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ALL ITEMS

NIGIRI / SASHIMI

SASHIMI ARE 2 PC AND ARE SERVED WITH AJI AMARILLO AIOLI, WASABI PONZU AND SESAME SEEDS

ORAKING SALMON

\$7

KAMPACHI

\$7

HAMACHI

\$8

CHU-TORO

\$15

UNAGI

TORCHED EEL, EEL SAUCE

\$9

UNI

AJI MISO AIOLI

\$25

UZUZUKURI

BLUEFIN TUNA

MICRO CILANTRO, AJI AMARILLO AIOLI, WASABI
PONZU, SESAME SEEDS

\$20

ORAKING SALMON

GARLIC SOY AIOLI, PONZU AND SESAME SEEDS

\$18

CHEF'S SPECIALS

**ORAKING SALMON FOIE GRAS
NIGIRI**

FOIE GRAS, FRIED ONION, YUZU MANGO GEL ,
OREGANO PONZU, SESAME SEEDS

\$35

CHU-TORO TIRADITO

CUCUMBER, WASABI PONZU, YUZU MANGO GEL,
KANI TEMPURA, CUCUMBER

\$30

UNI TIRADITO

CUCUMBER, AJI MISO AIOLI, MASAGO ARARE

\$35

KIMCHI BLUEFIN TUNA SASHIMI

BLUEFIN, CUCUMBER TEMPURA, MASAGO ARARE,
HONEY KIMCHI SAUCE

\$17

BLACK COD

MISO GLAZED PACIFIC COD, AVOCADO TEMPURA,
GRILLED TOGARASHI LEMON

\$40

WAGYU STEAK

GRILLED STEAK, CILANTRO AIOLI SUSHI RICE,
SAUTÉED MUSHROOMS & CARROTS
SIDE OF TRUFFLE PONZU

\$90

IZAKAYAS (APPETIZERS)

MEGUMARETA

GRILLED EGGPLANT, GOAT CHEESE, VEGETABLE CROUTONS, WASABI AIOLI, APPLE TERIYAKI, MICRO CILANTRO, AVOCADO CREAM

\$14

EDAMAME

SESAME & SALT

\$7

TOGARASHI (SPICY)

[Show More](#)

TOMOROKOSHI

GRILLED CORNCOB, TOGARASHI, CILANTRO, BAO SAUCE, PARMESAN

\$9

KOHAI SALAD

CARROTS, CUCUMBER, NAPPA CABBAGE, AVOCADO, MANGO, DRIED CRANBERRIES, ALMONDS, YUZU CILANTRO DRESSING, PONZU

\$11

SASHIMI SALAD

SALMON SASHIMI, NAPPA CABBAGE, CUCUMBER, CRISPY QUINOA, BEETS, CARROTS, ORANGE, SWEET GINGER AIOLI, OREGANO, PONZU

\$18

KOBU KAARAGE

BABY CORN IN TEMPURA, TRUFFLE AIOLI, TOGARASHI

\$10

PEGAITOS

CRISPY SUSHI RICE, SPICY TUNA AVOCADO, SPICY MAYO, & EEL SAUCE

\$16

OKASHI SHRIMP

SHRIMP TEMPURA, SCALLIONS, WALNUTS, HONEY SPICY MAYO

\$16

NESUTO

SPICY CRAB SALAD SPRING ROLL, CREAM CHEESE, SPICY MAYO, EEL SAUCE , SESAME SEEDS

\$10

OKONOMIYAKI

WHEAT CRISP, TUNA TATAKI, SPICY MAYO, WASABI AIOLI, TRUFFLE OIL, MICRO CILANTRO, SESAME SEEDS

\$22

BUTTER CRAB

SOY PAPER WRAP, CRAB SALAD, WASABI AIOLI, SHIZO LEAF
SIDE OF CLARIFIED TRUFFLE PONZU BUTTER PONZU

\$15

YOKO CRAB

AVOCADO, SCALLIONS, TEMPURA FLAKES, KANI TEMPURA, SPICY MAYO, EEL SAUCE, SESAME SEEDS

\$12

MISO SOUP

SEAWEED, TOFU, SCALLIONS

\$6

PORK BELLY BAO

OSHINKO, CARROTS, TARO CHIPS, BAO SAUCE, CILANTRO

\$17

NIKKEI TUNA TACOS

WONTON SHELL, TUNA, PONZU, AJI AMARILLO AIOLI, AVOCADO YUZU CREAM, CILANTRO

\$13

TAKO KAARAGE

BABY OCTOPUS TEMPURA, SCALIONS AND PONZU

\$20

ROLLS
8 PC

SWEET SUNRISE ROLL

SHRIMP TEMPURA, CRAB SALAD, AVOCADO, CREAM CHEESE
OT: SCALLIONS, ROASTED ALMONDS
HONEY, SOY LEMON PEPPER AIOLI

\$19

KOKORI ROLL

AVOCADO, SALMON, SPICY TUNA, MICRO CILANTRO
OT: WASABI TOBICO, SHRIMP TEMPURA, SMOKED GOCHUJANG AIOLI
SIDE OF PONZU KIMCHI

