

SUSHI AND SASHIMI ENTREES

SASHIMI (15 assorted pieces) , Bowl of Rice - 30

YAI YAI Boat - 6 sushi, 6 sashimi, 1 roll 35

HOT TEA POT (for Two) \$5.50

organic green tea / chai green tea

ICED TEA \$3

organic iced green tea / iced chai tea

SAKE AND WINE

sake warm for two \$8

gingo sake bottle 3 glasses 3.5oz \$15

nigori sake bottle \$18

sweeter – unfiltered 4 glasses 3.2oz

cucumber sake martini \$8

plum wine \$6

banzai \$6

(plum wine & sake)

tokyo rose \$6

(plum wine, soda water, crushed ice)

CONSUMER ADVISORY:

CONSUMING RAW OR UNDERCOOKED SEAFOOD OR
SUSHI INCREASES YOUR RISK OF CONTRACTING A FOOD-
BORNE ILLNESS – ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS

Absorb the Image...

Experience the Feeling...

Enjoy the Lifestyle...

Yai Yai

PRIVATE PARTIES

Theme B Day Party

Wine Tasting B Day Party

Business Presentations

Office Party/Mixer

(<http://www.yaiyai.bizpartiesmore.html>)

YAI YAI 4 THE ARTZ

Art/Painting Classes

Cooking Classes

Fashion Week

Sassy Senior Style

Open Mic

(<http://www.yaiyai.biz/theLounge.html>)

FRIDAY AND SATURDAY

Fine Dining Menu Options RSVP

Live Entertainment as Scheduled

(<http://www.yaiyai.biz/theLounge.html>)

THE LOUNGE HOURS

Tues - Sat 11-2

Thur, Fri & Sat 4-Close



MENU

The
Art
of
Food

530 N. Suncoast Blvd.
Crystal River, FL 34429
352.795.7625
www.yaiyai.biz

MENU ITEMS

SMOOTHIES - \$4

VEGGIE SPICE (Europe) - V8, Veg, Lime

PEACHY PROTEIN– (M. East) - Peach protein, cinnamon

MANDARIN TWIST – (Asia/Australia) - Mandarin Mango, yogurt, ginger spice

COCO LOCO – (South/Central America) - Coconut, mango-orange, yogurt

YO-POM – (US/Canada)- Pomegranate, protein, yogurt

COCO YO-GO – (Islands) - Pineapple, coconut, lime, yogurt
Add a shot of ALOE JUICE to detox \$0.50

COFFEE N' MORE

HOT OR ICED COFFEE \$2.00

ADD A SHOT (Whiskey/Kahlua/Irish creme /Milk/Brewed Coffee/Powdered Sugar/Sugar) \$1.5

ADD FLAVORED SYRUP EACH SHOT \$0.50 (French Vanilla/Hazelnut/Coconut/Kahlua)

