

# INYO

## CHEF'S CHOICE SUSHI OR SASHIMI COMBINATION. NAME YOUR PRICE - \$25 MINIMUM

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.

### STANDARD ROLLS

Soy Paper (add \$1.50)  
Brown Rice Available (add \$1)  
All standard rolls sprinkled with sesame seed.  
\*Hand-rolls available at no extra charge.

#### SALMON 6

#### YELLOWTAIL SCALLION 7

#### TUNA 6

#### CALIFORNIA ROLL

Marinated crab, cucumber and avocado 6

**Spicy California** 7

**Tempura California** 8

**Ebi California** 9

**King Crab California** 13

#### SPICY TUNA

Minced tuna tossed with a spicy cream sauce 7

#### SHRIMP TEMPURA

Shrimp and crab with a sweet glaze drizzle 9

#### PHILLY

Smoked salmon, cucumber and cream cheese 8

#### CRUNCHY CRAB

Marinated crab, scallions and crunchy tempura flakes 8

#### SPIDER

Soft shell crab, avocado, cucumber, and kaiwaree rolled with roe with ponzu sauce 13

#### CHICKEN TERIYAKI

Grilled chicken, carrots and Japanese cucumber served with teriyaki glaze 8

#### SPICY SCALLOP

Marinated spicy scallops and scallions, served with a spicy cream sauce 9

#### SPICY CALAMARI

Tempura fried calamari rolled with cucumber and topped with spicy cream sauce 7

#### SPICY SALMON CRUNCH

Spicy salmon and scallions with crunchy flakes and served with a spicy sauce 8

#### BEEF

Seared beef with carrots and Japanese cucumber with a sweet teriyaki glaze 9

### VEGETARIAN ROLLS

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

#### CUCUMBER ROLL 5

#### AVOCADO ROLL 5

#### AAC

Avocado, asparagus, and cucumber 6

#### VEGGIE

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

#### TOFU

Tempura fried tofu with scallion topped with a spicy sauce 5

#### UME SISHO

Pickled plum and cucumber 5

#### SWEET POTATO

Sweet potato and cucumber 5

### 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 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 16

#### KYOTO

Marinated crab and cucumber topped with shrimp and avocado 11

#### GREEN MONSTER

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

#### GOLDEN

Smoked salmon, mango and cucumber topped with spicy crab meat and spicy cream sauce 13

#### DRAGON

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

#### 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 14

#### SHRIMP LOVER ROLL

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

#### THE BLOCK

Block shaped rice lightly fried topped with spicy tuna and jalapeño served with ponzu sauce 15

#### ALASKAN

Fresh Alaskan king crab and cucumber topped with salmon, avocado and salmon roe 16

#### CATERPILLAR

Eel, marinated crab and cucumber, topped with avocado, sesame seeds and a sweet eel drizzle 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 15

### NIGIRI / SASHIMI

(1 PCS WITH RICE)

(2 PCS SLICED)

Brown Rice available (add \$.50)

N/S

3/6

\*MAGURO / AHI TUNA

MKT

\*TORO / MARBLED TUNA

3/6

\*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

#### WHITE DRAGON

Marinated crab and shrimp tempura topped with albacore tuna, avocado and spicy chili 15

#### SUNSHINE

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

#### SCORPION

Soft shell crab, marinated crab, cucumber, kaiwaree, topped with baked eel, avocado and sweet glaze 12

#### CHILI TUNA

Spicy tuna and cucumber rolled in rice paper served with a kochujang sauce 10

#### DANCING EEL

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

#### SOUTHERN

Salmon and cream cheese tempura fried, topped with jalapeño with spicy chili paste and spicy cream sauce 12

#### SPICY LADY

Shrimp tempura and marinated crab, topped with spicy tuna and crunchy flakes 14

#### VOLCANO

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

#### RAINBOW

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

#### TSUNAMI

Marinated crab, cucumber and avocado topped with seared salmon, bonito flakes and sweet drizzle 12

#### DYNAMITE

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

#### 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 12

#### SWEET DREAMS

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

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

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

20% Gratuity may be added to parties of six or more. \*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk to foodborne illness

# INJO

## SOUP

### MISO

Miso broth with wakame, scallions and tofu 4

### HOT & SOUR

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

### YOSE NABE (FOR TWO)

Alaskan king crab, shrimp, salmon, baby clams, tofu, baby bok choy and enoki mushrooms in a sweet miso broth 20

## 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 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 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 6

### ASPARAGUS AND AVOCADO SALAD

Asparagus, avocado, tomato, carrots, and mixed greens with toasted pine nuts – served with choice of dressing 9

