



SUSHI YAMA

225a Westminster Street, Providence, RI
Dinner Wednesday - Sunday 5:00-9:00
Lunch Wednesday - Friday 12:00-2:00
401-932-2450

SOUPS

Miso Soup - with Rhode Island mushrooms \$3.5

SALADS

Hijiki Salad - savory seaweed, root vegetables, togarashi \$4

Sweet and Sour Pickles - daikon, carrots, cucumber, yuzu \$3

Wakame Salad - traditional seaweed salad, cucumber, ponzu sauce \$5

Three Salad Tasting Plate - pickles, wakame, and hikiki \$6

SMALL PLATES

Edamame - green tea infused shinkai sea salt, organic USA grown \$5

Hiyako - cold soft tofu with ground sesame, ginger and soy *OR* bonito flakes \$5

R.I. Lobster - claw and knuckle, avocado, wasabi-soy dressing \$9

Gyoza - homemade dumplings vegetarian \$6 or Pat's Pastured Berkshire pork \$6

Koji Chicken Skewers - Bafonni Farms chicken thigh in *shio-koji* and sansho pepper \$6

R.I. Mushroom Sauté - beech, shitake, enoki, asparagus, soy mirin glaze \$6

6 Piece Sashimi - yellowtail, tuna, salmon \$9

LARGE PLATES

12 Piece Sashimi - tuna, salmon, yellowtail and seasonal fish with a bowl of rice \$19

Sashimi Maki Combo - six pieces sashimi and two spicy rolls or vegetable rolls of your choice \$20

Chirashi - a selection of sashimi over sushi rice garnished with sprouts, pickled ginger and nori \$18

NIGIRI - one piece on sushi rice

Maguro - Tuna \$3.5

Sake - Salmon \$3.5

Hamachi - Yellowtail \$4

Ebi - Shrimp \$3

Uni - Sea Urchin \$6

Tobiko - Flying Fish Roe \$3.5

Tobiko with quail egg \$4.5

Ikura - Salmon Roe \$4

HANDROLL - single roll wrapped in large piece of nori

R.I. Mushroom - asparagus soy mirin glaze \$5

Hamachi - with scallion \$5

MAKI - eight piece roll

Roasted Hawaiian Sweet Potato - spicy mayo and sesame seeds \$5

Spicy - tuna *OR* salmon *OR* shrimp with spicy mayo, avocado, asparagus and tobiko \$6

Lobster - yuzu mayo, asparagus and tobiko \$12

**consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness **

**tips are divided equally between servers and chefs **



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\$10 LUNCH SPECIALS

Udon – a lunch portion of our warm chicken broth with seared chicken thighs, simmered shitake mushrooms, thick noodles and scallions

Chirashi – a lunch portion of sashimi over sushi rice with sprouts, nori and pickled ginger

Spicy Maki – your choice of two spicy rolls: salmon, tuna, shrimp or sweet potato

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