HAPPY HOUR
ハッピーアワー

DRINKS

ROTATING DRAFT BEER - $6

ROTATING HOUSE WINE - $9

ROTATING HOUSE COCKTAIL - $12

SAKE WIDE $10

SAKE CUP - $12

HOUSE SAKE CARAFE - $25

SUNTORY "-196" CAN - $10
Choice Of: Lemon, Peach, Grapefruit, Strawberry

HAPPY HOUR BITES

HOUSE PICKLES - $3

EDAMAME - $5
Add Garlic Chili Crisp +$2

UMAMI CUKES - $5

SEAWEED SALAD - $6

MISO SOUP - $4

DEVILED EGG (2PC) - $7
Ramen Egg, Mentaiko Mayo, Salmon Roe

JAPANESE POTATO SALAD - $8
Kewpie, Cucumber, Ramen Egg Smoked Pork Bacon,

IZAKAYA FAVORITES

DUCK ONIGIRI - $6
One Per Order, Duck Confit, Kinpira Gobo, Mochi Rice, Sushi Ginger

YKI FRIES - $7
House Fries, Ramen Seasoning, YumYum Sauce
Add Cooper Sharp Wiz +$3

PORK GYOZA - $9
Served Five Per Order, Seared, Berkshire Pork, Napa Cabbage,Ginger & Scallion. Served With Chili Soy & YumYum Sauce.

WAGYU DOG - $9
House Pickles, Cooper Sharp Wiz, Japanese Pork Curry

EGG SANDO - $8
Japanese Classic, Egg, Kewpie, Salt & Pepper

SPICY KARAAGE $9
Japanese Style Boneless Fried Chicken Thigh, Spicy Miso Aioli

SUKIYAKI CHEESESTEAK SANDO - $12
Wagyu Beef, Cooper Sharp Wiz, Onions, Mushrooms

SPICY TUNA RICE CRISPY - $12
Served Four Per Order, Pressed and Seared Sushi Rice, Tuna Tartare,Soy Serrano

KANI BUTTER PONZU - $13
Crab Stick, Soy Wrapped Thick Roll, Spicy Sauce, Ponzu Butter

SUSHI & RAW PLATES

DAILY SASHIMI - $9
Chef's Selection Rotating Sashimi, Ponzu, Daikon

SPICY MINI CHIRASHI - $13
Chef's Selection Of Assorted Fish,
Served Over Seasoned Spicy Sushi Rice

CUCUMBER & AVOCADO MAKI $5
Cut Roll, Cucumber and Avocado

SPICY TUNA MAKI $9
Cut Roll, Tuna, Spicy Sauce, Cucumber

SALMON AVOCADO MAKI $9
Cut Roll, Scottish Salmon, Avocado

CRAB AVOCADO MAKI $9
Cut Roll, Lump Crab, Avocado

KANI CALIFORNIA MAKI $8
Cut Roll, Crab Stick, Avocado, Cucumber

SHRIMP TEMPURA MAKI $9
Cut Roll, Shrimp Tempura, Scallion, Spicy Sauce

EEL & AVOCADO MAKI $9
Cut Roll, BBQ Eel, Avocado, Unagi Sauce

BIGGER BITES

SPICY PORK RAGU RAMEN - $12
Miso Pork Ragu, Spicy Sesame Chicken Soup, Ramen Egg

YAKI CURRY - $12
Baked Vegetable Japanese Curry, Sous Vide Egg,
Served Over Steamed Rice
+$5 Substitute Japanese Beef Curry*

PORK BELLY DONBURI - $12
Soy Braised Pork Belly, House Pickles, Fried Egg,
Jalapeño, Served Over Steamed Rice

HIBACHI FRIED RICE - $12
Duck Fat, Pork Belly, Garlic Shio Tare
Add Sous Vide Egg +$2

EGGPLANT & SHIMEJI MUSHROOM RICE $10
Tofu, Niku Miso Eggplant, Served Over Steamed Rice

天永割烹居酒屋

Consuming Raw or Undercooked Food Can
Increase The Chance Of Food-borne Illnesses.

