



## SOUP AND SALAD

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Miso Soup <i>Soy soup</i>	2
House Salad <i>Mixed greens served with sweet vinaigrette</i>	3
Sunomono <i>Shrimp, octopus, crabstick, and cucumber served in sweet vinegar sauce</i>	8
Squid Salad <i>Marinated squid in a slightly spicy vinegar sesame sauce</i>	7
Seaweed Salad <i>Served with cucumber and light vinegar sauce</i>	5.5

## NOODLES

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Nabe Yaki Udon <i>Thick noodle soup served with shrimp, crabstick, spinach, and egg</i>	9
Ten Zaru Soba <i>Cold buckwheat noodle served with shrimp and vegetable tempura</i>	9

## TEAS

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Pu Er	2.50
Organic Green Tea	2.50
White Peony	2.50
Jasmine	2.50

Price subject to change without notice.

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2400 E. Main Street St. Charles, IL 60174  
(1.4 Miles East of Down Town, St. Charles)  
**630.443.8890 Fax:630.443.8020**  
www.sushi-yama.com

MON.THUR THURS. 11:30 am - 2:30 pm  
4:30 pm - 9:30 pm

FRI. 11:30 am - 10:00 pm  
SAT. 12:00 pm - 10:00 pm  
SUN. Close

## STARTERS

Spring Roll (2) <i>Crispy shell vegetable spring roll</i>	3
Alaskan Tempura <i>Crabstick, asparagus, carrots and egg wrapped in seaweed, slightly fried</i>	5
Tempura Appetizer <i>Shrimp and assorted vegetable tempura</i>	6
Calamari Tempura <i>Squid tempura served with spicy caviar dressing</i>	6
Tuna Dip <i>Diced tuna with mild spicy caviar sauce, served on crispy chips</i>	7
Kamikaze <i>Cubed tuna on a bed of flavored tempura flakes served on Belgian endive</i>	6
Baked Scallop <i>Scallops baked with asparagus, bell pepper, shitake mushroom and spiced mayo</i>	7
Chicken on a Skewer (2) <i>Broiled chicken, onion, and bell pepper on a skewer</i>	4
Soft Shell Crab <i>Jumbo soft shell crab fried to perfection, served with balsamic vinegar</i>	8

Hand Grenade <i>Cooked shrimp with special mayonnaise</i>	6
Pan-fried Pork Dumpling <i>Served with garlic and ginger soy vinegar</i>	4
Tuna Avocado Sumiso <i>Diced tuna and avocado served in sweet miso sauce</i>	7
Yellowtail Jalapeno <i>Yellowtail sashimi served in tangy garlic jalapeno sauce</i>	11
Crunchy Tuna <i>Tuna sushi topped with crunchy, crab, and massago medley</i>	7
Steamed Soybean <i>Edamame</i>	3.5
Blanched Spinach <i>Served with light creamy sesame sauce</i>	4
Fried Bean Curd <i>Slightly fried soft tofu served with sweet ginger tempura sauce</i>	4

## DINNERS

Served with miso soup, house salad, and rice

Beef Negimaki <i>Broiled choice beef rolls with scallion, served on stir-fried sweet onion</i>	17
Sautéed Scallops <i>Sautéed sea scallops served with assorted vegetables</i>	18
5 Flavor Tilapia <i>Slightly fried, served with pine nuts and sweet vinegar sauce</i>	18
Steamed Filet of Sole <i>Served in ginger scallion soy</i>	18
Tender Chicken with Creamy Sweet Corn Sauce	16
Sizzling Short Ribs <i>Broiled and served with Sweet Peppercorn Sauce</i>	19
Tempura Dinner <i>Shrimp and seasonal vegetable tempura</i>	14
Teriyaki Dinner	
Choice of Chicken	12
Choice Strip Steak	17
Salmon	14

Bento Box <i>Served with shrimp and vegetable tempura, and 1 California Roll</i>	
Choice of Chicken	16
Choice Strip Steak	21
Salmon	18
Unagi Don <i>Broiled freshwater eel over rice</i>	16
Tekka Don <i>Tuna sashimi served over sushi rice</i>	19
Chirashi <i>Assorted sashimi served with pickled radish over sushi rice</i>	19
Shrimp Fried Rice	14
Chicken Fried Rice	(S) 7 (L) 12
Vegetable Fried Rice	(S) 6 (L) 9

## HOUSE SPECIALTY ROLLS

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House Roll	7.5
<i>Smoked salmon, cucumber, avocado, masago, and shrimp</i>	
Crunchy Roll	9.5
<i>Spicy super white and avocado with tempura flake topping</i>	
JB Roll	6
<i>Smoked salmon, avocado, and cream cheese</i>	
Lava Roll	9.5
<i>Salmon and crab stick, baked with teriyaki cream</i>	
Spicy Mermaid	11
<i>Shrimp, cucumber, and mayo, topped with spicy salmon</i>	
Shrimp on Shrimp	13
<i>Tempura shrimp and cucumber, topped with spicy shrimp and tempura flakes</i>	
Yama Roll	9.5
<i>Crab Stick, cucumber, and avocado wrapped in soy sheet, topped with spicy super white</i>	
Green River	12
<i>Freshwater eel, cream cheese, and romaine lettuce, drizzled with spicy mayo, eel sauce, and tempura flakes</i>	
Orange Dragon	13.5
<i>Tempura shrimp and cucumber, topped with salmon and orange slices</i>	
Crazy Tuna	14
<i>Tuna and avocado, topped with spicy tuna, tempura flakes and spicy mayo</i>	
Fruit of the Sea	17
<i>Tempura shrimp, spicy tuna, seaweed salad &amp; avocado, wrapped in a soy sheet, with wasabi cream</i>	
Dragon Roll	13.5
<i>Tempura shrimp and cream cheese with avocado and eel overlay</i>	

