



Menu

Starters

Gyoza Dumplings (5 pcs) – 18
Choice of vegetable or chicken, served with coriander emulsion and citrus soy.

Seasonal Vegetable Tempura – 22
Crisp-fried seasonal vegetables served with a light dipping sauce.

Ebi Tempura – 32
Crispy shrimp tempura, topped with sweet chili sauce, unagi reduction, and spicy mayo.

Miso Soup – 11
Traditional miso broth with wakame seaweed and finely sliced green onion.

Shrimp Cocktail – 32
Jumbo shrimp served with wasabi cocktail sauce and lemon.

Fresh & Raw

Oysters (1/2 Dozen / Dozen) – 28/55
Freshly shucked oysters, served with Yama mignonette and wasabi cocktail sauce.

Japanese Beef Tartare – 28
Hand-cut beef tenderloin, dressed in a soy-sesame vinaigrette, with green onion and toasted sesame. Served with crispy shrimp chips.

Bluefin Tuna Tartare – 36
Diced tuna with avocado, garlic oil, ponzu, and negi.

Hamachi Crudo – 32
Yellowtail sashimi with myoga, negi, jalapeño, ponzu, yuzu, and shiso oil.

Snow Crab – 38
Japanese snow crab with pickled green apple, avocado, dill, and shrimp tuile.

Truffle Tacos : Tuna | Salmon (2 pcs) - 22 | - 20
Crispy shells filled with diced tuna or salmon, avocado, sweet soy glaze, and black truffle.

Yama House Salad – 18
Mixed greens with avocado, cherry tomatoes, cucumber, radish, and crushed pistachios, tossed in a sesame-ginger vinaigrette.

Sides

Truffle Fries – 19



Sweet Potato Fries – 12



Seasonal Vegetable – 14



Local Mix Mushrooms – 18



Wakame Salad – 12



Edamame – 11



Sushi

Nigiri Omakase

(6) - 30 | (12) - 55 | (24) - 108

Sashimi Omakase

(12) - 55 | (16) - 80 | (32) -155

Maki

Maguro Negi Maki (6) – 18
Bluefin tuna | green onions

Kōraku (8) – 43
Tempura lobster tail | avocado | cucumber | tobiko |
sweet soy

Tairiku (8) – 35
California roll style | tempura | salmon | scallop |
tobiko | sweet soy

Yama Signature (8) – 33
Seasonal fish | cucumber | avocado | oba | jalapeño

Cucumber Maki (6) – 13
Fresh cucumber

Midori No Ha (8) – 25
Boston lettuce |oba |pickled daikon | carrot |
avocado | cucumber | green onions | sweet soy

Hanabi (6) – 24
Aburi salmon | avocado | tempura | sweet soy |
sesame seeds

Salmon & Avocado Maki (6) – 18
Salmon | avocado | sweet soy

Shiro Fuyu (6) - 22
White fish of the day tartare | cucumber

Avocado Maki (6) – 14
Fresh avocado

Main

Seafood

Lobster Spaghettini – 58
Spaghettini tossed in a shellfish bisque, layered with sweet lobster meat and tiger shrimp.

Miso Halibut – 48
Pan-seared halibut with a miso glaze, complemented by charred leeks, wild mushrooms, and a mushroom dashi Consomme.

Hokkaido Scallops – 55
Seared Hokkaido scallops with parsnip and vanilla purée, pickled pearl onion, sautéed parsnip, chips, and a white wine sauce
broken with shiso oil.

Meat

Rougié Farm Duck – 52
Crisp-seared duck breast from Rougié, with
roasted carrot purée, fennel confit, and black
garlic sauce.

Braised Beef Short Ribs – 54
Slow-braised for 5 hours, served with
seasonal vegetables and braise beef jus.

Signature Wagyu Burger - 48
Ground Wagyu beef, crispy Gaspor
pork belly, Boston lettuce,
caramelized onion, tomato, aged
cheddar, arugula, aioli and Dijon,
served on a toasted brioche bun.

Filet Mignon – 69
Filet mignon on a toasted homemade
brioche, with potato purée, seasonal
vegetables, and a red wine reduction.

Wagyu Denver Steak – 72
7oz Wagyu Denver cut, served with potato
purée, seasonal vegetables and miso sauce.

Vegetarian

Roasted Eggplant – 38
Roasted eggplants with wild mushrooms, roasted carrot
purée, pickled pearl onion, crispy fried shiitake, charred
leek powder, and shiso oil, finished with a light teriyaki
glaze.

Mushroom & Truffle Risotto – 48
A creamy risotto made with locally foraged mushrooms,
finished with black truffle and Parmigiano Reggiano.

Add on : poached lobster tail +30