WRITE US A REVIEW!

ありがとう！

Yanaga KAPPO-IZAKAYA

HOURS 時間

MON 4pm-9pm (Kitchen All Day Happy Hour!) 4pm-10pm Bar

TUES 4pm-6pm Happy Hour 4pm-9pm Kitchen 4pm-10pm Bar

WED 4pm-6pm Happy Hour 4pm-9:30pm Kitchen 4pm-10:30pm Bar

THUR 4pm-6pm Happy Hour 4pm-9:30pm Kitchen 4pm-10:30 Bar

FRI 11:30am-2:45pm Lunch 4pm-6pm Happy Hour
4pm-10:30pm Kitchen 11:30am-11pm Bar

SAT 11:30am-2:45pm Lunch 4pm-6pm Happy Hour
4pm-10:30pm Kitchen 11:30am-11pm Bar

SUN 11:30am-2:45pm Lunch 4pm-6pm Happy Hour
4pm-9pm Kitchen 11:30am-10pm Bar

IZAKAYA FAVORITE'S

SPICY TUNA RICE CRISPY $14
Served Four Pieces Per Order, Pressed and Seared Sushi Rice, Topped Spicy Tuna Tartare, Finished With Soy Marinated Serrano's.

KANI BUTTER PONZU $15
Crab Stick, Spicy Mayo, Soy Paper, Thick Roll.

KARAAGE FRIED CHICKEN $12
Japanese Style Marinated Fried Chicken, Ramen Seasoning, YumYum Sauce

YKI SHRIMP NACHO'S $17
Crispy Oishii Shrimp, Spicy Sweet Mayo, Guacamole, Wonton Chips

DUCK ONIGIRI $8
One Per Order, Duck Confit, Kinpira Gobo, Mochi Rice, Sushi Ginger

BLISTERED SHISHITO PEPPER'S $13
Flash Fried Shishito Peppers, Ramen Seasoning, YumYum Sauce

PORK GYOZA $14
Served Five Per Order, Seared, Berkshire Pork, Napa Cabbage, Ginger and Scallions. Served With Chili Soy & YumYum Sauce

AGEDASHI NASU $13
Fried Eggplant, Mixed Mushrooms, Serrano Pepper, Bonito, Ginger Sweet Dashi
***Add Sous Vide Egg +2**

SPICY SAUTÉED BOK CHOY $10
Spicy Miso, Crunchy Garlic Chili

DISCO FRIES $15
Pork Curry Gravy, House Pickles, Cooper Sharp Wiz

CRUDO & RAW BAR

BLUEFIN TUNA CRUDO $19
Bluefin Tuna, Guacamole, Rice Puffs, Spicy Sesame Soy, Wasabi Chips

HAMACHI CRUDO $19
Yellowtail, Mandarin Orange, Onion Ponzu

KING SALMON CRUDO $19
King Salmon, Miso Vinaigrette, Seaweed Salad, Toasted Almond

TORO TARTARE $20
Fatty Bluefin Tuna, Pickled Shiitake Mushroom, Jammy Egg, Ikura, Wasabi Chips

HOKKAIDO SCALLOP CRUDO $23
Japanese Scallop, Lemon Zest, Chia Seeds, Buttermilk Shikuwasa Vinaigrette

RICE & NOODLES

HIBACHI FRIED RICE $17
Pork Belly, Duck Fat, Egg, Garlic Shio Tare, Crispy Shallots
Add Sous Vide Egg +$2

TANTAN MAZEMEN $22
Soup-less Ramen Noodles, Spicy Sesame Sauce, Miso Pork Ragu, Pork Belly, Sous Vide Egg

PORK BELLY DONBURI $23
Teriyaki Pork Belly, Sunny Side Egg, Ginger, Cabbage, Scallion, House Pickles, Over Steamed Rice

WAGYU BEEF CURRY $20
Japanese Beef Curry, Potato Salad (Contains Pork), Ramen Egg, Steamed Rice
Add Chicken Katsu $7

