

rolls
(all rolls are cut into 6 or 8 pieces)
brown rice substitution on rolls \$.50

classic

Kappa cucumber rolled in rice and seaweed.	3.50
Negi-tekka tuna and scallion rolled in rice and seaweed.	4.50
Negi-hama japanese yellow tail and scallion rolled in rice and seaweed.	5.00
California surimi and avocado rolled in rice and sesame.	4.50
Ume-shiso shiso mint and pickled plum rolled in rice and seaweed.	4.00
Natto fermented soybean rolled in rice and seaweed (an acquired taste).	4.50
Unagi grilled eel and cucumber	5.00

“nothing raw”

Fantasy surimi, masago, and spicy mayonnaise rolled in rice and seaweed.	4.00
Salmon Skin grilled salmon skin and scallion rolled in rice and seaweed.	4.25
Minty Crustacean shrimp, shiso mint leaves, and pickled ginger rolled in rice and sesame.	5.00
Crab Rangoon surimi, cream cheese, & wonton crisps rolled in rice and sesame.	4.50
California Eel california roll topped with grilled eel.	10.00
Butterfly fried shrimp, lettuce, asparagus, mayo and avocado rolled in rice & seaweed.	10.00
Super Salmon cooked salmon, salmon skin, scallion, asparagus, and spinach rolled in rice & masago.	9.00
Roscoe grilled eel, cream cheese, and asparagus rolled in rice and seaweed; lightly fried.	7.00
Red Lantern eel & avocado rolled in rice and masago.	7.00
Futomaki surimi, spinach, cucumber, tamago, and kampyo rolled in rice and seaweed.	9.00
Funky Chicken lightly fried chicken, avocado, cabbage, and mayonnaise rolled in rice and seaweed; sweet and sour sauce.	10.00
Young fish katsu, lettuce, asparagus, surimi, and mayo rolled in rice and seaweed.	10.00
Dragon Roll fried shrimp, unagi, cream cheese, and asparagus rolled in rice and masago topped with avocado, mayo and eel sauce.	11.00
Spider Roll fried soft shell crab, avocado, asparagus, masago, and spicy mayo rolled in rice and seaweed	12.00

vegetarian

Vegetable spinach, kampyo, and cucumber rolled in rice and sesame.	5.00
Avocado Crunch wontons crisps, cream cheese, and cucumber rolled in rice and topped with sliced avocado and mango sauce	7.00
Korean Tofu fried tofu, cucumber, scallion, and kimchee sauce rolled in rice and sesame	6.00
Buddhist Choice japanese pickle, egg omelette, and cucumber rolled in rice and sesame.	5.00
Green Wonton asparagus, wonton crisps, spinach, and cream cheese rolled in rice and seaweed and fried; orange-mustard sauce.	7.00
Tropical mango, cucumber, red bell pepper, and cilantro rolled in rice and sesame.	5.00
RDA inari, cucumber, spinach, carrot, lettuce, and avocado rolled in rice and seaweed.	9.00

funky

Spicy Tuna ^^ tuna, scallion, and garlic-chile rolled in rice and sesame.	5.50
Bagel salmon, cream cheese, and scallion rolled in rice and seaweed.	4.50
Fried Bagel salmon, cream cheese, and scallion rolled in seaweed; fried and rolled in rice and seaweed.	7.00
Rising Sun tuna, salmon, avocado, and spicy mayonnaise rolled in rice and masago	7.00
Miami Heat conch fritter, cream cheese, mango, lettuce, cucumber, and spicy mayo rolled in rice and sesame; mango sauce.	7.50
Seoul Surprise ^ tuna, snapper, cucumber, marinated seaweed, and kimchee sauce rolled in rice and masago.	7.00
Daimyo tuna, surimi, avocado, and scallion rolled in rice and sesame	10.00
Mystery a california roll topped with cooked dynamite.	10.00
Crunchy Tuna Tartare tuna, cilantro, cucumber, scallion, mango sauce and wonton crisps rolled in masago and avocado.	10.00
Sunset Strip hamachi, masago, and scallion rolled in rice and topped with sliced avocado.	9.00
Slippery Eel tuna, avocado, cucumber, and scallion rolled in rice and masago; topped with grilled eel.	11.00
Rainbow a california roll topped with assorted fish	9.00



