

YAMASAKI

DINNER MENU · 25 BROAD STREET, NEW YORK

YAMASAKI SIGNATURE TASTING

A curated journey through Chef's finest creations — \$180 per person

Toro Tartare & Caviar

Bluefin fatty tuna, caviar, toasted buttery brioche.

Signature Nigiri Selection (5pcs)

Tuna, Fluke, Salmon, Shima Aji, Hotate w/ Uni.

Uni Pasta

Rich, creamy sea urchin pasta with Chef's secret umami sauce.

Miso-Glazed Black Cod

72-hour Saikyo miso-marinated cod, broiled to perfection.

Wagyu Ribeye Steak

Crispy garlic chips, charred shishito, shiitake, and caramelized cipollini onion.

Veggie Fried Rice

Wok-fired premium rice with assorted vegetables.

Sweet Finale

Please select one from our dessert menu.

COLD ZENSAI

Appetizers

Toro Tartare & Caviar — \$58

Bluefin fatty tuna, caviar, toasted buttery brioche.

Signature Nigiri Sushi (5pcs) — \$32

Tuna, Fluke, Salmon, Shima Aji, Hotate w/ Uni.

Signature Sashimi (6pcs) — \$36

Toro Tuna, Madaï, Hamachi, Shima Aji, Salmon, Hotate & Ikura.

Nori Crispy — \$26

Crispy seaweed cracker topped with Bluefin tuna, salmon, yellowtail, and spicy mayo.

Beef Tataki — \$35

Akazu reduction, horseradish sauce, garlic chips, baby gem & radish, Maldon salt.

Yellowtail Jalapeño — \$26

Hamachi, avocado, house-made yuzu-lime emulsion, crispy leeks & herb-ponzu.

Yamasaki Salad — \$18

Avocado, seasonal greens, and maple pecans with creamy ginger-coconut dressing.

Black Sesame Cucumber — \$14

Smashed cucumber with black sesame paste, smoked pepper, and katsuo furikake.

Crispy Tuna Rice — \$26

Golden-fried sushi rice topped with spicy tuna, jalapeño, unagi sauce, and katsuo furikake.

Tuna Tartare w/ Ume-Tosa Glaze — \$37

Finely chopped tuna, avocado mousse, and crispy taro chips.

HOT ZENSAI

Appetizers

Salmon Tataki w/ Crispy Spinach — \$24

Seared salmon sashimi, flash-fried spinach, and yuzu-truffle ponzu.

Beef Gyoza w/ Perilla Pesto — \$21

Pan-seared beef dumplings with perilla pesto and house dipping sauce.

Rock Shrimp Tempura — \$22

Crispy bite-sized shrimp tossed in spicy creamy aioli.

Wagyu & Beef Mini Bun — \$26

Wagyu and Prime beef patty on toasted buns, sweet soy glaze, yuzu-karashi mayo & pickled onion.

Tebasaki Wings — \$21

Double-fried wings with savory soy glaze and yuzu-daikon pickles.

Nasu Dengaku — \$15

Miso-glazed eggplant with a hint of spicy yuzu-kosho and crispy leeks.

Shishito Peppers — \$14

Blistered peppers with black sesame paste sauce and bonito flakes.

Prawn & Vegetable Tempura — \$26

Lightly battered tiger prawns and seasonal vegetables with tentsuyu.

Crispy Tofu Soy Garlic — \$14

Crispy tofu with savory soy-garlic glaze and garlic chips.

Edamame — \$9

Steamed soybeans with sea salt (spicy garlic-chili option available).

KITCHEN MAINS

Entrées

A5 Wagyu Donburi — \$90

Flame-seared Wagyu over seasoned rice with egg yolk, chives, and crispy seaweed. Served with yuzu-shiso cucumber, ponzu daikon oroshi, and kimchi.

Wagyu Ribeye (10oz) — \$95

Garlic chips, shishito, shiitake, cipollini onion, gyu-teriyaki, and jalapeño ponzu.

Miso Black Cod — \$52

Yuzu-ginger miso aioli and akasu-pickled lotus root.

Chicken Katsu — \$28

Fresh panko-breaded chicken breast with creamy sesame lettuce salad.

Tofu Steak — \$26

Pan-seared tofu and seasonal vegetables with mushroom & ginger-soy reduction.

Chilean Seabass — \$52

Pan-seared over roasted kabocha and bok choy with balsamic glaze and shredded red pepper.

Prime Ribeye Steak — \$55

Charred broccoli and mushrooms with jalapeño ponzu and warm signature gyu-teriyaki.

Lamb Chops — \$52

Spicy sansho marinade, yuzu-kosho oil, wasabi mayo, and spicy pickled radish.

Sizzling Miso Pork Belly — \$38

Double-seared pork belly, crispy rice cake, smashed cucumber, and spicy tangy sauce.

SUSHI & SASHIMI COMBINATIONS

Yamasaki Sushi Set — \$42

7pcs of premium nigiri and your choice of one classic maki (spicy tuna, salmon avocado, or hamachi scallion).
Nigiri: Toro, Akami, Salmon, Hamachi, Madai, Hotate.

Sashimi & Sushi Combo — \$48

6pcs of seasonal sashimi and 6pcs of premium nigiri. Includes Toro, Akami, Salmon, Hamachi, Shima Aji, Madai, Hotate, Ikura, and Eel.

Sashimi Platter (12pcs) — \$52

Chef's daily selection of premium sliced raw fish: Toro, Akami, Salmon, Hamachi, Madai, Shima Aji, Fluke, Hotate, and Botan Ebi.

Sushi Platter (12pcs) — \$62

Hand-pressed nigiri: Toro, Akami, Salmon, Madai, Hamachi, Fluke, Shima Aji, Hotate, Botan Ebi, Eel, Ikura, and Uni.

