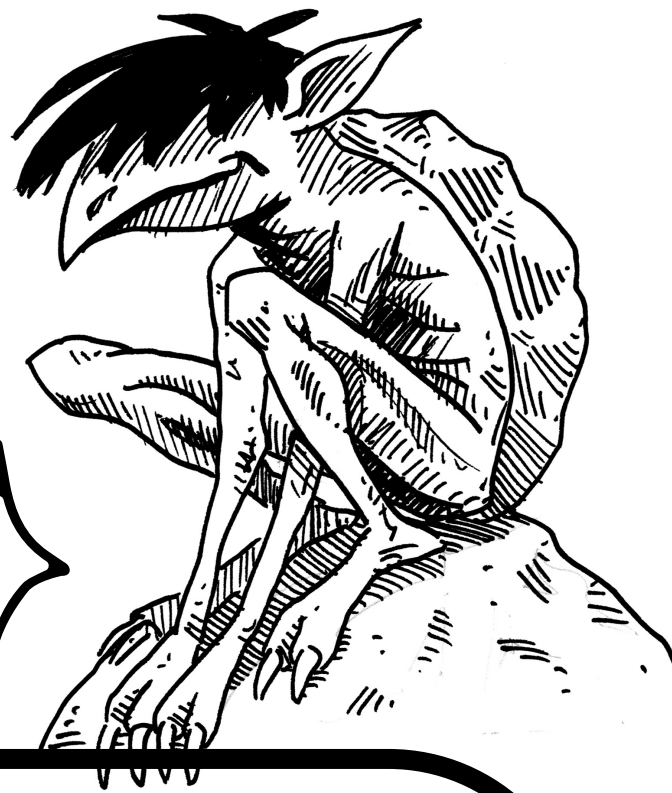


Yokai

strange, powerful spirits



SMALLS

HVR Edamame \$6

boiled soy bean pods w/ Ranch seasoning (v, gf)

Cucumber Salad \$6

refreshing cucumbers w/ carrot ginger dressing (v)

Sweet & Spicy Corn \$7

sweet corn w/ chili, sour cream, cotija, & cilantro (v)

Black Garlic Brussels Sprouts \$8

tossed in a black garlic soy glaze w/ fried garlic (v)

Cheesy Kimchi Tots \$9

tater tots w/ spicy gochujang queso & shredded kimchi

Philly Chicken Fried Rice \$9

chicken fried rice w/ mushroom, pepper, onion, & cheese

Skewers \$7

2 skewers // pick chicken thigh, mushroom, or mix

Pork Spare Ribs \$12

3 sweet & spicy bbq pork ribs glazed with gochujang

Bao \$9

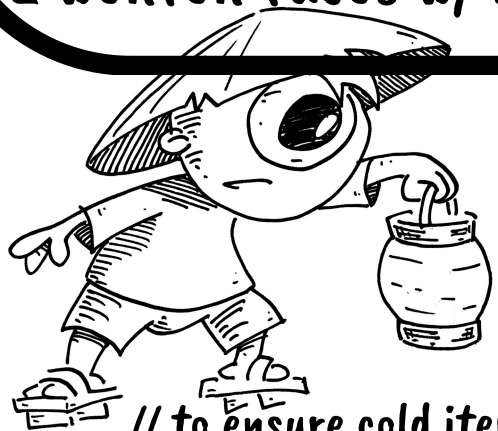
2 buns // pick fried chicken katsu, pork belly, or mix

Chicken Karaage \$10

crispy chicken nuggets served w/ tangy lemon kewpie

Spicy Tuna Tacos \$11

2 wonton tacos w/ sushi-grade tuna* & spicy kewpie



// to ensure cold items remain cold and hot items remain hot,
dishes will be served as they are ready //

*denotes items that may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which according to the health department, may increase your risk of foodborne illness, especially if you have certain underlying medical conditions

BIGS

KFC \$13

4 pieces of crispy Korean double fried chicken
// tossed in Nashville hot or soy garlic sauce \$1.50

