

yuraku

JAPANESE RESTAURANT

APPETIZER

Agedashi Tofu	6.95
<i>Broiled lightly fried bean curd w/ special sauce (4 pcs)</i>	
Edamame	5.95
<i>Steamed soybean pods</i>	
Fried Oyster (4pcs)	11.95
<i>Deep fried oyster served w/ tonkatsu sauce</i>	
Gyoza	7.95
<i>Fried Japanese beef dumplings (5 pcs)</i>	
Hamachi Kama	15.95
<i>Grilled yellowtail jaw with ponzu</i>	
Iidako Karaage	7.95
<i>Fried baby octopus served with a wasabi mayo dressing</i>	
Chicken Karaage	9.95
<i>Japanese style fried chicken w/ spicy mayo</i>	
Sashimi Appetizer (6 pcs)	18.95
<i>A selection of various fish fillets</i>	
Shrimp & Veg Tempura Appetizer	9.95
<i>Shrimp & vegetable lightly dipped in delicate batter & fried</i>	
Shrimp Tempura Appetizer (4pcs)	9.95
<i>Shrimp lightly dipped in delicate batter & fried</i>	
Shumai	7.95
<i>Steamed Japanese shrimp dumplings (6 pcs)</i>	
Soft Shell Crab	12.95
<i>Deep fried soft shell crab w/ ponzu sauce</i>	
Sushi Appetizer (5pcs)	14.95
<i>Assorted slice of raw fish on sushi rice</i>	
Tako Yaki (4pcs)	7.95
<i>Fried octopus balls in tonkatsu sauce, mayo, and bonito fish flakes</i>	
Vegetable Tempura Appetizer	7.95
<i>Various vegetable lightly dipped in delicate batter & fried</i>	

SOUP

Asari Miso Soup	5.95
<i>Japanese miso soup with clams</i>	
Miso Soup	2.95
<i>Fermented soybean paste w/ seaweed and tofu</i>	
Mushroom Soup	5.95
<i>Mushroom broth with mushrooms and seaweed</i>	

SALAD

Fiesta Salmon Salad	17.95
<i>Fresh salmon over a bed of spring mix and sesame dressing</i>	
Fiesta Tuna Salad	18.95
<i>Fresh tuna over a bed of spring mix and sesame dressing</i>	
Fiesta Vegetable Salad	11.95
<i>Large size salad with tomatoes, carrots, cucumbers with a home made dressing</i>	
House Salad	3.95
<i>Individualized portion of julienne house vegetables served w/ Yuraku ginger dressing</i>	
Seafood Sunomono Salad	12.95
<i>Seafood with cucumbers in a pickled rice vinegar</i>	
Seaweed Salad	7.95
<i>Wakame salad with crab meat</i>	

ENTRÉE

TEMPURA

Shrimp (4pcs) & Vegetable Dinner	19.95
<i>Fried shrimp and vegetable dinner entree</i>	
Shrimp (8pcs) Dinner	20.95
<i>Fried shrimp dinner entree</i>	
Vegetable Tempura Dinner	17.95
<i>Fried vegetable dinner entree</i>	

TERIYAKI

Beef Teriyaki	27.95
<i>Grilled beef with teriyaki sauce, sautéed veggies, steamed rice</i>	
Chicken Teriyaki	22.95
<i>Grilled chicken with teriyaki sauce, sautéed veggies, steamed rice</i>	
Salmon Teriyaki	24.95
<i>Grilled salmon with teriyaki sauce, sautéed veggies, steamed rice</i>	
Shrimp Teriyaki	24.95
<i>Grilled shrimp with teriyaki sauce, sautéed veggies, steamed rice</i>	
Bulgogi	22.95
<i>Korean style marinated beef rib-eye with sautéed veggies, steamed rice</i>	
Chilean Sea Bass	33.95
<i>8 oz Chilean sea bass in a red miso glaze</i>	

