

CHEF'S CHOICE

SUSHI OR SASHIMI COMBINATION
NAME YOUR PRICE - \$25 MINIMUM

STANDARD ROLLS

Soy Paper (add \$1.50). Brown Rice Available (add \$1) *Hand-rolls available at no extra charge

SALMON D 6 / L 5

YELLOWTAIL SCALLION D 7 / L 5

California Roll
Marinated crab, cucumber, and avocado D 6 / L 5
Spicy California D 7 / L 8
Tempura California D 8 / L 7
Ebi California D 9 / L 8
King Crab California D 13 / L 13

SPICY TUNA

Minced tuna tossed with a spicy cream sauce
D 7 / L 7

SHRIMP TEMPURA

Shrimp and crab with a sweet glaze drizzle
D 9 / L 8

PHILLY

Smoked salmon, cucumber, and cream cheese
D 8 / L 7

CRUNCHY CRAB

Marinated crab, scallions, and crunchy tempura
flakes D 8 / L 7

TUNA D 6 / L 5

SPIDER

Soft shell crab, avocado, cucumber, and kalwaree
rolled with roe with ponzu sauce D 13 / L 12

CHICKEN TERIYAKI

Grilled chicken, carrots, and Japanese cucumber
served with teriyaki glaze D 8 / L 7

SPICY SCALLOP

Marinated spicy scallops and scallions, served with
a spicy cream sauce D 9 / L 8

SPICY CALAMARI

Tempura fried calamari rolled with cucumber and
topped with spicy cream sauce D 7 / L 8

SPICY SALMON CRUNCH

Spicy salmon and scallions with crunchy flakes and
served with a spicy sauce D 8 / L 7

BEEF

Seared beef with carrots and Japanese cucumber
with a sweet teriyaki glaze D 9 / L 8

VEGETARIAN ROLLS

Soy Paper (add \$1.50). Brown Rice Available (add \$1) *Hand-rolls available at no extra charge

CUCUMBER ROLL D 5 / L 4

AVOCADO ROLL D 5 / L 4

AAC D 6 / L 5

Avocado, asparagus, and cucumber

TOFU

Tempura fried tofu with scallion topped with
a spicy sauce D 5 / L 5

SWEET POTATO D 5 / L 5

Sweet potato and cucumber

UME SISHO

Pickled plum and cucumber D 5 / L 5

VEGGIE

Asian greens, cucumber, avocado, yamagobo,
asparagus, carrots, and light spicy mayo in a rice
paper wrap D 6 / L 5

NIGIRI / SASHIMI

(1 Piece with Rice) (2 Pieces sliced)

Brown Rice available (add \$.50)

*Denotes menu item served raw. Selections may vary daily based on availability to ensure freshness

N/S

3/6 *Maguro / Ahi Tuna
mkt *Toro / Marbled Tuna
3/8 *Shiro Maguro / Albacore Tuna
3.5/7 *Hamachi / Yellowtail
3/6 *Sake / Atlantic Salmon
4/8 *Ama Ebi / Sweet Shrimp
4/8 Kani / King Crab
2/4 Kani Kama / Crab Stick
4/8 *Hawaiian Walu
3/5 *Tako / Octopus
3/5 *Ika / Squid
5/10 *Uni / Sea Urchin
MKT Wagyu Beef

3/6 Izumidai / Snapper
3/5 Tamago / Egg
3/6 Unagi / River Eel
3/6 Smoked Salmon
3/6 *Ikura / Salmon Roe
3/5 *Masago / Smelt Roe
3/6 *Red Tobiko / Red Roe
3/6 *Black Tobiko / Black Roe
3/6 *Wasabi Tobiko / Green Roe
3/6 *Hokki Gai / Surf Clam
4/7 *Tairagai / Scallop
3/6 Ebi / Tiger Shrimp

The word 'Sushi' actually refers to a 'marriage of rice with sweet-vinegar' with additional ingredients added which may or may not be cooked. Much of what you'll find in our sushi menu contains raw fish.

SPECIALTY ROLLS (MAKIMONO)

On Certain Rolls, Soy Paper (add \$1.50) Ask Your Server. Brown Rice Available (add \$1)

INYO

The original Inyo roll. Fresh Alaskan king
crab, strawberry, and Japanese cucumber,
topped with a variety of tobiko, with a
mango puree drizzle D 16 / L 16

INYO 2.0

A new twist on our original Inyo roll.
Fresh Alaskan king crab, mango, cucumber,
and crunchy flakes, topped with seared
Hawaiian walu, sriracha, and chives,
wrapped in a soy paper D 16 / L 16

GREEN MONSTER

Eel, cucumber, asparagus, avocado
topped with a sweet glaze and seaweed
salad D 13 / L 13

