

SUSHI ROLLS

Fernie Roll tuna, kimchi, tempura bits & green onion	8.00
Jumbo Dynamite Roll (8 pieces) prawn tempura, avocado & cucumber	14.50
Spider Roll (4 pieces) soft shell crab karaage, avocado & cucumber	13.00
California Roll crab, avocado & tobiko	7.50
Tuna or Salmon Roll albacore tuna <u>or</u> sockeye salmon & avocado	8.00
Spicy Tuna or Salmon Roll spicy tuna <u>or</u> salmon, cucumber, green onion & avocado	8.50
Spicy Scallop Roll scallops, red pepper & hot sauce	7.50
Veggie Roll/Spicy Veggie Roll avocado, cucumber & red pepper/kimchi	6.50
BC Roll bbq salmon skin & cucumber	6.75
Cucumber Roll keeping it simple	5.00
Unagi Roll bbq fresh water eel & avocado	7.50
Teriyaki Chicken Roll teriyaki chicken & avocado	7.00
Avocado Roll fresh avocado	6.50
Tamago Roll sweet egg	6.00
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!!	8.00
Krista Roll avocado roll with green onions on outside topped with sriracha and garlic chips	7.50
Negitoro chopped toro & green onion in a nori out side roll	10.00
Inari Avocado Roll inari & avocado	6.75
Futomaki (5 pieces) crab, tamago, avocado, cucumber, inari, spinach, nori out side roll	9.00

SASHIMI SENSATIONS

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)

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
Hand rolls shaped like a cone. choose your favourite & let us roll one up for you!	9.00

FUSION ROLLS (Sushi rolls with a twist)

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, & black sesame	19.75
Tiger Roll (10 pieces) nori & soy paper combination with sweet shrimp, scallops, avocado, cucumber, green onion, tobiko & tempura bits	19.00
Curry Roll (4 pieces) prawn tempura, mango, red pepper & curry sauce	8.50
New York Roll smoked salmon, cream cheese & asparagus	8.50
Yam Roll tempura yam with tamago, red pepper, fresh ginger & green onion	7.00
Kryptonite Roll scallop, avocado, cucumber, tobiko & wasabi mayo, rolled in green onion	8.00
Tataki Roll pepper seared albacore tuna rolled with diakon & tobiko	7.50
West Fernie Roll (4 pieces) spicy grade AAA beef, kimchi, sushi ginger & green onion	9.50
Calamari Roll calamari karaage, tempura yam & asparagus	7.00
Gomae Roll steamed spinach, asparagus & creamy sesame dressing	7.00
Fernie Steak & Chi Roll beef tataki, cream cheese, white onion, red peppers, green onion, garlic aioli sauce & sriracha	9.50
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	15.00

ABURI NIGIRI (flamed sushi)

Toro with ginger & green onion	4.75
Scallop with creamy yuzu kosho	4.25
Ebi with spicy mayo	4.25
Salmon with ginger & green onion	4.50

VEGAN NIGIRI

Inari Sushi	4.00
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

Tuna	3.50
Toro - tuna belly	4.25
Yellow Fin tuna	4.25
Pepper seared tuna	3.75
Ahi poke chop chop	4.00
Negi Toro chop chop	4.50
Sockeye	3.75
Smoked Sockeye	3.75
Scallop	3.50
Scallop chop chops	4.00
Amaebi - sweet shrimp	3.50
Ebi - boiled shrimp	3.50
Tempura tiger prawn	3.75
Snapper	3.25
Tamago egg	3.00
Unagi - fresh water eel	3.75
Beef grade AAA	3.75
Tobiko	3.50

YAMAGOYA

SOUP & SIDES

Miso Tofu	4.50
traditional soy bean soup with tofu	
Edamame	6.00
steamed soy beans seasoned with sea salt	
Kimchi	7.00
pickled sui choi cabbage seasoned with select chillies, spices & garlic	

SALADS & TRADITIONAL

Gomae Salad	7.50
blanched spinach & asparagus served with a creamy sesame ginger dressing	
Sunomono Salad	7.50
traditional sweet & sour salad served with cucumber & select kelps add lobster or ebi for	4.50
Yamagoya House Salad	18.00
deep fried tofu, kimchi, cucumber, daikon & green onion with a creamy sesame dressing	
Beef Tataki	15.25
alberta AAA beef slightly seared served with white onion & ponzu sauce	
Udon Plain with Negi	13.00
Udon Veg with Tempura Veg	15.00
Udon with Tempura Prawns	16.00
Chirashi Sushi	35.00
colourful assortment of sashimi & garnishes on a bowl of sushi rice	

YAKIMONO (grilled)

Gyoza	11.75
pork, garlic & onion dumplings. served with dipping sauce	
Japanese Teriyaki Stirfry	
sauteed & served with mixed veggies, rice & salad	
Tofu	18.00
Chicken	19.00
Prawns	19.00
Grade AAA Beef	21.00

Yamagoya reserves the right to charge an 20% 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)

Calamari Karaage	14.00
tender young squid rings marinated & deep fried	
Chicken Karaage	14.00
breaded & deep fried tender chunks of chicken, served with spicy mayo for dipping	
Veggie Tempura	14.50
assortment of yams, carrots & broccoli, battered, deep fried & served with tempura dipping sauce	
Mixed Tempura	16.75
veg & prawns	
Prawn Tempura	16.75
tiger prawns only	
Seafood Tempura	19.50
scallops, snapper, tuna, salmon, tiger prawn	
Tuna Tempura	16.00
tempura style nori wrapped tuna, thinly sliced & served with tempura avocado & green onion	
Agedashi Tofu	9.50
deep fried tofu cubes served with soy dashi, green onion & ginger	
Spicy Agedashi Tofu	10.00
same great concept, livened up a little	
Soft Shell Crab Karaage	17.00
deep fried soft shell crab served with avocado tempura & dipping sauce	

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

Yamagoya Green	45.00
good for the sushi shy. california roll, cucumber roll, inari, tamago and ebi nigiri, miso soup & ice cream	
Yamagoya Black	75.00
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 & CHICKEN BONE BROTH

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

22.00

Miso Shoyu

RED MISO CHICKEN BONE BROTH

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

21.00

Vegetarian Ramen

CREAMY VEGETABLE BROTH

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

20.00

Add On

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