\$21

BLACK EBI ROLL

SPICY TUNA, BLACK TOBIKO, AVOCADO, NAPPA CABBAGE
OT: SHRIMP TEMPURA, SPICY MAYO, TRUFFLE OIL, EEL SAUCE, SACALLIONS, SESAME SEEDS

\$19

TSURAI ROLL

CRAB SALAD, AVOCADO
OT: SPICY TUNA, TEMPURA FLAKES, SPICY MAYO, EEL SAUCE

\$18

YOKO ROLL

CRAB SALAD, SALMON, MANGO
OT: MASAGO, AVOCADO, SESAME SEEDS, SPICY MAYO
SIDE OF PONZU

\$18

YASAI ROLL

CARROTS, CUCUMBER, AVOCADO, NAPPA GABBAGE, GINGER DESSING

Vegetarian

\$17

TOKUI ROLL

PANKO EEL, CRAB SALAD, AVOCADO, CREAM CHEESE
OT: SALMON, SCALLION, BLACK TOBIKO, AJI AMARILLO AIOLI, EEL SAUCE, SESAME

\$20

UNAGI ROLL

SHRIMP TEMPURA, AVOCADO,
OT: EEL, GARLIC SOY AIOLI, SPICY MAYO, EEL SAUCE, SESAME SEEDS

\$19

SAME OLD ÑO ROLL

TUNA TATAKI, MANGO, AVOCADO, SUN-DRIED CRANBERRIES,
OT: PLANTAIN CHIPS, CILANTRO AIOLI, EEL SAUCE

\$19

RED SEA ROLL

HAMACHI, OSHINKO, AVOCADO
OT: RED TOBIKO, TUNA TARTAR, SPICY MAYO, SACALLIONS, SESAME SEEDS
SIDE OF PONZU

\$19

AZUMA ROLL

BLUEFIN, HAMACHI, AVOCADO, OSHINKO OT: SALMON, SCALLIONS, AJI AMARILLO AIOLI, KIMCHI HONEY, TARO CHIPS, LEMON ZEST, CILANTRO

\$22

TAKO ROLL 6PC

OCTOPUS TEMPURA, CRAB SALAD, CREAM CHEESE, AVOCADO
OT: BLACK TOBIKO, GOCHUJAN AIOLI
SIDE OF KIMCHI PONZU

\$20

GOBE ROLL

SALMON, CRAB SALAD
OT: WASABI AIOLI, BUBU ARARE , PONZU

\$20

FRIED RICE

FRIED RICE

CARROTS, RED BELL PEPPERS, NAPPA CABBAGE, SCALLIONS, EGGS, SOY SAUCE, SESAME OIL
OT: HIMITSU SAUCE, SESAME SEEDS

\$15

CHICKEN \$15
SHRIMP \$17

KIMCHI FRIED RICE

HOMEMADE KIMCHI, PINEAPPLE, SCALLIONS, SESAME OIL, SOY SAUCE
OT: SESAME SEEDS, HIMITSU SAUCE

\$16

PORK BELLY FRIED RICE

EDAMAME, SHIITAKE MUSHROOMS, PINEAPPLE, CARROTS
OT: AJI AMARILLO AIOLI, SESAME SEEDS

\$22

YAKISOBA

YAKISOBA

RED BELL PEPPERS, ONIONS, CORN, CARROTS,
SESAME OIL, SOY SAUCE
OT: SCALLIONS, SESAME SEEDS

\$22

CHICKEN \$20

SHRIMP \$22

KAKUTERU (COCKTAILS)