KATSU

Chicken Katsu	19.95
<i>Japanese style, panko breaded chicken with sautéed veggies, steamed rice</i>	
Seafood Katsu	24.95
<i>Japanese style, panko breaded assorted seafood with sautéed veggies, steamed rice</i>	
Ton Katsu	19.95
<i>Japanese style, panko breaded pork loin with sautéed veggies, steamed rice</i>	
Katsu Kare	19.95
<i>Fried pork cutlet with Japanese curry</i>	

NOODLES AND RICE

Tempura Udon	16.95
<i>Vegetable broth served w/ shrimp tempura</i>	
Nabe Udon	18.95
<i>Chicken broth served w/ shrimp tempura and chicken</i>	
Yakisoba Chicken	17.95
<i>Sautéed noodles w/ assorted vegetable & chicken</i>	
Yakisoba Shrimp	18.95
<i>Sautéed noodles w/ assorted vegetable & shrimp</i>	
Yakisoba Chicken & Shrimp	19.95
<i>Sautéed noodles w/ assorted vegetable, chicken & Shrimp</i>	
Yakisoba Vegetable	15.95
<i>Sautéed noodles with assorted vegetables</i>	
Ten Zaru Soba	16.95
<i>Cold buckwheat noodle soups served with special dipping broth. Comes with shrimp and vegetable tempura.</i>	
Ton Kotsu Ramen	16.95
<i>Japanese style pork belly ramen in pork broth</i>	
Miso Ramen	16.95
<i>Japanese style porky belly ramen in a miso broth</i>	
Pineapple Fried Rice (Shrimp)	17.95
<i>Pineapple fried rice with shrimp, w/ vegetables</i>	
Pineapple Fried Rice (Chicken)	16.95
<i>Pineapple fried rice with chicken, w/ vegetables</i>	
Pineapple Fried Rice (Shrimp & Chicken)	19.95
<i>Pineapple fried rice with shrimp and chicken, w/ vegetables</i>	
Pineapple Fried Rice (Vegetable)	15.95
<i>Pineapple fried rice with vegetables</i>	
DONBURI	
Chirashi	33.95
<i>Assortment of sashimi on a bed of sushi rice</i>	
Hae Dup Bap	22.95
<i>Assorted fish, vegetables and Korean-style hot pepper sauce served w/ rice</i>	
Hamachi Don	31.95
<i>Fresh yellowtail on a bed of sushi rice</i>	
Poke Don	27.95
<i>Salmon, Tuna, or Mixed. Assorted vegetables, corn, edamame, seaweed salad, etc w/ special sauce, masago</i>	
Salmon Don	29.95
<i>Fresh salmon on a bed of sushi rice</i>	
Tekka Don	31.95
<i>Fresh tuna on a bed of sushi rice</i>	
Una Don	35.95
<i>Grilled bbq eel on a bed of sushi rice</i>	
Katsu Don	19.95
<i>Fried panko breaded pork cutlet on a bed of rice with eggs</i>	

SUSHI AND SASHIMI ENTRÉE

Omakase - 1 person	75.00
<i>Chef inspired platter (only special fish) - choose between sushi, sashimi or combination</i>	
Sashimi Regular	30.95
<i>Chef's choice of assorted fish (12 pcs)</i>	
Sashimi Deluxe	37.95
<i>Chef's choice of assorted fish (15 pcs)</i>	
Sushi Regular	27.95
<i>Chef's choice sushi (8 pcs) & California Roll</i>	
Sushi Deluxe	32.95
<i>Chef's choice sushi (10 pcs) & Spicy Tuna Roll</i>	
Sushi & Sashimi Combo	45.95
<i>Sushi (8pcs) & Sashimi (8pcs) & Spicy Tuna Roll</i>	

EXTRAS

Extra Noodles	4.00
<i>Udon or yakisoba noodles</i>	
Steamed Rice	2.95
<i>Steamed white rice</i>	
Sushi Rice	3.95
<i>Japanese marinated rice</i>	

