



YAMA

Raw & Fresh Seafood

Oysters (1/2 Dozen | Dozen) – 28|55

Freshly shucked oysters, served with Yama mignonette and wasabi cocktail sauce.

Truffle Tacos : Tuna | Salmon (2 pcs) – 22 | 20

Tuna Crispy shells filled with diced tuna or salmon, avocado, sweet soy glaze, and black truffle.

Salmon Tartare – 26

Diced salmon with avocado, sweet soy, ponzu, sesame seeds and negi.

Salads & Hot Bites

Miso Soup – 11

Traditional miso broth with wakame seaweed and finely sliced green onion.

Gyoza Dumplings (5 pcs) – 18

Choice of vegetable or chicken, served with coriander emulsion and citrus soy.

Yama House Salad – 18

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

Caesar Salad – 19

Homemade dressing, croutons, crispy bacon, parmesan, and capers. Add chicken +12 | salmon +15

Sushi

Sashimi Omakase

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

Maki

Avocado Maki (6) - 14

Fresh Avocado



Salmon & Avocado Maki (6) - 18

Salmon | Avocado | Sweet Soya



Midori No Ha (8) - 25

Boston Lettuce | Oba | Pickled Daikon | Carrot | Avocado | Cucumber | Green Onions | Sweet Soy



Spicy Salmon Roll (6) – 24

Spicy salmon

Hanabi (6) - 24

Aburi Salmon | Avocado | Tempura | Sweet Soy | Sesame

Kōraku (8) - 43

Tempura Lobster Tail | Avocado | Cucumber | Tobiko | Sweet Soy

Sides

Truffle Fries – 19



Sweet Potato Fries – 12



Seasonal Vegetable – 15



Local Mix Mushrooms – 18



Wakame Salad – 12



Edamame – 11



Seafood

Seared Salmon à la Vierge – 38



Crisp-seared salmon served with cauliflower purée, broccolini, vierge sauce, and crispy julienned sweet potato fries.

Seabass – 48



Seared seabass served with parsnip and vanilla purée, pickled pearl onion, sautéed parsnip, chips, and a white wine sauce infused with shiso oil.

Bluefin Tuna Tartare – 36

Diced Bluefin tuna with avocado, garlic oil, ponzu, negi and served with fries.

Meat

Paccheri Duck Ragout – 34

Al dente Paccheri pasta served with confit duck leg, shredded and simmered in a rich ragoût, finished with Parmigiano Reggiano and fresh herbs.

Cheeseburger & Fries – 34

Ground beef, crispy pork belly, Boston lettuce, caramelized onions, tomato, aged cheddar, arugula, aioli, and Dijon mustard, served on a toasted brioche bun.

Flank Steak – 39

Miso-marinated 7oz Flank steak, served with potato purée, seasonal vegetables, and pepper sauce.

Filet Mignon 7oz - 69

Filet mignon served on toasted homemade brioche, with mashed potatoes, seasonal vegetables, and a red wine reduction.