## I APPETZER

A1. Edamame
4.95

A2. Fried Vegetable Gyoza 8.95

A3. Fried Beef Gyoza
A4. Shrimp Shumai (Steamed or Deep fried)10.95
A5. Assorted Vegetable Tempura ..... 8.95
A6. Shrimp Tempura (5pcs) ..... 9.95
A7. Shrimp \& Vegetable Tempura (l Opcs) ..... 12.50
A8. Creamy Shrimp with Wasabi Sauce ..... 9.95
A9. Crunch Calamari Rings ..... 9.95
A10. Crispy Soft Shell Crab ..... 11.50
A11. Grilled Yellowtail Collar ..... 12.50
A12. Baked Mussels with Dynamite Sauce ..... 11.50
A13. Scallop Dynamite ..... 12.50
A14. Yen Chicken Wings (5pcs) ..... 12.50
A16. Grilled Salmon Coller ..... 10
I SASHINI APPETIZER ..... [8PBS]
A17. Fresh Tuna with Garlic Ponzu Sauce ** ..... 19.95
A18. Red Snapper with Ponzu Sauce ..... 17.95
A19. Seared Albacore with Crunch Onion ..... 19.95
A20. Seared Tuna with Crunch Onion ..... 19.95
A21. Yellowtail Sashimi with Diced Chilies ..... 22.50
MK
I sill \& SALAD
A23. Miso Soup With Tofu ..... 2.95
A24. Clam Miso Soup ..... 9.50
A25. King Crab Miso Soup ..... 17
A26. Baby Lobster Miso Soup ..... 11.50
A27. Garden Salad With Ginger Dressing ..... 7.50
A28. Cucumber Sunomono Salad ..... 6
A29. Seaweed Salad ..... 9.50
A30. Squid Salad ..... 9.95
A31. Octopus Salad ..... 10
A32. Mix Seafood Salad ..... 22
A33. Salmon Skin Salad ..... 14.95
A34. Spicy Tuna Salad With Special Chef Sauce ..... 19.95
A35. Seared Albacore Salad ..... 18.95


[^0]F1. Rainbow Roll
selected assorted fish on top of a california roll

F2. Salmon \& Spicy Scallop Roll
fresh salmon avocado on top
F3. Philadelphia Roll
fresh salmon on top of cream cheese,
asparagus \& avocado roll
F4. Rock \& Roll
tuna, spicy tuna, salmon, white fish,
avocado \& crab rolled in cucumber
F5. Palm Spring Roll
mound of fresh tuna, tomato sauce \& smelt egg on california roll

F6. Boston Roll
lettuce, fresh salmon, crab \& avocado roll on top of the masago

F7. Shrimp Soybean Paper Roll
shrimp, asparagus, cucumber, avocado \& crab rolled in soy paper

F8. Shrimp Killer
shrimp tempura \& cucumber roll topped with shrimp

F9. Hawaiian Roll
garlic albacore roll topped with seared alba-
core \& pickled onion
F10. Spicy Tataki Roll
spicy tuna roll topped with seared tuna \& pickled onion

F11. Fire cracker
spicy scallop roll topped with fresh tuna and avocado10.95

F12. Alaska Roll
smoked salmon, asparagus, crab stick \& avocado11.9511.50



[^1]T1. Spicy Tuna Tempura Roll deep fried spicy tuna roll with sweet eel sauce \& spicy mayo

T2. Salmon Tempura Roll
deep fried salmon rolled with crab, avocado \& cucumber

T3. Calamari Tempura Roll
deep fried calamari rolled with crab, avocado \& cucumber

T4. Shrimp Tempura Roll
deep fried shrimp rolled with crab, avocado \& cucumber

T5. Shiitake Mushroom Tempura Roll deep fried shiitake rolled with avocado \& cucumber

T6. Vegetable Tempura Roll deep fried vegetables rolled with avocado \& cucumber

T7. Crunch Scallop Roll
deep fried scallop rolled with crab, avocado \& cucumber

T8. Crunch Roll
11.50
shrimp tempura, cucumber with tempura crunch
Crazy Boy Roll
T9. deep fried california roll with sweet eel sauce