Cheesy Tteokbokki Rice Cakes \$12

cheesy, mildly spicy Korean rice cakes similar to gnocchi

Chicken Katsu Sando \$12

fried cutlet, cabbage, & tonkatsu sauce on Texas toast
// cup of ramen broth to dip \$5

Wings & Waffle \$13

3 KFC chicken wings & a waffle w/ miso maple syrup
// wings tossed in Nashville hot or soy garlic sauce \$1.50

Udon \$15

thick, chewy wheat noodles in a light mushroom broth
w/ mushroom & tofu (v, vegan)

Ramen \$16

curly, chewy wheat noodles in a shoyu chicken broth
w/ a soft egg* // pick fried chicken katsu or pork belly

ADDS

Chicken Katsu \$6

Kimchi \$3

Pork Belly \$6

Extra Noodles \$4

Soft Egg* \$2.50

Gochujang Queso \$4

Ramen Broth \$5

Soy Garlic Sauce \$1.50

Udon Broth \$6

Spicy Chili Sauce \$1.50

Tonkatsu Sauce \$1.50

Nashville Hot Sauce \$1.50

Kewpie Mayo \$1

// please let us know if you want your adds
included in the dish itself or served on the side //

SWEETS

Pandan Coconut Doughnuts \$7

3 soft, warm doughnuts w/ pandan glaze & coconut (v)

Sesame Ice Cream (v, gf) \$6

Vanilla Yuzu Sorbet w/ Coconut (v, gf, vegan) \$6

Doughnut Sando \$8

2 doughnuts w/ your choice of ice cream or sorbet (v)

Pocky or Japanese Kit Kats \$2

cream-dipped cookie sticks // ask about flavors (v)