357 alcazar avenue, coral gables, florida
ph 305.442.8600 yugarestaurant.com

M-F 11:30am-3pm M-Sa 6pm-10:30pm

starters

Taro Croquettes creamy blue crab, corn, herb and taro croquettes fried crisp; creamy sweet and sour sauce	7.95	Tuna Sandwiches grilled tuna, mayonnaise, scallion, and masago sandwiched between rice and seaweed. lightly battered and fried; sweet soy glaze.	7.95
Sakura Hamachi paper thin pacific yellow tail sashimi; wasabi cream & chive oil	16.95	Grilled Salmon topped with our house-made teriyaki sauce	7.95
Crispy Calamari dusted with spiced flour and fried; sweet mango sauce	7.95	Miso Salmon salmon fillet marinated in miso and sake then grilled	7.95
Aspara Bacon asparagus wrapped in bacon and pan seared; sweet soy glaze	6.95	Tuna Tataki garnished with onion and grated radish; ponzu sauce	10.95
Potstickers pan-seared with a chicken and mushroom filling; garlic-soy sauce.	5.50	Smoky Octopus Salad charred octopus served over a cucumber and seaweed salad topped with a fiery garlic and ginger vinaigrette	10.95
Crispy Lamb Ribs lamb spare ribs braised and coated with a sweet and sour sauce	11.95	Kimchee Tofu Salad fried tofu, cabbage kimchee, wakame seaweed, cucumber, and celery tossed with a sesame vinaigrette	6.95
Sashimi Tasting 3 types of raw fish presentation: 1. local white fish marinated in an ume-plum sauce 2. tuna tossed with a spicy sauce and fresh herbs 3. tropical ceviche with fresh pineapple and lychee fruit	16.00	Blue Island surimi, avocado, & masago rolled in cucumber; light vinegar sauce	6.75
Fresh Spring Rolls shrimp, mint, kaiware, and field greens rolled in rice paper; chunky peanut sauce	5.50	Chicken Katsu chicken breast dusted with breadcrumbs and lightly fried; sweet and sour sauce.	6.95
Kimchee ^^ spicy korean pickles	4.25	Pork Spring Rolls crispy beef and pork spring rolls; orange-mustard sauce	5.50

lunch specials

includes miso soup, salad, and california roll

A. Sashimi assorted fillets of fresh raw fish fillets of tuna, salmon, or hamachi only	8.95 10.95	F. Simple Vegetable Stir-Fry seasonal vegetables wok-seared with ginger and garlic.	8.95
B. Red Curry Beef ^ skirt steak, sweet potato, crimini mushroom, spinach, onion, and peppers in a curry coconut broth.	10.95	G. Pork Katsu lightly breaded and fried pork cutlet served with sweet and sour sauce.	9.95
C. Thai Basil Chicken chicken breast, crimini mushroom, onion, and bell peppers in an aromatic Thai basil sauce.	9.95	H. Vegetarian Mapo Tofu ^^ silken tofu simmered with vegetables in a spicy chili-bean sauce.	8.95
D. Double California an extra california roll	8.95	I. Chicken Teriyaki chicken breast glazed with our house made teriyaki sauce.	9.95
E. Lemon Black Bean Shrimp gulf shrimp and asparagus stir-fried with a light lemon-black bean sauce.	10.95	J. Grilled Miso Salmon salmon marinated in sake and miso then grilled.	10.95
		K. Chicken Dumplings 5 chicken and shiitake mushroom dumplings steamed; garlic soy sauce.	8.95

green plates

Ganmo Tofu Steak	7.95	Szechuan Eggplant ↗	6.95
pan-fried tofu, edamame, carrot, and wood ear fritter served over bok choy & shiitake mushroom			
Fiery Spinach ↗	6.95	Agetofu	5.95
baby spinach stir-fried with chilies, garlic, and sesame oil			
Sesame Baby Green Beans	5.95	Vegetarian Spring Rolls	6.75
steamed green beans tossed with a roasted sesame sauce			
Edamame	4.75	Wild Mushroom Salad	9.95
steamed soybeans			
Simple Vegetable Stir Fry	6.95	House Salad	6.95
stir-fried with ginger & garlic.			
Hiyashi Wakame	4.50	Mini Salad	3.75
cold marinated seaweed			

larger plates

(served with rice- salad substitution \$1.50)