Las Vegas Roll
T10. deep fried assorted fish, avocado, crab, cream
11.95 cheese

Hot Night Roll
T11. shrimp tempura \& cucumber roll topped with
13.95 spicy tuna masago and green onion

## Energy Roll

T12. deep fried fresh water eel, yellowtail, yamagobo 13.50 \& green onion roll with smelt egg

## Soft Shell Crab Roll

T13. deep fried soft shell crab rolled with crab, avoca- 13.50 do \& cucumber \& smelt egg

Scorpion Roll
T14. shrimp tempura,cucumber,topped with sal-
14.50
mon,scallion,masago,spicy mayo, on top fo the spicy crab and eel sauce

T15. Crunch Deluxe
13.50
shrimp tempura,cucumber, topped with spicy crab, crunch flake and eel sauce



[^2]B1. Eel Special Roll
california roll topped with fresh water eel on top of avocado

B2. Rattlesnake Roll **
shrimp tempura roll topped with fresh water eel on top of avocado

B3. Caterpillar Roll *
fresh water eel \& cucumber roll topped with avocado

B4. Snowcorn Roll
crab \& avocado roll topped with baked white fish

B5. Scallop Volcano Roll **
baked scallop \& mushroom on california roll
B6. BBQ Short Rib Roll **
BBQ beef rib, crab, avocado \& cucumber roll
B7. Chicken Teriyaki Roll
chicken teriyaki, crab, avocado \&
cucumber roll
B8. Dragon Roll *
shrimp tempura roll topped with
whole of piece eel
B9. Baked Salmon Roll
cream cheese, avocado, yamagobo roll topped with baked salmon

B10. Baked Scallop Roll
baked scallop with mayo \& smelt egg on california roll

B11. Baked Lobster Tail Roll creamy langostino Lobster tail mixed on a california roll


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[^3]

## I SUSSII COUMBLIATIOL



[^4]
## N1. Tempura Udon

12.50
noodles served in a broth with fish cakes, shrimp tempura and tempura flakes

N2. Nabeyaki Udon
noodles served in a broth with egg yolk, enoki, shiitake mushroom, fish cake and shrimp tempura


N3. Yaki Udon Chicken 11.50 / Beef 13.50 / Seafood 15.50 stir fried udon with vegetables in a spicy house sauce

N4. Yaki Soba
Chicken 11.50 / Beef 13.50
stir fried thin noodles with vegetables in sweet garlic sauce
N5. Curry Udon
Chicken 12.50 / Beef 14.50 / Seafood 15.95 stir fried udon with vegetables in a mild curry sauce

**may substitute with rice

## I ENTRÉE

E1. Teriyaki Chicken Bowl
stir fried teriyaki chicken with vegetables over a bowl of rice
E2. Teriyaki Beef Bowl
stir fried teriyaki beef with vegetables over a bowl of rice
E3. Teriyaki Chicken Breast plate

E4. Ranch Chicken Breast Plate
grilled chicken breast with ranch sauce, served with sauteed vegetables and rice
E5. Teriyaki Salmon Plate
grilled salmon with teriyaki sauce, served with salad and rice
E6. Sizzling Spicy Pork
spicy pork served on a sizzling hot plate, served with salad and rice
E7. Yen's Beef Steak
grilled beef steak with garlic \& pepper sauce, served with salad and rice
E8. Sizzling BBQ Short Rib
grilled short ribs served on a sizzling hot plate, served with salad and rice
E9. Curry Rice
Chicken 12.50 / Beef 14 / Seafood 16
curry sauce with vegetables served over a bowl of a rice


E10. Hwe Dup Bop
"Korean style seafood BiBimBop" salad with rice and special spicy souce
23

## - IT IN N M E

K1. Teriyaki Bowl (Chicken or Beef) 7
K2. Yaki Soba (Chicken or Beef) 7
K3. Kid's Udon
7