GOLDEN

Smoked salmon, mango, and cucumber
topped with spicy crab meat and spicy
cream sauce D 13 / L 12

DRAGON

Shrimp tempura and marinated crab topped
with avocado, baked eel, and sesame seeds
with sweet eel sauce drizzle D 14 / L 13

VEGAS

Spicy tuna, salmon, crab stick, eel, white
fish and avocado, tempura fried. Topped
with a spicy cream sauce, eel sauce, wasabi
mousse, and tobiko D 14 / L 12

SHRIMP LOVER ROLL

Marinated crab and shrimp tempura, topped
with shrimp, cilantro, spicy mayo, and a
sweet eel glaze D 13 / L 13

THE BLOCK

Block shaped rice lightly fried topped with
spicy tuna and jalapeño served with ponzu
sauce D 15 / L 13

SWEET DREAMS

Spicy tuna, sweet Japanese squash,
avocado, panko breaded and fried, with a
sweet eel glaze, served with a kochujang
sauce D 14 / L 13

LOLLIPOP ROLL

Atlantic salmon, ahi tuna and marinated
crab, in a refreshing cucumber wrap,
topped with a variety of tobiko and
drizzled with kochujang D 15 / L 15

RAINBOW

Marinated crab and cucumber topped with
ahi tuna, albacore tuna, salmon, red snapper,
shrimp, and avocado D 14 / L 13

KYOTO

Marinated crab and cucumber topped with
shrimp and avocado D 11 / L 11

FUJI

Rice, avocado, crunchy flakes and crab,
wrapped in soy paper, topped with chopped
yellow tail, chives, capers, onions, and
blended into a spicy mix, finished with black
tobiko on top D 12 / L 12

WHITE DRAGON

Marinated crab and shrimp tempura topped with
albacore tuna, avocado, and spicy chili D 15 / L 13

SUNSHINE

Shrimp tempura, crab, avocado, cream cheese
topped with tobiko and a spicy chili drizzle
D 14 / L 13

SCORPION

Soft shell crab, marinated crab, cucumber,
kalwaree, topped with baked eel, avocado, and
sweet glaze D 12 / L 11

CHILI TUNA

Spicy tuna and cucumber rolled in rice paper
served with a kochujang sauce D 10 / L 9

DANCING EEL

Crab meat, cucumber, and cream cheese topped
with baked eel, avocado, sesame, and sweet glaze
D 15 / L 15

SOUTHERN

Salmon and cream cheese tempura fried, topped
with jalapeño with spicy chili paste and spicy cream
sauce D 12 / L 11

SPICY LADY

Shrimp tempura and marinated crab, topped with
spicy tuna and crunchy flakes D 14 / L 13

VOLCANO

Marinated crab and avocado, topped with spicy
scallop, jalapeño, tobiko, spicy cream sauce, and
spicy chili paste D 14 / L 13

ALASKAN

Fresh Alaskan king crab and cucumber topped
with salmon, avocado, and salmon roe D 16 / L 15

TSUNAMI

Marinated crab, cucumber, and avocado topped
with seared salmon, bonito flakes, and sweet drizzle
D 12 / L 11

DYNAMITE

Salmon, crab and avocado, tempura fried, topped
with a spicy cream sauce and roe, served over fire
D 12 / L 10

CATERPILLAR

Eel, marinated crab and cucumber, topped
with avocado, sesame seeds, and a sweet
eel drizzle D 13 / L 12

*Prices subject to change without notice.

248.851.8888
(West Bloomfield)

248.543.9500
(Ferndale)

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SOUP

MISO

Miso broth with wakame, scallions, and tofu D 4 / L 4

VEGETABLE

Asian vegetables and mushroom in miso broth L 4

SALAD

Salad Enhancements: Assorted Seasonal Berries (add \$2) Feta Cheese (add \$2)
Choice of Dressings: Honey Yuzu, Garlic Infused, Wasabi Ranch, Ginger Infused, or Balsamic Vinegar

HOUSE SALAD

Mixed greens with cucumber, tomato, and carrots, with choice of dressing D 4 / L 4

KAISO SALAD

A classic Japanese seaweed salad, marinated seaweed in a sweet vinegar dressing, topped with toasted sesame seeds, served in a crispy wonton shell D 5 / L 5

SPICY KAISO SALAD

A Japanese seaweed salad ~ but spicy! The spice comes from a kochujang sauce (infused with chili flakes), peppered with sesame seeds and gently placed atop crispy rice noodles D 6 / L 6

SASHIMI SALAD

Tuna, salmon, red snapper, shrimp, crab, octopus, and albacore tuna served on a bed of mixed greens with pine nuts, tomatoes, and asparagus, with garlic infused dressing D 16 / L 16