Pan-Seared Sea Scallops	20.95	Mushroom Crusted Tuna	18.95
glazed with a sansho-peppercorn soy and served with green beans			
Sweet & Sour Seafood	19.95	Crispy Almond Snapper	17.95
lightly fried scallops and prawns tossed with fresh kiwi, pineapple, and lychee in a delicate sweet and sour sauce			
Lemongrass Chicken	13.95	Garlic Beef Tataki	15.95
marinated chicken, onion, and spinach simmered in a lemongrass-coconut milk sauce			
Thai Basil Chicken	13.95	Lemon-Black Bean Prawns	18.95
marinated chicken, crimini mushroom, onion, and bell peppers stir-fried; Thai basil sauce			
Korean Short Ribs	18.95	Vegetable Red Curry ↗	13.95
marinated beef short ribs grilled; sweet soy glaze			
Lemongrass Shrimp ↗↗	18.95	Red Curry Beef ↗	15.95
jumbo shrimp stir-fried with galangal, lemongrass, shiitake mushroom, spinach, jalapeno chilies, and a touch of coconut milk			
Fish of the Day	18.95	Mapo Tofu ↗↗	13.95
ask about today's preparation			

soup selections

Miso Soup	2.50
soy bean broth	
Wonton Soup	4.50
with chicken and wild mushroom wontons and spinach	
Tom Yom Goon ↗↗	4.95
shrimp, tomatoes, and mushrooms in a spicy and sour lemongrass broth	

The FDA advises that women who are pregnant or could become pregnant, nursing mothers and young children not eat shark, swordfish, king mackerel, or tilefish. These groups should also limit their intake of fresh, frozen, and canned tuna.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

-State of Florida Dept. of Business and Professional Regulation

↗ denotes mildly spicy dishes

↗↗ denotes spicy dishes

noodles and rice

brown rice substitution \$1

Cold Peanut Noodles ↗	12.95	Yellow Curry Vermicelli ↗	14.95
egg noodles, chicken breast, cucumber, red pepper, bean sprouts, and green onion; peanut sauce.			
Seafood Champon	15.95	Filipino Rice Bowl	13.95
fresh egg noodles, stir-fried gulf shrimp, calamari, scallop, fish, and vegetables in a hearty broth			
Noodles with Dumplings	11.95	Korean BBQ Rice ↗↗	14.95
fresh egg noodles with chicken dumplings, Chinese broccoli, and bean sprouts in a rich broth.			
Miso Ramen	12.95	Chicken Teri Don	13.95
fresh egg noodles ganmo tofu steak, shanghai bok choy, snow peas, and enoki mushrooms in a rich miso broth			
Spicy Beef Glass Noodles ↗	14.95	Yakiniku Don	14.95
sliced skirt steak, zucchini, bean sprouts, green onion, and glass noodles in a garlic-chile sauce			

sashimi plates

(served with rice- salad substitution \$1.50)

Small Plates	
(9-10 pieces of fresh raw fish)	
Mix	11.95
Snapper	11.95
Tuna	12.95
Salmon	12.95
Hamachi	13.95
Medium Plates	
(15-16 pieces of fresh raw fish)	
Mix	16.95
Snapper	16.95
Tuna	18.95
Salmon	18.95
Hamachi	19.95

BIG Plate 33.95
(30 pieces of assorted fresh raw fish)

hand rolls

brown rice substitution on rolls \$.50
cone-shaped rolls, NOT cut

California	4.00
surimi and avocado	
Negi-tekka	4.50
tuna and scallion	
Salmon Skin	4.25
grilled salmon skin, scallion, and sweet soy	
Unagi	5.00
grilled eel and cucumber	
Bagel	4.50
salmon, cream cheese, and scallion	
Crab Rangoon	4.50
surimi, cream cheese, and wonton crisps	

desserts

Daifuku Mochi	4.00	Sorbets	4.00
japanese sweet rice cake stuffed with red beans			
Warm Chocolate Cake	6.00	Sorbet Sampler	6.50
served with strawberry sauce			
	7.00	Crispy Chestnut Spring Rolls	5.00
+ a scoop of vanilla ice cream			
Thai Donuts	5.00	Banana Cheesecake Wontons	5.50
served warm with 3 sauces: chocolate, strawberry, and condensed milk			
creamy banana cheesecake filling inside of crispy wontons. served with tropical fruit and rum sauce.			

yuga is a non-smoking establishment. menu items and prices are subject to change.