HOT OR ICED ORGANIC TEA (Green/Chai/Asst'd) \$2.00

HOT OR ICED FLAVORED TEAS \$2.00

Berry blossom white-delicate hints of blueberry & white cran

Zen-Harmonious blend of lemon grass & spearmint

Moroccan Mint-Clean, refreshing mint

Indian Spiced Chai-Rich spiced chai

HOT CHOCOLATE \$2.00

FRAPPUCINNO \$3.50

IRISH COFFEE \$4.00

Whiskey, milk, brewed coffee, sugar

CHAI LATTE \$3.50

CAPPUCCINO/ LATTE \$3.50

HOT TEA POT FOR TWO (organic green tea/chai green tea)
\$4.00

PITA CHIPS W/ FLAVORED CREAM CHEESE \$4.00

Chives/ smoked salmon/ almond, pistachio, cranberry mix

WELLNESS

VITAMIN WATER 20 OZ. \$2.50

WHEY PROTEIN SHAKE CHOCOLATE \$3.50

23g protein 120 calories 0 trans fat 1g sugar 0 lactose
3g carbs

Add aloe juice to detox \$0.50

CLIFF PROTEIN BAR \$2.50

10 protein 5g fat 22g sugar 44g carbs 50 mg

CHEESE BOARD

\$7 S M / \$12 L G

Create Your Own

CHEESES: FETA, CHEDDAR, SWISS, MOZZARELLA, BRIE

FRUIT/OLIVES: Grapes, Apples, Guava Paste, Gr. Olives, Bl. Olives

Small - Choose 1 Fruit/Olives and 2 Cheeses

Large - Choose 2 Fruit/Olives and 4 Cheeses

**Included: Pita Chips, Almond/Pistachio/Cranberry Mix*

"LIGHT" TAPAS

ORGANIC BLUE CHIPS N' SALSA (vegan) \$4.00

HUMMUS (vegan) Served with pita chips or organic blue chips \$6.00

CEVICHE COCKTAIL (Ecuador) shrimp ceviche with lemon, lime, cilantro, onion \$9.00

FLAT BREAD FUSION

S M A L L - \$7 / L A R G E - \$12

RONI LOVERS- Olive oil herb sauce, pepperoni, mozzarella

CAPRESE- Mozzarella, tomatoes & basil, organic red sauce

VEGGIE FUSION (vegan) -artichokes, red bell pepper, black and green olives, tomatoes, olive oil herb sauce

GREEK GAIA (GIE-A(ENGLISH))- Feta cheese, black olives, tomatoes, olive oil herb

WRAP - \$9 ROMAIN BOAT - \$12

Wraps or Romaine Boats served pita or organic blue corn chips

AHI TUNA –seaweed salad, ahi tuna, ginger, sesame seeds, crunchy seaweed

CEVICHE– shrimp ceviche, sprouts or romaine, cucumber, crunchy seaweed, spicy mayo

SALMON– Norwegian salmon, sprouts or romaine, cucumber, cream cheese, crunchy seaweed

VEGGIE (vegan) - sprouts, romaine, cucumber, red bell pepper, artichokes, balsamic olive oil sauce, side of hummus

SUSHI at YAI YAI's

MISO SOUP \$3

EDAMAME \$5 (Steamed Japanese soybean)

SEAWEED SALAD \$5

**cooked ^spicy*

SASHIMI RAW FISH or SUSHI A LA CARTE \$3

Tuna - MAGURO Salmon - SAKE Shrimp - EOI

**Eel *Smoked salmon*

Add avocado to any Sashimi or Sushi - \$1.50

MAKI OR TAMAKI - Cut or Hand Roll

Add Fresh Fish on top of any roll for add' \$ 5

YAI YAI VEGETARIAN ROLLS \$5

**Ginger Spinach Roll*

**Cream Cheese Cucumber*

**^Wasabi Red Pepper Roll*

YAI YAI REGION ROLL OR CONE \$7.75

**CALIFORNIA* - crab stick, avocado, cucumber rolled w /masago

**BOSTON* - cooked shrimp, cucumber, avocado, spicy mayo

PHILLY - fresh salmon, cream cheese, avocado, scallion

ALASKAN - Fresh salmon, avocado, cucumber

NORWEIGAN - fresh cooked Norwegian salmon, red pepper, cucumber, crunchy seaweed & spicy mayo w/ massago outside

CRYSTAL RIVER - eel, avocado, cucumber, inside out with sesame seeds

YAI YAI SPICY ROLL OR CONE \$7.75

^SPICY SALMON - Fresh salmon, cucumber, jalapeños, spicy mayo

^SPICY TUNA - Fresh tuna, cucumber, jalapeños, spicy mayo

^SPICY CRAB - *Crab meat, cucumber, jalapeños, spicy mayo

^SPICY EEL - *Eel, cucumber, jalapeños, spicy mayo

YAI YAI SPECIALTY ROLL OR CONE \$12.00

^NEW YORK- Tuna, salmon, cucumber, avocado, asparagus, cream cheese, spicy mayo, masago outside

*^*FUJI* - Crab stick, cucumber, avocado, top w scallions, crunchy seaweed with spicy mayo

^WASABI HOT - Fresh tuna, avocado, spicy mayo, jalapeños, crunchy seaweed, rolled with masago outside

**^SOUTH OF THE BORDER ROLL*-Crunchy seaweed, cooked Shrimp, spicy guacamole