



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 artisan 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

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 17

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

GOLDEN CALAMARI

Panko breaded fried calamari served with sweet chili paste 17

SPICY TUNA PIZZA*

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

AHI TUNA TACOS*

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

HAMACHI YUZU*

Thinly sliced 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

FILET YAKITORI

Tender sliced filet yakitori skewered and grilled, served with sweet teriyaki glaze 18

SOUPS

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

YOSE NABE (FOR TWO)

Alaskan king crab, shrimp, salmon, tofu, baby bok choy and enoki mushrooms in a sweet miso broth 35

SIDES

FRIED NOODLES 7

ASIAN VEGETABLES 7

FRIED RICE 7

STEAMED WHITE RICE 5

STEAMED BROWN RICE 6

SWEET POTATO FRIES 8

SHOESTRING FRIES 8

Added To Entrée

SCOTTISH SALMON FILLET 18

PANKO CHICKEN 11

SALADS

CHOICE OF DRESSINGS: Honey Yuzu, Garlic Infused, Wasabi Ranch, Ginger Infused, or Spicy Balsamic Vinegar
ADD: Grilled Shrimp 10 • Chopped Grilled Chicken 8 • Panko Chicken 8 • 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

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

ENTRÉES

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.

SCOTTISH SAKE

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

CHILEAN SEA BASS

Beautifully broiled sea bass with saikyo miso glaze served with Asian vegetables 47

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, wok-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

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. 16

CHICKEN TERIYAKI

Grilled chicken topped with a teriyaki glaze. Served with Asian vegetables 24

GINGER CHICKEN

Wok-fried chicken with ginger roots and onions 22

GENERAL TAO'S CHICKEN

Deep fried and sautéed with chilli peppers 22

SPICY CRISPY CHICKEN

Deep-fried chicken sautéed in Eastern spices, bell peppers and onions 22

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 22

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 48

EMPERORS FILET

8 ounce char-grilled certified Angus filet mignon. Topped with a wasabi-honey glaze or teriyaki glaze. Served over tempura fried shiitake, enoki mushrooms and koroke 48

KARUBI

Beef short ribs in sweet Asian pear marinade. Served with baby bok choy 38

MONGOLIAN BEEF

Sautéed steak with scallions and ginger, lightly breaded then wok-fried 24

HUNAN BEEF

A sweet and spicy dish wok-fried with Asian vegetables 24

*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. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk to foodborne illness. Designed by @Detroit.DesignHouse | February 18, 2025



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) • 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
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

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

SPECIALTY ROLLS MAKIMONO

On certain rolls, Soy Paper (add \$3) • Brown Rice Available (add \$2) • Brown Rice Available (add \$3) • Ask your server. • *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
KYOTO
Marinated crab and cucumber topped with shrimp and avocado 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 16
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 17
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 15
DYNAMITE*
Salmon, crab stick and avocado, tempura fried, topped with a spicy cream sauce and roe, served over fire 16
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 23

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

NIGIRI / SASHIMI

1 Piece with Rice / 2 Pieces Sliced Brown Rice available (add \$1)

Maguro / Ahi Tuna* 6/11	Tamago / Egg 5/9
Toro / Marbled Tuna* MKT	Unagi / River Eel 6/11
Shiro Maguro / Albacore Tuna* . 6/11	Smoked Salmon 7/13
Hamachi / Yellowtail* 6/11	Ikura / Salmon Roe* 7/13
Sake / Atlantic Salmon* 6/11	Masago / Smelt Roe* 5/9
Ama Ebi / Sweet Shrimp* 8/15	Red Tobiko / Red Roe* 5/9
Kani / King Crab 9/17	Yellow Tobiko / Yellow Roe* . . . 5/9
Hawaiian Walu* 9/17	Black Tobiko / Black Roe* 5/9
Tako / Octopus* 5/9	Wasabi Tobiko / Green Roe* . . . 5/9
Ika / Squid* 5/9	Hokki Gai / Surf Clam* 5/9
Uni / Sea Urchin* 9/17	Tairagai / Scallop* 7/13
Madai / Snapper MKT	Ebi / Tiger Shrimp 6/11

*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. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk to foodborne illness. Designed by @Detroit.DesignHouse | Published February 18, 2025