SAKES

Ozeki Taru The Ceremony (300ml) \$11/\$27

cedar, peppery, smooth, smokey

Sawanotsuru Jitsuraku Junmai[^] (300ml) \$8/\$20

earthy, smooth, rich, slightly salty

Tedorigawa Silver Mountain Junmai[^] \$9/\$49

savory, earthy, nutty, rich, dry

Masumi Mirror of Truth Junmai[^] \$11/\$60

mixed berries, dried fruit, round, warming

Hakutsuru Sayuri Nigori Junmai \$8/\$45

cherry blossom, strawberry, white grape, floral, creamy

Dewazakura Oka Cherry Bouquet Ginjo \$14/\$74

floral, dry, light, peach, cherry blossom

Dewazakura Green Ridge Junmai Ginjo \$14/\$74

green apple, floral, flinty, clean, subtle

Sho Chiku Bai Mio Sparkling Sake \$11/\$60

creamy, pear, peach, persimmon, sweet, bubbly

Kamoizumi Shusen 3 Dots Junmai[^] (900ml) \$12/\$74

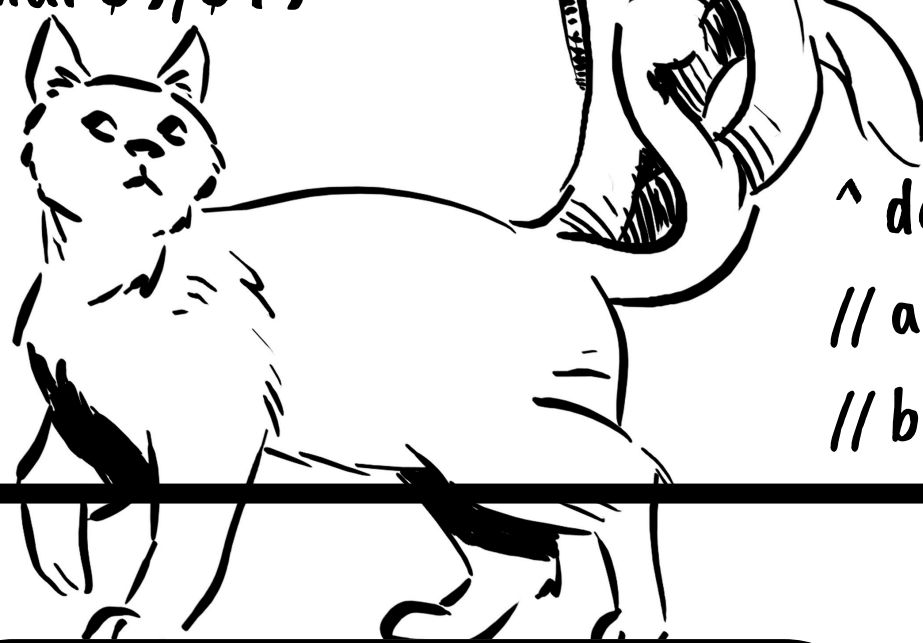
mushroom, umami, rich, woody

Suigei Drunken Whale Tokubetsu Junmai \$9/\$49

fennel, rose, grape, silky

Dassai 45 Nigori \$16/\$84

melon, muscat, bright, juicy, creamy



FLAVORED SAKES & FRUIT WINES

Choya Umeshu Plum Wine (750ml) \$8/\$47

tart, sweet, plum

Choya Sparkling Umeshu Plum Wine \$5/\$26

tart, sweet, plum, bubbly

Kizakura Matcha Nigori (300ml) \$10/\$24

honeydew, pistachio, matcha, creamy

Kukai Mango Nigori (300ml) \$10/\$24

mango, sweet, creamy, peach

Master Gao Plum Apple Wine (375ml) \$8/\$23

apple, plum, citrus, rich

Kiuchi Awashizuku Raspberry Rosé (500ml) \$8/\$30

tart, crisp, sweet, refreshing

Kitaya Kiri Pear Sake (500ml) \$11/\$40

sweet, light, clean, crisp, bubbly

Homare Chocolate Nigori (300ml) \$11/\$27

silky, chocolate, yoo-hoo

Sake & Fruit Wine Flight \$18

three 2oz pours, bartender's choice

[^] denotes available warm upon request

// all prices for 4oz pour/bottle //

// bottles 720ml unless otherwise noted //

CUP, CAN, & BOX SAKES

Lucky Dog Genshu Juice Box \$9

mineral, crisp, honeydew, clean

Yuki no Tenshi Snow Angel Nigori \$10

silky, floral, melon, muscat

WeSake Junmai Ginjo \$11

dry, light, fruity, crisp

Chibi Zumo Little Sumo Junmai Genshu \$13

pear, sweet, dry, nutty

Kikusui Funaguchi Honjozo Nama Genshu Gold \$14

rich, honey, yeast, banana bread

Miyozakura Panda Junmai \$15

smooth, dry, hearty, floral

COCKTAILS

Kodama // Gimlet \$12

gin, sudachi, simple

Biron // Salty Dog \$12

gin, matcha, yuzu, grapefruit, black salt

Shukaku // Bee's Knees \$13

gin, earl grey, ginger, lemon, orange blossom

Kitsune // Martini \$14

vodka, sakura, smoked shoyu, yuzu bitters

Tanuki // Citrus Drop \$13

vodka, coconut rum, lychee, jasmine, yuzu

Rokurokubi // Margarita \$13

tequila, yuzu, orange brandy, lime

(can make spicy on request)

Hajikkaki // Pina Colada \$13

coconut rum, nigori sake, pineapple, lime, white miso

Imori // Mojito \$11

rum, mint, lemon, sudachi, soda

Shojo // Tokyo Mule \$14

toki whisky, sudachi, mint, ginger beer

Oni // Old Fashioned \$13

toki whisky, lapsang souchong, yuzu bitters

Kappa // Original \$13

toki whisky, green tea, orange blossom, sea foam

Kosho // Chocolate Espresso Martini \$12

rye, chocolate nigori, espresso liqueur, whole egg

// we can also make a wide range of classic cocktails, just ask //



Kitsune are powerful, intelligent, fox-like yokai who are wise and cunning. In Japanese legend, they are signs of both good fortune and mischief to come.

