

HOT STARTERS

Ma Ma Dumplings Homemade dumplings with Asian chives and pork. Steamed or pan-fried.	11	Crab Rangoon Crabmeat mixed with cream cheese, minced onions and celery wrapped in a crispy thin egg roll skin.	10
Peking Dumplings Bok choy, pork and ginger scallions. Steamed or pan-fried.	11	Skewered Chicken / Beef Marinated with teriyaki sauce.	12 / 15
Gyoza Japanese style dumplings with pork and vegetables. Steamed or fried.	9	Chicken Fingers Batter-fried chicken served with sweet sauce.	11
Vegetable Dumplings Vegetable filled with spinach dough wrapper. Steamed or fried.	9	Organic Edamame / Spicy	7 / 10
Shumai Shrimp and scallion dumplings. Steamed or fried.	8	Skewered Lamb Marinated with cumin powder.	16
Spring Roll (2 pcs.) Vegetarian deep fried roll.	8	BBQ Spare Ribs / Boneless Marinated with homemade barbeque sauce.	15 / 11
Egg Roll (2 pcs.) Shrimp, vegetables and pork with egg roll wrapper.	10	PuPu Platter (No Substitutions) Boneless ribs, crab rangoon, beef teriyaki, chicken fingers, wings, spring roll, shrimp tempura.	28
Scallion Pancakes Unleavened bread with scallions. Served with ginger sauce.	9	Tempura Choice of vegetable / chicken / shrimp. Jalapeño, sweet potato, taro, onion rings, lotus root and Japanese squash.	11 / 14 / 16
Crispy Chicken Wings Deep fried wings marinated with garlic, ginger, curry and soy sauce.	13	Salt & Pepper Crispy Calamari 🌶️	17
Spicy Wings Lightly breaded fried chicken wings with long hot peppers, onions and chili pepper.	16	Grilled Shrimp Marinated with Grill Mates seasoning.	16
		French Fries	7

COLD STARTERS








Sashimi Ceviche Salmon tuna, cucumber, cherry tomatoes, orange, hamachi. Supreme mixed with Ye's homemade citrus dressing.	15	Japanese Style Guacamole Dip Tuna, red onions, avocado, fresh lime juice and sesame seed dip with crispy egg roll chips.	15
Spicy Tuna Apt Tuna, avocado, sweet ginger, tobiko mixed with crispy tempura powder in a spicy sauce.	15	Ye's Three Layers (4 pcs.) Snow crabmeat with Japanese chili sauce wrapped with sliced salmon. Topped with salmon roe, scallions and wasabi.	16
Golden Lobster Fresh hard shell lobster and Japanese yam served with ponzu white soy sauce. Topped with 18k gold leaf.	22	Naruto Choice of crabmeat, tuna or salmon with avocado wrapped with thin sliced cucumber.	14
Hamachi Chili (6 pcs.) Hamchi sashimi with jalapeño. Served with oishi yuzu dressing.	17	Fresh Spring Roll Ebi, rice noodles, lettuce, scallions wrapped with rice paper.	11
Tako Su Grilled octopus and broccoli rabe in tako su sauce.	20	Kimchi Tuna Seared tuna, Korean kimchi with miso kimchi sauce.	14

 Hot & Spicy

Before placing your order, please inform your server if a person in your party has food allergy.

