

INYO

SOUP

MISO

Miso broth with wakame, scallions and tofu 6

HOT & SOUR

A spicy soup with crab, shrimp, wakame, shiitake and enoki mushrooms, scallions, tofu, egg, chili pepper and tiger lily buds 7

SPICY DUCK SOUP

Roasted duck, shrimp, crab, shitake mushroom, scallion, bamboo shoot, egg and tofu 21

YOSE NABE (FOR TWO)

Alaskan king crab, shrimp, salmon, baby clams, tofu, baby bok choy and enoki mushrooms in a sweet miso broth 37

SALAD

Salad enhancements: Assorted Seasonal Berries (add \$6) Feta Cheese (add \$6)
Choice of dressings: Honey Yuzu, Garlic Infused, Wasabi Ranch, Ginger Infused, or Spicy Balsamic Vinegar

Add Grilled Shrimp | 10 / Add Chopped Grilled Chicken | 8
Add Panko Chicken | 8 / Add Grilled Scottish Salmon | 17

HOUSE SALAD

Mixed greens with cucumber, tomato, and carrots, with choice of dressing 8

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 9

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 10

ASPARAGUS AND AVOCADO SALAD

Asparagus, avocado, tomato, carrots, and mixed greens with toasted pine nuts ~ served with choice of dressing 13

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 27

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 21

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 32

SMOKED SALMON SKIN SALAD

Marinated smoked salmon skin, mango, avocado, cucumber, cherry tomatoes and pine nuts on a bed of fresh spring mix, with honey yuzu dressing 17

INYO SALAD

Mixed greens, beets, cucumber, tomato, bell pepper, asparagus, avocado, olives and feta cheese. Served with your choice of dressing 17

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

7 ounce chopped lobster tail, flash fried and tossed with crispy shredded egg, bell peppers and basil 38

SCOTTISH SAKE

Char grilled Scottish salmon topped with teriyaki glaze. Served with Asian vegetables 35

GOLDEN CURRY SCALLOP

Succulent scallops served with broccoli, mushroom, bell pepper and baby corn in a curry coconut broth 45

CHILEAN SEA BASS

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

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 38

NOODLES & FRIED RICE

Add: Tofu 6 / Chicken or Beef 6 / Shrimp 7 / Duck 9

SINGAPORE NOODLES

Shrimp, chicken, egg, and Asian vegetables, pan fried with Asian curry spice 23

SEAFOOD CRISPY NOODLES

Shrimp, scallop and vegetables on a bed of crispy noodles 29

VEGETABLE CHOW MEIN NOODLES

Stir-fried vegetables with egg noodles 16

KIMCHI FRIED RICE

Inyo fried rice tossed with spicy kimchi 17

INYO VEGETABLE FRIED RICE

14

HOT SEA STONE BOWL

A seastone bowl heated with a choice of white or brown rice, bok choy and broccoli. Topped with kaiso salad and a fried egg. Kochujang sauce is served on the side. 15

COLD APPETIZERS

AHI TUNA TACOS*

Diced ahi tuna tossed with mango, capers, onion, cucumber, and sundried tomatoes, served with guacamole in a crispy wonton shell 17

RAINBOW CARPACCIO*

Ahi tuna, red snapper, salmon, octopus and yellowtail topped with olive oil and balsamic vinegar topped with jalapeño 19

SHRIMP COCKTAIL

Boiled and chilled jumbo tiger shrimp served with a house made wasabi cocktail sauce 18

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 17

HOT APPETIZERS

EDAMAME

Fresh Japanese soybeans with sea salt 7

Spicy Edamame 8

AGA DASHI TOFU

Fried tofu with bonito flakes and nameko mushrooms, served with tempura sauce 11

LETTUCE WRAP

Choice of sautéed chicken, shrimp or tofu with mixed vegetables and pine nuts, served with chilled Asian lettuce and hoisin sauce 15

ASIAN STEAK BITES

Certified Angus filet, pan seared to perfection in a coconut curry purée 18

EBI SHU MAI

Shrimp and mushroom wrapped in a rice paper served with udon broth 10

EBI GYOZA

Shrimp dumpling (deep fried, pan fried or steamed). Served with a gyoza dipping sauce 10

SPINACH GYOZA

A spinach dumpling filled with cabbage, onions, carrots, potato and tofu. (pan fried, deep fried or steamed) 10

GRILLED YAKITORI

Scallion wrapped with thinly sliced chicken grilled to perfection served with sweet teriyaki glaze 11

KOBE SLIDERS (3)