[^5]Tempura Green Tea Ice Cream ..... 7.50
New York Cheesecake ..... 7.50
Mochi Ice Cream (2pcs) ..... 5.50choice of strawberry, mango, or green tea
Crepe Cake7.50


## - BEMERARES

## Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Mountain Dew <br> 3.50

Perrier 5

Fiji Water 5
Fresh Brewed Iced Tea, Iced Green Tea3.50
Fresh Lemonade ..... 3.50
Hot Tea ..... 3.50

[^6]BEER
Kirin, Kirin Light, Sapporo, Asahi

Small 7
Large 8


| WHITE WINE | Glass | Bottle | RED WINE | Glass | Bottle |  |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| House Chardonnay | 8 | 31 | House Merlot | 8 | 31 |  |
| J.Lohr Chardonnay | 10 | 38 | J. Lohr. Merlot | 10 | 38 |  |
| Columbia Crest Pinot Grigio |  | 9 | 35 | J. Lohr. Cabernet Sauvignon | 10 | 38 |
| Cypress White Zinfandel |  | 8 | 32 | Estancia Cabernet Sauvignon | 11 | 42 |
| Takara Plum Wine | 7 | - |  |  |  |  |


| WHITE WINE | Glass | Bottle | RED WINE | Glass | Bottle |  |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| House Chardonnay | 8 | 31 | House Merlot | 8 | 31 |  |
| J.Lohr Chardonnay | 10 | 38 | J. Lohr. Merlot | 10 | 38 |  |
| Columbia Crest Pinot Grigio |  | 9 | 35 | J. Lohr. Cabernet Sauvignon | 10 | 38 |
| Cypress White Zinfandel |  | 8 | 32 | Estancia Cabernet Sauvignon | 11 | 42 |
| Takara Plum Wine | 7 | - |  |  |  |  |

## SAME

## POPULAR SAKE

J1. SCB Shirakabegura Tokubetsu Junmai (300ml) 18
J2. SCB Organic Fresh Sake (300ml) 17
J3. SCB Ginjo ( 300 ml ) 16
J4. SCB Classic Junmai ( 180 ml ) 7
J5. MIO Sparkling Sake ( 300 ml ) 17
J6. Kurosawa (300ml)21

J7. Karatamba (300ml) 14
UNFILTERED SAKE
J8. Sayuri Nigori (300ml)
J9. SCB Crème Nigori ( 300 ml )

FLAVORED SAKE
J10. Tokkuri (8.5oz)8.5

Bottle ( 375 ml ) 16

- Apple - Peach - Pineapple - Lychee


## HOT SAKE

Small Bottle (5oz)


|  |  |  |
| :--- | :--- | ---: |
| FLAVORED SAKE |  |  |
| J10. |  |  |
|  | Tokkuri $(8.5 \mathrm{oz})$ | 8.5 |
| Bottle $(375 \mathrm{ml})$ | 16 |  |

Large Bottle (8.5oz)
8

(J4)