VEGETABLE YAKI SOBA $16
Stir Fried Noodles, Seasonal Vegetables, Garlic Shio Tare

WAGYU BEEF YAKI SOBA $21
American Wagyu, Stir Fried Noodles, Seasonal Vegetables, Garlic Shio Tare

GRILL & HIBACHI

KOJI MARINATED NEW YORK STRIP STEAK $34
8oz USDA Prime NY Strip Steak, Prepared Medium Rare, Marinated In Shio Koji, Served With Kinpira Gobo and House Fries

HIBACHI CHICKEN $21
Garlic Shio Koji Marinated Chicken Breast, Grilled Hibachi Style and Glazed with House Made Teriyaki Sauce, Served With Potato Salad (Contains Pork), Steamed Rice

HIBACHI SALMON $23
Garlic Shio Koji Marinated Scottish Salmon, Grilled Hibachi Style and Glazed with House Made Teriyaki Sauce, Served With Potato Salad (Contains Pork), Steamed Rice

WHOLE FISH FOR TWO M/P
Seasonal Rotating Japanese Bincho Style Fish

WHOLE STEAK FOR TWO M/P
USDA Prime Ribeye Steak, Japanase Bincho Style

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SIDES

EDAMAME $6
Steamed, Tossed In Sea Salt
Add Garlic Chili Crisp +$2

BRUSSEL SPROUTS $12
Fish Sauce Vinaigrette,
Tempura Crunch, Fresh Herbs

MISO SOUP $4
Traditional Miso Soup,
Wakame, Tofu, Scallion

YKI FRIES $9
House Fries, Ramen
Seasoning, YumYum Sauce
Add Cooper Sharp Wiz +$3

STEAMED RICE $3

SALADS

YKI HOUSE SALAD $10
Carrot Ginger Dressing,
Japanese Classic Salad
Add Sous Vide Chicken +$8

SEAWEED SALAD $7
Wakame, Sesame

JAPANESE POTATO SALAD $8
Kewpie, Potato, Cucumber,
Pork Bacon, Ramen Egg

UMAMI CUKES $5
Izakaya Favorite, Sesame Soy
Marinated Cucumbers, Sesame Seeds

HOUSE PICKLES $4
Carrot, Red Onion, Jalapeno

TRADITIONAL ROLLS

SPICY TUNA ROLL $10
Tuna, Cucumber, Spicy Sauce
Add Tempura & Crispy Shallots +$2

SPICY YELLOWTAIL ROLL $10
Yellowtail, Cucumber, Spicy Sauce
Add Tempura & Crispy Shallots +$2

SPICY SALMON ROLL $10
Salmon, Cucumber, Spicy Sauce
Add Tempura & Crispy Shallots +$2

SHRIMP TEMPURA ROLL $12
Crispy Shrimp Tempura, Scallion,
Spicy Sauce

KANI CALIFORNIA ROLL $9
Crab Stick, Avocado, Cucumber

TUNA AVOCADO ROLL $12
Tuna & Avocado

SALMON AVOCADO ROLL $12
Salmon & Avocado

YELLOWTAIL AVOCADO ROLL $12
Yellowtail & Avocado

CRAB & AVOCADO ROLL $13
Lump Crab & Avocado

EEL & AVOCADO ROLL $12
BBQ Eel & Avocado

CUCUMBER & AVOCADO ROLL $6

RAINBOW ROLL $22
Crab, Avocado, and Cucumber Roll,
Topped With Tuna, Salmon,
Yellowtail Sashimi

VEGETABLE FUTOMAKI $11
Thick Roll Style, Packed With
Seasonal Vegetables & Pickles

SUSHI FAVORITES & SPECIALITY ROLLS

SUSHI APPETIZER $18
Tuna, Salmon, and Assorted
Japanese Fish (6pcs)

MAKI COMBO $21
Assortment of Three Classic Rolls:
Spicy Tuna, Salmon Avocado, Kani
California

NORTHERN LIBERTIES TRIO $21
Assortment of Three Soy Paper
Wrapped Hand Rolls:
Spicy Scallop With Snow Crab
Smoked Salmon & Cucumber
Spicy Shrimp Tempura & BBQ Eel

YKI CHIRASHI $30
Chef's Selection of Tuna, Salmon,
Yellowtail, Madai, Unagi, Shrimp,
Octopus,Kampachi, Assorted Japanese
Fish, Tamago, House Pickles, and
Ikura. Served Over Seasoned Sushi
Rice.