The number of tails a kitsune has holds significant meaning and reflects the creature's age, wisdom, and magical prowess. Kitsune gain additional tails as they grow older and accumulate more life experience.

HIGHBALLS

Yuzu Honey Gin \$10

gin, yuzu, honey, soda

Lemon Sour Vodka \$9

vodka, lemon, soda

Melon Lime Vodka \$11

vodka, lime, midori, soda

Ube Orange Vodka \$9

vodka, orange, ube, soda

Salted Lemon Whisky \$11

toki whisky, salted lemon, soda

SHOOTERS

Hoko \$8

gin, peach, sour, bubbly

Kawaguma \$7

vodka, raspberry sake, sour, bubbly

Shirime \$8

lemon vodka, yuzu, orange liqueur

Ringo No Kai \$7

bourbon, apple, plum, cranberry

SLUSHIES

// warm weather only //

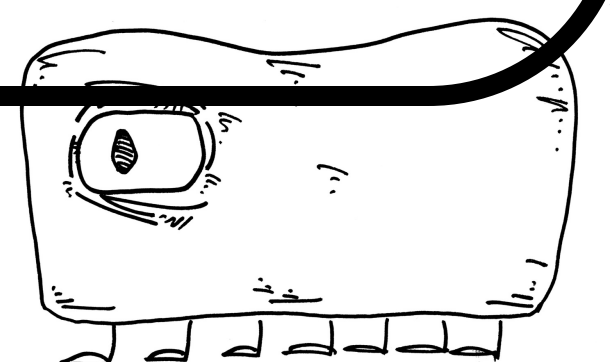
Ask About Flavors

\$8 Non-Alcoholic

\$12 w/ Vodka, Rum, Gin,

Tequila, or Sake

Domokomo // 2 Flavor Mix



WINE

All Wines \$9 Glass / \$34 Bottle

Prosecco (by the glass only)

Pinot Grigio / Sauvignon Blanc

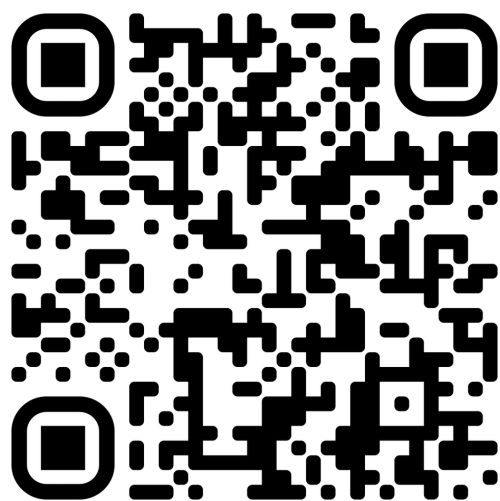
Picpoul / Chardonnay

Rosé

Pinot Noir / Cabernet Sauvignon



FULL SPIRITS LIST



SPIRITLESS

Soda \$3 // Japanese Soda \$5
coke, coke zero, cherry coke, sprite,
ginger ale // ask about Japanese flavors