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

TRADITIONAL

Gyuniku Ami-Yaki	32	Colorful Vegetables with Chicken / Beef	16 / 18
Grilled U.S. rib eye steak with asparagus in red wine black pepper sauce. Served with french fries.		Chicken with a white sauce or beef with a brown sauce.	
BBQ Lettuce Wrapped	18	Eggplant with Ground Pork <i>(Hot Clay Pot)</i>	17
Sautéed steak, water chestnuts, onions, scallions in Korean barbeque sauce wrapped with rice and cilantro.		Stir-fried with yummy sauce. Can be made spicy.	
General Gao Chicken 	17	Hunan Chicken / Beef / Lamb 	16 / 18 / 19
Lightly-breaded fried chicken with spicy sweet and sour sauce.		Sautéed with long hot peppers, shutaki mushrooms and broccoli.	
Orange Flavored Chicken / Beef 	17 / 18	Szechuan Tofu <i>(Hot Clay Pot)</i> 	16
Crispy chicken or beef cooked in homemade spicy orange sauce.		A popular dish from Sichuan. Fried tofu and minced meat in a spicy sauce.	
Ginger Green Beans with Chicken / Beef	16 / 18	Lobster Sauce / Shrimp	14 / 20
Stir-fried in a brown sauce.		Ground pork and peas in a brown sauce.	
Mongolian Chicken / Beef	17 / 19	Mango Chicken	18
Stir-fried with onions, scallions and peppers. Served on a sizzling platter.		Stir-fried with vegetables in a wine sauce.	
Sesame Chicken / Beef	17 / 18	Flank Steak Mushroom	18
Lightly fried until crispy in sweet and sour sauce.		Stir-fried with a brown sauce.	
Crispy Aromatic Chicken / Beef 	16 / 18	Szechuan Style Lamb 	20
Deep-fried in a spicy chili sauce.		Sliced lamb, sautéed with long hot peppers, and celery.	
Chicken / Beef with Broccoli	16 / 18	House Special Lamb	20
Sautéed in a brown sauce.		Homemade hoisin sauce with vegetables. Served on a sizzling platter.	
Kung Pao Chicken 	16	Chicken in Curry Sauce <i>(Hot Clay Pot)</i>	18
Diced chicken with peanuts, long hot peppers and celery. Stir-fried in a spicy sauce.		Braised chicken and potatoes in a spicy curry sauce.	
Garlic Chicken <i>(Hot Clay Pot)</i>	18	Black Pepper Chicken / Beef	17 / 19
Sautéed with oyster sauce. Can be made spicy.		Chicken or beef with onions and peppers in a black pepper sauce.	
Cashew Chicken	16	Peking Duck <i>(Half)</i>	35
Stir-fried with water chestnuts and celery in hoisin sauce.		Marinated tender duck expertly roasted. This duck is deboned and the meat is served separated from the skin. Served with steamed pancakes, cucumbers, scallions and plum sauce.	
Pepper Steak with Onions	18		
Stir-fried in a brown sauce.			

SEAFOOD

Maguro with Mushroom Sauce	25	Sizzling Seafood Platter <i>(Hot Platter)</i>	25
Seared tuna sashimi with black pepper in a wine mushroom sauce, bed with asparagus.		Shrimp, scallops, calamari and crabmeat sautéed with vegetables in the chef's special sauce.	
Lobster in Ginger & Scallion Sauce	40	Fresh Grilled Salmon	26
1.75 - 2.0 lbs.		Ginger and scallion sauce bed with asparagus.	
Rosie Shrimp & Scallops 🌶️	23	Red Lantern <i>(Hot Clay Pot)</i> 🌶️	38
Sautéed with vegetables in a spicy brown sauce.		Shrimp, scallops, lobster meat and calamari with king mushrooms in a Szechuan spicy sauce.	
Salt & Pepper Crispy Shrimp 🌶️	19	Bei-Fung Tong 🌶️	38
Lightly-breaded fried jumbo shrimp.		Fried soft shell crab, calamari, scallops and shrimp. Stir-fried with dried red onions.	
F.T. Prawns	19		
Crispy prawns with pineapple sauce.			

VEGETABLE DISHES

Dry Green Beans	15	Chinese Greens	15
Salt and pepper stir-fried with pickled vegetables.		Sauteed with garlic.	
Veggie Veggie	14	Tiger Skin Jalapeño 🌶️	15
Assorted fresh vegetables with white sauce. <i>(Steamed also available)</i>		Chinese style cooked jalapeño in salt and pepper.	

