

OKONOMI お好み

\$45 PER PERSON

Experience a Taste of YKI as you and your guests create a Four Course Tasting Menu.

FIRST COURSE

All Sent Out To The Table To Share

MISO SOUP | EDAMAME | HOUSE PICKLES | UMAMI CUKES

SECOND COURSE

CHOICE OF THREE DISHES
Meant To Share Amongst The Table

HOT

- SHRIMP NACHO'S
- BLISTERED SHISHITO'S
- DUCK ONIGIRI
- FRIED CHICKEN SANDO
- BOK CHOY
- KAARAGE FRIED CHICKEN
- PORK GYOZA
- VEGETABLE GYOZA
- YKI FRIES
- JAPANESE POTATO GRATIN

COLD

- SUNOMONO SALAD
(ADD SALMON SKIN +\$4 / ADD OCTOPUS +\$5)
- SPICY TUNA RICE CRISPY
- JAPANESE POTATO SALAD
- SPICY MAKI (TUNA OR SALMON)
- SPICY CRUNCHY MAKI (TUNA OR SALMON)
- KANI CALIFORNIA MAKI
- SHRIMP TEMPURA MAKI & AVOCADO MAKI
(CHOICE OF TUNA / SALMON / EEL / CRAB / CUCUMBER)
- ROASTED VEGETABLE MAKI
- KANI BUTTER PONZU MAKI
- TORO & SCALLION MAKI (+\$6)
- TUNA & GUAC MAKI (+\$6)
- VEGETABLE FUTOMAKI (+3)
- FUTOMAKI (+\$5)
- YKI ROLL (+\$6)
- ROTATING SPECIALITY MAKI (+\$6)

お好み

CONSUMING RAW OR UNDERCOOKED FOOD CAN
INCREASE THE CHANCE OF FOOD-BORNE ILLNESS

THIRD COURSE

Choice of Two Dishes Meant To Share Amongst The Table

- VEGETABLE HIBACHI RICE (PORK BELLY \$4 /SEAFOOD +\$10)
 - CHAR SIU DONBURRI
 - VEGETABLE YAKI SOBA (SHORT RIB +\$8)
 - WAGYU DONBURRI
 - HAMBURG STEAK
 - YAKI CURRY
 - SPICY PORK RAMEN
 - YKI CHIRASHI
 - KOJI MARINATED STEAK
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FOURTH COURSE

Rotating 1-900-ICE-CREAM Soft Serve

**THE WORD OKONOMI MEANS
"WHAT YOU LIKE" OR "WHAT
YOU WANT" IN JAPANESE.**