



PARTY PLATTERS

	SMALL	MEDIUM	LARGE
SUSHI	\$45 (25)	\$65 (35)	\$85 (45)
SUSHI & MAKI	\$45 (12/24)	\$65 (20/48)	\$85 (25/60)
SUSHI & SASHIMI	\$45 (12/15)	\$65 (18/25)	\$85 (30/35)

Deluxe platter for SUSHI, SAHIMI or MAKI, add \$20

If you have a party, please call us.
We do catering services on request.



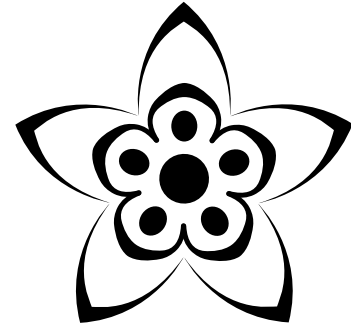
BEVERAGES

Perrier Water		3.5
S.Pellegrino	Small	3
	Large	7.5
Juice (Orange / Apple)		3
Soft Drinks (Coke, Sprite, etc.)		2.5
Spring Water		2
Iced Tea		3

CALL 416.205.9808 (YUZU)



All prices do not include taxes.
All prices subject to change without further notice.



YUZU·NO·HANA
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TAKE-OUT MENU

"Awesome omakase"
– Now Magazine

"The Stunner:
Yuzu's Omakase Sushi Plate...
meticulously crafted
array of nigiri sushi..."
– Toronto Life

HOURS

Mon to Fri 11:30 am – 10:30 pm
Saturday noon – 11:30 pm
Sunday 5:00 pm – 10:00 pm

236 Adelaide Street West
T 416.205.9808
F 416.205.9508
www.yuzunohana.ca



APPETIZERS (LUNCH or DINNER)

Edamame Young soybeans steamed and lightly salted	5
Agedashi Tofu Soft tofu in a light crispy batter served in warm dashi broth	6
Kaki Fry Plump oysters in a crispy panko coating served with spicy yuzu salsa	9
Ika Fry Tender squid in a crispy panko coating served with wasabi aioli	9
Tempura Shrimp and a selection of vegetables in light tempura batter served with tentsuyu dipping sauce	9
Softshell Crab Softshell crab, fried light and crispy served with ponzu dipping sauce or spicy yuzu salsa	12
Gyoza House made beef and vegetable dumplings	7
Sushi Sampler Chef's selection of 4 pieces of nigiri sushi	9
Sashimi Sampler Chef's selection of 5 pieces of sashimi	9

SALADS

Green Salad Organic mixed greens with house dressing	5
Wakame Salad Healthy seaweed salad	5

SOUP

Miso Soup Soybean soup with tofu and wakame	2
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LUNCH TAKE-OUT MENU

Available from 11:30AM to 3:00PM
Monday to Saturday

ENTRÉE

Daily Special	10.99
Chicken Teriyaki Char-broiled chicken breast with teriyaki sauce	
Dark Meat	10
White Meat	12
Beef Teriyaki Char-broiled strip loin steak with red wine teriyaki sauce	13
Salmon Teriyaki Char-broiled Atlantic salmon with red wine teriyaki sauce	12
YUZU Tempura Deep fried shrimp and vegetables with tentsuyu dipping sauce	13
Chicken Katsu Chicken cutlet in crisp panko	14
Deluxe Lunch Bento Your choice of teriyaki with tempura, sushi and small side dishes	19

SUSHI and SASHIMI

Sushi Lunch Chef's selection, 8 pieces of nigiri, 6 pieces of maki	17
Sushi Lunch Deluxe Chef's selection, 12 pieces of nigiri, tempura	25
Sushi for Two Chef's selection, 18 pieces of nigiri, 6 pieces of maki	33
Sashimi Lunch Chef's selection, 9 pieces of sashimi	17
Sashimi for Two Chef's selection, 21 pieces of sashimi	33
Assorted Roll Chef's selection, 3 assorted maki	15
Vegetarian Maki Bento Box 6 pc of avocado rolls and 6 pc of vegetable rolls	10
Chirashizushi Chef's selection of assorted sashimi on sushi rice	17
Kaisendon Yuzu Style Assorted sashimi, fresh salad vegetables on rice, topped with spicy house sauce	17

