

Jüger  
cuisine

The logo for 'Jüger cuisine' features the word 'Jüger' in a black, elegant script font. The letter 'ü' is replaced by a circular wreath of green leaves and branches. Below 'Jüger', the word 'cuisine' is written in a black, clean, sans-serif font.



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## Soups & Salads

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### Sunomono Salad (GF)

Fresh sliced cucumber tossed in a rice vinegar and sesame seeds 5  
Add Krab (real crab add \$3), Shrimp or Octopus for \$4.00  
Add combination of all 3 (with real crab add \$3) for \$7.00

### Seared Tuna Salad

Mango, carrots, thinly sliced lemons and mixed greens tossed in a spicy creamy ponzu dressing and topped with seared tuna. 16

### Ceviche Salad

Citrus marinated fish & shrimp on top of fresh sliced cucumbers and mixed greens served with crisp wontons.. 14

### Miso Soup (GF)

White miso with a seafood broth served with tofu, green onions and mushrooms. 3

Seaweed Salad 4

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## Small Plates

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### Gyoza

Pork pot stickers served with house ponzu dipping sauce. 7

### Bar-B-Que Albacore

Seared Albacore topped with a variety of our house sauces. 20

### Tuna Tartare

Maguro & Hamachi on a bed of mango, avocado, cucumber and daikon. Served with crispy wontons. 22

### Veggie Gyoza

Pot stickers stuffed with seasoned veggies and served with house ponzu dipping sauce. 7

### Pepper Fin Tuna

Albacore (request raw or seared) topped with jalapeño, tobiko, ponzu sauce & sesame oil. 20

### Poke Tuna

Tuna, pecans, daikon and seaweed salad tossed in soy sauce and sesame oil. Served with crispy wontons. 16

### Egg Rolls

Crispy egg rolls stuffed with Krab, shrimp, & cream cheese served with the house teriyaki dipping sauce. 8

### Tuna Tataki

Crispy panko tuna served rare topped with fresh mango pico de gallo, ponzu, and sesame oil. 17

### Spicy Golden Beet Poke (vegan)

Gold beets in a yuzu-soy miso glaze and tossed with seaweed salad and pecans topped with a raw avocado tomatillo sauce. Served with crispy wontons. 12

### Edamame (GF)

Lightly salted edamame pods served warm. 6

### Ceviche

Five crispy wontons topped with citrus marinated fish & shrimp. 14

### Tempura Shrimp

6 Piece- 9  
9 Piece- 13  
12 Piece- 17

### Spicy Garlic Edamame (GF)

Edamame tossed in a spicy citrus garlic sauce. Served warm. 7

### Tempura Vegetables

A variety of veggies in crispy tempura served with house dipping sauces. 8

### Wings

Buffalo Garlic or Teriyaki  
6 pieces- 8  
12 pieces - 15

### Takoyaki

Crispy outside, filled with a creamy center and diced octopus topped with creamy sauces  
2 Piece- 4  
4 Piece- 6  
6 Piece- 8

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## Large Plates

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### Tempura Plate

A variety of vegetables in crispy tempura with 4 tempura prawns served and house dipping sauces. Served with miso soup and rice. 16 (substitute Forbidden Rice for \$2.00)

### Spicy Chicken Katsu Sandwich

Crispy panko chicken breast topped with avocado, tomato, red onion and a sriracha garlic aioli on a soft bun. Served with fries. 12

### Teriyaki Bowl

Choice of beef or chicken glazed in our house teriyaki sauce served with steamed broccoli and rice.  
Chicken/16 Beef/19

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## Sashimi

YOUR CHOICE FROM THE SELECTION - Served with miso soup and rice (substitute Forbidden Rice for \$2.00)

Hotate(raw or cooked), Sake, Maguro, Hamachi, Saba, Hokkigai, Ika, Shiro Maguro, Tai, Seared Tuna, Unagi, Ebi, Tako or Kani

6 Piece - 19.5 ● 9 Piece - 25.5 ● 12 Piece - 31.5

## Nigiri - Raw 2 pieces per order

**Tobiko**  
Flying Fish Egg 6

**Shiro Maguro**  
Albacore 6.5

**Hokkigai**  
Surf Clam 5

**Sake**  
Salmon 6.5

**Maguro**  
Tuna 8

**Rooster Salmon**  
Salmon, jalapeño, lemon & spicy  
krab 6.5

**Ikura**  
Salmon Roe 7

**Hamachi**  
Yellow Tail 8

**Tai**  
Red Snapper 5

**Topitoma**  
Tobiko & Quail Egg 7

**Hotate**  
Scallops 6

**Ika**  
Squid 5

**Amaebi**  
Sweet Shrimp 7

**Saba**  
Mackerel 5

**Quail Egg Shooter**- 1 shot  
(Must be 21) 3.5

## Nigiri - Cooked 2 pieces per order

**Seared Tuna**  
Tuna seared with seasoning 8

**Unagi**  
Freshwater Eel 6.5

**Tomadashi**  
Shrimp, scallop mix & seaweed  
salad 6.5

**Upside Down Shrimp**  
Shrimp, filled with scallop mix &  
avocado 6.5

**Hotate**  
Scallops 6

**Tako**  
Octopus 6

**Ebi**  
Shrimp 5

**Kani**  
Imitation Krab 5

**Inari**  
Fried Bean Cake 4

**Mussels (6 piece)**  
Baked mussels topped with  
sauces 10

**Tamago**  
Japanese Egg 5

**Escolar**  
Butterfish  
(only served seared) 6.5

**Ceviche**  
Crispy wontons topped with a  
citrus marinated fish &  
shrimp 6

**Tuna Wraps**  
Tuna wrapped around spicy  
krab, jalapeño, & topped with  
crispy scallops & green  
onion 9.5

## Nigiri Combo

Select any from the above cooked or raw nigiri sections (Excludes Topitoma, Amaebi, Quail Egg Shooter, Mussels, & Tuna Wraps)- served with miso soup

5 Piece Combo - 15.5 ● 7 Piece Combo - 19.5 ● 9 Piece Combo - 23.5

## Hand rolls

-Raw-		-Cooked-	
<b>Alaskan</b> Salmon, krab & tobiko 6	<b>Spicy Tuna</b> (GF) Spicy tuna mixed with spicy sauce, green onion & tobiko 5	<b>California</b> Krab & avocado 4	<b>Jason</b> (GF) Cooked scallops, spicy mayo & green onions 6
<b>Sankiu</b> (GF) Salmon, green onions, cream cheese, avocado & tobiko 6	<b>Arizona</b> (GF) Yellow tail, tobiko & green onions 7.5	<b>Spicy California</b> Spicy krab & avocado 4.5	<b>Crystal Shrimp Deluxe</b> Panko crusted shrimp, sliced lemon, avocado & spicy mayo 6
<b>Spicy Scallops</b> (GF) Bay scallops with spicy mayo, tobiko & green onions. 6	<b>Crispy Rainbow</b> 🌈 Tuna, salmon yellow tail, crispy salmon skin & tobiko 8	<b>New Orleans</b> (GF) Shrimp, avocado & spicy mayo 6	<b>Salmon Skin</b> Crispy salmon skin, tobiko & green onions 5
<b>New York</b> (GF) Salmon & cream cheese 5	<b>Rainbow</b> (GF) Tuna, salmon, yellowtail & tobiko 8	<b>Ankiu</b> (GF) Shrimp, cream cheese & avocado 6	<b>Playa Blanca</b> Tempura red snapper, green onions, cilantro, avocado & spicy mayo 5
		<b>Eddie</b> Crispy salmon skin, octopus & spicy mayo 6	

## Rolls

-Raw-		-Cooked-	
<b>Alaskan</b> Salmon, krab & tobiko 8	<b>Spicy Tuna</b> (GF) Spicy tuna mixed with spicy sauce, green onion & tobiko 7	<b>California</b> Krab & avocado 6	<b>Crystal Shrimp Roll</b> ● ● Panko crusted shrimp & spicy mayo 7
<b>Sankiu</b> (GF) Salmon, green onions, cream cheese, avocado & tobiko 8	<b>Arizona</b> (GF) Yellow tail, tobiko & green onions 11	<b>Spicy California</b> Spicy krab & avocado 7	<b>Crystal Shrimp Deluxe</b> ● ● Panko crusted shrimp, sliced lemon, avocado & spicy mayo 8
<b>New York</b> (GF) Salmon & cream cheese 7	<b>Tuna Roll</b> (GF) Tuna only 8	<b>California Deluxe</b> Krab, avocado & tobiko 8	<b>Calamari Roll</b> ● ● Panko crusted calamari & spicy mayo 8
<b>Rainbow</b> (GF) Tuna, salmon, yellowtail & tobiko 11	<b>Hamachi Roll</b> (GF) Hamachi only 10	<b>Ankiu</b> (GF) Shrimp, cream cheese & avocado 8	<b>Wendy</b> ● ● Panko crusted shrimp, avocado, white onions & spicy mayo 9
	<b>Salmon Roll</b> (GF) Salmon only 8	<b>Spicy Krab</b> Spicy krab mix 6.5	<b>New Orleans</b> (GF) Shrimp, avocado & spicy mayo 8

## Veggie Rolls

<b>Cucumber Roll</b> (GF) Cucumber only 5	<b>Spicy Mango</b> 🌶️ (GF) Forbidden rice, mango, cucumber topped with pickled ceviche habanero 9.5
<b>Asparagus Roll</b> ● ● Tempura asparagus, avocado, cilantro and spicy mayo 8	<b>Mega Mushroom</b> (GF) Forbidden rice, shitake mushrooms, oyster mushrooms, baked tofu, daikon sprouts and white truffle ponzu 10.5
<b>Veggie Roll</b> (GF) Lettuce, carrots, cucumbers & avocado 6	<b>Sweet Potato</b> 🌶️ (GF) Forbidden rice, sweet potato, avocado, green onion topped with a fresh spicy tomatillo lime sauce 9
<b>Lila roll</b> (GF) Beet, carrot, mango, strawberry, avocado & cream cheese 8	

### Sauces

● White Sauce ● Teriyaki ● Sriracha ● Spicy Mayo ● Ponzu ● Sesame oil 🌶️ Spicy (GF) Gluten Free

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Food Allergy Warning: Please be advised items on this menu may contain or come in contact with milk, eggs, gluten, soy, nuts and fish.

# Yugen cuisine

## Deluxe Rolls

### Playa Blanca ●●●

Tempura red snapper, cilantro, tempura green onions, avocado, & spicy mayo 10

### Tiger ●

Tempura shrimp & cucumber with avocado & unagi on top 15

### Tom Roll ●●●

Panko crusted shrimp, tempura green onions, & cream cheese topped with salmon, avocado, lemon slices & spicy krab 15

### Sakura ●●●

Tempura shrimp, tempura green onions, & cream cheese topped with salmon, panko, & spicy mayo (this roll is baked) 14

### Bonsai Roll ●●●

Tuna, Salmon, Yellow tail, radish shoots, avocado, & tobiko wrapped in cucumber (this roll has NO rice) 17

### Cal-Rainbow ●

Avocado & krab topped with tuna, salmon, yellow tail, & tobiko 13

### Fuji Mountain ●●●

Panko crusted shrimp & spicy mayo with tuna, salmon, yellow tail, avocado, & spicy krab on top 14

### Macho ●●●

Panko crusted shrimp, avocado, jalapeños, red onion, spicy mayo, & cream cheese 13

### Godzilla ●●●★

Spicy salmon, red snapper, & yellow tail with white onions in crispy tempura 10

### Tempura Roll ●●●★

Salmon, krab, jalapeño, & cream cheese in crispy tempura 10

### Cali-Godzilla ●●●★

California roll in crispy tempura 10

### Spider ●●●

Tempura softshell crab, spicy mayo, cucumber radish sprouts, & tobiko 15

### Volcano ●●●★

Tamago & cream cheese in a crispy tempura topped with shrimp, tofu & cooked scallops 12

### Fire ●●●

Spicy krab & cucumber topped with tuna, salmon, yellow tail, red snapper, shrimp, tobiko, & crunchy tempura 15

### Mr. Bean ●●●

Tempura shrimp, spicy tuna, & soy beans topped with seared tuna, garlic chips, & tobiko 15

### Mauie ●●●★

Tuna & lettuce in a crispy panko (this roll has NO rice) 15

### Lobster Roll ●●●

Tempura lobster, crab, and grilled asparagus in soy wrap 21

### Pink Lady ●●●

Spicy Tuna & cucumber topped with seared tuna, avocado & tobiko 15

### Caterpillar ●

Unagi, cucumber & spicy krab topped with avocado 15

### Peluza ●●●★

Tuna, salmon, red snapper, spicy krab, shrimp, cream cheese & white onions in a crispy panko 11

### Green Monster ●●●

Panko crusted calamari topped with avocado & seaweed salad 11

### Estefany ●●●

Tempura asparagus, avocado, spicy tuna, & mint in soy wrap topped with black tobiko 15

### Kuroshio ●●●

Pot stickers & cucumber topped with salmon, cooked scallops, avocado, lemon slices, & spicy krab 14

### Ichiban ●●●

Softshell crab, tempura shrimp, & spicy tuna topped with tuna, salmon, yellow tail, tobiko, & spicy Krab 19

### Typhoon ●●●

Tempura shrimp, spicy krab, avocado, & white onions topped with ceviche habanero, tuna, cilantro, tobiko & lemon slices 15

### Ceviche Roll ●●●

Panko crusted calamari, topped with our house ceviche 14

### Fajita ●●●

Panko crusted calamari, spicy krab & avocado topped with escolar jalapeno & onions then seared 15

### Noname ●

Panko crusted shrimp, pecans, & cream cheese topped with avocado & cooked spicy scallops 14

### Shelly ●●●

Panko crusted shrimp & avocado topped with seared albacore, green onions, & macadamia nuts 15

### Lilly ●

Tempura shrimp & green onions topped with avocado & spicy krab 13

\*Most rolls can be made gluten free. Please request from server.

★ Fried rolls

● Contains raw fish

## Kids Meals

All meals include rice, chilled edamame and mochi dessert

### Chicken Katsu

Panko crusted chicken breast cut into thin strips served with Katsu sauce, ketchup or teriyaki 6.5

### Tempura Doggies

Bite size chicken hot dogs in crispy tempura 6.5

### Tempura Fish Sticks (3 pieces)

Fresh red snapper in a crispy tempura served with ketchup or teriyaki 7

### Teriyaki Plate

Chicken or Salmon glazed in house teriyaki sauce  
Chicken/7 Salmon/14

## Dessert

### Mochi (GF)

Ask server for flavors 5

### Green Tea Ice Cream (GF)

Scooped ice cream topped with whipped cream and chocolate syrup 3

### Tempura Ice Cream

Green Tea ice cream in crispy tempura topped with whipped cream and chocolate syrup 4

### Tropical Roll

Tempura plantain, coconut, pecans, mango, & cream cheese topped with strawberry sauce & chocolate syrup in soy paper 7

### Extras • Substitutes • Sides

Substitute Real Crab \$4.00 - Substitute Forbidden Rice \$2.00

Side of Rice \$2.00 - Side of Forbidden Rice \$4.00 - Side of Tofu \$1.00 - Side of Avocado \$2.00

### Sauces

● White Sauce ● Teriyaki ● Sriracha ● Spicy Mayo ● Ponzu ● Sesame oil ● Spicy (GF) Gluten Free

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Yugen  
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## Drinks

### Beer

<u>Draft</u>	<u>16 oz</u>
Asahi Dry	7
Sierra Nevada- <i>Hazy</i>	6.5
Modelo- <i>Especial</i>	6.5
Sapporo	7
Kirin	7

### Bottle

Kirin 22oz	9
Sapporo 22oz	9
Budweiser	4
Bud Light	4
Sierra Nevada- <i>Torpedo</i>	5
Modelo- <i>Negra</i>	5
Golden State Cider- <i>Mighty Dry</i>	7
St. Pauli- <i>non alcoholic</i>	4

### Beverages

Coke	3
Diet Coke	3
Sprite	3
Mr. Pibb	3
Fanta	3
Ice Tea	3
Lemonade	3
Kids Beverage	1.5
Ramune	3.5

### Wine

<u>Red</u>	<u>Glass</u>	<u>Bottle</u>
Madroña Shiraz-Cabernet	9	34
Scattered Peaks Cabernet	14	54
Raeburn Pinot Noir	13	50
St. Francis Zinfandel	11	39

### White/Blush

Madroña Chardonnay	9	34
Madroña Riesling	8	30
Sea Sun Chardonnay	10	38
Raeburn Rose	10	38
Michael David Sauvignon Blanc	9	34
Terra D'Oro Pinot Grigio	8	30

### Sake

<u>Hot</u>	<u>Small</u>	<u>Large</u>
Koshu Masamune	4	7

### Chilled

#### FILTERED

Taiheikai "Pacific Ocean" Tokubetsu	54	14
Sho Chiku Bai Organic 300ml	14	
Tozai "Typhoon" Futsu-Shu 720ml	22	6
Mio Sparkling Sake 375ml	13	
Choya Sparkling Ume 187ml	11	
Kikusui Nama-Genshu 200ml (19%)	9	
Kikusi Funaguchi Sparkling 270ml	12	
UNFILTERED		
Sho Chiku Bai Nigori 375 ml	13	
Yuki White Peach Nigori 375ml	13	
Tozai "Snow Maiden" Nigori 720ml	30	8