

YAMATO

The Original Japanese Steakhouse of South Carolina

Beverages

Tea, Coffee, Soft Drinks (<i>free refills</i>)	3
Smurf, Barney, Shirley Temple (<i>no refills</i>)	2.75
Bottled or Sparkling Water 12oz	4
Ramune Japanese Soda (<i>Grape, Strawberry, Orange</i>)	4

Beer

Domestic	5	Japanese (22 oz)	
Bud • Bud Light		Ichiban • Sapporo	11
Coors Light • Mich Ultra			
Miller Lite • Yuengling		Draft (16 oz)	
Premium	6	Mich Ultra	6
Angry Orchard Crisp		Kirin Ichiban	7
Corona • Heineken		Sapporo	7
Lagunitas IPA • Stella Artois		Shock Top	7
Truly (<i>seasonal varieties</i>)			

Specialty Cocktails

The Ginger Fizz	11	Strawberry-Rosemary Sangria	11
vodka, ginger liqueur, fresh lime, orange juice, triple sec, club soda		riesling wine, strawberry purée w/ a hint of rosemary & lime	
Tokyo Tea	11	Tropical Dream Martini	11
vodka, rum, gin, tequila, triple sec, melon liqueur, sour mix, club soda		coconut rum, spiced rum, pineapple juice, & blue curacao	
Spicy Japarita	11	Yamato Rum Runner	11
jalapeño infused tequila in a pineapple mango margarita w/ tajin rim		citrus rum, coconut rum, amaretto, cranberry & pineapple juices	
Blue Hawaii	11	Momo No Senshi	11
vodka, rum, blue curacao, pineapple juice		bourbon, peach liqueur, lemon, sugar, sour mix, lava salt rim	

Frozen Drinks

Flavors from Island Oasis

Banana • Mango • Pina Colada • Strawberry • Ice Cream

Miami Vice rum, pina & strawberry	11	Mango Margarita margarita w/ mango	11
Strawberry Shortcake amaretto, strawberry, ice cream	11	Strawberry-Watermelon Margarita tequila, watermelon liqueur, strawberry, margarita	11
Banana Cream Pie rum, banana & ice cream	11	Smoothie (No Alcohol) pina colada, strawberry, or banana & a hint of ice cream	6
Any Flavor(s) w/ House Liquors	11		

Wine & Sake

House Wines (by the glass only)

Cabernet, Chardonnay, Moscato, Pinot Grigio, Plum 7

	Gls	Bot	Hot Sake	
Pacific Rim Riesling	9	28	Small	8
Ecco Domani Pinot Grigio	8	27	Medium (optional added flavors: apple, peach, watermelon)	12
William Hill Chardonnay	8	27	Half Liter	25
Nobilo Sauvignon Blanc	9	28	Chilled Sake	
Clos Du Bois Merlot	8	27	Ginjo 300 ml	14
Mark West Pinot Noir	9	28	Sho Chiku Bai Nigori 330ml	16
J Lohr 7 Oaks Cabernet	9.5	28	Hana Flavored 375ml (Lychee, Fuji Apple, White Peach)	14

Appetizers

Calamari lightly fried	9	Edamame steamed soybeans	6
Seaweed Salad with a hint of sesame	7	Spicy Edamame with crushed red pepper, garlic & butter	8
Gyoza 6 beef dumplings (steamed or fried)	8	Sunomono shrimp, octopus, squid served in sweet sauce	9
Shumai 8 dumplings stuffed with pork, vegetables & shrimp (steamed or fried)	8	Tempura shrimp & vegetables lightly fried	11
Baked Mussels 3 large mussels baked w/sweet sauce	7	•Sushi App 1 pc. of salmon, tuna, and white fish sushi, plus one tuna roll	13
Stuffed Shrimp spicy tuna inside shrimp & lightly fried	8	•Beef Tataki NY Strip seared rare, sliced & served over onions with garlic ponzu sauce	13
•Sashimi App salmon, tuna, white fish	13	•Tuna Tataki (same prep as Beef Tataki)	13
•Sashimi Salad sashimi over fresh greens with sesame miso sauce	13	•Ahi Poke sliced tuna w/ Hawaiian sauce	12
Isobeage roll stuffed with salmon, crab, vegetables lightly fried	12	House Cucumber Roll crab, smelt roe, avocado wrapped in cucumber w/ ponzu miso	12
Panko Crusted Tuna panko fried tuna topped with sweet aioli on a bed of spring mix	12	•Seared Salmon w/ Jalapeño Amazu seared salmon with sweet vinegar, topped with fresh jalapeños and red onion	11
Beef Asparagus Maki asparagus wrapped in thin sliced NY Strip cooked with teriyaki sauce coated in sesame seeds	12	Kan Pai Shrimp tempura battered shrimp tossed in a sweet mayo based sauce	12
		•Hamachi Carpaccio thin sliced yellow tail, ponzu-soy dressing topped with masago	12

Consuming raw/undercooked items may increase risk of foodborne illness. (• indicates raw items)

Tablesides Dinners

Dinners include clear soup, salad, shrimp appetizer, fresh vegetables, fried rice & sherbet.