Bottled Tea \$5

green, jasmine green, peach oolong

Hot Tea \$4

green, jasmine, earl grey, decaf black

Canned Coffee \$5

black, milk, vanilla,
cappuccino

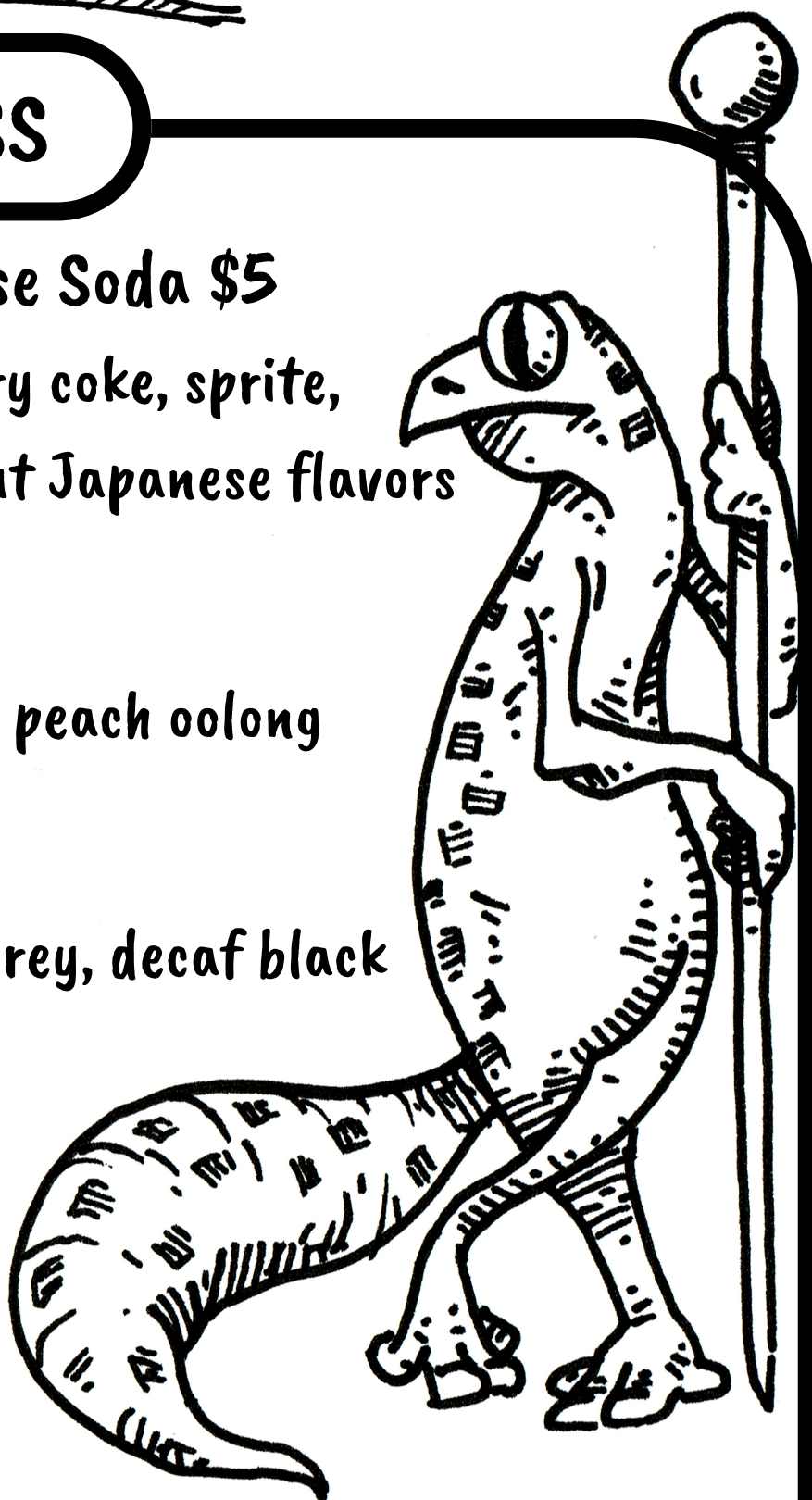
Slushies \$8

ask about flavors

// warm weather only //

Spiritless Cocktails \$8

yuzu or sudachi



DRAFT

House Lager: Moody Tongue Toasted Rice \$10/\$35

Sapporo Premium \$6/\$21

Asahi Super Dry \$10/\$35

PBR \$3/\$11

Foothills Festival Express Juicy IPA \$7/\$25

Elysian Space Dust IPA \$8/\$28

2 Rotating Taps // ask about current selections

// price for pint unless noted / 60oz chilled pitcher //

// join us Tuesdays for \$2 off all draft, \$7 off pitchers //

BOTTLES & CANS

\$2.50 - Miller High Life Pony 7oz

\$4 - Michelob Ultra // Underberg 20ml

\$5 - Modelo // Hamm's 16oz // Corona Extra //
White Claw or Topo Chico Seltzers (ask flavors)