RICE


House Special Fried Rice	15	Pineapple Fried Rice with Thai Basil	14
Stir-fried with shrimp, chicken, ham, onions and peas.			
Fried Rice with Bean Sprouts	13	Egg Fried Rice with Scallions	11
Choice of chicken, pork, shrimp, beef or vegetable.			
Seafood Fried Rice	20	Bacon Fried Rice	16
Stir-fried with scallops, jumbo shrimp calamari, egg and scallions.		Egg fried rice with bacon added.	
		Steamed Brown Rice / White Rice	6/5

NOODLES

House Special Pan Fried Noodles	20	Pad Thai	16
Chicken, beef, shrimp and vegetables, crispy angel noodles with house special sauce.		The most famous Thai rice noodle dish stir-fried with jumbo shrimp, chicken and vegetables. Topped with ground peanuts.	
Lo Mein with Bean Sprouts	13	Cantonese Chow Foon	14
Stir-fried egg noodles with choice of pork, chicken, beef, shrimp or vegetable.		Choice of beef, chicken or vegetable stir-fry with onions, bean sprouts and scallions.	
Singapore Rice Noodles	16	Yaki Udon	16
Chicken, shrimp and pork stir-fried with egg in a spicy curry sauce.		Choice of beef or chicken, stir-fried with onions, scallions and spinach.	
Spicy Vermicelli 🌶️	16		
Stir-fried with ground pork and onions in a homemade spicy sauce.			

🌶️ Hot & Spicy

NOODLES WITH BROTH

Ramen Noodles Japanese noodles with chicken broth, topped with sliced thin beef, onions, boiled egg and scallions.	20	Spicy Noodle Soup with Seafood  Udon noodles with vegetables and seafood in chicken broth.	20
Pho Thai rice noodles with beef tripe, meatball, bean sprouts, scallions and Thai basil.	18	Chicken Noodle Soup Egg noodles, vegetables in chicken broth.	10

SALADS

Ye's Salad Nutrition grain, quinoa, baby arugula, feta cheese and seared black pepper tuna. Served with lemon vinegar sauce.	20	Caribbean Seaweed Salad Lettuce, onions, cucumber, seaweed, bean sprouts and crabmeat with shichimi and ginger sauce.	11
Seaweed Salad with Tobiko	8	Avocado Crabmeat Salad Served with tobiko and avocado sauce.	14
Ocean Salad Crabmeat, tobiko, seaweed, octopus and cucumbers mixed with a spicy sauce.	15	Garden Salad Basic mixed greens salad with Japanese sesame dressing.	10


TEPPANYAKI & KATSU

(WHITE RICE & MISO SOUP)

Chicken Teppanyaki <i>(Hot Platter)</i> Grilled chicken with vegetables in teriyaki sauce.	20	Chicken Katsu Deep-fried chicken with panko. Served with salad and pan-fried egg in katsu sauce.	20
Salmon Teppanyaki <i>(Hot Platter)</i> Grilled salmon with vegetables in teriyaki sauce.	27	Steak Katsu Fried steak with panko. Served with salad and pan-fried egg in katsu sauce.	27
Steak Teppanyaki <i>(Hot Platter)</i> U.S. rib eye with vegetables in teriyaki sauce. Black pepper sauce optional.	30	Pork Katsu Deep-fried tenderloin pork with panko. Served with salad and pan-fried egg in katsu sauce.	20

SOUPS

Miso Soup	PT. 5	QT. 10
Pork Wonton Soup w/Shrimp	PT. 7	QT. 14
Hot & Sour Soup	PT. 5	QT. 10
Egg Drop Soup	PT. 5	QT. 10
Crystal Wonton Soup	PT. 8	QT. 16

 Hot & Spicy



SUSHI MENU

*Nigiri Sushi: 2 pieces per order
Additional surcharge for Sashimi (3 pieces)*

SUSHI

Omakase (12-Course)	MP	Hamachi (Yellowtail)	8	Ebi (Cooked Shrimp)	7
Japanese A5 Wagyu	MP	Madai Miyabi (Sea Bream)	10	Tako (Cooked Octopus)	8
Uni (1 pc. Japanese Sea Urchin)	MP	Sake (Salmon)	8	Hokkigai (Surf Clam)	7
Add-on: Quail Egg	3	Hirame (Japanese Flounder)	10	Ikura (Salmon Roe)	9
Unikura	20	Kanpanchi (Amber Jack)	10	Add-on: Quail Egg	3
Sea urchins and ikura with scallions.		Hottategai (Scallops)	12	Saba (Mackerel)	7
King Crab	20	Unagi (Eel)	8	White Tuna	8
Maguro (Tuna)	9	Botan Ebi	15	Smoked Salmon	8
		(Japanese Sweet Shrimp)			