SPECIAL DISHES

Crunch Rice Ball	14.95
<i>Rice ball lightly fried, topped with spicy tuna, honey, sprinkle of tempura flake</i>	
Tuna Nacho	15.95
<i>Spicy tuna, apple, tuna, and avocado on crunched rice bed</i>	
Salmon Nacho	15.95
<i>Spicy Tuna, Salmon, apple, and avocado on crunched rice bed</i>	
Seared Salmon Belly	16.95
<i>4 pcs Salmon belly torched, served with soy garlic sauce & touch of guacamole</i>	
Tuna Tartar	15.95
<i>Chopped ahi tuna with masago and wasabi aioli sauce</i>	
Yellowtail Tartar	15.95
<i>Fresh chunks of yellowtail tossed with masago, scallion & wasabi cream sauce.</i>	
Tuna or Salmon Tataki	15.95
<i>Lightly seared tuna or salmon served with a gomaе ponzu dressing</i>	

DESSERT

Green Tea Ice Cream	5.95
Red Bean Ice Cream	5.95
Black Sesame Ice Cream	5.95
Mochi Ice Cream	5.95
<i>Green tea or red bean or mango</i>	
Fried Ice Cream	7.95
<i>Tempura battered fried vanilla ice cream</i>	
Fried Cheese Cake	8.95
<i>Tempura battered fried cheese cake</i>	
Green Tea Cheese Cake	6.95

LUNCH SPECIAL

MON- FRI 11AM -2:30 PM • SAT - SUN 11:30AM - 3PM

BENTO BOX

Beef Teriyaki Box	17.95
<i>Grilled beef served w/ fried shrimp & veggie tempura , 1 fried shumai, 1 gyoza, 2 pcs cali roll / house salad</i>	
Bulgogi Box	16.95
<i>Korean style marinated rib eye served w/ fried shrimp & veggie tempura , 1 fried shumai, 1 gyoza, 2 pcs cali roll / house salad</i>	
Chicken Teriyaki Box	15.95
<i>Grilled chicken served w/ fried shrimp & veggie tempura , 1 fried shumai, 1 gyoza, 2 pcs cali roll / house salad</i>	
Salmon Teriyaki Box	16.95
<i>Grilled salmon served w/ fried shrimp & veggie tempura , 1 fried shumai, 1 gyoza, 2 pcs cali roll / house salad</i>	
Sashimi Box	19.95
<i>5 pcs sashimi served w/ fried shrimp & veggie tempura , 1 fried shumai, 1 gyoza, 2 pcs cali roll / house salad</i>	
Sushi Box	17.95
<i>4 pcs sushi served w/ fried shrimp & veggie tempura , 1 fried shumai, 1 gyoza, 2 pcs cali roll / house salad</i>	
Ton Katsu Box	15.95
<i>Pork cutlet served w/ fried shrimp & veggie tempura , 1 fried shumai, 1 gyoza, 2 pcs cali roll / house salad</i>	
Vegetable Box	15.95
<i>Vegetable tempura, house salad, 2 pcs inari, and a veggie roll 6 pcs</i>	

DONBURI

Chirashi	19.95
<i>Assortment of sashimi on a bed of sushi rice</i>	
Hae Dup Bap	17.95
<i>Assorted fish, vegetables and Korean-style hot pepper sauce served w/ rice</i>	
Katsu Don	16.95
<i>Fried panko breaded pork cutlet over rice with eggs</i>	
Poke Don	18.95
<i>Salmon, or Tuna, or Mixed, assorted vegetables, corn, edamame, sea-weed salad, w/ special sauce</i>	
Salmon Don	18.95
<i>Fresh salmon on a bed of sushi rice</i>	
Tekka Don	19.95
<i>Fresh tuna on a bed of sushi rice</i>	
Una Don	20.95
<i>Grilled bbq eel on a bed of sushi rice</i>	

