



APPETIZERS

1. YAKIDORI4.50
(Broiled skewered chicken with Teriyaki sauce)
2. FRIED SCALLOPS6.95
(Deep-fried scallops with Yuraku katsu sauce)
3. TEMPURA5.95
(Deep-fried shrimps and vegetables lightly dipped in delicate butter)
4. EEL AND AVOCADO8.50
(Broiled eel in rice wine topped with avocado and vinegar sauce)
5. SOFT SHELL CRAB7.50
(Deep fried soft shell crab with tempura sauce)
6. AGETOFU5.50
(Deep-fried been curds with house soy teriyaki sauce)
7. SHUMAI3.95
(Steamed Japanese shrimp dumplings)
8. GYOZA4.50
(Fried shrimp and crab dumplings)
9. BEEF NEGIMAYAKI8.50
(Broiled beef and scallion roll with teriyaki sauce)
10. SEAFOOD COMBINATION8.50
(Broiled shrimp, scallops and salmon with vegetables in teriyaki sauce.
11. HAMACHI KAMA SHIOYAKI8.95
(Broiled yellowtail shoulder).
12. USUZUKURI9.50
(Thinly sliced raw flounder served with minced radish and ponzu sauce)
13. BEEF TATAKI8.95
(Sliced rare char broiled beef with ponzu sauce)
14. TUNA TATAKI11.95
(Sliced seared tuna with ponzu sauce)

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| 15. SHISHAMO |6.95 |
| (Lightly battered and fried smelt fish with tempura sauce) | |
| 16. SASHIMI |10.95 |
| (A selection of raw fish filets) | |
| 17. SUSHI |6.50 |
| (Assorted sliced raw fish on vinegared rice) | |
| 18. FRIED CALAMARI (IKA TEMPURA) |6.95 |
| (Deep fried sushi quality calamari with teriyaki sauce and masago, scallion sprinkles on top) | |
| 19. EDAMAME |3.50 |
| (Steamed soy bean) | |
| 20. OSHINKO |3.95 |
| (Various Japanese pickled dish) | |
| 21. OSHITASHI |3.95 |
| (Steamed spinach with Japanese sesame oil sauce) | |
| 22. HIJIKI |3.95 |
| (Cooked and soy marinated seaweed) | |

SOUPS

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| 1. MISO SOUP |1.50 |
| (Soy bean based soup with tofu scallion and mushrooms) | |
| 2. KANTONESE SOUP |2.75 |
| (Japanese style consommé soup with mushrooms, crab meat and watercress) | |
| 3. DOBIN SOUP |4.50 |
| (A Japanese bouillabaisse served with clay kettle with fishcake, mushrooms and shrimps.) | |
| 4. GYOZA SOUP |3.50 |
| (Shrimp dumpling soup) | |

SALAD

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| 1. YURAKU VEGETABLE SALAD |1.50/4.50 (sm/lg) |
| (Fresh mixed vegetables with Yuraku dressing) | |
| 2. SEAWEED SALAD |3.75 |
| (Wakame seaweed, crab meat and cucumber) | |
| 3. KANI (CRAB) SALAD |4.50 |
| (Crab, misago and cucumber, mixed with house mayo) | |

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| 4. CALAMARI SALAD |4.95 |
| (Marinated tender squid with seaweed salad and cucumber) | |
| 5. SPINACH SALAD (OSHITACHI) |3.95 |
| (Steamed spinach with sesame dressing) | |
| 6. ASPARAGUS SALAD |4.50 |
| Broiled asparagus with pimento sesame served with ginger dressing. | |
| 7. TAKO SUNOMONO SALAD |5.95 |
| (Octopus, cucumber, seaweed with vinegar sauce) | |
| 8. SUNOMONO (SEAFOOD) SALAD |6.95/9.95 (sm/lg) |
| (Assorted seafood with cucumber seaweed in vinegar sauce) | |

FROM SUSHI CORNER

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| 1. TUNA SASHIMI |9.95 |
| 2. SALMON SASHIMI |8.95 |
| 3. HAMACHI SASHIMI |10.95 |
| 4. SEARED WHITE TUNA SASHIMI |11.95 |
| 5. SPICY TUNA SASHIMI |11.95 |
| 6. TUNA & SALMON SASHIMI |15.95 |
| 7. HAMACHI & TUNA SASHIMI |17.95 |
| 8. WHITE TUNA & SALMON SASHIMI |15.95 |
| 9. IKA & IKURA SASHIMI |12.95 |
| 10. IKA, UNI & IKURA SPECIAL SASHIMI |19.95 |