SALMON LOVER DONBURI $28
Sliced King Salmon Sashimi & Ikura,
House Pickles, Scallion, Served Over
Seasoned Sushi Rice.

SPICY MINI CHIRASHI $18
Tuna, Salmon, Hamachi, Served Over
Spicy Seasoned Sushi Rice.

TUNA LOVER DONBURI $28
Bluefin Tuna Sashimi, House Pickles,
Scallion, Served Over Seasoned Rice.

YKI TORO SCALLION $20
Fatty Tuna and Scallion Rolled Thick In
Traditional Futomaki Style

SPIDER ROLL $15
Softshell Crab, Avocado, Spicy Mayo

YKI LOBSTER ROLL $23
Tempura Lobster, Masago, Jalapeño,
Served With Uni Aioli

CITRUS SALMON LOVER ROLL $20
Rolled With Salmon, Tempura Crunch,
Shiitake Mushrooms and Takuan. Topped
With Seared Salmon and Citrus Slices,
Ikura and Finished With Miso Mustard
Vinaigrette.

EEL TUNA & SHRIMP TEMPURA ROLL $22
Shrimp Tempura Inside, Topped Crab,
BBQ Eel, Bluefin Tuna.

MIXED VEGETABLE INARIZUSHI $8
Served Two Pieces Per Order, Tofu
Pouches Filled With Sushi Rice Mixed
With Seasoned Root Vegetables And
Mushrooms.

矢永製意居酒屋

LUNCH MENU
ランチメニュー

YKI TEISHOKU STYLE SET $25

ON THE TABLE, INCLUDED WITH ALL SETS

House Salad
Miso Soup
Steamed Rice

CHOICE OF MAIN

PLATTERS

CHICKEN KARAAGE
Marinated & Fried Boneless Chicken Thigh
Served With House Tartar Sauce

CHICKEN KATSU CURRY
Panko Fried Chicken Thigh Japanese Curry / Ramen Egg

YANAGA'S COMBO
Kurobuta Pork Gyoza & Karaage Chicken

DONBURI & NOODLES

PORK BELLY DONBURI
Soy Braised Pork Belly, House Pickles,
Fried Egg, Jalapeno

WAGYU SUKIYAKI
Wagyu / Peppers & Onions Mushrooms / Sous Vide Egg

SPICY PORK RAMEN
Sesame Chili Broth / Niku Miso Pork
Comes with 2pc Pork Gyoza & 3pc Karaage

SPICY YKI CHIRASHI
Chefs Selection Of Assorted Fish
Over Spicy Seasoned Sushi Rice

KAWASAKI CHICK RAMEN
Milky yummy chicken soup, ramen egg,
roasted chicken & chicken gyoza

TEMPURA UDON NOODLE SOUP
Shrimp & Softshell Crab Tempura
& Bonito Soy Broth Soup

DESSERT

Rotating Selection of House Made Desserts

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A LA CARTE MENU アラカルト

HAND ROLLS & SUSHI

KANI BUTTER PONZU ROLL $12
Crab Stick, Soy Paper Wrapped, Spicy Sauce, Ponzu

SPICY TUNA $8 / $10

SALMON AVOCADO $8 / $11

CRAB AVOCADO $9 / $12

CUCUMBER & AVOCADO $4 / $5

ADD SHRIMP TEMPURA $8 / $10

COLD STARTERS

HOUSE SALAD $8
Ginger Dressing, Wasabi Oil, Mixed Greens

POTATO SALAD $5
Bacon, Red Onion, Crispy Shallot, Kewpie

HOUSE PICKLES $3

UMAMI CUKES $5
Sesame Marinated Cucumbers

TUNA RICE CRISPY $10
Tuna Tartare, Pickled Jalapeño, Seared Sushi Rice

HOT STARTERS

EDAMAME $5
Add Garlic Chili Crisp +$2

PORK GYOZA $10
Pan Fried, Five Pieces Per Order, Berkshire Pork, Napa Cabbage, Ginger

