

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			
	Premium	6	Draft (16 oz)	
	Angry Orchard Crisp		Mich Ultra	6
	Corona • Heineken		Kirin Ichiban	7
	Lagunitas IPA • Stella Artois		Sapporo	7
	Truly <i>(seasonal varieties)</i>		Shock Top	7

Specialty Cocktails			
The Ginger Fizz	12	Strawberry-Rosemary Sangria	12
vodka, ginger liqueur, fresh lime, orange juice, triple sec, club soda		riesling wine, strawberry purée w/ a hint of rosemary & lime	
Tokyo Tea	12	Tropical Dream Martini	12
vodka, rum, gin, tequila, triple sec, melon liqueur, sour mix, club soda		coconut rum, spiced rum, pineapple juice, & blue curacao	
Spicy Japarita	12	Yamato Rum Runner	12
jalapeño infused tequila in a pineapple mango margarita w/ tajin rim		citrus rum, coconut rum, amaretto, cranberry & pineapple juices	
Blue Hawaii	12	Momo No Senshi	12
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	12	Mango Margarita margarita w/ mango	12
Strawberry Shortcake amaretto, strawberry, ice cream	12	Strawberry-Watermelon Margarita tequila, watermelon liqueur, strawberry, margarita	12
Banana Cream Pie rum, banana & ice cream	12	Smoothie (No Alcohol) pina colada, strawberry, or banana & a hint of ice cream	6
Any Flavor(s) w/ House Liquors	12		

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	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	10	29	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	10
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	14
•Sashimi App salmon, tuna, white fish	14	•Tuna Tataki (same prep as Beef Tataki)	14
•Sashimi Salad sashimi over fresh greens with sesame miso sauce	14	•Ahi Poke sliced tuna w/ Hawaiian sauce	13
Isobeage roll stuffed with salmon, crab, vegetables lightly fried	13	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)

Tableside 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	26.95	Chicken & Shrimp	28.95
Vegetable	21.95	NY Strip & Chicken	30.95
NY Strip	30.95	NY Strip & Shrimp	31.95
Yakiniku (marinated NY)	30.95	NY, Chicken & Shrimp	33.95
Filet Mignon	37.95	Filet & Chicken	31.95
Salmon	29.95	Filet & Shrimp	34.95
Mahi Mahi	30.95	Filet, Chicken & Shrimp	37.95
Shrimp	30.95	Filet & Scallops	37.95
Sea Scallops	37.95	Filet, Shrimp & Scallops	39.95
		Shrimp & Scallops	32.95

Extra Portions	(4 to 5 oz)	Kid's	Ten & under only. Salad not included.
Chicken 9	Lobster 18	Chicken	14.95
NY Strip 13	Vegetables 6	Shrimp	15.95
Filet Mignon 15	Fried Rice 5	NY Strip	16.95
Shrimp 12	Share Charge 9	Filet Mignon	17.95
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	7
Crab KANI	5	•Surf Clam HOKKIGIA	7
Octopus TAKO	7	Fresh Water Eel UNAGI	8
•Mackerel SABA	6	•Flying Fish Roe TOBIKO	7
•Squid IKA	6	•Tuna MAGURO	7
•Smelt Roe MASAGO	6	Smoked Salmon	8
•White Fish SHIROMI	7	•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	9
Cucumber Roll	7	Japanese Bagel cream cheese,	9
Crab Roll	7	smoked salmon & avocado	
Shrimp Roll shrimp & cucumber	7.5	Tako Roll spicy octopus & avocado	9
Crab Salad Roll crab salad mix & lettuce	9	•Futomaki shrimp, crab, avocado,	10
•California Roll crab, cucumber, &	9	egg omelet, cucumber, gourd & smelt roe	
avocado with smelt roe on top		•Yami-Yami Roll white fish, crab,	10
Vegetable Roll cucumber, avocado,	7.5	cucumber, lightly fried, eel sauce	
asparagus, sesame seeds, pickled radish		Eel & Cream Cheese	9
Yamato Roll tempura shrimp, avocado,	9	Soft-Shell Crab	12
eel sauce		•California Eel	12
Cajun Calamari Roll spicy fried	9	•Crazy Roll shrimp, eel, salmon skin,	13
calamari & eel sauce		avocado, cream cheese, cucumber, roe &	
Eel & Cucumber Roll	9	green onions	
•Salmon & Scallion	7.5	•Spicy Tuna spicy tuna mix w/ avocado	9
•Tuna Roll	7.5	•Rainbow California roll topped w/	12
•Summer Roll salmon, tuna, crab,	11	avocado, salmon, white fish & tuna	
avocado, cucumber, asparagus, spring mix,		•Avatar Roll spicy crab salad, avocado,	12
wrapped in rice paper, w/ sweet chili sauce		cucumber topped with salmon & tuna,	
		drizzled with ponzu sauce and tempura flakes	

SUSHI DINNERS

include miso or clear soup and salad

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

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