\$6 - Kirin Ichiban // Tsingtao // Bull City Cider //
Ballad Lime Ginger Sour // Pernicious IPA //
Terrapin Hopsecutioner IPA // Asahi 0%

\$7 - Guinness

\$11 - Kirin 25oz // Hitachino Nest White Ale //
Hitachino Nest Japanese Classic Ale

BOILERMAKERS // BEER + SHOT

Sake Bomb : Sapporo + Sake \$7

Tsing Zing : Tsingtao + Lime-Infused Rum \$10

Tokyo Vice : Kirin Ichiban + Toki \$10

Lazy Sunday : Miller Pony + Jim Beam \$6

Service Handshake : PBR + Fernet \$7

THE STORY OF YOKAI

Yokai are strange, powerful spirits from Japanese folklore. Depending on the type, they can be mischievous or dangerous, kind or menacing, and can even bring good fortune to those who encounter them.

Inspired by Japanese izakaya culture, the restaurant + bar Yokai is a meeting place for friends to catch up and have a few laughs in a casual setting over affordable drinks and food. Literally translating to "a place to relax and drink," izakaya are a melting pot of flavors, cultures, and tastes where everyone is welcome, and it's usually where you'll find friends enjoying each other's company after work and on the weekends.

Kanpai!

WEEKLY DINE-IN SPECIALS

- DAILY - \$3/\$5 Mystery Can Grabs
- TUE - \$2 off Tuna Tacos & Draft Beers, \$7 off Pitchers
- WED - \$2 off Bao & Highballs
- THR - \$3 off KFC & Tot Combo, 20% off Sake Bottles, \$2 off Can, Cup, & Box Sake
- FRI - \$1 off Shooters, \$5 Sake Bombs
- SAT - \$1 off all Glasses of Sake & Wine
- SUN - \$2 off Boilermakers & Slushies, \$1 off Can/Bottle Beer & Seltzers