YKI FRIES $7
Yum Yum Sauce, Ramen Seasoning

KARAAGE CHICKEN $10
Japanese Style Boneless Fried Chicken Thigh, Spicy Sauce

WAGYU DOG $10
Cooper Sharp Cheese, House Pickles, Chilis

SUKIYAKI CHEESE STEAK SANDO $12
American Wagyu, Peppers, Onions, Mushrooms, Cooper Sharp

RICE & NOODLES

SPICY PORK RAGU RAMEN $14
Miso Pork Ragu, Spicy Sesame Chicken Broth, Ramen Egg

EGGPLANT & SHEMEJI MUSHROOM RICE BOWL $10
Agedashi Tofu, Niku Miso

KAWASAKI CHICKEN RAMEN $21
Milky Yummy Chicken Soup, Ramen Egg, Sous Vide Chicken Breast

TEMPURA UDON NOODLE SOUP $18
Shrimp & Softshell Crab Tempura & Bonito Soy Broth Soup

PORK BELLY DONBURI – $16
Soy Braised Pork Belly, House Pickles, Fried Egg, Jalapeno

OKIMARI

Shiro-Obi $65 / Kuro-Obi $85

ZENSAI

Edamame / Miso Soup / Umami Cukes / Tuna & Avocado Tartare

TEMAKI HAND ROLLS

Spicy Bluefin Tuna

Spicy Crab

NIGIRI

Madai

Akami Bluefin Tuna

King Salmon

Hamachi Toro

Chu Toro

Hotate

Kanpachi

INDIVIDUAL NEGI-TORO CHIRASHI

Toro, Scallion, Ikura,
Served Over Seasoned Sushi Rice

DESSERT

Rotating House Made Dessert

ADD ON'S

Premium Japanese Uni - $18

Foie Gras Sushi - $12

A5 Wagyu Sushi - $17

Oyster Shooter with Toro -$7

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BRUNCH MENU ブランチメニュー

Yanaga KAP PO- IZAKAYA

BRUNCH SPECIALTIES

Upgrade Any Brunch Specialties For A Brunch Set +$7
Includes: Miso Soup, House Pickles, House Salad

SOUFFLÉ PANCAKE - $18
Okinawa Black Sugar Syrup, Mixed Berries, Whipped Cream

NEW YORK STRIP STEAK & EGGS - $32
USDA Prime NY Strip, Shio Koji, Sunny Side Egg, YKI Fries

HIBACHI BRUNCH PLATE $20

All Served With Sunny Side Egg, Steamed Rice, Japanese Potato Salad
choose between the following...

HIBACHI CHICKEN PLATE

HIBACHI SALMON PLATE

HIBACHI PORK BELLY PLATE

YAKI CURRY - $20
Baked Japanese Beef Curry, Steamed Rice, Cooper Sharp, Sous Vide Egg

DUCK ONIGIRI OCHAZUKE - $18
Duck Confit, Mochi Rice Onigiri, Sous Vide Egg, Mushrooms,Eggplant

TANTAN MAZEMEN - $17
Soup-Less Ramen Noodles, Spicy Sesame Sauce, Miso Pork Ragu, Pork Belly, Sous Vide Egg

SANDOS

All Sandos Served On Buttery Toasted New England Style Split-Top Buns

EGG SALAD SANDO - $9
Japanese Classic, Kewpie, Egg, Salt & Pepper

CHICKEN KATSU SANDO - $12
Crispy Panko Fried Chicken Cutlet, Katsu Sauce, House Pickles, Fried Egg