## I HAPPY HOUR

```
    APPETIZERS
- Gyoza - Tempura Mix = Crunch Calamari - Creamy Shrimp
- Crispy Shrimp - Takoyaki = Baby Octopus


\section*{SUSHI \& ROLL}
\begin{tabular}{ll} 
- Shrimp Tempura Roll & - Salmon Tempura Roll \\
- Calamari Tempura Roll & " Crunch Roll \\
- Crazyboy Roll & " Arizona Roll \\
- Philly Roll " & " Chili Crab Roll \\
. Crispy Rice \& Spicy Tuna " & \\
- Spicy Tuna Tempura Roll & \\
- 3pcs Nigiri (Tuna, Salmon, Shrimp) ". &
\end{tabular}


\section*{SAME BOMBER}

Small Sake with Large Beer (Kirin, Kirin Light) Asahi, Sapporo


\section*{HOT SAKE}

Large Hot Sake
Small Hot Sake

\footnotetext{
\({ }^{* *}\) Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-
borne illness, especially if you have certain medical conditions. If unsure, consult your physician.
}
\begin{tabular}{|c|c|c|c|c|}
\hline \multirow[t]{3}{*}{} & & \multicolumn{3}{|l|}{SASHIMI (7pcs)} \\
\hline & & NAME & QNV & PRICE \\
\hline & & Ono Sashimi * & & 14.95 \\
\hline \multirow[t]{3}{*}{JU Rerwitian} & & Tuna * & & 14.95 \\
\hline & & Tuna Tataki * & & 14.95 \\
\hline & & Salmon* & & 14.95 \\
\hline \multirow[t]{4}{*}{\begin{tabular}{l}
Y On SUSHI \& SAKE BAR \\
17037 N. 43rd Ave. A3 Glendale, AZ 85308 Tel. (602) 978-9022
\end{tabular}} & & Yellowtail * & & 14.95 \\
\hline & & Albacore * & & 14.95 \\
\hline & & Halibut (seasonal)* & & 14.95 \\
\hline & & Oclopus & & 14.95 \\
\hline \multicolumn{2}{|l|}{\multirow[b]{4}{*}{*Consuming raw or under cooked meat, seafood, shell fish, and eggs may increase your risk of foodborne illness.}} & \multicolumn{3}{|l|}{SASHIMI COMBO} \\
\hline & & Small * & & 37.00 \\
\hline & & Medium * & & 68.00 \\
\hline & & Large * & & 89.00 \\
\hline \multicolumn{5}{|c|}{SUSHI A LA CARTE (2 pcs)} \\
\hline NAME & PRICE & NAME & QN & PRICE \\
\hline Tuna * & 6.95 & Octopus & & 6.50 \\
\hline Pepper Seared Tuna* & 6.95 & Spicy Octopus & & 6.50 \\
\hline Smoke Salmon & 6.50 & Squid * & & 5.95 \\
\hline Salmon* & 6.50 & Stmelt Egg * & & 5.95 \\
\hline Pepper Salmon* & 6.50 & Salmon Egg* & & 6.95 \\
\hline Albacore * & 6.50 & Quail Egg * & & 3.95 \\
\hline Mackerel * & 5.95 & Scallop * & & 6.50 \\
\hline Yellowtail * & 6.95 & Fresh Water Eel & & 6.95 \\
\hline Yellowtail Belly * & 7.50 & Sea Urchin * & & M.K \\
\hline Baked Yellowtail * & 7.50 & Egg & & 4.95 \\
\hline Halibut * & 6.95 & King Crab & & 9.00 \\
\hline White Fish * & 5.95 & Shiitake Mushroom & & 5.95 \\
\hline Shrimp & 5.50 & Inari & & 4.95 \\
\hline Sweet Shrimp * & 7.95 & Ono (White Tuna)* & & 6.50 \\
\hline \multicolumn{5}{|c|}{MAKI (HAND / CUT ROLL)} \\
\hline \multicolumn{3}{|l|}{NAME} & QTV & PRICE \\
\hline \multicolumn{3}{|l|}{Crispy Rice with Spicy Tuna*} & & 9.50 \\
\hline \multicolumn{3}{|l|}{Spicy Tuna Roll *} & & 7.50 \\
\hline \multicolumn{3}{|l|}{Cucumber Roll} & & 5.50 \\
\hline \multicolumn{3}{|l|}{California Roll} & & 5.95 \\
\hline \multicolumn{2}{|l|}{Salmon Skin Roll} & 1 & & 8.50 \\