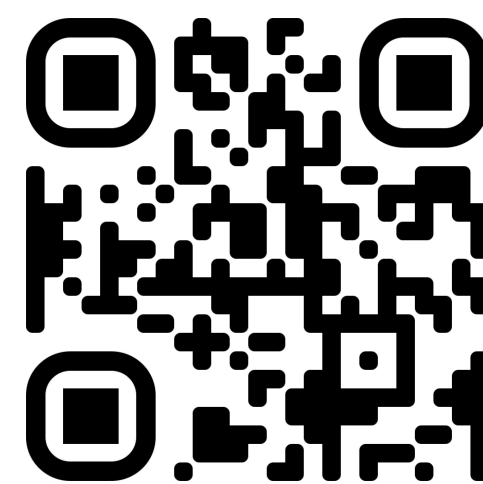
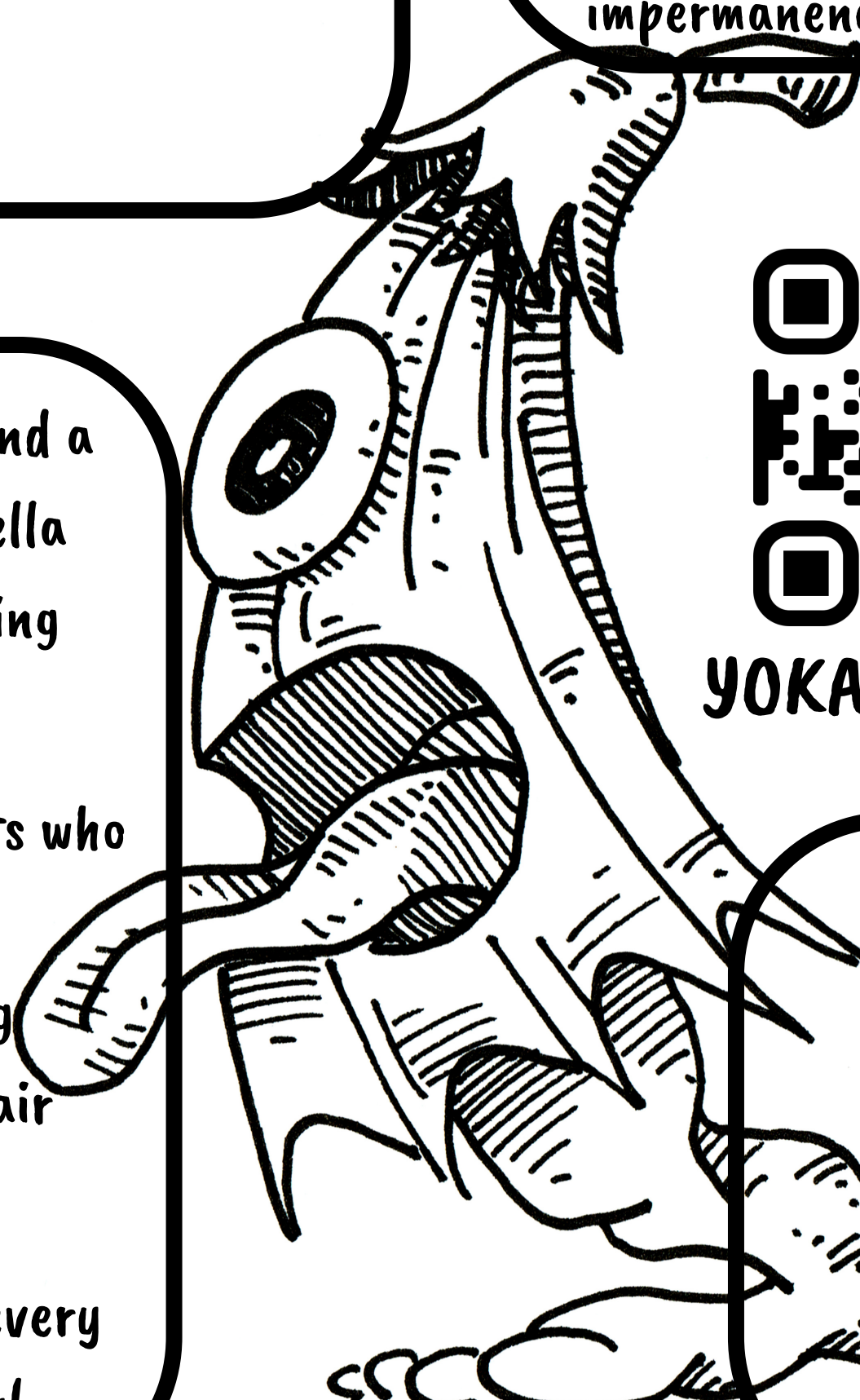
LET'S LEARN SOME JAPANESE

- Kanpai - "drink your cup dry," aka "cheers!"
- Oishii - delicious, tasty
- Nakama - a beloved friend considered family
- Kuchisabishii - to eat because your mouth is lonely
- Gochisousamadeshita - loosely translates to "thank you for a wonderful meal," used to thank chefs
- Irusu - to pretend to not be at home when a visitor knocks on your door or rings the bell
- Wabi-sabi - finding beauty and meaning in flaws, impermanence, and imperfection

Sporting one eye, a long tongue, and a single leg, Kasa-obake are umbrella yokai who spring to life after being neglected for a long time.

They are playful, mischievous spirits who enjoy hopping around and sometimes taking unsuspecting humans on a brief ride into the air on windy, stormy days.

Remember to open your umbrella every so often so it doesn't get lonely!



YOKAIGSO.COM

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K.I.T.

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