



SOUPS.

HOT & SOUR	8
EGG DROP	8

appetizers.

TUNA CARPACCIO	24	CHARRED SHISHITO PEPPERS	12
OLIVE OIL, HIMALAYA SALT, TRUFFLE AIOLI & RADISH		TRUFFLE AIOLI, HIMALAYA SALT & PONZU	
LETTUCE WRAP	16	YAKITORI SALMON	17
SAUTEED CARROTS, MUSHROOMS & SCALLIONS SERVED WITH ICEBERG LETTUCE		GRILLED SALMON IN SZECHUAN SAUCE WITH SCALLIONS AND SESAME 2PC	
TRUFFLE STUFFED TUNA CARPACCIO	25	YOKO CAULIFLOWER	12
AVOCADO, CRUNCHY ONION, TOMATO & RED ONION. TOPPED WITH JALAPENO, CILANTRO, BALSAMIC GLAZE & TRUFFLE OIL		CRISPY PANKO FRIED CAULIFLOWER IN TRUFFLE AIOLI SESAME AND SCALLIONS	
AVOCADO EGGROLLS	16	CRISPY GREEN BEANS	12
AVOCADO, SUNDRIED TOMATO, RED ONION & CILANTRO SERVED WITH CHILI SAUCE		TEMPURA FRIED AND SERVED WITH SPICY MAYO	
		EDAMAME	10 11
		HIMALAYA SALT RICH SPICY SAUCE	

salads.

YOKO SALAD	20	ASIAN SALAD	20
RED CABBAGE, CARROTS, CUCUMBER, RED PEPPER, SOY BEANS, CILANTRO, SCALLIONS & PEANUT-GINGER SAUCE		NAPA CABBAGE, WHITE CABBAGE, ALMONDS, CHO MEIN, ASIAN SAUCE, SESAME	