\hline \multicolumn{3}{|l|}{Tuna Roll *} & & 6.95 \\
\hline \multicolumn{3}{|l|}{Tuna \& Scallion Roll *} & & 7.50 \\
\hline \multicolumn{3}{|l|}{Yellowtail Scallion Roll *} & & 7.50 \\
\hline \multicolumn{3}{|l|}{Garlic Albacore Roll *} & & 9.50 \\
\hline \multicolumn{3}{|l|}{Unagi \& Cucumber Roll} & & 9.50 \\
\hline \multicolumn{3}{|l|}{Scallop Roll/ Spicy Scallop Roll *} & & 8, 50 \\
\hline \multicolumn{3}{|l|}{Avocado Roll} & & 6.50 \\
\hline \multicolumn{3}{|l|}{Vegetable Roll} & & 7.50 \\
\hline & & & & \\
\hline
\end{tabular}
\begin{tabular}{|l|l|l|}
\hline \multicolumn{2}{|c|}{ FRESH ROLL } & \\
\hline Rainbow Roll * & & 14.95 \\
\hline Salmon \& Spicy Scallop Roll * & & 14.95 \\
\hline Philadelphia Roll * & & 13.50 \\
\hline Palm Spring Roll * & & 16.95 \\
\hline Shrimp Soybean Paper Roll & & 11.50 \\
\hline Rock \& Roll * & & 13.95 \\
\hline Alaska Roll & & 10.95 \\
\hline Boston Roll * & & 11.95 \\
\hline Shrimp Killer Roll & & 13.95 \\
\hline 911 Roll * & & 15.95 \\
\hline Hawaiian Roll * & & 15.95 \\
\hline King Crab Asparagus Roll & & 17.50 \\
\hline Forever Young Roll * & & 20.95 \\
\hline Spicy Tataki Roll * & & 15.95 \\
\hline Fire Cracker Roll * & & 15.50 \\
\hline Phoenix Roll * & & 11.95 \\
\hline Sunset Roll * & & 13.95 \\
\hline Don't Cry Roll * & & 19.50 \\
\hline
\end{tabular}

TEMPURA ROLL
\begin{tabular}{|l|l|r|}
\hline Energy Roll * & & 13.50 \\
\hline Spicy Tuna Tempura Roll * & & 9.95 \\
\hline Las Vegas Roll * & & 11.95 \\
\hline Salmon Tempura Roll & & 10.50 \\
\hline Calamari Tempura Roll & & 10.95 \\
\hline Shrimp Tempura Roll & & 10.95 \\
\hline Vegetable Tempura Roll & & 11.50 \\
\hline Shiitake Mushroom Tempura Roll & & 11.50 \\
\hline Crunch Scallop Roll & & 14.95 \\
\hline Crazy Boy Roll & & 10.50 \\
\hline Soft Shell Crab Roll & & 13.50 \\
\hline Hot Night Roll * & & 13.95 \\
\hline Crunch Roll & & 11.50 \\
\hline Scorpion Roll & & 14.50 \\
\hline Crunch Deluxe Roll & & 13.50 \\
\hline
\end{tabular}

\section*{LUNCH SPECIALS}

Lunch spectial unt gitm

\section*{}
 andi vo. and once ride
CHOOSE 1
CHEKEN TIETYAN CHICEENRATEU
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NECETAELE TENFURA
2place

\section*{RIGE BOWLS}

FRIED RICE TERIYAKI BOWL
VEcitaEle sy
CHICREN Si0
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\(\$ 11\)
CHICREN 10 EEEF SH1

保
\begin{tabular}{ll}
\hline chicken & t10 \\
EEEF & 511
\end{tabular}

\section*{NOODLE COMBO}

Chaise of Noodk Dichend Sutioplian
\(\$ 12.99\)

\section*{CHOOSE 1 NOOLLE DISH}

TEHFUEA UDON SFIGY RORESARAMEN TAR EEAF YREI UDEN

YAEN HOODDLE OPTIONS
VEcETAEIE GHIGKEN -G1 EEE CHOOSE 1 ROLL

ESLMEAFOL
TUNE REIL
cuguruer foll

CEDFONAP WLL TELGWTAL FOIL SFIEY TIHA FAIL
 Mixa Supand geled Fleara No Suthetitions
IHCLULEDSUSHI
YELGWTAL
SALMON WHIIE FEH
SHAMP TUNA```


[^0]:    ${ }^{* *}$ Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If unsure, consult your physician.

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