*Served with miso soup and house salad

NOODLES

Vegetable Udon / Soba Japanese noodles in bonito broth with vegetable tempura	11
Tempura Udon / Soba Japanese noodles in bonito broth with shrimp and vegetable tempura	13
Zarusoba Chilled buckwheat noodles with dipping sauce, quail egg, wasabi and green onion	10
Zarusoba with Tempura Chilled buckwheat noodles, dipping sauce, quail egg, with a side of shrimp and vegetable tempura	14

*Noodle dishes served with house salad

RICE SPECIALTY

Unagi Donburi Broiled eel with soy sauce glaze, on rice, served with miso soup and house salad	14
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夕 DINNER TAKE-OUT MENU

ENTRÉE

Chicken Teriyaki Char-broiled chicken breast with red wine teriyaki sauce	17
Atlantic Salmon Teriyaki Char-broiled Atlantic salmon with red wine teriyaki sauce	16
Beef Steak with Teriyaki Glaze Char-broiled tender beef with teriyaki sauce	24
Gindara Black cod broiled with sweet white miso glaze	17
YUZU Tempura 5 shrimp and a selection of seasonal vegetables with tentsuyu dipping sauce	17
Chicken Katsu Chicken cutlet in crisp panko	17
YUZU Bento Tempura, sashimi, sushi, your choice of teriyaki, and chef's selection of side dishes in double-layered bento box	30

*Dinner entrées served with miso soup, vegetable and house salad

SUSHI and SASHIMI

Sushi Regular Chef's selection, 8 pieces of nigiri, 6 pieces of California roll	21
Sushi Deluxe Chef's selection, 12 pieces of nigiri, 6 pieces of maki roll	31
Sashimi Regular Chef's selection, 15 pieces of sashimi	25
Sashimi Deluxe Chef's selection, 21 pieces of sashimi	35
Assorted Roll Chef's selection of 3 assorted maki roll	19
Chirashizushi Chef's selection of assorted sashimi on sushi rice	23
Chirashizushi Deluxe Chef's deluxe selection of fresh assorted fish on sushi rice	29
Kaisendon YUZU Style Assorted sashimi, with fresh salad vegetables on rice, topped with spicy house sauce	19

*Sushi and sashimi dinners served with miso soup and house salad
**All sushi and sashimi are chef's selection

NOODLES

Vegetable Udon / Soba Japanese noodles in bonito broth with vegetable tempura	13
Tempura Udon / Soba Japanese noodles in bonito broth with shrimp and vegetable tempura	15
Zarusoba Chilled buckwheat noodles with dipping sauce, quail egg, wasabi and green onion	10
Zarusoba with Tempura Chilled buckwheat noodles with a side of shrimp and vegetable tempura	16

*Noodle dishes served with house salad

RICE SPECIALTY

Unagi Donburi Broiled eel with soy sauce glaze served on rice with traditional side dishes, served with miso soup and house salad	16
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SUSHI or SASHIMI à la carte

Single order consists of 2 pieces of sushi or 3 pieces of sashimi

Aji (Horse Mackerel)	8	
Amaebi (Sweet Shrimp)	7	
B.C. Tuna	6	
Butter Fish	6	
Ebi (Shrimp)	6	
Hamachi (Yellowtail)	7	
Hata (Grouper)	7	
Hirame (Fluke)	6	
Hokkigai (Clam)	5	
Hotategai (Scallop)	7	
Ika (Squid)	6	
Ikura (Salmon Roe)	8	
Ikura (Salmon Roe) with Quail Egg	9	
Kani (Crab)	4	
Maguro (Tuna)	6	
Maguro Tataki (Seared Tuna)	7	
O. Toro (Blue Fin Tuna) Sushi	Market Price	
O. Toro (Blue Fin Tuna) Sashimi	Market Price	
Saba (Mackerel)	6	
Sake (Salmon)	5	
Suzuki (Striped Bass)	7	
Madai (Seabream from Japan)	8	
Kurodai (Seabream from Greece)	7	
Tako (Octopus)	6	
Tamago (Omelette)	4	
Tobiko (Flying Fish Roe)	6	
Tobiko (Flying Fish Roe) with Quail Egg	7	
Toro (Tuna Belly)	8	
Unagi (B.B.Q. Eel)	7	
Uni (Sea Urchin)	9	
Uni (Sea Urchin) with Quail Egg	10	
Uni (Sea Urchin) with sashimi	10	

