

SUSHI ROLLS

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| Fernie Roll tuna, kimchi, tempura bits & green onion | 7.25 |
| Jumbo Dynamite Roll (8 pieces) prawn tempura, avocado & cucumber | 14.00 |
| Spider Roll (4 pieces) soft shell crab karaage, avocado & cucumber | 12.00 |
| California Roll crab, avocado and tobiko | 7.00 |
| Tuna or Salmon Roll albacore tuna <u>or</u> sockeye salmon & avocado | 7.50 |
| Spicy Tuna or Salmon Roll spicy tuna <u>or</u> salmon, cucumber, green onion & avocado | 8.00 |
| Spicy Scallop Roll scallops, red pepper & hot sauce | 7.00 |
| Veggie Roll/Spicy Veggie Roll avocado, cucumber & red pepper/kimchi | 6.00 |
| BC Roll bbq salmon skin & cucumber | 6.50 |
| Cucumber Roll keeping it simple | 4.75 |
| Unagi Roll bbq fresh water eel & avocado | 7.50 |
| Teriyaki Chicken Roll teriyaki chicken and avocado | 6.50 |
| Avocado Roll fresh avocado | 5.75 |
| Tamago Roll sweet egg | 5.50 |
| Tempura Roll deep fried california or tuna roll | 9.00 |
| Kazan Roll tuna, salmon, kimchi, chili strands & volcano fire sauce. WARNING: not to be taken lightly!! | 7.00 |
| Krista Roll avocado roll with green onions on outside topped with sriracha and garlic chips | 7.50 |
| Negitoro chopped toro and green onion in a nori out side roll | 10.00 |
| Inari Avocado Roll inari and avocado | 6.00 |
| Futomaki (5 pieces) crab, tamago, avocado, cucumber, inari, spinach, nori out side roll | 9.00 |

SASHIMI SENSATIONS

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| Ahi Poke (A Hawaiian Favourite) a premium cut of albacore tuna tossed in a soy sesame sauce & served with daikon, green onion, sesame seeds, shredded nori and a hint of wasabi | 14.00 |
| Tuna Tataki premium cut of tuna, seasoned & seared. served with ponzu sauce | 14.00 |
| Tuna Bomb tuna tossed in a spicy sauce & mixed with kimchi & cashew nuts | 15.00 |
| Tuna Detonator (a milder, sweeter little brother of the tuna bomb) tuna, avocado, korean chilli paste & sesame oil sauce | 15.00 |
| Sashimi Carpaccio tuna, salmon, snapper and scallop flavoured with a spicy yuzu dressing, dry miso and green onion | 16.00 |
| Spicy Tuna or Salmon Sashimi popular in japan | 19.00/21.00 |

SASHIMI (half order 3 pieces / full order 6 pieces)

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| Tuna | 9.00 / 18.00 |
| Sockeye | 10.00 / 20.00 |
| Toro | 11.00 / 22.00 |
| Scallop | 9.00 / 18.00 |
| Snapper | 8.00 / 15.00 |
| Yellow Fin tuna | 11.00 / 22.00 |

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| Hand rolls shaped like a cone. choose your favourite & let us roll one up for you! | 9.00 |
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FUSION ROLLS (Sushi rolls with a twist)

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| Dragon Roll (8 pieces) a jumbo dynamite roll topped with an assortment of sashimi | 21.75 |
| Lobster Roll (8 pieces) garlic pan fried east coast lobster tail with fresh spinach, aioli sauce, and black sesame | 19.00 |
| Tiger Roll (10 pieces) nori & soy paper combination with sweet shrimp, scallops, avocado, cucumber, green onion, tobiko & tempura bits | 17.00 |
| Curry Roll (4 pieces) prawn tempura, mango, red pepper & curry sauce | 8.00 |
| New York Roll smoked salmon, cream cheese & asparagus | 7.00 |
| Yam Roll tempura yam with tamago, red pepper, fresh ginger & green onion | 6.25 |
| Kryptonite Roll scallop, avocado, cucumber, tobiko & wasabi mayo, rolled in green onion | 7.50 |
| Tataki Roll pepper seared albacore tuna rolled with diakon and tobiko | 7.50 |
| West Fernie Roll (4 pieces) spicy grade AAA beef, kimchi, sushi ginger & green onion | 9.00 |
| Calamari Roll calamari karaage, tempura yam & asparagus | 7.00 |
| Gomae Roll steamed spinach, asparagus & creamy sesame dressing | 6.50 |
| Fernie Steak & Chi Roll beef tataki, cream cheese, white onion, red peppers, green onion, garlic aioli sauce and sriracha | 9.00 |
| Surf and Turf Roll (4 pieces) soft shell crab karaage, AAA beef tataki, green onion & garlic chips *Substitute soy paper for \$1.50 for rolls, \$3.00 for jumbo rolls | 13.00 |

ABURI NIGIRI (flamed sushi)

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| Toro with ginger and green onion | 4.50 |
| Scallop with creamy yuzu kosho | 4.00 |
| Ebi with spicy mayo | 4.00 |
| Salmon with ginger and green onion | 4.25 |

VEGAN NIGIRI

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| Inari Sushi | 3.50 |
| Shitake Mushroom with soy marinade | 3.75 |
| Fried Teriyaki Tofu topped with fried shallots | 3.75 |
| Roasted Red Pepper with sesame soy marinade | 3.75 |
| Grilled Asparagus with Japanese hot mustard | 3.75 |

