Salmon OUT: *All Of The Sushi Rice Contains Sesame Seeds Spicy Mayo and Eel Sauce

*Imitation Crab is Mixed with Japanese Mayo ~Deep Fried~

8.5 **FUTOMAKI** ...IN: Cucumber, Tamago, Mixed

Green, Yama-Gobo, and Pickled Radish OUT: Nori Seaweed **GOLDEN VEGGIES**

...IN: Vegetable Tempura and Avocado OUT: Tempura Crunchy, Spicy Mayo, and Eel Sauce

CUCUMBER AVOCADO

... Cucumber and Avocado

Sushi Ginger 0.5 Spicy Ponzu Cream Cheese Garlic Ponzu 0.75 Shrimp Tempura 2pc **Garlic Chips** Sliced Jalapenos 0.5 Imitation Crab 1.25 1.25 Sliced Lemon Masago

*Imitation Crab is Mixed with Japanese Mayo

Futomaki Rainbow Protein

SPECIAL ROLL 12.25

...IN: Shrimp Tempura, Imitation Crab, and Cream Cheese

OUT: Eel and Avocado

EL RUÑES

...IN: Imitation Crab, Shrimp Tempura, Jalapeno, and Avocado OUT: Spicy Tuna, Eel Sauce, Spicy Mayo, and Tempura Crunchy

RAINBOW PROTEIN

...IN: Imitation Crab, Spicy Tuna, and Cucumber OUT: Tuna, Salmon, Yellowtail, Albacore, Avocado, and House-made Sauce

No Rice

CUCUMBER ISLAND 11.95

...Imitation Crab, Spicy Tuna, Salmon, Avocado Wrapped with Cucumber Topped with House-

Made Sauce *No Rice*

YORIMICHI

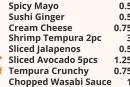
...IN: Imitation Crab, Cucumber, Shrimp Tempura, and Cream Cheese OUT: Seared Salmon.

Avocado, Spicy Mayo, and Eel Sauce

YELLOWTAIL JALAPENO 11.75

...IN: Albacore, Cucumber, Imitation ************************ Crab, and Yama-Gobo (root vegetable) OUT: Yellowtail, Jalapeno, Spicy Ponzu, and Sriracha ***********

Spicy Tuna for Substitution of **Imitation Crab Will be** 4 More Dollars Up



0.5 **Eel Sauce** Yum Yum Sauce 0.5





Crush Orange

HAND ROLL

*Food May Contain Sesame Seeds

Uni & Ikura	8.95
Eel	5.15
Spider (Crab Tempura)	4.85
Yellowtail (Spicy or Regular)	4.85
Spicy Scallop	4.65
Shrimp Tempura	4.65
Spicy Tuna	4.85
Salmon Skin	4.65
Salmon (Spicy or Regular)	4.65
California	4.65

*All of the hand rolls has cucumber and Avocado Except
Uni & Ikura. Salmon Skin also has Yama-Gobo (Root Veggie), Eel has
only Avocado,

*Add Spicy Tuna +2

NIGIRI es for One Order

~2pcs for One Order~

12
11.5
10
7.25
6.95
6.25
6.25
5.95
5.95
5



SUSHI BOWL

Chirashi 22.95

...Uni, Albacore, Sweet Shrimp, Tuna, Salmon, Yellowtail, Scallop, Ikura, Seaweed Salad, and Sweetened Egg Omelette Over Sushi Rice

Salmon & Uni

....Uni (Sea Urchin), Salmon, Ikura, Black Tobiko, and Poached Egg Over Sushi Rice

Eel ~Unagi~

16.95

21.95

...Grilled Eel with Eel Sauce and Sweet Egg Omelette over Sushi Rice

Mixed Seafood Poke 12.75

...Poke Sauce Marinade Tuna, Albacore, Salmon, Yellowtail with side of Avocado, Onions, Cucumber, Jalapeno, and Seaweed Salad with Furikake Over Sushi Rice

Spicy Tuna Poke

12.75

...Spicy Tuna, Avocado, Cucumber, and Seaweed Salad Topped with

Spicy Tuna Poke Bowl

Spicy Mayo and Furikake Over Sushi Rice

SASHIMI

10pcs Combo 22.95

...Tuna, Salmon, Yellowtail, Uni, Albacore ~2pcs each~

6pcs Combo 1

...Tuna, Salmon, and Yellowtail ~2pcs each~ **Tuna** 6pcs **14.35 Salmon** 6pcs **14.35 Yellowtail** 6pcs **15.55 Albacore** 6pcs **14.15**