HOT & SOUR

A spicy soup with crab, shrimp, wakame, egg, shitake and enoki mushrooms, scallions, tofu, chili pepper, and tiger lily buds D 4 / L 4

ASPARAGUS AND AVOCADO SALAD

Asparagus, avocado, tomato, carrots, and mixed greens with toasted pine nuts ~ served with choice of dressing D 9 / L 8

SPICY AHI TUNA SALAD

Chopped ahi tuna tossed in a spicy kochujang sauce, served with mixed greens, tomatoes, pine nuts, and avocado, with our garlic dressing D 10 / L 10

ALASKAN KING CRAB SALAD

Baby spinach, mixed greens, enoki mushrooms, avocado, and strawberries with Alaskan king crab, served with a house made spicy yuzu dressing D 16 / L 16

INYO SALAD

Mixed greens, beets, cucumber, tomato, bell pepper, asparagus, avocado, olives, and feta cheese. Served with your choice of dressing D 9 / L 8
ADD GRILLED SHRIMP | D 5 / L 4
ADD CHOPPED GRILLED CHICKEN | D 4 / L 4
ADD PANKO CHICKEN | D 4 / L 4
ADD GRILLED SALMON | D 8 / L 7

COLD APPETIZERS

HAMACHI YUZU

Thinly sliced young yellowtail, marinating in a citrus yuzu dressing, topped with garlic D 15 / L 15

SHRIMP COCKTAIL

Boiled and chilled jumbo tiger shrimp served with a house made wasabi cocktail sauce D 15 / L 15

SALMON OR TUNA TARTAR

Your choice of chopped salmon or tuna mixed with Japanese pickle and jalapeño topped with tobiko and scallions served with a quail egg on the side D 12 / L 12

SUSHI BURRITO D 12 / L 12

Avocado, mango, cilantro, and tempura flakes, wrapped with sushi rice and nori and served with a side of guacamole. Stuffed with your choice of:

SPICY TUNA AND SALMON
SPICY SHRIMP
PANKO CHICKEN

AHI TUNA TACOS

Diced ahi tuna tossed with mango, capers, onion, cucumber, jalapeños, and sundried tomatoes, served with guacamole in a crispy wonton shell D 15 / L 15

RAINBOW CARPACCIO

Ahi tuna, red snapper, salmon, octopus, and yellowtail topped with olive oil and balsamic vinegar topped with jalapeño D 12 / L 12

INYO TATAKI

Thinly sliced and perfectly seared, served on a bed of cucumber. Your choice of:

ALBACORE TUNA served with shichimi peppers, kaiwaree, crispy shallots, and ponzu D 13 / L 13

AHI TUNA served with a side of garlic infused dressing D 13 / L 13

HAWAIIAN WALU served with bonito flakes, scallions, and sriracha D 16

HOT APPETIZERS

EDAMAME

Fresh Japanese soybeans with sea salt D 4 / L 4

Spicy Edamame | D 5 / L 5

AGA DASHI TOFU

Fried tofu with bonito flakes and nameko mushrooms, served with tempura sauce D 6 / L 6

LETTUCE WRAP

Choice of sautéed chicken, shrimp, or tofu with mixed vegetables and pine nuts, served with chilled Asian lettuce and hoisin sauce D 11 / L 10

SPRING ROLL - HARU MAKI

Kenny's hand-made chicken and vegetable spring rolls, served with cherry sauce D 7 / L 6

INYO TEMPURA PLATTER

Shrimp and vegetable tempura D 12 / L 9

SPICY BALSAMIC SHRIMP

Deep fried jumbo tiger shrimp, topped with mozzarella cheese, capers, tomatoes, and shredded chili peppers, drizzled with balsamic glaze and baked to a crisp D 12 / L 12

SPINACH GYOZA

A spinach dumpling pocket stuffed with cabbage, onions, tofu, carrots, and potato. Choice of steamed or pan fried D 6 / L 6

SPICY TUNA PIZZA

Spicy tuna, mozzarella, avocado, and jalapeño pepper slices on top of a thin crust drizzled with spicy mayo D 12 / L 10

GOLDEN CALAMARI

Panko breaded fried calamari served with sweet chili paste D 12 / L 10

ASIAN STEAK BITES

Certified Angus Filet, pan seared to perfection in a coconut curry broth D 15 / L 15

EBI GYOZA

Shrimp dumpling (deep fried, pan fried, or steamed). Served with a gyoza dipping sauce D 6 / L 6

GRILLED YAKITORI

Scallion wrapped with thinly sliced chicken grilled to perfection served with sweet teriyaki sauce D 7 / L 6

KING CRAB SPRING ROLL

Alaskan king crab, avocado, and caviar in a spring roll wrapper and served fried with a sweet cherry sauce D 15