SUIKA

RUM, SAKE , WATERMELON, LIME, JALAPEÑO

\$14

BLOSSOMS

GIN, SAKE, CRÈME DE CASSIS, LEMON

\$15

OLD YOKO

BOURBON WHISKEY, CRAB ISLAND COFFEE &
ORANGE INFUSED RUM (VQS, PR), ANGOSTURA &
CHOCOLATE BITTER

\$15

TOKYO MULE

VODKA, ELDERFLOWER LIQUEUR, LYCHEE, LIME,
GINGER BEER

\$15

RISING SUN MARTINI

VODKA, SAKE & LIME

\$14

HAGHESHI

GIN, ORANGE LIQUEUR, SAKE, PINNEAPPLE, YUZU,
TOGARASHI SPICE

\$15

ARIGATO

JAPANESE WHISKEY, SQUID INK, LIME, BLACK TEA,
HOUSE BITTER

\$18

RED WINE

JAPANESE
RESTAURANT

© 2023 YOKO Japanese Restaurant

HOME

1762 Calle Loíza (7.21 mi), San Juan, Puerto Rico 00911

PRIVATE EVENTS

ABOUT US

MENU

(787) 624-6120

CONTACT

Experiences

info@yokopr.com

Elegant and expressive, with red cherry, raspberry, and subtle earth. From Santa Lucia Highlands, a top California region for refined, cool-climate Pinot Noir.

100% Pinot Noir
Santa Lucia Highlands, California, USA

\$14

GLASS \$14
BOTTLE \$65

Full-bodied and polished with dark fruit, vanilla and spice. A crowd-pleasing Reserve Cabernet Sauvignon that delivers classic California richness and balance.

100% Cabernet Sauvignon
Paso Robles, Central California, USA

\$12

GLASS \$10
BOTTLE \$55

WHITE WINE

GABBIANO PINOT GRIGIO

Light and refreshing, with notes of green apple, citrus and a clean, bright finish. An easy-drinking Italian classic.

100% Pinot Grigio delle Venezie
Italy

\$40

GLASS \$8

SAUVIGNON BLANC

ALTANZA 2020, RIOJA, SPAIN

\$9

O LUAR DO SIL GODELLO

Fresh and textured with pear, stone fruit, an beautiful acidity. From Valdeorras, a rising Spanish region known for elegant, food-friendly wines.

100% Godello
Valdeorras, Spain

\$40

SUBMISSION CHARDONNAY

Ripe and smooth, with flavors of vanilla, apple and a touch of oak. A modern Napa Chardonnay that balances richness with freshness.

100% Chardonnay
Napa Valley, California, USA

\$40

GLASS \$12
BOTTLE \$60

SCHLOSS GOBELSBURG

A Gruner Veltliner pairs well with pretty much anything! Crisp and lively with citrus, green apple, and a subtle hint of black pepper. A benchmark Austrian producer showcasing Gruner's fresh, mineral character.

Organic

100% Gruner Veltliner
Kamptal, Austria

\$66

DOMAINE CHRISTOPHE
MITTNACHT CUVÉE GYOTAKU

Aromatic, dry, and vibrant, with citrus and floral notes. Inspired by Japanese cuisine, this Alsace blend is designed to pair beautiful with Yoko's dishes.

Biodynamic

Pinot Gris, Riesling, Gewurztraminer, Muscat
Alsace, France

\$69

SPARKLING WINE

CHAMPAGNE LAURENT PERRIER

Fresh and elegant with notes of citrus, green apple and soft brioche. A classic Champagne house known for a clean, refined style and long-lasting prestige.

Chardonnay, Pinot Noir, Pinot Meunier
Champagne, France

\$95

JUVE & CAMPS CAVA

Bright and refreshing with flavors of lemon and pear, with a beautiful and crisp acidity. One of Spain's most respected Cava producers, celebrated for freshness and value. And it's a 2019 vintage!

Certified organic

Macabeu, Xarello, Parellada
Penedes, Spain

\$40

GLASS \$10

BOTTLE \$40

SAKE

HOU HOU SHU SPARKLING SAKE

Lightly sweet and gently sparkling, with notes of green apple and citrus. A festive, easy-drinking sparkling sake that's fun and celebratory.

Rice: Omachi
Polish: 70%

Okayama, Japan

\$32

DASSAI 45 JUNMAI DAIGINJO

Fresh and smooth, with flavors of melon, peach, and a crisp finish. One of Japan's most popular modern sakes, known for purity and balance.

Rice: Yamadanishiki
Polish: 45%

Yamaguchi, Japan

\$45

JOTO DAIGINJO BLACK

Elegant and silky, with notes of pear, white flowers and a clean finish. A premium sake made with highly polished rice for maximum delicacy and finesse.

Rice: Yamadanishiki
Polish: 50%

Japan

\$45