Yellowtail Chile

...Thinly Sliced Yellowtail Topped with Serrano Pepper, Lemon, Cilantro, and Spicy Ponzu

Sashimi Carpaccio

...Seared Salmon, Yellowtail, and Albacore Topped with Black Tobiko and House Soy Sauce

Tuna Tataki

.... Seared Tuna Loin Topped with Spicy Garlic Ponzu, Black Pepper, Green Onion, and Crispy Fried Onions

Mackerel Carpaccio 13.95

....Quick Seared Vinegared Mackerel "Saba"
Sashimi Topped with Garlic Ponzu Dressing

Mackerel Sushi

....Quick Seared Vinegared Mackerl "Saba" Sushi. Contains Japanese Shiso Leaf, Topped w/ House Sauce

Oyster (Raw)

...Topped with Wasabi, Tobiko, Black Tobiko, Daikon Radish, and Ponzu

SALAD

Mixed Seafood Poke

....Poke Sauce Marinade Tuna, Albacore,

Salmon, Yellowtail,

Avocado, Onions, Furikake, Seaweed Salad, Arugula, and Mixed Green with Sesame Dressing

Tofu & Avocado

... Soft Tofu, Mixed Green, Crispy Onion, Avocado, and Green Onion with Miso Dressing

Seaweed

5.5

Tofu 8

10.25

12

.... Seaweed Salad with Sesame Seeds

Mentai Potato

entarrotato

.... Mashed Potato with Mentai (Cod Roe) and lapanese Mayo

Mixed Green & Seaweed 4.5

...Spring Mix and Seaweed with Sesame Dressing

















Hand





NOODLE

*Food May Contain Sesame Seeds

Spicy Shoyu Ramen

13.95

13.5

13.5

Fat Ramen Noodle with Your Choice of Premium Pork/Chicken Chashu or Tofu, Garlic Shiitake Mushroom, Fried Jalapeno, Corn, Ramen Egg, Seaweed, Lime, Bamboo Shoot, and Cilantro in Spicy Pork Shoyu Broth

Tonkotsu Ramen Ramen Noodle with Pork Chashu, Ramen Egg, Bamboo Shoot, Bean Sprouts, Corn, Seaweed,

Black Garlic Oil, Fish Cake, Green Onion, and Butter in Tonkotsu Pork Broth

Birria Ramen

YORIMICHI Original Beef Birria, Diced Onion, Cilantro, Radish, and Lime

Spicy Seafood Udon 13.25

Udon Noodles, Squid, Shrimp, Clam, Imitation Crab, Carrot, Cabbage, Mushrooms, Onions,

and Green Onions in a Spicy & Salty Broth **Creamy Salmon Udon**

13.25

Udon Noodles w/ Salmon and Mixed Mushrooms in Original Cream Sauce Topped w/ Poached Egg, Ikura (Salmon Roe), and Nori Seaweed

Tempura Udon

Udon Noodle Soup with Green Onion, Wakame Seaweed, and Fish Cake Topped with 2 Shrimp, Eggplant, and Sweet Potato Tempura

13.5 **Curry Udon**

Udon Noodle in Beef Curry Soup Topped with Panko Fried Shrimp, Green Onion, and Poached Egg

Carbonara Udon 13.5

Udon Noodle with Your choice of Bacon, Chicken, or Shrimp with Mixed Mushrooms,

Poached Egg, and Topped with Parmesan Cheese in Original Carbonara Sauce

Mentai Butter Udon 13.5

Broiled Udon Noodle with Original Mentai (Cod Roe) Sauce with Mixed Mushrooms, Crunchy

Tempura Flakes, Poached Egg, Shiso-Leaf, Mentai, and Seaweed

Yakisoba

Japanese Style Salted Chow-Mein with Veggies, Shrimp, and Chicken

10.75 ~ADD ON~

Ramen Egg 2 Poached Egg 2 Premium Pork Chashu (2pcs) Black Garlic Oil 0.5 Shrimp Tempura (2pcs) 3 Bok Choy 1 Bomba Picante 1.5 Extra Noodle 3

3.25

3.25

3.25

Wagyu Beef 3.5

Sashimi 6pcs 18.65

(Tuna, Salmon, Yellowtail)

Pick Your Main

Pick Your Side

Beef Ribeye Steak 18.25 Kawa-Su (Chicken Skin Marinated in Chilled Spicy Ponzu Sauce