SUSHI & SASHIMI LUNCH

Sushi Lunch	17.95
<i>6 pcs Nigiri Sushi, 6 pcs California Roll</i>	
Deluxe Sushi Lunch	20.95
<i>8 pcs Nigiri Sushi, 6 pcs Spicy Tuna Roll</i>	
Sashimi Lunch	18.95
<i>8 pcs Sashimi</i>	
Deluxe Sashimi Lunch	20.95
<i>12 pcs Sashimi</i>	
Sushi & Sashimi Combo Lunch	21.95
<i>4 pcs Sashimi, 5 pcs Nigiri Sushi, 6 pcs Spicy Tuna Roll</i>	
Sushi & Udon Lunch	19.95
<i>Udon, 4 pcs Nigiri Sushi, 6 pcs California Roll</i>	
Roll Combo Lunch	16.95
<i>California Roll, Salmon Roll, Spicy Tuna Roll</i>	
Hand Roll Combo Lunch	17.95
<i>Salmon Roll, Spicy Tuna Roll, Eel Avocado Roll</i>	
Spicy Roll Combo Lunch	17.95
<i>Spicy Tuna Roll, Spicy Salmon Roll, Spicy Yellow Tail Roll</i>	
Vegetable Roll Combo Lunch	15.95
<i>Vegetable Roll, Avocado Roll, Cucumber Roll</i>	

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BEVERAGES

21 YEARS AND UP FOR ALCOHOLS. ID CHECK MANDATORY.

NON-ALCOHOLIC

Mineral Water (Saratoga)	3.95
Juice (Orange, Apple, Cranberry or Pineapple)	2.95
Fountain Soda (Coke, Sprite, Diet, Ginger Ale, Lemonade)	1.95
Ramune (Japanese Bubble Soda)	3.95
Hot Tea	2.50
Ice Tea	3.95
Cold Green Tea Bottle	3.95
Shirley Temples	2.50

BOTTLED BEERS

	12oz	22oz
Sapporo	6.95	9.95
Kirin Light	6.95	
Kirin	6.95	9.95
Asahi Dry	6.95	9.95
Heineken	6.95	
Miller Light	4.95	
Corona	6.95	
Guinness	6.95	

DRAFT BEER

	Short	Tall
Sapporo, Kirin Ichiban, Bluemoon, Lagunitas IPA, Modelo, Vienna Lager	6.95	9.95

HOT SAKE

Hot Sake Small	5.95
Hot Sake Large	10.95
Hot Sake Pot Medium	24.95
Hot Sake Pot Large	29.95

COLD SAKE

Dassai 23 (720 ml)	150.00
Kubota Manju (720mL)	145.00
Hakkaisan Yukimuro Snow Aged 3 years (720 ml)	120.00
Narutotai Nama Genshu (720 ml)	65.00
Shirakabegura Junmai Daigingo (720 ml)	65.00
Wakatake Onikoroshi Junmai Daiginjo (720mL)	65.00
Dassai 45 "Otter Fest" (720mL)	65.00
Kubota Senju (720mL)	65.00
Dassai 39 (300 ml)	39.00
Wakatake Onikoroshi Junmai Daiginjo (300mL)	29.00
Bunraku Nihonjin No Wasuremono (300 ml)	27.00
Dassai 45 "Otter Fest" (300mL)	27.00
Kikusui Junmai Ginjo (300mL)	30.00
Kukusui Perfect Snow (300 ml)	25.00
Murai Family Nigori	24.00
Rei Junmai Daigingo (300 ml)	28.00
Hukushika Chokara (300mL)	22.00
Mio Sparkling Sake	22.00
Hana Lychee	22.00
Hana Fuji Apple	22.00
Hana White Peach	22.00

RED WINE

	Glass	Bottle
Cabernet Sauvignon Sonoma, CA Coppola Director's Cut 2019	10.95	38.95
Red Blend Lodi, CA 1924 Double Black	9.95	34.95
Merlot Sonoma, CA St. Francis 2018	10.95	38.95
Pinot Noir Lake County, CA Clay Shannon Long Valley Ranch 2019	10.95	38.95
Malbec Mendoza, Argentina Domaine Bousquet Tupungato 2020	9.95	34.95
Shiraz Barossa Valley, Australia Barossa Valley Estate 2019	9.95	34.95

