

OTSUMAMI - STARTERS おつまみ

SHRIMP NACHOS \$15

Tempura Fried Shrimp, Pickles,
Wonton Chips, Guacamole

KAPPO CRISPY POTATO \$9

Hashed Potato, Aonori Cheese
Furikake, YumYum Sauce

CHICKEN NANBAN SANDO \$10

Marinated & Fried Chicken Thigh,
Cooper Sharp, Tartar Sauce

USUZUKURI SALMON \$19

Seared Salmon Sashimi, Yakumi,
Chojang, Onion, Ponzu

HAMACHI SPICY PONZU \$21

Yellowtail Sashimi, Kanzuri Ponzu,
Coconut Milk, Serrano

MAGURO NUTA \$21

Tuna Sashimi, Sweet Miso Mustard,
Guacamole, Chive

KARAAGE FRIED CHICKEN \$10

Marinated & Fried Boneless Chicken
Thigh, Ramen Seasoning, YumYum Sauce

DUCK ONIGIRI \$8

Duck Confit, Kinpira Gobo,
Mochi Rice, Soy Tare

YKI SALAD \$10

Green Leaves, Kohlrabi, Carrot,
Garlic Sesame Vinaigrette, Wasabi Oil

PORK GYOZA \$10

Berkshire Pork, Napa Cabbage,
Ginger, Scallion, YumYum Sauce

SPICY TUNA RICE CRISPY \$12

Spicy Tuna Tartare, Crispy Rice,
Pickled Jalapeno & Onion

VEGETABLE GYOZA \$9

Mixed Vegetable, Seaweed, Napa
Cabbage, Ginger Scallion, YumYum Sauce

GOHANMONO & MENMONO RICE & NOODLES ご飯と麺類

HIBACHI FRIED RICE \$11

Pork Belly, Duck Fat, Garlic Soy
Shio Tare **Add Sous Vide Egg +2**

HAMBURG STEAK \$17

Pork & Beef, Chopped Steak
Cooper Sharp, Fried Egg

CHAR SIU DONBURI \$19

Soy Braised Pork Belly, Onion, Sunny
Side Egg, Beni Shoga, Steamed Rice

NAPOLITAN \$18

Traditional Japanese Spaghetti
Dish, Wagyu Sausage, Pepper,
Onion, Mushrooms

YAKI-CURRY \$16

Curried Pork Meat Sauce,
Shaved Cheese, Sous Vide Egg

PORK TANTAN MAZEMEN \$20

Niku Miso Pork, Braised Pork Belly,
Spicy Garlic Chip, Sesame Sauce

VEGETABLE TANTAN MAZEMEN \$18

Niku Miso Mushrooms & Tofu, Sous Vide
Egg, King Oyster Mushrooms, Garlic
Chili Crisp, Sesame Sauce

WAGYU DONBURI \$19

American Wagyu, Onion, Sous Vide Egg,
Beni Shoga, Steamed Rice

TSUKAWASE - SIDES おかず

AGEDASHI NASU \$9

Fried Eggplant, Shimeji, Serrano
Pepper, Garlic & Ginger Sweet Dashi

UMAMI CUKES \$5

Marinated Sliced Persian Cucumber,
Sesame, Crispy Shallot

EDAMAME \$5

With Sea Salt **Add Garlic Chili Crisp+1**

JAPANESE POTATO SALAD \$6

Cubed Bacon, Red Onion, Cucumber,
Fried Egg

PICKLED CARROTS \$4

House Pickled Carrots

GOHAN \$3

Steamed Koshihikari Rice

BOK CHOY \$7

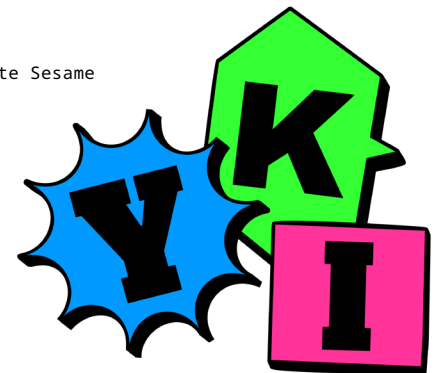
Garlic Shiotare, Garlic Chili Crunch

WAKAME SOUP \$5

Clear Chicken Broth, White Sesame
Seeds, Wakame

MISO SOUP \$4

Dashi, Wakame, Aburagee



BOWLS 丼ぶり

SALMON POKE \$15

Umami Cukes Guacamole, Bubu Arare, Nori, Seaweed Salad, Sesame

TUNA POKE \$17

Umami Cukes Guacamole, Bubu Arare, Nori, Seaweed Salad, Sesame

VEGETABLE POKE \$14 [veg](#)

Roasted Vegetables, Umami Cukes, Guacamole, Bubu Arare, Nori, Seaweed Salad, Sesame

ROLLS 巻き寿司

SPICY TUNA \$9

Tuna, Spicy Sauce

SPICY CRUNCHY TUNA \$10

Tuna, Tempura Crunch, Crispy Shallot, Spicy Sauce

SHRIMP TEMPURA \$11

Tempura Shrimp, Scallion, Spicy Sauce

SALMON & AVOCADO \$10

Salmon, Avocado

TUNA & AVOCADO \$10

Tuna, Avocado

EEL & AVOCADO \$11

Eel, Avocado

CRAB & AVOCADO \$11

Lump Crab, Avocado

TUNA & GUAC \$16

Shrimp Tempura, Guacamole, Tuna Sashimi

KANI CALIFORNIA \$8

Kani Stick, Avocado, Cucumber

ROASTED VEGETABLE \$9 [veg](#)

Asparagus, Carrots, Peppers, Potato

CUCUMBER & AVOCADO \$5

Inside Out Style, Cucumber, Avocado

KANI PONZU BUTTER ROLL \$11

Soy Paper Outside Thick Roll, Kani, Spicy Sauce, Ponzu Butter

VEGETABLE FUTO MAKI \$9 [veg](#)

Nori Outside Thick Roll, Avocado, Seaweed Salad, Shiitake, Kinpira Goba

YELLOWTAIL & SCALLION \$15

Nori Outside Thick Roll, Yellowtail, Scallion

RAINBOW ROLL \$14

Tuna, Yellowtail, Salmon, Avocado & Kani

FUTO MAKI \$15

Unagi, Tamago, Shiitake Mushrooms, Cucumber, Kanikama, Pickles

DESSERT デザート

PROUDLY SERVING PHILADELPHIA LOCAL 1-900 ICE CREAM

YKI House Flavor Calpico Soft Serve \$5

Green Tea Soft Serve \$5