



ENTREES

Appetizers and Snacks

Edamames \$ 6

Edamames spicy \$ 9

Miso soup \$ 6

Gyozas \$ 9
(Pork and vegetables) (Fried or steamed)

 Niguri \$1.5 c/u
salmon or tuna

 Sashimi \$2 c/u
salmon or tuna

Classic ceviche \$14

Tequeños \$ 8

★ Sushi waffle \$13
Waffle made of rice with smoked salmon (or tuna), avocado, green onions, sesame, spicy mayo and truffle eel sauce

★ Nachos \$13
Wonton chips with salmon, spicy tuna and avocado

★ Bam-Bam \$11
Shrimp wrapped in cream cheese covered with tempura salmon

SALADS

★ Saturno Salad especial \$16
Wakame, Crab salad, Salmon and Tuna

Wakame Salad \$11

Crab salad \$13

 Tuna tartare \$13

 Salmon Tartare \$12

★ Cheff Specials

Raw or undercook meats

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Especially if you have certain medical conditions

YOSHI KOMO

BOWL

 ★ **Yoshibowl** \$17

Rice
Cucumber
Purple cabbage
Avocado

Carrot
Edamame

Protein (2)
Salmon
Tuna
Crab
Shrimp

Add protein \$3

KIDS MENU

Finger fish with fries \$11

Nuggets with fries \$11

Cheeseburger and fries \$11

HOT MENU

Grilled salmon with tostones and fresh salad \$16




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YOSHI KOMO

TRADITIONAL ROLLS

	California Nori, rice outside, cream cheese, avocado, crab and masago and sesame.	\$ 8
	Alaska Nori, rice outside, cream cheese, avocado, salmon and sesame.	\$12
	Spicy tuna Nori, rice outside, cream cheese, avocado, spicy tuna.	\$ 9
	Dinamita Pink soy paper, rice and dynamite.	\$ 8
	JB Roll Roll Tempura, nori, rice, cream cheese and salmon.	\$ 9

ROLLS

	KINTSUGI  Nori, rice, avocado, green onions, salmon, crab imitation, topping of salmon special and truffle eel sauce.	\$17
	GORE Soy paper, salmon tempura, rice, cream cheese, avocado, green onions, topping of crab salad, spicy mayo and eel sauce.	\$14
	AZABU Nori, rice outside, cream cheese, avocado, shrimp tempura, crab imitation, topping of flamed salmon, eel sauce.	\$15
	YONAGUNI Nori, NO RICE, salmon and tuna, cream cheese, avocado, saturno salad, topping of crunchy crab flakes and masago, kimchi mayo and truffle eel sauce.	\$16
	HIROSHIMA Nori, rice, cream cheese, avocado, kani tempura, topping of sweet plantain, fuji and eel sauce.	\$13
	HENTAI Nori, rice outside, cream cheese, avocado, salmon, topping avocado and shrimp sauté, Yoshikomo sauce and eel sauce.	\$15

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TEMPURA ROLLS

★	IIKIGAI Nori, NO RICE, Salmon, Cream cheese, avocado, green onions, crab salad, topping masago and tobico, with spicy mayo and truffle eel sauce.	\$17
	OSAKA Nori, rice, cream cheese, avocado, salmon, green onions, topping saturno salad, spicy mayo and eel sauce.	\$15
	WABI-SABI Nori, rice, cream cheese, avocado, crab, topping shrimp tempura special, fuji and eel sauce.	\$16
	HAIKU Nori, rice, cream cheese, avocado, salmon, shrimp tempura, topping special crab, kimchi mayo and eel sauce.	\$15
	MIYAGUI ROLL Nori, rice, cream cheese, avocado, salmon, crab, topping special kani tempura, spicy mayo and eel sauce.	\$15
	TAISHA Nori, rice, avocado, salmon, topping ceviche special, yoshikomo sauce, eel sauce.	\$16

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