WHITE WINE

Chardonnay St. Francis 2020	8.95	34.95
Pinot Grigio Lagaria / Sonoma, CA	8.95	34.95
Sauvignon Blanc Malborough, New Zealand The Crossings 2021	8.95	34.95
Riesling Mosel, Germany Schmitt Sohne Kabinett 2020	8.95	34.95
Chenin Blanc Stellenbosch, South Africa	9.95	38.95

ROSE WINE

Sofia Monterey, CA	10.95	34.95
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SPARKLING WINE

Relax Prosecco, Mosel, Germany	8.95	34.95
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CHOYA PLUM WINE

	8.95	36.00
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YURAKU PREMIUM COCKTAILS. \$14.95

White Pearl Sangria : Sauvignon blanc, malibu rum, pineapple, apple juice with ice and fruits

Red Pearl Sangria: Red blend wine, amaretto, Grenadine, orange juice, ice and fruits

Shisho Mojito: Bacardi rum, simple syrup, fresh lime juice, shisho mint, sprite

Cucumber Gin Fizz: Roku gin, sweet vermouth, margarita mix, cucumber and sprite

Yuraku Mai Tai: Bacardi rum, orange, pineapple juice, sour mix, Grenadine, top with Myers dark rum over ice and fruits

Peach Green Tea: Jamesons, peach schnapps, sour mix, sprite

Tokyo Fashioned: Suntory whiskey, simple syrup, angostura and orange bitters

Mudslide martini : kahlua, baileys, grey vodka and chocolate syrup

Sake Appletini: Hana Apple flavored sake with Grey Goose, Apple Puckers

Lychee Martini: Hana Lychee flavored sake with Grey Goose, Malibu Rum, pineapple juice

White Peach Margarita: Hana White Peach flavored sake with Jose Cuervo, Peach Schnapps, margarita mix

Sake Bomb - \$8

À la carte

Specialty Rolls

Caterpillar Roll Eel, cucumber, and crab roll topped with avocado.	\$16.95
Double Spicy Tuna Spicy tuna and tempura flake roll topped with more spicy tuna.	\$16.95
Alligator Shrimp tempura and cucumber roll topped with eel and avocado.	\$17.95
Casa Blanca Chopped salmon, avocado, tempura flake; topped with seared white tuna, mango, avocado.	\$17.95
Fire Cracker Spicy tuna roll topped with salmon and spicy crab.	\$17.95
Flying Dragon Salmon avocado cucumber roll topped with whole piece of eel.	\$21.95
Hot Fuzz Spicy tuna, mozzarella cheese, avocado; dipped in coconut panko batter & fried; with sweet-chili sauce & spicy mayo.	\$17.95
Lady Killer Spicy salmon, cucumber, tempura flake; seared salmon belly, guacamole & toasted coconut flakes on top.	\$19.95
Last Samurai Spicy salmon, tempura flake; topped with whole avocado & layer of tuna.	\$19.95
007 Cooked shrimp, crab & mayo, topped with avocado & shrimp.	\$17.95
Maui Black Pepper Seared Ahi tuna w/ Maui black pepper, avocado & wasabi sauce .	\$18.95
Mango Madness Real crabmeat, mango, tempura flake; base layer of avocado, topped with layer of mango.	\$20.95
Rainbow Crab, avocado, cucumber roll topped with tuna, salmon, yellowtail, and shrimp.	\$19.95
Salmon Ninja Chopped salmon & avocado roll, topped with seared salmon & spicy aioli sauce.	\$18.95
Spice Girl Shrimp, crab, avocado & cream cheese rolled & lightly fried.	\$17.95
Triple Salmon Spicy salmon roll topped with fresh salmon, and more spicy salmon.	\$17.95
Three Amigo Fried calamari, eel, cucumber; topped with salmon, spicy mayo & eel sauce.	\$18.95
What A Match Shrimp tempura roll; topped with spicy tuna & tempura flakes.	\$16.95
Yami Spicy Tuna Spicy tuna, avocado and deep fried with garlic sweet sauce.	\$15.95
Shrimp Tempura Roll Shrimp tempura, avocado, crabstick, cucumber, & masago.	\$10.95
Spider Roll Whole fried soft shell crab, avocado, cucumber, & masago.	\$14.95
Sunny Sunshine Tuna, salmon, avocado, cucumber with spicy sauce on top	\$17.95
Yuraku Roll Spicy tuna, tempura flakes, topped with salmon, tuna, avocado & slice of jalapéno	\$17.95
Volcano Crab, avocado, cucumber, spicy crab sauce, masago with flakes & baked	\$15.95
Chesapeake Bay Real crab, avocado topped with salmon, spicy sauce & flakes	\$19.95
Baked Scallop Roll California inside, topped with backed scallops	\$16.95
Double Crunch Roll Spicy crunchy tuna inside topped with white tuna and crunch with spicy eel sauce	\$17.95
Spicy Yellowtail Crunch Roll Spicy crunchy tuna with avocado inside and Hamachi yellowtail on top	\$17.95
Treasure Island Shrimp tempura, cilantro, cucumber roll, topped with salmon, guacomole & slice of jalapéno	\$18.95
Mango Tango Shrimp tempura, mango, topped with salmon, mango & strawberry sauce	\$17.95
Gone with The Wind Tuna, salmon, eel, avocado, cucumber and tempura flake rolled with soybean wrap	\$17.95