TRADITIONAL MAKI


Avocado Maki	6	White Tuna Mango Maki	9	Spicy Kanikama	8
Kappa Maki	6	Spider Maki	16	Crab stick in a spicy mayo sauce.	
Cucumber		Fried soft shell crab tempura with avocado and cucumber. Topped with tobiko.		Tuna Avocado / Cucumber	10
Avo-Cucumber Maki	7	Una-Avo Maki	9	Salmon Cucumber / Avocado	9
Avocado and cucumber.		Eel and avocado roll. Cucumber also available.		Spicy Tuna / Salmon Maki	10 / 9
Sweet Potato	7	California Roll	8	Spicy Scallop Maki	12
Potato tempura roll.		Crab stick, cucumber and avocado topped with tobiko.		Hokkaido scallop with tobiko and scallions in a spicy sauce.	
Negi-Hamachi	8	Boston Maki	10	Spicy Hamachi Maki	9
Yellowtail and scallion roll.		Cooked shrimp, avocado, cucumber and lettuce roll.		Yellowtail with scallions in a spicy sauce.	
Tekka Maki	9	Alaska Maki	9	Veggie Maki	10
Tuna roll.		Salmon, cucumber and avocado.		Carrots, cucumber, asparagus, shiitake mushrooms, tofu skin roll.	
Sake Maki	8	Philly Maki	9	Futo Maki	11
Salmon roll.		Smoked salmon, cucumber, scallions and cream cheese.		Burdock cooked ground strip. Egg omelettes, oshinko and cucumber avocado roll.	
Ika Ume-Shiso Maki	8				
Japan mint with squid.					
Shrimp Tempura Maki	9				
Served with unagi and a spicy sauce.					

SUSHI ENTREES

Sushi Regular	30	Sashimi Deluxe (Sushi Rice)	55	Chirashi Don	30
1 pc. each of: spicy tuna hand roll, tuna, salmon, kanpachi, yellowtail, ebi, hirame		18 pcs. of chef's choice of sashimi combinations (Great choice!)		Uni, ikura, ground tuna with scallion unagi, cucumber and shiitake mushrooms over a bed of sushi rice.	
Sushi Deluxe for Two	52	Sushi & Sashimi	45	Unagi Dan	26
8 pcs. spicy tuna, avocado roll 12 pcs. sushi (2 pcs. each of tuna, sake, yellowtail, hirame, unagi, sea bream)		6 pcs. tuna and salmon roll 6 pcs. sashimi 6 pcs. sushi nigiri		Cucumber, shiitake mushrooms and avocado served over a bed of seasoned rice.	
Sashimi for One	35	Nigiri & Maki	36	Grand Sushi & Sashimi Platter	
(Sushi Rice)		6 pc. sake roll 5 pcs. crabmeat naruta 5 pcs. sushi nigiri		For Two - 38 pcs.	100
2 pcs. each of: tuna, salmon, kanpachi, hirame, tako				For Three - 54 pcs.	140

