

# YOKAI

## Intros

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**Steamed Edamame** warm cultured butter 8

**Nori Chips** crispy rice chips, toasted nori powder 6

**Hand Folded Wagyu Dumplings** la-yu crunch 4/ea, 5 for 18

**Hokkaido Style Milk Buns** tare butter, seaweed 9  
add savory herb and caviar dip + 30

## Chilled & Raw

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**Market Oyster** beet mignonette 5/ea

**Yellowtail Sashimi** smoked olive oil, ponzu 16

**Bluefin Tuna Tartare** avocado, serrano, nori chips 20

**Striped Jack Crudo** wasabi, ginger 18

**Broccoli and Dungeness Crab Salad** bonito emulsion, jidori egg 19

**Marin Roots Spring Greens** yellow peach, goat cheese, candied hazelnuts 15

**Heirloom Tomatoes** red wine vinegar, shiso, thai basil, toasted nori 15

## Skewers

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*Grilled over Japanese charcoal and priced per 1.5oz stick*

**Wolfe Ranch Quail** shoyu, wasabi 19

**Liberty Duck Breast** koji cure, wildflower honey, shallot 14

**Hokkaido Scallop** yuzu kosho, scallion 14

**King Salmon Belly** crème fraîche, matcha and dill 14

**Summer Squash** tamari, shichimi 9

**和牛** Wagyu Skewers

**A5 Chuck Roll, Chateau Uenae** Hokkaido snow beef 27

**A5 NY Strip, Tanifuji Farm** Miyazaki prefecture 48

**A5 Ribeye, Kobe** Hyogo prefecture 81

**A5 Tenderloin, Ohmi** Shiga prefecture, Ohmi beef 60

## Mains & Sides

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**Yokai Burger**  
hawaiian bun, gouda, lettuce, tomato, onion, special sauce 25

**Miso Ling Cod** steamed cod, miso butter, cucumber 41

**Slow Cooked Oxtail** Japanese curry, koshihikari rice 55

**Kurobuta Babyback Ribs** berkshire pork, tonkatsu barbecue, green apple sunomono 34

**Prime, Dry-Aged Ribeye 20oz** calvados, arima sansyo 90

**Seared Hokkaido Scallops** seasonal vegetables 41

**Asparagus** cured egg yolk, pink peppercorn 14

**Blue Lake Beans** mushroom xo, charred lemon miso 14

**Grilled Marble Potatoes** dill vinaigrette, iberian ham 14

**Koshihikari Rice** furikake 6

**Wild California Mushrooms** nasturtium and lemon 14

## Sweet

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**Kakigori (Japanese Shaved Ice)**  
yuzu curd, toasted meringue 16  
blueberry cheesecake 16

**Double Chocolate Mochi Cake**  
toasted rice milk 14

**Chef's Choice Menu: \$115 per person, whole table participation required**

Chef de Cuisine: Shanna Vatsaloo, Chef/Owner: Marc Zimmerman

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% service charge and a 5% healthy sf charge are automatically added to provide health insurance, benefits and liveable wages for our team. Additional gratuity is not expected*