Tropical Roll	8
<i>Crab stick, cucumber, and avocado, topped with mango</i>	
Volcano Roll	9.5
<i>Spicy tuna, avocado, and cream cheese, slightly fried, with honey wasabi mustard</i>	
Sakura Roll	9
<i>Shrimp, crab stick, cream cheese, and avocado with warm mayo</i>	
American Crazy Roll	7
<i>Shrimp, crab stick, cooked egg, avocado, cucumber, and masago</i>	
Butterfly Roll	9.5
<i>Freshwater eel, tempura shrimp, cucumber, crab stick, and masago</i>	
Summer Roll	10
<i>Yellowtail, salmon, green pepper, cooked egg, and cilantro</i>	
Caterpillar Roll	7.75
<i>Freshwater eel and cucumber with avocado overlay</i>	
Futo Maki	6
<i>Cucumber, crab stick, avocado, mushroom, radish, and masago</i>	
Spider Roll	12
<i>Soft shell crab, cucumber, avocado, and masago</i>	
Tempura Roll	6.25
<i>Tempura shrimp, cucumber, crab stick, avocado, and masago</i>	
Spicy Scallop	7.5
<i>Spicy scallop and avocado</i>	
Rainbow Roll	10.5
<i>California roll topped with tuna, salmon, shrimp, and white fish</i>	
Ben Roll	10
<i>Freshwater Eel, Cream Cheese and Tempura Flakes</i>	

## COMBINATIONS

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Served with miso soup and house salad

Sushi Deluxe	22
<i>9 pieces of sushi, 1 California Roll</i>	
Sashimi Deluxe	24
<i>16 Pieces of Sashimi</i>	
Sushi and Sashimi	24
<i>4 pieces of sushi, 8 pieces of Sashimi, 1 California Roll</i>	

Sushi Dinner	17
<i>7 pieces of sushi, 1 Cucumber Roll</i>	
Combination Tray (for 2)	48
<i>12 pieces of sashimi, 10 pieces of sushi, 2 rolls</i>	
Party Tray (for 4)	88
<i>24 pieces of sashimi, 20 pieces of sushi, 4 rolls</i>	

## SUSHI AND SASHIMI

2 pieces per order

Crab Stick (Kanikama)	3.50
Shrimp (Ebi)	4.00
Tuna (Maguro)	5.00
Salmon (Sake)	4.50
Mackerel (Saba)	4.00
Yellowtail (Hamachi)	4.75
Octopus (Tako)	4.00
Eel (Unagi)	5.00
Smelt Fish Roe (Masago)	4.00
Salmon Roe (Ikura)	5.00
Scallop (Hotate Gai)	5.75
Cooked Egg (Tomago)	3.50
Sweet Shrimp (Ama Ebi)	6.25
Red Snapper (Tai)	4.50
Striped Bass (Suzuki)	4.25
Halibut (Hirame)	4.25
Quail Egg	1.50
Wasabi Tobikko	5.00
Super White (Escolar)	5.00
Fatty Tuna (Toro) 1 piece	Market

## MAKI ROLLS

Cucumber Roll	3.75
Avocado Roll	3.75
Vegetarian Roll	4.25
Tuna Roll	5.50
Salmon Roll	4.25
Boston Maki	4.75
California Roll	5.00
Philadelphia Roll	4.75
Spicy Yellowtail Roll	5.00
Spicy Tuna Roll	5.25
Spicy Salmon Roll	4.50
Tuna Avocado Roll	5.75
Yellowtail Scallion Roll	5.00

## LUNCH MENU

### COMBO LUNCH

served with miso soup, house salad, 3 pieces California roll, and rice

Teriyaki Chicken	6.95
Teriyaki Steak	8.50
Teriyaki Salmon	6.95
Beef Short Ribs with Sweet Peppercorn Sauce	7.95
Steamed Filet of Sole with Ginger Scallion Soy	7.95
Tender Chicken with Creamy Sweet Corn Sauce	7.95
Shrimp and Vegetable Tempura	6.95

### NOODLE AND DONBURI

Nabe Yaki Udon	8.95
Thick noodle soup served with seafood, spinach, and egg	
Ten Zaru Soba	8.95
Cold buckwheat noodle served with shrimp and vegetable tempura	
Unagi Don	12.95
Broiled freshwater eel served over rice	
Chirashi Lunch	12.95
Sashimi served over rice (chef's choice)	

### MAKI LUNCH

served with miso soup and house salad

Choose 2 Rolls	6.95
Choose 3 Rolls	9.95
California roll, Spicy Tuna roll, Cucumber roll, Avocado roll, Vegetarian roll, Philadelphia roll, Yellowtail roll, Tuna roll, Spicy Salmon roll, Spicy Yellowtail roll, Boston roll, Salmon roll	

### SUSHI AND SASHIMI LUNCH

served with miso soup

Sushi Lunch	8.95
5 pieces sushi, 1 California roll	
Sushi Lunch Deluxe	12.95
7 pieces sushi, 1 California roll	
Sashimi Lunch Deluxe	12.95
10 pieces sashimi	