



YAGIYA

やぎや

IZAKAYA
JAPANESE SAKE &
TAPAS

20% SERVICE CHARGE WILL BE ADDED TO THE BILL FOR A PARTY OF 5 OR MORE

YAGIYA's Philosophy

At Yagiya, we want our guests to experience
the heart of Japan through food.

We use high-quality Japanese ingredients while keeping
flavors approachable and enjoyable for everyone.

和
食

Inspired by Nagoya-style cuisine and Japanese food culture,
we focus on creative meat dishes, original rolls,
and seasonal specials that bring people together.

What Makes Washoku (Japanese Cuisine) Special?

1



Healthy & Balanced

Japanese food is known for being fresh, nutritious, and well-balanced.

2



Beautiful Presentation

Every dish is carefully plated to please both the eyes and the palate.

3



Seasonal Ingredients

Washoku celebrates the flavors of each season using ingredients at their peak.

4



Harmony & Culture

Japanese cuisine reflects respect for nature, gratitude for ingredients, and attention to detail.



In 2013, Washoku was recognized by **UNESCO** as an **Intangible Cultural Heritage** for its cultural importance.

We hope every guest can enjoy not only a meal,
but also a **taste of Japanese culture** at Yagiya.

Takeshi Yagi (Kevin)



BEEF AND PORK

Wagyu Steak* 39

和牛ステーキ

Served with Seasonal Vegetables, Potato Wedges, Creamed Corn, House Seasoning

Wagyu Hamburger Steak* 29

和牛鉄板ハンバーグ

The popular Hamburger steak, as seen in many Japanese specialty Hamburger restaurants.

Served with Seasonal Vegetables, Potato Wedges, Creamed Corn

TOPPING (トッピング):

Sunny Side Egg (目玉焼き) 3 /
Pineapple (パイナップル) 3 /
Avocado (アボカド) 3 / Cheese (チーズ) 3
Shiso Leaf with House-Made Ponzu Sauce
(和風大葉自家製ポン酢) 3

Wagyu Tartare* 25 with Poached Egg

焼肉屋さんの和牛ユッケ

Raw Wagyu Beef, Poached Egg, Dried Seaweed, Sesame Seeds, Micro Greens

MUGI FUJI Pork Steak 25

ポークステーキ (麦富士豚使用)

Barley-Fed Premium Japanese Pork
Served with Seasonal Vegetables, Potato Wedges, Creamed Corn, Yagiya Original Teriyaki Sauce

RICE AND NOODLES

Spicy Yagiya Ramen 15

スパイシーやぎやラーメン

Creamy Pork Bone and Soy Milk Broth, Ground Wagyu Beef, Soy Milk, Cilantro, Chili Oil

Egg-Drop Ramen 13

やぎや玉子とじラーメン

Creamy Pork Bone and Soy Milk Broth
Eggs, Scallion, Dried Seaweed, Pork Chunk,

Wagyu Beef Udon 17

【HOT or COLD】

和牛肉うどん

Wagyu Beef, Scallion, Fried Onions

LIMITED

Wagyu Mini Curry 8

俺の本気和牛煮込みミニカレー

12hr Slow Simmered Wagyu Tendon

Add Udon + 3

Add Rice + 2

Red Miso Soup 3

味噌汁 【赤味噌】

Wakame Seaweed, Scallion, Fried Tofu

Rice 3

ごはん【コシヒカリ使用】

Premium KOSHIHIKARI Rice

FRIED

Takoyaki 7

揚げたこ焼き

Fried Octopus Ball, Bonito Flakes, Chili Pepper,
Served with Umami-Rich Takoyaki Sauce

Agedashi Tofu 9

揚げ出し豆腐

Fried Tofu, Dashi Broth, Scallion, Ginger, Bonito Flakes

Crispy Chicken Karaage 10

やぎやの唐揚げ

Japanese-Style Marinated Fried Chicken

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APPETIZER

Kombu-cha Tomaranbo 4

昆布茶とまらん棒

Fried Pasta Flavored with *Umami*-Rich Kelp Infused Salt

Edamame 5

枝豆

Salted Soy Beans

Add Spicy +3

Homemade Tofu 7

自家製豆腐

Soy Milk, Scallion, Ginger, Bonito Flakes

Yagiya Pickles 7

自家製やぎや漬物

Dill, Carrot, Celery, Radish, Red Bell Pepper, Yellow Bell Pepper, Bay Leaf, Chili Pepper, Peppercorn, Salt

Tokyo Potato Egg Salad 8

東京ポテト玉子サラダ

Eggs, Potatoes, Mayo, Bacon, Whole Grain Mustard, Parsley

Unagi Dashi Tamago 11

だし巻き鰻玉子

Japanese Rolled Omelette with Eel

Las Vegas Rice Chips* 15

ラスベガス ライスチップ

Spicy Tuna, Avocado, Jalapeño, Crispy *Sushi Rice*, Shrimp Chips, *Yagiya* Spicy Sauce