SUKIYAKI CHEESESTEAK SANDO - $12
Wagyu Beef, Cooper Sharp Wiz, Bao Sauce

PORK BELLY SANDO - $12
Braised Pork Belly, House Pickles, Bao Sauce

WAGYU DOG $10
Japanese Pork Curry, Cooper Sharp Wiz, House Pickles, Spicy Miso Aioli

Upgrade Sandos With A Side YKI Fries +$3

IZAKAYA FAVORITES

SPICY TUNA RICE CRISPY - $14
Served Four Pieces Per Order, Pressed and Seared Sushi Rice, Topped Spicy Tuna Tartare, Finished With Soy Marinated Serrano's

YKI SHRIMP NACHO'S - $17
Crispy Oishii Shrimp, Spicy Sweet Mayo, Guacamole, Wonton Chips

KARAAGE FRIED CHICKEN - $12
Japanese Style Marinated Fried Chicken, Ramen Seasoning,YumYum Sauce

PORK GYOZA - $14
Served Five Per Order, Seared, Berkshire Pork, Napa Cabbage, Ginger and Scallions. Served With Chili Soy & YumYum Sauce

DEVILED EGG - $8
Ramen Egg, Mentaiko Mayo, Salmon Roe

HOUSE SALAD - $8
Ginger Dressing, Wasabi Oil, Mixed Greens

DAILY SASHIMI SALAD - $15

YKI FRIES - $9
Ramen Seasoning, YumYum Sauce
Add Cooper Sharp Wiz +$3

AGEDASHI NASU - $13
Fried Eggplant, Mixed Mushrooms, Serrano Pepper, Bonito, Ginger Sweet Dashi
Add a Sous Vide Egg +$2

CRUDO & RAW BAR

BLUEFIN TUNA CRUDO - $19
Bluefin Tuna, Guacamole, Rice Puffs,
Spicy Sesame Soy, Wasabi Chips

HAMACHI CRUDO - $19
Yellowtail, Mandarin Orange, Onion Ponzu

KING SALMON CRUDO - $19
King Salmon, Miso Vinaigrette, Seaweed Salad

TORO TARTARE - $20
Fatty Bluefin Tuna, Pickled Shiitake
Mushroom, Jammy Egg, Ikura, Wasabi Chips

HOKKAIDO SCALLOP CRUDO - $23
Japanese Scallop, Lemon Zest, Chia Seeds,
Buttermilk Shikuwasa Vinaigrette

SIDES

EDAMAME - $6
Steamed, Tossed In Sea Salt
Add Garlic Chili Crisp +$2

SPICY SAUTÉED BOK CHOY - $10
Spicy Miso, Crunchy Garlic Chili

SEAWEED SALAD - $7
Wakame, Sesame

JAPANESE POTATO SALAD - $8
Kewpie, Potato, Cucumber,
Pork Bacon,Ramen Egg

UMAMI CUKES - $5
Izakaya Favorite, Sesame Soy Marinated
Cucumbers, Sesame Seeds

HOUSE PICKLES - $4
Carrot, Red Onion, Jalapeno

MISO SOUP - $4
Traditional Miso Soup, Wakame, Tofu, Scallion

STEAMED RICE - $3

SUSHI & TRADITIONAL MAKI

SPICY MINI CHIRASHI - $18
Tuna, Salmon, Hamachi, Served
Over Spicy Seasoned Sushi Rice.

MAKI COMBO - $21
Assortment of Three Classic Cut Rolls:
Spicy Tuna, Salmon Avocado, Kani

CALIFORNIA KANI BUTTER PONZU - $15
Crab Stick, Spicy Mayo, Soy Paper, Thick Roll.

SPICY TUNA MAKI - $10
Cut Roll, Tuna, Cucumber, Spicy Sauce
Add Tempura & Crispy Shallots +$2

SALMON AVOCADO MAKI - $12
Cut Roll, Salmon & Avocado

CRAB AVOCADO MAKI - $12
Cut Roll, Lump Crab, Avocado

SHRIMP TEMPURA MAKI $12
Cut Roll, Shrimp Tempura,
Scallions, Spicy Sauce

CUCUMBER & AVOCADO MAKI $6
Cut Roll, Cucumber and Avocado



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