

INYO

CHEF'S CHOICE

SUSHI OR SASHIMI COMBINATION.
NAME YOUR PRICE - \$35 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)
Spicy Mayo (add \$1)
Tempura Fried (add \$2)
Any additional sauce (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 7
Ebi California 9
King Crab California 14

SPICY TUNA

Minced tuna tossed with a spicy cream sauce 8

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 8

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 17

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 17

KYOTO

Marinated crab and cucumber topped with shrimp and avocado 12

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 14

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, escolar 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 14

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 crab stick, in a refreshing cucumber wrap, topped with a variety of tobiko and drizzled with kochujang 15

NIGIRI / SASHIMI

(1 PC WITH RICE) (2 PCS SLICED)

Brown Rice available (add \$.50)

N/S

4/8 *MAGURO / AHI TUNA

MKT *TORO / MARBLED TUNA

4/8 *SHIRO MAGURO / ALBACORE TUNA

4/8 *HAMACHI / YELLOWTAIL

4/8 *SAKE / ATLANTIC SALMON

5/10 *AMA EBI / SWEET SHRIMP

5/10 KANI / KING CRAB

3/6 KANI KAMA / CRAB STICK

5/10 *HAWAIIAN WALU

3/5 *TAKO / OCTOPUS

3/5 *IKA / SQUID

5/10 *UNI / SEA URCHIN

WHITE DRAGON

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

SUNSHINE

Shrimp tempura, crabstick, 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 13

CHILI TUNA

Spicy tuna and cucumber rolled in rice paper served with a kochujang sauce 11

DANCING EEL

Crab stick, 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 a spicy scallop and crab mix, jalapeno, 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 13

DYNAMITE

Salmon, crab stick 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 15

SWEET DREAMS

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

LOBSTER ROLL

Tempura fried lobster, cucumber, mango, capers, and romaine, topped with masago and spicy mayo 18

N/S

4/8 *MAGURO / AHI TUNA

MKT *TORO / MARBLED TUNA

4/8 *SHIRO MAGURO / ALBACORE TUNA

4/8 *HAMACHI / YELLOWTAIL

4/8 *SAKE / ATLANTIC SALMON

5/10 *AMA EBI / SWEET SHRIMP

5/10 KANI / KING CRAB

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5/10 *HAWAIIAN WALU

3/5 *TAKO / OCTOPUS

3/5 *IKA / SQUID

5/10 *UNI / SEA URCHIN

3/6 IZUMIDAI / SNAPPER

3/5 TAMAGO / EGG

4/8 UNAGI / RIVER EEL

4/8 SMOKED SALMON

4/8 *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 of foodborne illness. May 11, 2021.

INYO

SOUP

MISO

Miso broth with wakame, scallions and tofu 5

HOT & SOUR

A spicy soup with crab, shrimp, wakame, shiitake and enoki mushrooms, scallions, tofu, egg, chili pepper and tiger lily buds 5

SPICY DUCK SOUP

Roasted duck, shrimp, crab, shitake mushroom, scallion, bamboo shoot, egg and tofu 20

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 5

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 6

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 7

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 17

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 16

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 18

INYO SALAD

Mixed greens, beets, cucumber, tomato, bell pepper, asparagus, avocado, olives and feta cheese. Served with your choice of dressing 15
Add Grilled Shrimp 17 / Add Chopped Grilled Chicken 15
Add Panko Chicken 15 / Add Grilled Salmon 19

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

INYO LOBSTER

4 ounce chopped lobster tail, flash fried and tossed with crispy shredded egg, bell peppers and basil 28

ATLANTIC SAKE

Char grilled Atlantic salmon topped with teriyaki glaze. Served with Asian vegetables 26

GOLDEN CURRY SCALLOP

Succulent scallops served with broccoli, mushroom, bell pepper and baby corn in a curry coconut broth 27

CHILEAN SEA BASS

Beautifully broiled sea bass with saikyo miso glaze served with Asian vegetables 30

SZECHUAN FISH

An elegant presentation of a whole, boneless orata fillet. Flash-fried with Szechuan spices and vegetables 32

WALNUT LOBSTER

7-ounce lobster tail chopped and wok-fried with walnuts and broccoli in a buttery cream sauce 28

NOODLES & FRIED RICE

Add: Chicken or Beef 4 / Tofu 3 / Shrimp 5 / Duck 8

SINGAPORE NOODLES

Shrimp, chicken, egg, and Asian vegetables, pan fried with Asian curry spice 17

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

KIMCHI FRIED RICE

Inyo fried rice tossed with spicy kimchi 12

INYO VEGETABLE FRIED RICE 10

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

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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 13

SHRIMP COCKTAIL

Boiled and chilled jumbo tiger shrimp served with a house made wasabi cocktail sauce 16

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 13

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 7

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 SHU MAI

Shrimp and mushroom wrapped in a rice paper served with udon broth 7

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

HAMACHI YUZU

Thinly sliced young yellowtail, marinating in a citrus yuzu dressing, topped with garlic 16

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 13

INYO TATAKI

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

Albacore Tuna served with shichimi peppers, kaiware, crispy shallots, and ponzu 14

Ahi Tuna served with a side of garlic infused dressing 14

Hawaiian Walu served with bonito flakes, scallions, and sriracha 17

SOFT SHELL CRAB

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

INYO TEMPURA PLATTER

Shrimp and vegetable tempura 13

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 13

BEEF MAKI MONO

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

POULTRY

BEIJING DUCK - THREE COURSE MEAL 60

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 17

GINGER CHICKEN

Wok-fried chicken with ginger roots and onions. Served with Asian vegetables 16

GENERAL TAO'S CHICKEN

Deep fried and sautéed with chili peppers 16

SPICY CRISPY CHICKEN

Deep-fried chicken sautéed in Eastern spices, bell peppers and onions. Served with Asian vegetables 16

CURRY CHICKEN KATSU

Slow cooked Asian curry, carrots and onions (in a beef curry broth). Served with a deep fried panko breaded chicken breast 17

KUNG PAO CHICKEN

Wok-fried with peanuts, scallions, chili peppers and Asian vegetables 16

SIZZLING KIMCHI CHICKEN

Spicy kimchi chargrilled chicken breast, served on top of a bed of spicy kimchi napa cabbage on a hot sizzling skillet 16

SIDE DISHES

FRIED NOODLES | 5

ASIAN VEGETABLES | 5

FRIED RICE | 5

STEAMED WHITE RICE | 3

STEAMED BROWN RICE | 3

SWEET POTATO FRIES | 5

SHOESTRING FRIES | 5

MEAT

YIN AND YANG SHABU SHABU (FOR 2)

Thinly sliced beef and Asian vegetables, cooked tableside in a seaweed broth and spicy beef broth in our yin and yang pot 60

SIZZLING PEPPER STEAK

8 ounce sizzling grilled NY strip steak. Served with an assortment of sautéed wild mushrooms and onions. Topped with a pepper gravy poured tableside 30

GARLIC BASIL LAMB CHOPS

4 Colorado lamb chops grilled and wok fried with basil, garlic, shitake and oyster mushrooms and bell peppers served with Asian vegetables 27

EMPERORS 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 32

KARUBI

Beef short ribs in sweet Asian pear marinade. Served with baby bok choy 22

MONGOLIAN BEEF

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

HUNAN BEEF

Sautéed beef with wok-fried Asian vegetables 18