~Build Your Own~

16.5 Yakitori (Pick 4 Skewers) Shrimp Tempura (3pcs)

Fried Seafood Combo 15.25 Tataki Kyuri

Takoyaki (3pcs) (Crab Cream Croquette, Shrimp, Spanish Mackerel, Oyster)

Assorted Tempura 15.25 **Chicken Karaage**

Menchi Katsu 15.25 Deep Fried Gyoza (3pcs)

Garlic Edamame (Deep Fried Hamburger Patty)

Chicken Karaage 15.25 Mentai Potato Salad

Teriyaki Chicken 15.25 ★Entrée Comes with Rice, Miso Soup,& Small Salad

Grilled Salmon(Salt or Teriyaki) 15.25

YAKITORI ★....Choose from Salt * Price Per Skewer or Sweet Soy Sauce Chicken Liver ★ 3.5 **Grape Tomato** 3 Scallop ★ Chicken Skin ★ 3.25 Shrimp 3.25 **Pork Belly** Chicken Gizzard 3.25 Beef Rib Eye ★ 3.5 **Pork Cheek**

Duck

3.25

Beef Skirt Chicken Meatball 3.5 3.5

Chicken Thigh & Green Onion ★ 3.5

3.75

Shoyu Ramen **Mentai Butter** Creamy Salmon Udon Curry **Spicy Seafood Udon Birria Ramen** Tempura Udon Yakisoba **Fried Seafood** Combo Entree shimi **Entree** Menchi **Ribeye Steak** Katsu Entrée

Tonkotsu

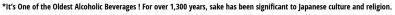
Ramen

Beef Tongue

DRAFT BEER



DESSERT



- *The sake brewing and fermentation process was perfected in the 17th century, and is still carried on today.
- *Junmai sake, which translates to "pure rice," is made from water, rice, "koji" or rice mold and yeast.
- *Each region of Japan has its own unique local dishes, People feel that a local dish goes well with sake made in the same
- ${}^{\star}\mathrm{The}$ quality of the water is important to the making process. The water source is mostly well water such as ground water and underground water.
- *The difference between sake and shochu is not only about how to make it. There are also big differences in ingredients. While rice is the source of sake, shochu often uses potatoes and grain as ingredients.

CHU-HI

Takara "Chu-Hi" 6.25 (12oz) ~Lychee, Peach, or Apple ~

Chu-Hi is shortened for "Shochu Highball".

Shochu is Japan's indigenous distilled spirit and has

been around for about 500 years!!



How Is Sake Made ??

15.25

17.5

6.25

6.25

6.25

TLE BEER

Orion "Okinawa's	Cra	ft" (21oz)	8.5
Asahi Super Dry		(21oz)	8.5
Aurora Hoppyalis	IPA	(12oz)	6
Modelo Especial	(12oz)	5.25
Sapporo 🧫	(12oz) _	5.25

Nigori ~Ask for the Flavors~ (12.70z) Nigori Plain (12.70z) Sparkling Plum (6.3oz) House Cold Sake (11oz) House Hot Sake (110z) Peach Sake Jelly Shot (60z)

DRINK

14 Kikusui Junmai Ginjyo (10.1oz) 12.5 Kurosawa Junmai Kimoto (10.1oz) 8.5 Chardonnay **Pinot Grigio** 8 8 Merlot 5.5

SAKE



TEA

lced Matcha Latte		
Hot "Hoji" Tea (Roasted Green Tea)	2.5	
Iced Green Tea	2.95	
Iced Oolong Tea	2.95	

*Oolong Tea combines the qualities of dark and green teas, giving it several purported health benefits! High in Caffeine though.

*Hoji Tea contains low caffeine than Green Tea!







DESSERT

Homemade Cream Brûlée	6.45	
Homemade Matcha Cream Brûlée 6.45		
"Monaka" Ice Cream Sandwich	4.75	
Mango Cheesecake	5.25	
Matcha Tiramisu (Contains NO Coffee)	5.75	
Mochi Ice Cream (Ask for the Flavors)	2.5	
Vanilla Ice Cream	3.95	

SOFT DRINK

	6.45	Calpico (Bottle/Ask for the Flavors)	3.75
ûlée	6.45	Calpico (Can/Original)	2.95
h	4.75	Ramune (Ask for the Flavors)	3.25
	5.25	Lemonade	2.95
e)	5.75	Sprite	2.95
)	2.5	Coke or Diet Coke	2.95
	3.95	Bottled Water	2











*Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects