

Jüger
cuisine





Soups & Salads

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. 17

Seaweed Salad 4

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

House Salad

Spring mix and tomatoes served with house carrot-ginger vinaigrette. 7

Small Plates

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. 22

Tuna Tartare

Maguro & Hamachi on a bed of mango, avocado, cucumber and daikon. Served with crispy wontons. 24
Crisp iceberg lettuce and tomatoes served

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. 22

Poke Tuna

Tuna, pecans, daikon and seaweed salad tossed in soy sauce and sesame oil. Served with crispy wontons. 18

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. 18

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- 10
9 Piece- 14
12 Piece- 18

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- 10
12 pieces - 17

Takoyaki

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

Large Plates

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. 13

Teriyaki Bowl

Choice of beef or chicken glazed in our house teriyaki sauce served with steamed broccoli and rice.
Chicken/16 Beef/19 Salmon/24

Katsu

Crispy panko chicken or pork and katsu sauce. Served with house salad and steamed rice 16



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 12.5

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

Rolls

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

Veggie Rolls

Cucumber Roll (GF) Cucumber only 5	Spicy Mango 🌶️ (GF) Forbidden rice, mango, cucumber topped with pickled ceviche habanero 9.5
Asparagus Roll ● ● Tempura asparagus, avocado, cilantro and spicy mayo 8	Mega Mushroom (GF) Forbidden rice, shitake mushrooms, oyster mushrooms, baked tofu, daikon sprouts and white truffle ponzu 10.5
Veggie Roll (GF) Lettuce, carrots, cucumbers & avocado 6	Sweet Potato 🌶️ (GF) Forbidden rice, sweet potato, avocado, green onion topped with a fresh spicy tomatillo lime sauce 9
Lila roll (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 16

Tom Roll ● ● ●

Panko crusted shrimp, tempura green onions, & cream cheese topped with salmon, avocado, lemon slices & spicy krab 16

Sakura ● ● ●

Tempura shrimp, tempura green onions, & cream cheese topped with salmon, panko, & spicy mayo (this roll is baked) 15

Bonsai Roll ● ● ●

Tuna, Salmon, Yellow tail, radish shoots, avocado, & tobiko wrapped in cucumber (this roll has NO rice) 18

Cal-Rainbow ●

Avocado & krab topped with tuna, salmon, yellow tail, & tobiko 14

Fuji Mountain ● ●

Panko crusted shrimp & spicy mayo with tuna, salmon, yellow tail, avocado, & spicy krab on top 15

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 16

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 16

Mr. Bean ● ● ● ● ●

Tempura shrimp, spicy tuna, & soy beans topped with seared tuna, garlic chips, & tobiko 16

Mauie ● ● ● ● ★ ●

Tuna & lettuce in a crispy panko (this roll has NO rice) 16

Lobster Roll ● ● ●

Tempura lobster, crab, and grilled asparagus in soy wrap 22

Pink Lady ● ● ● ● ●

Spicy Tuna & cucumber topped with seared tuna, avocado & tobiko 16

Caterpillar ●

Unagi, cucumber & spicy krab topped with avocado 16

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 12

Estefany ● ● ● ●

Tempura asparagus, avocado, spicy tuna, & mint in soy wrap topped with black tobiko 16

Kuroshio ● ● ● ● ●

Pot stickers & cucumber topped with salmon, cooked scallops, avocado, lemon slices, & spicy krab 15

Ichiban ● ● ● ●

Softshell crab, tempura shrimp, & spicy tuna topped with tuna, salmon, yellow tail, tobiko, & spicy Krab 20

Typhoon ● ● ● ● ● ●

Tempura shrimp, spicy krab, avocado, & white onions topped with ceviche habanero, tuna, cilantro, tobiko & lemon slices 16

Ceviche Roll ● ● ● ●

Panko crusted calamari, topped with our house ceviche 15

Fajita ● ● ● ● ●

Panko crusted calamari, spicy krab & avocado topped with escolar jalapeno & onions then seared 16

Noname ● ● ● ● ●

Panko crusted shrimp, pecans, & cream cheese topped with avocado & cooked spicy scallops 15

Shelly ● ● ● ● ● ●

Panko crusted shrimp & avocado topped with seared albacore, green onions, & macadamia nuts 16

Lilly ● ● ● ● ●

Tempura shrimp & green onions topped with avocado & spicy krab 14

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

★ Fried rolls

● Contains raw fish

Kids Meals (13 and under only)

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 4

Tempura Ice Cream

Green Tea ice cream in crispy tempura topped with whipped cream and chocolate syrup 5

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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Beer

Draft

	<u>16 oz</u>
Asahi Dry	8
Sierra Nevada- <i>Hazy</i>	7
Modelo- <i>Especial</i>	7
Sapporo	8
Kirin	8
805	8

Bottle

Kirin 22oz	9.5
Sapporo 22oz	9.5
Budweiser	4
Bud Light	4
Elysian Space Dust	5.5
Modelo- <i>Negra</i>	5
St. Pauli- <i>non alcoholic</i>	4

Beverages

Coke	3
Diet Coke	3
Sprite	3
Mr. Pibb	3
Raspberry Ice Tea	3
Ice Tea	3
Lemonade	3
Kids Beverage	1.5
Ramune(request flavors)	3.5

Wine

Red

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

White/Blush

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

Sake

Hot

	<u>Small</u>	<u>Large</u>
Koshu Masamune	5	8

Chilled

FILTERED

	<u>Bottle</u>	<u>Glass</u>
Taiheikai "Pacific Ocean" Tokubetsu	54	14
Sho Chiku Bai Organic 300ml	16	
Tozai "Typhoon" Futsu-Shu 720ml	22	6
Mio Sparkling Sake 300ml	15	
Kikusui Nama-Genshu 200ml (19%)	9	
Kikusi Funaguchi Sparkling 270ml	12	
Born Junmai Daiginjo 300ml	16	
<u>UNFILTERED</u>		
Sho Chiku Bai Nigori 375 ml	13	
Yuki White Peach Nigori 375ml	17	
Tozai "Snow Maiden" Nigori 720ml	30	8
Kinushiro Junmai Nigori 500ml	19	