SOFT SHELL CRAB

Deep fried crab. Served with a side of ponzu sauce D 12 / L 10

JALAPEÑO CALAMARI OR JALAPEÑO SHRIMP

Calamari or Shrimp, wok-fried with jalapeño peppers, bell peppers, and onions served on a bed of mixed greens D 12 / L 12

KOBE SLIDERS

3 Kobe beef sliders served with bibb lettuce and a spicy aioli on a brioche bun D 12 / L 12

BEEF MAKI MONO

Asparagus wrapped with thinly sliced certified Angus NY Strip Steak with a honey-teriyaki drizzle D 12 / L 10

NOODLES & FRIED RICE

SINGAPORE NOODLES

Shrimp, chicken, egg, and Asian vegetables, pan fried with Asian curry spice D 16 / L 14

SEAFOOD CRISPY NOODLES

Shrimp, scallop, and vegetables on a bed of crispy noodles D 18 / L 16

VEGETABLE CHOW MEIN NOODLES

Stir-fried vegetables with egg noodles D 12 / L 12

INYO VEGETABLE FRIED RICE D 10 / L 10

ADD CHICKEN, BEEF, PORK, OR TOFU D 2 / L 2
ADD SHRIMP D 4 / L 4

HOT SEA STONE BOWL

A sea stone bowl heated, white or brown rice and Asian vegetables placed inside, and topped with a fried egg. Kochujang sauce on the side D 10 / L 10
ADD BEEF 4 / **ADD CHICKEN** 4
ADD SHRIMP 4 / **ADD TOFU** 2

SIDE DISHES

FRIED NOODLES | 4

FRIED RICE | 4

SHOESTRING FRIES | 5

ASIAN VEGETABLES | 4

SWEET POTATO FRIES | 5

STEAMED BROWN RICE | 2

STEAMED WHITE RICE | 2

ENTREES

Ask your server about vegetarian options by substituting tofu for the protein in any entrée. All entrées served with your choice of white or brown rice.

OCEAN

ATLANTIC SAKE

Char grilled Atlantic salmon topped with teriyaki glaze. Served with Asian vegetables D 24 / L 18

CHILEAN SEA BASS

Beautifully broiled sea bass with saikyo miso glaze served with Asian vegetables D 28 / L 24

WALNUT LOBSTER

7 ounce lobster tail chopped and wok fried with walnuts and broccoli in a buttery cream sauce D 24 / L 20

SZECHUAN FISH

An elegant presentation of a whole, boneless crata filet. Flash-fried with Szechuan spices and vegetables 1 MKT

GOLDEN CURRY SCALLOP

Succulent scallops served with broccoli, mushroom, bell pepper, and baby corn in a curry coconut broth D 24 / L 20

POULTRY

CHICKEN TERIYAKI

Grilled chicken topped with a teriyaki glaze. Served with Asian vegetables D 16 / L 13

GINGER CHICKEN

Wok-fried chicken with ginger roots and onions. Served with Asian vegetables D 15 / L 13

CURRY CHICKEN KATSU

Slow cooked Asian curry, carrots, and onions (in a beef curry broth). Served with a deep fried panko breaded chicken breast D 16 / L 13

KUNG PAO CHICKEN

Wok-fried with peanuts, scallions, chili peppers, and Asian vegetables D 15 / L 13

LEMONGRASS CHICKEN

Grilled chicken marinated with lemongrass. Served with Asian vegetables D 15 / L 13

GENERAL TAO'S CHICKEN

Deep fried and sautéed with chili peppers D 15 / L 13

SPICY CRISPY CHICKEN

Deep-fried chicken sautéed in Eastern spices, bell peppers, and onions. Served with Asian vegetables D 15 / L 13

MEAT

SIZZLING PEPPER STEAK

8 ounce sizzling grilled NY strip steak. Served with an assortment of sautéed wild mushrooms and onions. Served with a side of pepper gravy D 26 / L 26

EMPEROR FILET

8 ounce char-grilled certified Angus filet mignon. Topped with a wasabi-honey glaze or teriyaki glaze. Served over tempura fried shitake and enoki mushrooms with a side of Asian vegetables and koroke D 26

MONGOLIAN BEEF

Sautéed steak with scallions and ginger, lightly breaded then wok-fried. Served with a side of Asian vegetables D 18 / L 16

LAMB CHOPS

4 Colorado lamb chops, grilled and marinated with a marjol blueberry sauce, served with Asian vegetables and sweet potato fries D 25 / L 25

KARUBI

Beef short ribs in sweet Asian pear marinade. Served with baby bok choy D 19 / L 18

CHAR SIEW PORK BELLY

Slow cooked pork belly, sliced and served with bok choy D 16 / L 16

HUNAN BEEF

Sautéed beef with wok-fried Asian vegetables D 16 / L 15