



FISHERMAN'S TABLE
YAMASAKI

Lunch Menu Set



PREMIUM 39

ORGANIC EDAMAME
SASHIMI
SALMON SUSHI 2P
SEA BREAM SUSHI
1P
TORO HANDROLL
YELLOW TAIL SUSHI
2P
SCALLOP SUSHI 1P
DAILY SPECIAL 1P
CRAB HANDROLL



SPECIAL 29

ORGANIC EDAMAME
SASHIMI
SALMON SUSHI 2P
SEA BREAM SUSHI 1P
TORO HAND ROLL
BAY SCALLOP
HANDROLL
YELLOW TAIL SUSHI
1P
CRAB HANDROLL



STANDARD 19

ORGANIC EDAMAME
SASHIMI
SALMON SUSHI 1P
SEA BREAM SUSHI
1P
BAY SCALLOP
HANDROLL
CRAB HANDROLL



SUSHI BOWL 16

SALMON
TUNA
SEA BREAM
YELLOW TAIL
BAY SCALLOP
SESAME
SEAWEED
CHIVES
BOWL OF SUSHI
RICE WITH FRESH
SEAFOOD ON
TOP



FISHERMAN'S TABLE
YAMASAKI

Sashimi

Sashimi Set 3 18.75

SALMON
TUNA
YELLOW TAIL

Sashimi Set 4 24.00

SALMON
TUNA
YELLOW TAIL
SEA BREAM

Sashimi Set 5 30.00

SALMON
TUNA
YELLOW TAIL
SEA BREAM
KANPACHI

à la carte

SALMON	8.25	KANPACHI	10.00
TUNA	9.50	SCALLOP	10.75
YELLOW TAIL	9.50	TORO	11.50
SEA BREAM	9.50	AMAEBI	13.00



FISHERMAN'S TABLE
YAMASAKI

Soups, Karaage & Salad

FISHERMAN MISO SOUP	3.50
FISHERMAN KARAAGE - "Yamasaki Style" Fish & Chips -	9.50
FISHERMAN SALAD Salmon, shrimp & sweet crab on a bed of greens and tomatoes	12.00

Non-Alcoholic Beverages

Green Tea	3.00
Coke	2.50
Apple Juice	2.50
Orange Juice	2.50
Ginger ale	2.50
Sparkling water	5.00



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Hand Roll & Cut Roll (maki sushi)

	Hand Roll	Cut
CUCUMBER with roasted sesame	4.50	8.50
SALMON - with roasted sesame and chives	5.25	10.50
BAY SCALLOP - ponzu sauce	5.25	10.50
TUNA - marinated in soy sauce	5.75	11.50
YELLOW TAIL - light roasted	5.75	11.50
KANPACHI - with chives	6.00	12.00
SCALLOP -marinated in soy sauce	6.00	12.00
TORO - with takuwan	6.25	12.50
UNAGI – eel sauce with toasted sesame	6.75	13.50
CRAB –with mayo sauce	7.00	14.00
SPECIAL CRAB	8.75	17.50
“YAMASAKI STYLE”		
-LIGHTLY ROASTED WITH CORN SAUCE -		



FISHERMAN'S TABLE
YAMASAKI

Nigiri

SALMON – with roasted sesame and chives	2.75
ALBACORE – Straw fire light roasted	2.75
TUNA – marinated in soy sauce	3.00
YELLOW TAIL – lightly roasted	3.00
SEA BREAM – ponzu sauce , cured with kombu	3.00
KANPACHI – with chives	3.25
SCALLOP – marinated in soy sauce	3.25
TORO – with fresh wasabi	3.50
SHRIMP – with shrimp sauce	3.75
ELL – eel sauce with toasted sesame	4.00



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Drinks

BEER

Sapporo Premium 12oz can	4.50
Sapporo Premium 12oz Bottle	5.75
Kirin "Ichiban Sibori" 12oz can	4.50
Kirin "Ichiban Sibori" 12oz Bottle	5.75
North Coast Pilsner Bragg, CA 12oz	8.00
Lost Coast Great White, Eureka, CA 12oz	8.00
Offshoot Relax It's just a Hazy IPA Placentia, CA 16oz	9.00

SAKE

Hakutsuru Draft 180ml	8.00
Hakutsuru Sayuri Negori "Little Lilly" 300ml	15.00
Kubota Manju 720ml	99.00



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Wines

BUBBLES

Bev glitz, California (split) 9.00

HOUSE WHITES

Proverb Pinot Grigio, California *Glass 6.00 Bottle 19.00*

Cypress Chardonnay, California *Glass 6.00 Bottle 19.00*

HOUSE REDS

Mark West Pinot Noir California *Glass 9.00 Bottle 29.00*

William Hill Cabernet Sauvignon, Central Coast *Glass 9.00 Bottle 29.00*

FEATURED WHITE WINE

Trefethen Chardonnay, Napa Valley *Bottle 39.00*

FEATURED RED WINE

Tooth And Nail Cabernet Sauvignon, Paso Robles *Bottle 39.00*



FISHERMAN'S TABLE
YAMASAKI

Dinner Menu Set



PREMIUM 45

ORGANIC
EDAMAME
SASHIMI
SALMON SUSHI
2P
SEA BREAM
SUSHI 1P
TORO HANDROLL
YELLOW TAIL
SUSHI 2P
SHRIMP SUSHI 1P
DAILY SPECIAL 1P
CRAB HANDROLL
SPECIAL CRAB
"YAMASAKI
STYLE"



SPECIAL 35

ORGANIC
EDAMAME
SASHIMI
SALMON SUSHI
2P
SEA BREAM
SUSHI 1P
TORO HAND ROLL
BAY SCALLOP
HANDROLL
YELLOW TAIL
SUSHI 1P
CRAB HANDROLL



STANDARD 25

ORGANIC
EDAMAME
SASHIMI
SALMON SUSHI
1P
SEA BREAM
SUSHI 1P
BAY SCALLOP
HANDROLL
CRAB HANDROLL



YAMASAKI 65

(SALADA)
(SASHIMI)
DAILY SPECIAL
(SUSHI)
SALMON
TAI
YELLOW TAIL
DAILY SPECIALS
6P
(HAND ROLL)
DAILY SPECIAL
TORO
CRAB
SPECIAL CRAB
"YAMASAKI
STYLE"