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MAKI MONO

	REGULAR ROLL	TEMAKI HAND-ROLL
California Maki	5	4
Kappa Maki (cucumber)	4	3
Tekka Maki (tuna)	6	4
Salmon Maki	5	4
Oshinko Maki	4	3
Avocado Maki	4	3
Vegetable Maki	6	5
Salmon Skin Maki	5	4
Salmon and Avocado Maki	6	5
Hamachi Maki	7	6
Spicy Tuna	8	7
Crunch Spicy Tuna	9	7
Spicy Salmon	7	6
Crunch Spicy Salmon	8	6
Green River Maki Unagi and avocado	10	7
Rainbow Maki California roll with tuna salmon, white fish	12	
Spider Maki Soft-shell crab and avocado	12	10
Tempura Maki Tempura shrimp roll	7	6
Crunch Maki Shrimp tempura with tempura bits	8	7
Dragon Maki Avocado, eel and shrimp tempura	13	
Lobster Tail Maki Tempura lobster tail inside	14	12
Alaska Maki California roll wrap by salmon	10	
Caterpillar Maki California roll wrap by avocado	10	
Dynamite Maki Tempura roll with spicy sauce	10	8
Negi Sake Maki Salmon with green onion	6	5
Yam Maki Tempura sweet potato	6	5
Philadelphia Maki Salmon with cream cheese	8	
Spicy Scallop Maki Fresh Hokkaido scallop with spicy sauce	9	8
Yuzu Maki	18	

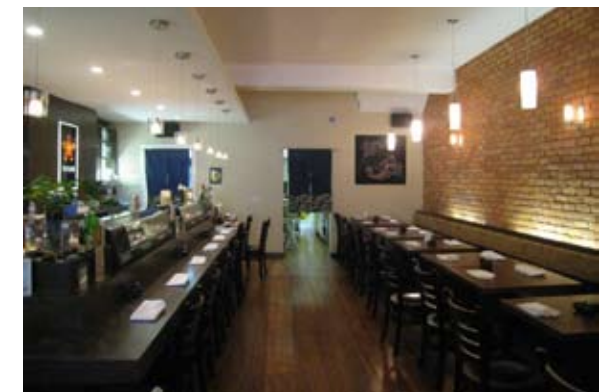
Welcome to YUZU•NO•HANA

YUZU•NO•HANA Sushi and Sake Bar offers relaxed Japanese dining with both traditional menu and modern Izakaya in a contemporary setting.

After a successful decade at Japango, Chef Bruce Bu brings the YUZU•NO•HANA touch to signature dishes such as Saikyo Miso Grilled Black Cod and Berkshire Pork Belly Braised in Sansho Miso. Renowned for our fresh sashimi and sushi, we also take pride in the details, down to our handcrafted miso and house-made soy sauce.

Also exclusive to YUZU•NO•HANA is an original cocktail menu by Hiroki Hara, our resident mixer from Japan. A wide variety of specialty sake and shochu is available, as well as cocktails featuring refreshing ingredients like lychee and yuzu.

Located in Toronto's entertainment and business districts, YUZU•NO•HANA offers seating for up to 170 guests on two levels, including large sushi bar in an attractive setting with high ceilings, exposed brick and large windows.



about YUZU



Widely used in Japanese cuisine, yuzu is a citrus fruit similar in appearance to a small grapefruit. It has a tart and distinctive flavour resembling grapefruit with overtones of mandarin orange.

In addition to being used as an ingredient in ponzu dipping sauce, yuzu also appears as a fragrant and flavourful garnish in many dishes. Try some of our signature dishes featuring yuzu.