### 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 16

### 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 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 16

### INYO SALAD

Mixed greens, beets, cucumber, tomato, bell pepper, asparagus, avocado, olives and feta cheese. Served with your choice of dressing 9  
**Add Grilled Shrimp | 5 / Add Chopped Grilled Chicken | 4**  
**Add Panko Chicken | 4 / Add Grilled Salmon | 8**

## 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 24

### GOLDEN CURRY SCALLOP

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

### CHILEAN SEA BASS

Beautifully broiled sea bass with saikyo miso glaze served with Asian vegetables 28

### SZECHUAN FISH

An elegant presentation of a whole, boneless orata fillet. Flash-fried with Szechuan spices and vegetables MKT

### WALNUT LOBSTER

7 ounce lobster tail chopped, and wok fried with walnuts, and broccoli in a buttery cream sauce 24

## NOODLES & FRIED RICE

### SINGAPORE NOODLES

Shrimp, chicken, egg, and Asian vegetables, pan fried with Asian curry spice 16

### SEAFOOD CRISPY NOODLES

Shrimp, scallop and vegetables on a bed of crispy noodles 18

### VEGETABLE CHOW MEIN NOODLES

Stir-fried vegetables with egg noodles 12

### INYO VEGETABLE FRIED RICE 10

**Add Chicken, Beef, Pork or Tofu 2 / Add Shrimp 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 10

**Add Beef 4 / Add Chicken 4 / Add Shrimp 4 / Add Tofu 2**

## COLD APPETIZERS

### AHI TUNA TACOS

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

### RAINBOW CARPACCIO

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

### SHRIMP COCKTAIL

Boiled and chilled jumbo tiger shrimp served with a house made wasabi cocktail sauce 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 12

## HOT APPETIZERS

### EDAMAME

Fresh Japanese soybeans with sea salt 4

### Spicy Edamame 5

### AGA DASHI TOFU

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

### LETTUCE WRAP

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

### SPRING ROLL - HARU MAKI

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

### ASIAN STEAK BITES

Certified Angus filet, pan seared to perfection in a coconut curry broth 15

### EBI GYOZA

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

### GRILLED YAKITORI

Scallion wrapped with thinly sliced chicken grilled to perfection served with sweet teriyaki sauce 7

### KING CRAB SPRING ROLL

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

### SOFT SHELL CRAB

Deep fried crab. Served with a side of ponzu sauce 12

### HAMACHI YUZU

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

### SUSHI BURRITO

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 or Spicy Shrimp or Panko Chicken 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 13

**Ahi Tuna** served with a side of garlic infused dressing 13

**Hawaiian Wab** served with bonito flakes, scallions, and sriracha 16

### INYO TEMPURA PLATTER

Shrimp and vegetable tempura 12

### 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 12

### SPINACH GYOZA

A spinach dumpling pocket stuffed with cabbage, onions, tofu, carrots and potato – choice of steamed or pan fried 6

### SPICY TUNA PIZZA

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

### GOLDEN CALAMARI

Panko breaded fried calamari served with sweet chili paste 12

### JALAPEÑO CALAMARI OR JALAPEÑO SHRIMP

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

### WAGYU ON THE ROCK

Thinly sliced wagyu beef, drizzled with garlic ponzu, cooked table side on a hot sea rock 20

### KOBE SLIDERS

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

### BEEF MAKI MONO

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

## POULTRY

## MEAT

### BEIJING DUCK - THREE COURSE MEAL 50

**1st Course:** (prepared table-side)

Beijing duck thinly sliced and served on a hand-rolled traditional Asian sweet wrap

**2nd & 3rd Courses:** your choice of two –

Option 1 - Soup; Option 2 - Lettuce Wrap;  
Option 3 - Pan Fried Asian Noodles

### CHICKEN TERIYAKI

Grilled chicken topped with a teriyaki glaze. Served with Asian vegetables 16

### GINGER CHICKEN

Wok-fried chicken with ginger roots and onions. Served with Asian vegetables 15

### LEMONGRASS CHICKEN

Grilled chicken marinated with lemongrass. Served with Asian vegetables 15

### GENERAL TAO'S CHICKEN

Deep fried and sautéed with chili peppers 15

### SPICY CRISPY CHICKEN

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

### CURRY CHICKEN KATSU

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

### KUNG PAO CHICKEN

Wok-fried with peanuts, scallions, chili peppers and Asian vegetables 15

## SIDE DISHES

FRIED NOODLES | 4

ASIAN VEGETABLES | 4

FRIED RICE | 4

STEAMED WHITE RICE | 2

STEAMED BROWN RICE | 2

SWEET POTATO FRIES | 5

SHOESTRING FRIES | 5