Yamasaki Grand Platter (18pcs) — \$76

A grand selection of 9pcs premium sashimi and 9pcs Chef-selected nigiri: Toro, Akami, Salmon, Madai, Hamachi, Fluke, Shima Aji, Hotate, Botan Ebi, Eel, and Uni.

PREMIUM ABURI NIGIRI

Priced per piece

Wagyu, Uni & Caviar — \$28

Torched A5 Wagyu topped with sea urchin, caviar, and sweet soy reduction.

Aburi Wagyu & Black Truffle — \$24

Seared Wagyu finished with shaved black truffle, truffle oil, and truffle black pepper salt.

Otoro Tuna Belly & Caviar — \$20

Seared bluefin fatty tuna belly topped with premium caviar and gold flakes.

SUSHI À LA CARTE

Nigiri / Sashimi — priced per piece

Otoro (Fatty Tuna Belly) — \$17

Chutoro (Medium Fatty Tuna) — \$14

Akami (Lean Bluefin Tuna) — \$7.5

Salmon (Fresh Salmon) — \$7

Madai (Sea Bream) — \$9.5

Hamachi (Yellowtail) — \$7.5

Shima Aji (Striped Jack) — \$9.5

Uni (Sea Urchin) — \$16

Hotate (Scallop) — \$7

Hirame (Fluke) — \$8

Botan Ebi (Spotted Prawn) — \$12

Unagi (Fresh Water Eel) — \$8

Ikura (Salmon Roe) — \$7.5

SIGNATURE ROLLS

Bluefin Tuna Roll — \$28

Spicy tuna, spicy crab, avocado, sweet & spicy mayo, crunch, scallions.

Hana Roll — \$28

Salmon, shrimp tempura, ikura, avocado, shiitake, cucumber, sweet & spicy mayo.

Dragon Roll — \$26

Eel, avocado, cucumber, unagi sauce, scallions.

Yuzu Rainbow Roll — \$26

Premium fish, crab, cucumber, avocado, house yuzu dressing.

Garden Roll — \$24

Avocado, cucumber, carrots, shiitake, soybean paper, mango sauce, togarashi.

Spider Roll (5pcs) — \$24

Fried soft-shell crab, masago, cucumber, avocado, sweet soy glaze.

Wagyu Roll — \$42

A5 aburi wagyu, avocado, asparagus, cucumber, sweet sauce, truffle black pepper salt.

Yamasaki Roll — \$32

Salmon, tuna, avocado, jalapeño, soybean paper, sweet & spicy mayo, furikake.

Tokyo Roll — \$32

Spicy scallops, asparagus, avocado, cucumber, yuzu sauce, lime zest.

Volcano Roll — \$32

Chutoro, akami, salmon, yellowtail, ikura, caviar, jalapeño, sweet & spicy mayo.

Truffle Hamachi Roll — \$40

Yellowtail, fresh truffle, avocado, jalapeño, yuzu dressing, sriracha.

FiDi Roll — \$38

Chutoro, akami tuna, caviar, avocado, jalapeño, herb-ponzu.

Tiger Roll — \$30

Seared salmon, spicy crab, avocado, sweet & spicy mayo, black pepper, furikake.

CLASSIC MAKI ROLLS

Tuna Avocado — \$15

Premium tuna and avocado.

Spicy Tuna — \$16

Minced tuna, spicy mayo, and crunch.

California — \$12

Snow crab, avocado, and cucumber.

Yellowtail Jalapeño — \$12

Hamachi, jalapeño, and yuzu-ponzu.

Negi Toro — \$16

Chopped fatty tuna and scallions.

Shrimp Tempura — \$12

Shrimp tempura, cucumber, and unagi sauce.

Eel Avocado — \$14

Broiled eel, avocado, and unagi sauce.

NOODLES, SOUP & RICE

Uni Pasta — \$55

Creamy sea urchin pasta with Chef's secret umami sauce.

Uni & Ikura Mini Donburi — \$52

Sea urchin and salmon roe with umami-glaze over seasoned rice.

Seafood Fried Rice — \$38

Snow crab, scallops, and shrimp in premium XO sauce with ikura.

Pork Fried Rice — \$34

Diced pork and kimchi in savory vegetable XO sauce with garlic chips.

Veggie Fried Rice — \$32

Mushrooms and seasonal vegetables in savory vegetable XO sauce with seaweed crunch.

Black Truffle Mushroom Yaki-Udon — \$38

Charred noodles, wild mushrooms, poached egg, black truffle, crispy shallots.

Shrimp Tempura Udon — \$28

Shrimp tempura in dashi broth with spinach, charred leeks, and aburaage.

Mentaiko Cream Udon — \$28

Spicy cod roe cream sauce, Onsen Tamago, and seaweed crunch.

Miso Soup — \$8

Dashi stock, miso paste, wakame seaweed, and soft tofu.

Steamed Rice — \$5

KANMI

Desserts

Ginger Mango Pudding — \$16

Silky chilled milk pudding infused with fresh ginger, topped with sweet mango.

Matcha Tiramisu — \$16

Espresso-soaked ladyfingers and mascarpone cream, finished with green tea powder.

Kyoto Caramel Chocolate Cake — \$19

Rich dark cocoa cake paired with a savory-sweet white miso caramel and sea salt.

Yuzu Glazed Cheesecake — \$18

Creamy cheesecake topped with a bright and refreshing yuzu citrus glaze.

Lychee Mochi Ice Cream — \$16

Delicate and floral lychee ice cream wrapped in soft, chewy rice dough.

Yuzu Sorbet — \$14

Zesty and aromatic Japanese citrus sorbet, the perfect palate cleanser.