Served with bibb lettuce and a spicy mayo on a brioche bun 20

HAMACHI YUZU*

Thinly sliced young yellowtail, in a citrus yuzu dressing 19

SUSHI BURRITO

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

Spicy Tuna & Salmon* or Spicy Shrimp or Panko Chicken 16

INYO TATAKI*

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

Albacore Tuna served with shichimi peppers, and ponzu 17

Ahi Tuna served with a side of garlic infused dressing 17

Hawaiian Walu served with bonito flakes, scallions, and spicy chili paste 23

KING CRAB SPRING ROLL

Alaskan king crab, avocado and caviar in a spring roll wrapper and served fried with a sweet cherry sauce 24

SPRING ROLL - HARU MAKI

Kenny's hand-made chicken and vegetable spring rolls, served with cherry sauce 11

SOFT SHELL CRAB

Deep fried crab. Served with a side of ponzu sauce 17

INYO TEMPURA PLATTER

Shrimp and vegetable tempura 16

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 16

SPICY TUNA PIZZA*

Spicy tuna, mozzarella, avocado and jalapeño pepper slices on top of a thin crust drizzled with spicy mayo 17

GOLDEN CALAMARI

Panko breaded fried calamari served with sweet chili paste 17

JALAPEÑO CALAMARI OR JALAPEÑO SHRIMP

Calamari or Shrimp, wok-fried with jalapeño peppers, bell peppers and onions served on a bed of mixed greens 19

BEEF MAKI MONO

Asparagus wrapped with thinly sliced certified Angus NY Strip Steak with a honey-teriyaki drizzle 18

POULTRY

BEIJING DUCK - THREE COURSE MEAL 84

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 23

GINGER CHICKEN

Wok-fried chicken with ginger roots and onions 21

GENERAL TAO'S CHICKEN

Deep fried and sautéed with chilli peppers 21

SPICY CRISPY CHICKEN

Deep-fried chicken sautéed in Eastern spices, bell peppers and onions 21

CURRY CHICKEN KATSU

Slow cooked Asian curry, carrots and onions (in a beef curry broth). Served with a deep fried panko breaded chicken breast 23

KUNG PAO CHICKEN

Wok-fried with peanuts, mixed asian vegetables, scallions and chili peppers 21

SIZZLING KIMCHI CHICKEN

Spicy kimchi chargrilled chicken breast, served on top of a bed of spicy kimchi napa cabbage on a hot sizzling skillet 26

SIDE DISHES

FRIED NOODLES | 7

ASIAN VEGETABLES | 7

ADDED TO ENTRÉE SCOTTISH SALMON FILLET | 17

FRIED RICE | 7

STEAMED WHITE RICE | 5

STEAMED BROWN RICE | 6 SHOESTRING FRIES | 8

SWEET POTATO FRIES | 8 SIDE OF KIMCHI | 7

PANKO CHICKEN | 11

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

* Any modifications made to a menu item or an item that is off menu may not be returned.

20% service charge will be added to parties of five or more. *Ask your server about menu items that are cooked to order or served raw.

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CHEF'S CHOICE

SUSHI OR SASHIMI COMBINATION.
NAME YOUR PRICE - \$50 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 \$3) Brown Rice Available (add \$2)
Spicy Mayo (add \$2) Eel Sauce (add \$2)
Tempura Fried (add \$3) Any additional sauce (add \$2)
Additional Ginger (add \$1) Additional Wasabi (add \$1)
All standard rolls sprinkled with sesame seeds.
Hand-rolls available at no extra charge.
* Denotes food is served raw

SALMON* 8

YELLOWTAIL SCALLION* 9

TUNA* 8

CALIFORNIA ROLL

Marinated crab, cucumber and avocado 10
Ebi California 11
King Crab California 24

SPICY TUNA*

Minced tuna tossed with a spicy cream sauce 10

SHRIMP TEMPURA

Shrimp and crab with a sweet glaze drizzle 11

PHILLY

Smoked salmon, cucumber and cream cheese 11

CRUNCHY CRAB

Marinated crab, scallions and crunchy tempura flakes 10

SPIDER

Soft shell crab, avocado, and cucumber, rolled with roe with ponzu sauce 16

CHICKEN TERIYAKI

Grilled chicken, carrots and Japanese cucumber served with sweet glaze 13

SPICY SCALLOP*

Marinated spicy scallops and scallions, served with a spicy cream sauce 11

SPICY CALAMARI

Tempura fried calamari rolled with cucumber and topped with spicy cream sauce 10

SPICY SALMON CRUNCH*

Spicy salmon and scallions with crunchy flakes and served with a spicy cream sauce 10

BEEF

Seared beef with carrots and Japanese cucumber with a sweet glaze 13

VEGETARIAN ROLLS

Soy Paper (add \$3)
Brown Rice Available (add \$2)
*Hand-rolls available at no extra charge

CUCUMBER ROLL 8

AVOCADO ROLL 8

AAC

Avocado, asparagus, and cucumber 9

VEGGIE

Asian greens, cucumber, avocado, asparagus, carrots and light spicy cream sauce in a rice paper wrap 10

