


YUKI HANA
 ゆき はな
 SUSHI & SAKE BAR

SOUP & SALAD

- Wakame** – seaweed salad tossed in light sesame dressing 6
Cucumber Salad – over sambais sauce, crispy chili oil 7
Roasted Beet Salad – tossed with a yuzu miso vinaigrette 14
House Salad – served with a ginger vinaigrette 10
Squid Salad 9
Miso Soup – tofu, fried onions 7

WARM STARTERS

- Edamame** – choice of salty / spicy sauce 6/7
Crispy Sweet Thai Shrimp Tempura – Black tiger shrimp tossed in a sweet Thai chili sauce, crispy chili oil, chives 15
Chicken Karaage – traditional Japanese marinated fried chicken, served with kewpie mayo 17
Korean Fried Chicken – tangy gochujang marinade 14/ lb
Asparagus Tempura – creamy sesame sauce / togarashi 15
Gyoza – pan seared; Pork, Chicken, or Vegetable 12

CHILLED STARTERS

- Paul's Spoon** – toro*, caviar*, scallion, micro greens, lava salt, kizami wasabi, mustard soy sauce 17
Hamachi Jalapeño – yellowtail*, scallion, micro greens, fried onions, fried jalapeño, red radish, mustard soy sauce 22
Hiromi Usuzukuri – daily whitefish*, scallion, microgreens, fried onion, chili ponzu 19
Silken Tofu – softened tofu, scallion, microgreens, mango sauce, spicy Japanese dressing 11
Tako Sunomono – octopus, cucumber, wakame, micro greens, sambais sauce 18
Salmon Crudo – salmon*, micro greens, fried onion, scallion, sriracha vinaigrette, crunchy chili oil 22
Tuna Taco – gochujang tuna tartare*, avocado mousse, jalapeño, microcilantro, served in wonton chips (3pc) 19

PLATTERS

Served with a seasoned vegetable side

- Pan Seared Sesame Tuna Steak*** with Japanese dressing 35
Scottish Salmon Steak* with sesame dressing and crunchy garlic oil 32
Lava Salted Hamachi Kama* 21
Nantucket Sea Scallop* with avocado mousse, seasoned greens, Japanese dressing 39
Korean Shortribs (Galbi Jjim) braised in a soy, ginger, and garlic sauce 39

SUSHI BAR

Nigiri – 2 pieces per order / Sashimi – 3 pieces per order

Maguro – lean blue fin tuna*	13/18	*Bincho – albacore tuna	10/14
Big eye tuna*	12/17	*Hirome – whitefish	10/14
Sake – Scottish salmon*	11/16	*Ika – squid	10/14
Hamachi – yellowtail*	11/16	Tako – octopus	11/15
Madai – red seabream*	12/17	Unagi – eel	11/15
Kampachi – amberjack*	11/16	*Tobiko – flying fish roe	9/13
Otoro – fatty tuna*	26/32	*Ikura – salmon roe	17/24
Chutoro – medium fatty tuna*	17/26	Shiitake – marinated mushroom	8/10

SUSHI BAR CONT'D

Hotate – Scallop*	15/20	Inari - Fried Tofu	6/8
Tamago – Egg Omelet	5/7	Saba – Mackerel*	7/10
Ebi – Cooked Shrimp	7/10	Uni – Sea Urchin *	m.p
Ama Ebi – Sweet Shrimp*	14/19		

Aburi – seared sushi with garnish: price per piece
tuna* 8; **salmon*** 7; **hamachi*** 7; **hotate*** 9; **A5 Wagyu*** 18; **toro*** 11
Aburi set – chef's choice, 5 pieces* 37

Sashimi Mori Awase – chef's choice of 5 or 7 piece sashimi* platter 60 / 80
Chirashi – assorted sashimi* in bowl over rice with garnish and sauce 38

SPECIALTY MAKIS

Salmon Lover – spicy albacore*, cucumber, topped w/ salmon*, fried jalapenos, rice cracker, wasabi aioli, chili threads 27
Elk Ave – spicy tuna*, topped w/ torched yellowtail*, spicy mayo, eel sauce, tobiko*, scallion, and lime 26
Yuki Hana – spicy tuna*, cucumber, topped w/ mango and tuna sashimi*, tempura flakes, mango and Aji sauce 28
Surf and Turf – shrimp tempura, avocado, cucumber topped w/ seared A5 wagyu*, eel sauce, spicy mayo, scallion, and caviar* 35
CB Sunset – spicy scallop*, tempura flakes, topped w/ cooked shrimp, Japanese dressing and Aji sauce 30
Negi Toro – fatty tuna*, scallion with kizami wasabi and mango sauce, caviar* 28
Tornado – shrimp tempura, avocado, blue crab meat**, rolled in soy paper, wrapped in potato strings and fried, topped w/ eel sauce and spicy mayo 25
Shaggy Dog – shrimp tempura, avocado, topped w/ crab stick**, eel sauce, spicy mayo, and Aji sauce 21
Dragon – blue crab meat**, cucumber, avocado, topped w/ eel, avocado, and eel sauce 27
Toro Jalapeño – spicy tuna* roll topped w/ toro*, fried jalapeños, mustard soy sauce, and red tobiko* 29

**All crab meat is super lump blue crab, crab stick is imitation crab meat

TRADITIONAL MAKIS

California – avocado, cucumber and blue crab meat** 15
Tekka Maki tuna* 14
Salmon* 13
Negihama – yellowtail* and scallion 13
Alaskan – salmon* and avocado 14
Spicy Yellowtail* – avocado, cucumber, scallion 14
Spicy Tuna* – avocado, cucumber 15
Shrimp Tempura – avocado, cucumber, eel, spicy mayo 15
Spider – avocado, cucumber, tobiko*, fried crab, eel, spicy mayo 19
Caterpillar – eel, cucumber topped w/ avocado, eel sauce, scallion 18
Eel Cucumber – 14

Vegetable rolls:

AAA – apple, asparagus, avocado 11
Harvest Mother – roasted jalapeño, roasted zucchini, avocado topped w/ spicy squash, fried shallot, crispy chili oil, scallions 16
Gothic Garden – sesame spinach, miso tofu topped w/ avocado puree, tempura crunchies, fried kale, creamy miso dressing 15
Avocado 8
Cucumber 7

DESSERT

Mochi Ice Cream 10

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM A MEMBER OF STAFF.
*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.