MAKI SPECIALTIES

Bill Teuber Maki	22	High Protein	17	Dragon Maki	17
Tuna, scallion, ground strip roll topped with yellowfin tuna and fresh wasabi.		Spicy crabmeat with avocado and cucumber topped with yellow fin tuna and salmon. Served with Japanese wasabi and yuzu yummy dressing.		Spicy salmon roll topped with unagi, avocado. Decorated by Tobik.	
Farrah Maki	20	Blue Hawaiian	18	Red Dragon Roll	17
Ichiban steak, avocado, cucumbers and mango wrapped with a soy bean sheet. Topped with a spicy sauce.		Tuna, white tuna, mango and jalapeño peppers topped with yellowtail, blueberry and chili sauce.		Crispy shrimp tempura roll topped with spicy tuna.	
Fetish Maki 	20	Phoenix Maki <i>(Cooked)</i>	17	Rose Lady Roll  <i>(Fried) (Not Cooked)</i>	14
Shrimp tempura and cucumber roll topped with Japanese flounder. Served with homemade spicy sauce. Available as non-spicy.		Special crab meat roll topped with seared salmon and tobiko scallion in unagi sauce.		Special soybean sheet stuffed with spicy tuna, ginger, avocado and shrimp. Served with spicy mayo and wasabi sauce.	
Tiger Roll	17	CrazyMaki <i>(Cooked)</i> 	12	Valentine Roll <i>(Cooked)</i>	16
Spicy scallops, crabstick, avocado roll with seared salmon, topped with tobiko and jalapeños.		Crispy shrimp tempura roll with avocado and cucumber with caviar on top in unagi spicy sauce. (5 pcs.)		Shrimp and avocado with soybean sheet, topped with fresh pineapple and crabmeat.	
Psycho Roll	18	Elyse Special Maki 	17	Rainbow Roll	16
Shrimp tempura, avocado, sweet potato tempura and tropical mango rolled with sesame soy bean sheet. Served with mango sauce and unagi sauce.		Spicy cooked scallops and crabmeat roll topped with yellowtail and a hint of our special sauce.		Avocado, cucumber and crabmeat inside, topped with assorted sashimi and colorful tobiko.	
Patriot Maki <i>(Super Spicy)</i>	17	Godzilla Maki <i>(Cooked)</i>	22	Caterpillar Maki <i>(Cooked)</i>	18
Spicy Hokkaido scallops, tobiko and scallion roll topped with sweet ebi and avocado. Served with spicy sauce.		Crab meat with avocado inside and eel on top with assorted caviars. (10 pcs.)		Eel and cucumber roll topped with avocado and shrimp.	
Ladybug Maki	16	Kiss the Fire 	17	Volcano Maki <i>(Cooked)</i>	16
Spicy salmon roll topped with white tuna, ikura and scallion.		Spicy salmon roll with jalapeño pepper topped with white tuna and yellow fin tuna.		Unagi with avocado roll topped with spicy crabmeat.	
Daisy Maki <i>(Cooked)</i>	16	Super Diamond	17	Summer Scallop Roll <i>(Cooked)</i>	17
Cucumber avocado mango roll topped with smoked salmon in mango sauce.		Tuna avocado roll with salmon and tropical mango on the top.		Grilled scallop and crabmeat with spicy mayo, onion and tobiko. Served on top of an avocado crabmeat roll.	
Back Bay Maki	17	Golden Maki <i>(Deep Fried) (Cooked)</i>	14	Chef Maki	16
Tuna, salmon, yellowtail and jalapeño roll topped with scallop and avocado in sweet momiji sauce.		Fried salmon with avocado and crabmeat inside, a hint of unagi sauce and topped with spicy mayo.		Tuna, salmon, hamachi, crabmeat, tobiko, avocado and spicy mayo with a soy paper wrap.	
Jade Maki 	16	Lobster Maki  <i>(Cooked)</i>	20	Sushi Tako	14
Hamachi and cucumber roll topped with yellow fin tuna. Served with wasabi sauce and wasabi tobiko.		Tender cooked lobster meat with tropical mango and avocado inside with spicy crabmeat. Served with colorful caviars and our chef's special sauce.		Tako style with crisp sushi rice, spicy tuna, scallion and avocado. (2 pcs.)	
Hawaiian Sunset	18	Snow Mountain Maki <i>(Cooked)</i>	17	Sushi Pizza	17
Special roll, all raw: tuna, salmon, hamachi, crabmeat and avocado rolled up with a rice wrapper. Served with Thai spicy sweet sauce. (No rice)		Jumbo shrimp tempura roll topped with crabmeat.		Customer's choice of tuna/salmon/unagi in spicy and unagi sauce. Topped with avocado. (6 pcs.)	
Boston Uncommon 	20	Black Dragon Roll <i>(Cooked)</i>	17	Ichiban Roll	25
Super white tuna with tropical mango and avocado topped with tempura and cooked lobster meat in a spicy yuzu sauce.		Shrimp tempura roll topped with eel in unagi sauce.		Cream cheese, tuna, avocado, scallion roll with spicy chili sauce wrapped with ichiban steak. (5 pcs.)	

 Hot & Spicy