TOFU

Tempura fried tofu with scallion topped with a spicy sauce 8

UME SISHO

Pickled plum and cucumber 8

SWEET POTATO

Sweet potato and cucumber 8

SPECIALTY ROLLS (MAKIMONO)

On certain rolls, Soy Paper (add \$3) Ask your Server. Brown Rice Available (add \$2) * Denotes food is served raw

INYO

The original Inyo roll. Fresh Alaskan king crab, strawberry, and Japanese cucumber, topped with a variety of tobiko, with a mango puree drizzle 27

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, and sriracha, wrapped in a soy paper 27

KYOTO

Marinated crab and cucumber topped with shrimp and avocado 15

GREEN MONSTER

Eel, cucumber, asparagus, avocado topped with a sweet glaze and seaweed salad 15

GOLDEN

Smoked salmon, mango and cucumber topped with crab and bruléed spicy cream sauce 16

DRAGON

Shrimp tempura and marinated crab topped with avocado, baked eel and sesame seeds with sweet eel glaze 16

VEGAS*

Spicy tuna, salmon, crab stick, eel, escolar and avocado, tempura fried. Topped with a spicy cream sauce, eel glaze, wasabi mousse and tobiko* 17

SHRIMP LOVER ROLL

Marinated crab and shrimp tempura, topped with shrimp, spicy cream sauce and a sweet eel glaze 16

THE BLOCK*

Block shaped rice lightly fried topped with spicy tuna and jalapeño served with ponzu 17

ALASKAN*

Fresh Alaskan king crab and cucumber topped with salmon, avocado and salmon roe 27

CATERPILLAR

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

LOLLIPOP ROLL*

Atlantic salmon, ahi tuna and crab stick, in a refreshing cucumber wrap, topped with a variety of tobiko and drizzled with kochujang 17

WHITE DRAGON*

Marinated crab and shrimp tempura topped with albacore tuna, avocado and spicy chili 17

SUNSHINE*

Shrimp tempura, crabstick, avocado, cream cheese topped with tobiko and a spicy chili drizzle 16

SCORPION

Soft shell crab, marinated crab, cucumber, topped with baked eel, avocado and sweet glaze 15

CHILI TUNA*

Spicy tuna and cucumber rolled in rice paper served with a kochujang sauce 14

DANCING EEL

Crab stick, cucumber and cream cheese topped with baked eel, avocado, sesame and sweet glaze 17

SOUTHERN*

Salmon and cream cheese tempura fried, topped with jalapeño with spicy chili paste and spicy cream sauce 15

SPICY LADY*

Shrimp tempura and marinated crab, topped with spicy tuna and crunchy flakes 16

VOLCANO*

Marinated crab and avocado topped with a spicy scallop and crab mix, jalapeno, tobiko, spicy cream sauce and spicy chili paste 16

RAINBOW*

Marinated crab and cucumber topped with ahi tuna, albacore tuna, salmon, red snapper, shrimp and avocado 16

TSUNAMI*

Marinated crab, cucumber and avocado topped with seared salmon, bonito flakes and sweet drizzle 14

DYNAMITE*

Salmon, crab stick and avocado, tempura fried, topped with a spicy cream sauce and roe, served over fire 16

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 18

SWEET DREAMS*

Spicy tuna, sweet Japanese squash, avocado, panko breaded and fried, with a sweet eel glaze, served with a kochujang sauce 17

LOBSTER ROLL*

Tempura fried lobster, cucumber, mango, capers, and romaine, topped with masago and spicy cream sauce 22

NIGIRI / SASHIMI

Brown Rice available (add \$1)

(1 PC with Rice)

(2 PCs sliced)

NIGIRI/SASHIMI

MAGURO / AHI TUNA* 6/11

TORO / MARBLED TUNA* MKT

SHIRO MAGURO / ALBACORE TUNA* 6/11

HAMACHI / YELLOWTAIL* 6/11

SAKE / ATLANTIC SALMON* 6/11

AMA EBI / SWEET SHRIMP* 8/15

KANI / KING CRAB 9/17

KANI KAMA / CRAB STICK 5/9

HAWAIIAN WALU* 9/17

TAKO / OCTOPUS* 5/9

IKA / SQUID* 5/9

UNI / SEA URCHIN* 9/17

IZUMIDAI / SNAPPER 5/9

TAMAGO / EGG 5/9

UNAGI / RIVER EEL 6/11

SMOKED SALMON 7/13

IKURA / SALMON ROE* 7/13

MASAGO / SMELT ROE* 5/9

RED TOBIKO / RED ROE* 5/9

YELLOW TOBIKO / YELLOW ROE* 5/9

BLACK TOBIKO / BLACK ROE* 5/9

WASABI TOBIKO / GREEN ROE* 5/9

HOKKI GAI / SURF CLAM* 5/9

TAIRAGAI / SCALLOP* 7/13

EBI / TIGER SHRIMP 6/11

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