Sushi/Sashimi - 2 pcs

Makimono / Roll Sushi

SUSHI	SASHIMI		
		Maguro / Tuna	\$8.50
		Hamachi / Yellowtail	\$8.25
		Sake / Salmon	\$7.00
		Smoked Salmon	\$7.00
		White Fish	\$7.00
		Saba / Cured Mackerel	\$7.00
		Bincho Maguro / Albacore	\$7.00
		Ika / Squid	\$7.00
		Tako / Octopus	\$7.00
		Unagi / Eel	\$8.00
		Anago / Ocean Eel	\$9.00
		Ebi / Shrimp	\$6.00
		Botan Ebi / Sweet Shrimp	\$13.00
		Ikura / Salmon Roe	\$10.00
		Tobiko / Flying Fish Roe	\$9.00
		Masago / Smelt Roe	\$8.00
		Hotate Gai / Scallop	\$9.00
		Hoki Gai / Surf Clam	\$8.00
		Tamago / Omelet	\$7.00
		Kanikama / Crabstick	\$7.00
		Hamachi Toro / Fatty Yellowtail	\$9.00
		Salmon Toro / Fatty Salmon	\$9.00
		Inari / Fried Tofu Skin	\$7.00
		Extra Quail Egg (2pcs)	\$3.00
		Fresh Wasabi	\$4.50

	California Roll	\$6.95
	Tuna Roll	\$7.95
	Salmon Roll	\$7.95
	Yellowtail Roll	\$8.95
	Spicy Tuna Roll	\$7.95
	Spicy Salmon Roll	\$7.95
	Spicy Yellowtail Roll	\$8.95
	Spicy Scallop Roll	\$11.95
	Cucumber Roll	\$4.95
	Avocado Roll	\$6.95
	Green Asparagus Roll	\$4.95
	Plum & Shiso Mint Roll	\$4.95
	Kampyo Roll	\$4.95
	Fatty Tuna & Green Onion Roll	Market
	Eel & Avocado Roll	\$9.95
	Eel & Cucumber Roll	\$9.95
	Salmon Skin Roll	\$8.95
	Futo Maki / Big Roll	\$12.95
	Salmon Avocado	\$8.95
	Tuna Avocado	\$8.95
	Kamikaze Escolar, salmon, asparagus, spicy sauce	\$9.95
	Philadelphia Roll Smoked salmon, cream cheese, avocado	\$8.95
	Seafood Roll Crab, shrimp, masago & mayo w/ cucumber	\$9.95
	Dr. Zhivago (6pcs) Salmon, avocado, cucumber, crab, masago	\$8.95
	Sweet Potato Roll	\$6.95
	Veggie Roll	\$7.95

SASHIMI: EXTRA \$1.00

EXTRA AVOCADO \$1.25 • EXTRA MASAGO \$2.50 • EXTRA CREAM CHEESE \$1.25

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