NIGIRI SUSHI Priced per piece

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| Tuna | 3.50 |
| Toro - tuna belly | 4.00 |
| Yellow Fin tuna | 4.00 |
| Pepper seared tuna | 3.75 |
| Ahi poke chop chop | 3.75 |
| Negi Toro chop chop | 4.25 |
| Sockeye | 3.75 |
| Smoked Sockeye | 3.75 |
| Scallop | 3.50 |
| Scallop chop chops | 3.75 |
| Amaebi - sweet shrimp | 3.50 |
| Ebi - boiled shrimp | 3.50 |
| Tempura tiger prawn | 3.75 |
| Snapper | 3.25 |
| Tamago egg | 2.75 |
| Unagi - fresh water eel | 3.75 |
| Beef grade AAA | 3.75 |
| Tobiko | 3.00 |

YAMAGOYA

SOUP & SIDES

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| Miso Tofu | 3.50 |
| traditional soy bean soup with tofu | |
| Edamame | 5.75 |
| steamed soy beans seasoned with sea salt | |
| Kimchi | 5.25 |
| pickled sui choi cabbage seasoned with select chillies, spices and garlic | |

SALADS & TRADITIONAL

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| Gomae Salad | 7.00 |
| blanched spinach and asparagus served with a creamy sesame ginger dressing | |
| Sunomono Salad | 7.00 |
| traditional sweet & sour salad served with cucumber & select kelps add lobster or ebi for | 4.00 |
| Yamagoya House Salad | 16.00 |
| deep fried tofu, kimchi, cucumber, daikon and green onion with a creamy sesame dressing | |
| Beef Tataki | 15.00 |
| alberta AAA beef slightly seared served with white onion & ponzu sauce | |
| Udon Plain with Negi | 12.00 |
| Udon Veg with Tempura Veg | 14.00 |
| Udon with Tempura Prawns | 16.00 |
| Chirashi Sushi | 32.00 |
| colourful assortment of sashimi and garnishes on a bowl of sushi rice | |

YAKIMONO (grilled)

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| Gyoza | 10.00 |
| pork, garlic & onion dumplings. served with dipping sauce | |
| Japanese Teriyaki Stirfry | |
| sauteed & served with mixed veggies, rice and salad | |
| Tofu | 17.00 |
| Chicken | 18.75 |
| Prawns | 19.00 |
| Grade AAA Beef | 20.00 |

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| Grilled Shishito Peppers | 9.00 |
| Blistered on charcoal grill, with sesame ponzu and bonito flake | |

Yamagoya reserves the right to charge an 18% gratuity

We try our best to accommodate special dietary needs and adhere to strict, raw food handling practices. In preparation we cannot guarantee there will be no ingredient cross mixing. If you have a dietary condition or food allergy and decide to dine at Yamagoya, you are doing so at your own risk.

Attention valued customers

All items on our menu are prepared from scratch - we do not pre-roll or microwave. During busy times certain items will arrive more quickly than others. If you are pressed for time, please ask your server for the quicker options. Patience is appreciated & will be rewarded with an awesome meal. Relax & Enjoy!

Ask your server about gluten-free and vegetarian/vegan options

AGEMONO (deep fried)

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| Calamari Karaage | 13.00 |
| tender young squid rings marinated & deep fried | |
| Chicken Karaage | 13.00 |
| breaded & deep fried tender chunks of chicken, served with spicy mayo for dipping | |
| Veggie Tempura | 13.00 |
| assortment of yams, carrots & broccoli, shishitos, battered, deep fried & served with tempura dipping sauce | |
| Mixed Tempura | 16.50 |
| veg and prawns | |
| Prawn Tempura | 16.50 |
| tiger prawns only | |
| Seafood Tempura | 18.00 |
| scallops, snapper, tuna, salmon, tiger prawn | |
| Tuna Tempura | 14.50 |
| tempura style nori wrapped tuna, thinly sliced & served with tempura avocado & green onion | |
| Agedashi Tofu | 8.25 |
| deep fried tofu cubes served with soy dashi, green onion & ginger | |
| Spicy Agedashi Tofu | 9.00 |
| same great concept, livened up a little | |
| Soft Shell Crab Karaage | 16.00 |
| deep fried soft shell crab served with avocado tempura & dipping sauce | |

ALL INCLUSIVE DINNERS FOR TWO (price is for 2 people)

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| Yamagoya Green | 35.00 |
| good for the sushi shy. california roll, cucumber roll, inari, tamago and ebi nigiri, miso soup & ice cream | |
| Yamagoya Black | 65.00 |
| jumbo roll, fernie roll, spicy scallop roll, two pieces each of sockeye, tuna, snapper nigiri, tuna, & salmon sashimi, miso soup & ice cream | |

RAMEN

Tonkotsu Shoyu

PORK AND CHICKEN BONE BROTH

Shoyu Tare, Sous Vide Pork Belly, Ajitsuke Egg, bamboo shoots, bean sprouts, spring onion, black garlic sesame oil

\$19

Miso Shoyu

RED MISO CHICKEN BONE BROTH

Shoyu Tare, Sous Vide Pork Belly, Ajitsuke Egg, sweet corn, bean sprouts, spring onion, Ito Togarashi, butter

\$19

Vegetarian Ramen

CREAMY VEGETABLE BROTH

Miso Sesame Tare, roasted tomato, mushroom, spring onion, Ito Togarashi, black garlic sesame oil.

\$17

Add On

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| Ajitsuke Egg | \$3 | Extra Veg | \$3 |
| Pork Chasu (2pcs) | \$5 | Kimchi | \$2 |
| Garlic Chili Bomb | \$1 | Black Garlic Oil | \$1 |
| Spicy Chili Oil | \$1 | Kaedema | \$4 |
| Fried Tofu | \$4 | (second serving of noodles) | |