

Sushi Rolls 6 pieces	
Fernie roll	5.75
Tuna, kimchi, tempura & green onion	
Jumbo Dynamite roll (8 pieces)	10.95
Prawn tempura, avocado & cucumber	
Spider roll (4 pieces)	7.00
Soft shell crab, avocado & cucumber	
California roll	5.25
Crab & avocado	
Salmon roll	5.50
Sockeye & avocado	
Spicy Scallop roll	5.75
Scallops, red pepper & hot spices	
Tuna roll	5.50
Albacore tuna & avocado	
Aleatha roll	5.50
Spicy tuna, cucumber & green onion	
Veggie roll/Spicy veggie roll	4.75
Avocado, cucumber & red pepper/kimichi	
BC roll	5.00
BBQ salmon skin & cucumber	
Cucumber roll	3.75
Keeping it simple	
Unagi roll	5.75
BBQ fresh water eel & avocado	
Teriyaki Chicken roll	5.25
Marinated chicken in a tasty sushi roll	
Avocado roll	4.00
Fresh avocado rolled with rice & nori	
Tamago roll	3.75
Sweet egg & rice rolled in nori	
Tempura roll	6.25
Deep fried California or Tuna style	
Kazan roll	6.00
Tuna, salmon, kimchi & volcano hot sauce.	
Not to be taken lightly!!!	
Avocado Negi roll	4.25
Chopped avocado & green onion	
Negi toro	6.00
Japanese traditional. Chopped tuna belly and green onion in a nori out side roll	

Fusion rolls (Sushi rolls with a twist)

Dragon roll (8 pieces)	20.25
A jumbo dynamite roll topped with an assortment of sashimi	
Lobster roll (8 pieces)	15.00
Garlic pan fried east coast lobster tail, with fresh spinach, spicy aioli sauce and black sesame	
Tiger roll (8 pieces)	12.25
Nori & soy paper combination with sweet shrimp, scallops, avocado, cucumber & tempura bits	
Curry roll (4 pieces)	5.75
Tiger prawn, mango, red pepper & curry sauce	
New York roll	6.00
Smoked salmon, cream cheese & asparagus	
Yam roll	4.75
Deep fried yam with tamago, red pepper, ginger & green onion	
Kryptonite roll	5.75
Scallop, avocado, cucumber & wasabi mayo, rolled in chives & topped with wasabi infused tobiko	
Tataki roll	5.75
Pepper seared albacore tuna rolled with diakon Shoots & topped with wasabi infused tobiko	
West Fernie roll (4 pieces)	6.50
Grade AAA beef, kimchi, ginger & green onions	
Calamari roll	5.50
Calamari karaage, yam & asparagus	
Gomae roll	5.25
Spinach, asparagus & creamy sesame dressing	
Surf and Turf roll (4 pieces)	9.00
Soft shell crab, AAA beef, green onion & Garlic chips	

*Substitute soy paper for \$ 1.00

Yamagoya reserves the right to charge a 15% gratuity

***We try our best to accommodate special dietary needs and adhere to strict, raw food handling practices.

In preparation we cannot guarantee there will be no ingredient cross mixing. If you have a dietary condition or food allergy and decide to dine at Yamagoya, you are doing so at your own risk ***

Attention valued customers

All items on our menu are prepared from scratch - we do not pre-roll or microwave. During busy times certain items will arrive more quickly than others. If you are pressed for time, please ask your server for the quicker options. Patience is appreciated & will be rewarded with an awesome meal.

Relax & Enjoy!

YAMAGOYA



Salads & Traditional

Gomae Salad 5.25

Fresh spinach blanched with asparagus topped with a sesame ginger dressing

Sunomono Salad 4.25

Traditional sweet & sour with lobster 6.50
salad served with cucumber & select kelps

Korean Tofu Salad 7.25

Chilled tofu blended with kimchi & daikon, flavoured with Korean chili paste

** Deep fry the tofu? add 1.00

Beef Tataki 7.25

Alberta AAA beef slightly seared.
Served with daikon & ponzu sauce

Dynamite 6.75

Prawn, scallop and mushroom gratin.
Flavored with miso mayonnaise sauce

Gyudon 8.50

Triple 'A' Alberta beef sauteed in a light soy broth served on a bed of rice, topped with kimchi and green onion

Tempura Udon 10.95

Thick Japanese style noodle soup, served with tempura prawn & veggies

Sashimi

(Full order 6 pieces - 1/2 order 3 pieces)

Tuna	8.75
Sockeye	8.75
Toro	12.25
Scallop	12.25
Snapper	8.75
Ahi	12.75

Hand rolls 6.25

Shaped like a cone. Choose your favourite & let us roll one up for you!

All Inclusive Dinners for Two (price is for 2 people)

Yamagoya Green 24.95

Good for the sushi shy. California roll, cucumber roll, inari, tamago and ebi nigiri, miso soup & ice cream

Yamagoya Black 45.25

Jumbo roll, fernie roll, spicy scallop roll, 6 nigiri of salmon, tuna & snapper, tuna & sockeye sashimi, miso soup & ice cream

Yakimono (grilled)

Gyoza 5.50

Pork, garlic & onion dumplings. Served with dipping sauce

Japanese Teriyaki Stirfry

Your choice ingredient, sauteed & served with mixed veggies

Tofu	7.75
Chicken	8.25
Prawns	9.75
Grade AAA Beef	11.25
Add rice	2.00

Tuna Sensations

Ahi Poke (A Hawaiian Favourite) 6.75

A premium cut of Albacore tuna tossed in a soy sesame sauce & served with daikon, chives & sesame seeds

Tuna Tataki 7.95

Premium cut of tuna, slightly seared & seasoned. Served with ponzu sauce

Tuna Bomb 8.25

Tuna tossed in a spicy sauce & mixed with kimchi & cashew nuts

Nigiri Sushi

Priced per piece

Tuna	2.50
Toro tuna belly	3.00
Ahi tuna	3.25
Pepper seared tuna	2.75
Ahi poke chop chop	3.00
Negi Toro chop chop	3.00
Sockeye	2.50
Smoked Sockeye	2.75
Scallop	2.50
Scallop chop chops	3.00
Amaebi sweet shrimp	2.50
Ebi boiled shrimp	1.75
Tempura tiger prawn	2.75
Snapper	2.50
Tamago egg	1.50
Unagi fresh water eel	3.00
Beef grade AAA	2.50
Inari Sushi	1.75
Tobiko	3.00

Agemono (deep fried)

Calamari Karaage 6.50

Tender young squid rings marinated & deep fried

Chicken Karaage 6.50

Breaded & deep fried tender chunks of chicken, served with spicy mayo for dipping

Veggie Tempura 6.95

Assortment of yams, zucchini, carrots & broccoli, battered, deep fried & served with tempura dipping sauce

Prawn Tempura 8.50

Same as above with battered prawns

** Add spice to either tempura for 1.00

Tuna Tempura 8.75

Tempura style nori wrapped tuna, thinly sliced & served with tempura avocado & chives

Agedashi Tofu 5.00

Deep fried tofu cubes served with soy, green onion & ginger

Spicy Agedashi Tofu 5.50

Same great concept, livened up a little

Soft Shell Crab Karaage 13.75

Deep fried soft shell crab served with avocado tempura & dipping sauce

Soup & Sides

Miso Tofu 3.00

Traditional soy bean soup with tofu

Miso Veggie 3.00

Carrots, green beans & green onion in a miso soup base

Edamame 3.75

Steamed soy beans seasoned with sea salt

Kimchi 3.75

Suichio cabbage pickled & seasoned in garlic, select chilies & spices

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