SALAD

Calamari Avocado Salad

イカフライとアボカドのサラダ

Fried Calamari, Greens, Tomatoes, Cucumbers, Anchovy Mustard Dressing

Full 11 / Half 6

Salmon Skin Salad

サーモンスキンサラダ

Extra Crispy Salmon Skin, Greens, Tomatoes, Cucumbers, Anchovy Mustard Dressing

Full 12 / Half 7

Wagyu Beef Yagiya Salad*

和牛たたきサラダ

Wagyu Beef, Tomatoes, Cucumbers, Japanese Style *Ponzu Mayo* Dressing

Full 18 / Half 10

CARPACCIO

Salmon* 17

サーモンカルパッチョ

Salmon (7pcs), Onion, Avocado, *Mayo*, Micro Greens, Olive Oil, Lemon

Albacore* 19

ピンチョウマグロ

Seared Albacore (7pcs), Jalapeno, Fried Onion, *Ponzu*, Garlic Aioli

Yellowtail* 22

ハマチカルパッチョ

Yellowtail (7pcs), Cilantro, Jalapeno, Fried Garlic, *Ponzu*, Garlic Aioli

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ROLLS

*ALL ROLLS HAVE SESAME SEEDS

 **Shogun Roll*** 24
将軍ロール

Fried shrimp, Tartar sauce, Spicy Tuna, Avocado, *Tempura* Flakes, Onion, *Tobiko*, Jalapeno, Yagiya Red & Creamy Sauce

Ninja Roll* 20
忍者ロール

Spicy Tuna Roll, Popcorn Shrimp *Tempura*, Cilantro and Jalapeno, Yagiya Red & White *Yuzu* Sauce

Katana Roll* 20
刀ロール

California Roll, Popcorn Shrimp *Tempura*, Yagiya Creamy Popper Sauce

Samurai Roll* 24
侍ロール

Tonkatsu (pork cutlet), Cucumber, *Katsu* sauce, Spicy Tuna, Crab mix, Crispy onion, Micro Greens, Eel Sauce, Sriracha

 **Maiko Roll*** 24
舞子ロール

Fried Eel, Cream Cheese, Cucumber, Eel Sauce, Seared Salmon, *Tobiko*, Micro Greens, Yagiya Spicy & White *Yuzu* Sauce

Sakura Roll* 20
桜ロール

Salmon, Cream Cheese, Avocado, *Tobiko*, Cucumber

 **Las Vegas Yagiya Roll*** 35
ラスベガスやぎやロール

Bluefin Tuna, Salmon, Yellowtail, Snow Crab, Cucumber, Salmon Roe

HAND ROLLS

Bluefin Tuna* 9
マグロ

Bluefin Tuna, *Shiso*

Spicy Tuna* 5
スパイシーマグロ

Spicy Tuna, Cucumber

Salmon* 5
サーモン

Salmon, Onion, Mayo

 **Baked Crab** 7
バイクドクラブ

Crab Mix, *Tempura* Flakes, Avocado, (Miso-Mayo)

 **Wagyu*** 9
和牛

Shiso, Beef, Crispy Garlic Chip, Ponzu

Albacore* 5
ビンチョウマグロ

Minced Albacore, Fried Onion, Garlic Oil, Ponzu

California* 5
カリフォルニア

Crab Mix, Avocado, Cucumber

Yellowtail* 6
ハマチ

Minced Yellowtail, Scallion, Jalapeno

Salmon Roe* 9
イクラ

Salmon Roe, *Shiso*

Eel 8
鰻

Fried Eel, Cucumber, Eel Sauce, *Sansho*

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SANDAI BUSHO CHIRASHI

三大武将ちらし（戦国三英傑）

The Three Great Unifiers of Japan


Legendary *Samurai* Leaders - *Nobunaga*, *Hideyoshi*, and *Ieyasu* - who brought peace and unity to Japan after a long era of war.

Oda Nobunaga * 39

 織田信長 

Assorted *Sashimi* Bowl with Bluefin Tuna, Salmon, Snow crab, Salmon Roe, Yellowtail, Fried Eel, Albacore, Boiled Shrimp, Cucumber, Japanese Rolled Omelet, Seasoned Rice, *Shiso*, *Tobiko*, Sesame

Toyotomi Hideyoshi * 35

 豊臣秀吉 

Fried Eel, Cucumber, Japanese Rolled Omelet, Seasoned Rice, *Shiso*, *Sansho*

Tokugawa Ieyasu * 30

 徳川家康 

Assorted *Sashimi* Bowl with Bluefin Tuna, Salmon, Albacore, Boiled Shrimp, *Tobiko*, Cucumber, Japanese Rolled Omelet, Seasoned Rice, *Shiso*, Sesame

SASHIMI

Sashimi Platter * 26

刺身の盛り合わせ

8pcs

Tuna, Salmon, Yellowtail, and Albacore

本マグロ、サーモン、ハマチ、ピンチョウマグロ

3pcs each

Tuna * 12
本マグロ

Yellowtail * 10
ハマチ

Salmon * 9
サーモン

Albacore * 9
ピンチョウマグロ

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DESSERT



Monaka Ice Cream 9

最中アイス(抹茶とバニラ)

Ice Cream Served in Authentic Japanese
Monaka Wafers Imported Directly from Japan
Matcha & Vanilla

Homemade Matcha Pudding 7

自家製抹茶プリン

Green Tea Pudding with Whipped Cream
and Sweet Red Beans



Ice Cream 3

アイスクリーム

Matcha / Vanilla / Yuzu (sorbet)