HOMEMADE SALAD DRESSINGS:

GINGER (sweet) **CREAMY** (mayonnaise base) **SOY** (spicy vinaigrette).

Entrees	8 oz	Combos	8 oz (2 items) 12 oz (3 items)
Chicken	25	Chicken & Shrimp	27
Vegetable	20	NY Strip & Chicken	29
NY Strip	29	NY Strip & Shrimp	30
Yakiniku (marinated NY)	29	NY, Chicken & Shrimp	32
Filet Mignon	36	Filet & Chicken	30
Salmon	28	Filet & Shrimp	33
Mahi Mahi	29	Filet, Chicken & Shrimp	36
Shrimp	29	Filet & Scallops	36
Sea Scallops	36	Filet, Shrimp & Scallops	38
		Shrimp & Scallops	31

Extra Portions	(4 to 5 oz)	Kid's	Ten & under only. Salad not included.		
Chicken	8	Lobster	18	Chicken	14
NY Strip	13	Vegetables	6	Shrimp	15
Filet Mignon	15	Fried Rice	5	NY Strip	16
Shrimp	12	Share Charge	9	Filet Mignon	17
Sea Scallops	15			Child Share	6

All chicken is prepared with homemade **TERIYAKI** sauce.

Vegetables include zucchini, broccoli, carrots, mushrooms, and onions.

With the exception of food allergy, **NO MODIFICATIONS** of vegetables.

The service at Yamato is unique.

*You are served by a chef and a server,
WHO SHARE ALL GRATUITIES.*

*If the service is up to your expectations,
we recommend a gratuity of at least 18 percent.*

18% gratuity added for parties of 4 or more.

SUSHI: NIGIRI (PIECES)

2 Pieces Per Order

Egg Omelet TAMAGO	4	Shrimp EBI	6.5
Crab KANI	5	•Surf Clam HOKKIGIA	6.5
Octopus TAKO	6.5	Fresh Water Eel UNAGI	8
•Mackerel SABA	5	•Flying Fish Roe TOBIKO	7
•Squid IKA	5	•Tuna MAGURO	7
•Smelt Roe MASAGO	6	Smoked Salmon	8
•White Fish SHIROMI	6.5	•Yellow Tail HAMACHI	8
•Fresh Salmon SAKE	7	•Salmon Roe IKURA	8

SUSHI: MAKIMONO (ROLLS)

6-8 Pieces Per Order

Avocado Roll	7	•Yellow Tail & Scallion	8.5
Cucumber Roll	7	Japanese Bagel cream cheese, smoked salmon & avocado	9
Crab Roll	7	Tako Roll spicy octopus & avocado	9
Shrimp Roll shrimp & cucumber	7	•Futomaki shrimp, crab, avocado, egg omelet, cucumber, gourd & smelt roe	9.5
Crab Salad Roll crab salad mix & lettuce	8.5	•Yami-Yami Roll white fish, crab, cucumber, lightly fried, eel sauce	9.5
•California Roll crab, cucumber, & avocado with smelt roe on top	8.5	Eel & Cream Cheese	9
Vegetable Roll cucumber, avocado, asparagus, sesame seeds, pickled radish	7.5	Soft-Shell Crab	12
Yamato Roll tempura shrimp, avocado, eel sauce	8.5	•California Eel	12
Cajun Calamari Roll spicy fried calamari & eel sauce	8.5	•Crazy Roll shrimp, eel, salmon skin, avocado, cream cheese, cucumber, roe & green onions	13
Eel & Cucumber Roll	9	•Spicy Tuna spicy tuna mix w/ avocado	9
•Salmon & Scallion	7.5	•Rainbow California roll topped w/ avocado, salmon, white fish & tuna	12
•Tuna Roll	7.5	•Avatar Roll spicy crab salad, avocado, cucumber topped with salmon & tuna, drizzled with ponzu sauce and tempura flakes	12
•Summer Roll salmon, tuna, crab, avocado, cucumber, asparagus, spring mix, wrapped in rice paper, w/ sweet chili sauce	11		

SUSHI DINNERS

include miso or clear soup and salad

•Roll Combination crab, California, & Yamato	23	•Sashimi Regular 5 kinds of fish	28
•Sushi Regular tuna roll & 8 pcs. of sushi	25	•Sashimi Deluxe 7 kinds of fish	32
•Sushi Deluxe California roll & 10 pcs. of sushi	30	•Yamato for 1 assorted sushi/sashimi	33
•Chirashi assorted fish over bed of rice		•Yamato for 2 assorted sushi/sashimi	60

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