

Yokai

strange, powerful spirits



Sundays are a little different
at Yokai, with a full bar &
streamlined food menu perfect
to munch on while you enjoy
a few drinks & laughs
with friends.

Please don't hesitate to let us
know if you need anything.

Kanpai!



Chicken Wings 6 pcs \$12 // 12 pcs \$22
crispy fried party wings, plain or free choice of sauce
// add kimchi \$3, add tots \$5

Edamame \$6
boiled soy bean pods w/ ranch seasoning (v[^], gf)

Pork Gyoza \$9
4 pork & cabbage dumplings w/ sweet chili sauce

Duros \$4 // Loaded \$7
wheat crisps w/ house seasoning (vegan) or chili queso (v)

Tater Tots \$5
little golden pillows of crunchy potatoey goodness (v)

Cheesy Kimchi Tots \$9
tater tots w/ spicy gochujang queso & shredded kimchi

Fried Chicken \$14
4 pieces of super crispy Korean double fried chicken, plain
or free choice of sauce // add kimchi \$3, add tots \$5

Tiger Ramen \$16
wheat noodles in a rich, slightly spicy coconut milk broth
w/ veggies, a soft soy egg*, & marinated tofu (v)

Shoyu Ramen \$17
wheat noodles in a light shoyu chicken broth w/ veggies &
a soft soy egg*, pick chicken katsu or pork belly
// add spicy chili \$1.50, extra egg* \$2.50

Chicken Katsu \$6
Pork Belly \$6
Marinated Tofu \$5
Soy Egg* \$2.50
Shoyu/Tiger Broth \$6
Gochujang Queso \$4
Kewpie Mayo \$1
Ranch \$1.50

Kimchi \$3
Ramen Noodles \$5
Spicy Chili Sauce \$1.50
Sweet Chili Sauce \$1.50
Soy Garlic Sauce \$1.50
Nashville Hot Sauce \$1.50

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

SWEETS

Pandan or Caramel Doughnuts \$7
3 soft, warm doughnuts w/ pandan glaze
& shredded coconut or miso caramel glaze (v)

Sesame Ice Cream \$6
rich, nutty, & creamy (v, gf)

Vanilla Yuzu Sorbet w/ Coconut \$6
bright & citrusy w/ shredded coconut (vegan, gf)

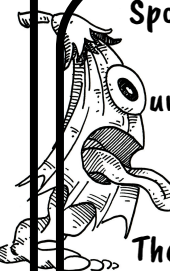
Doughnut Ice Cream Sando \$8
2 doughnuts w/ choice of ice cream or sorbet (v)

Pocky or Mini Japanese Kit Kats \$2
cream-dipped, crunchy Japanese cookie sticks
// ask about flavors (v)

Sporting one eye, a long tongue, and
a single leg, Kasa-Obake are
umbrella yokai that 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 ride
into the air on windy, stormy days.

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



ADDS

[^] can be made vegan

// 20% gratuity added to parties of 8 or more //

// 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

NON-ALCOHOLIC BEVS

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

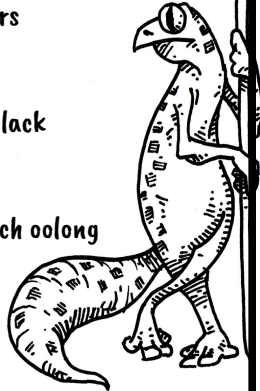
Hot Tea \$4
green, jasmine, earl grey, decaf black

Asian Bottled Tea \$5
green, jasmine green, oolong, peach oolong

Asian Canned Coffee \$5
black, milk, vanilla, cappuccino

Slushies \$8
ask about flavors // warm weather only //

San Pellegrino Sparkling Water 750ml \$6



SPIRITLESS COCKTAILS

NA Gin & Pom \$8
clearco gin, pomegranate, lime, orange blossom foam*

NA Cucumber Lime Martini \$8
clearco vodka, cucumber, lime, pepper, simple

NA Pineapple Margarita \$8
clearco tequila, pineapple, oj, agave, lime, tajin

NA Lychee Nojito \$8
clearco rum, lychee, lime, mint, soda

// add spirits or 3mg THC \$5 //

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!

K.I.T.

wifi: strange powerful spirits

pw: eatdrinkyokai

yokaigso.com | @yokaigso

743.223.1927

501 N Greene St

Greensboro, NC 27401

yokai doodles by @stevearts

WEEKLY DINE-IN SPECIALS

TUE - \$1 Wings, \$1 PBRs, \$2 off Draft Beers, \$7 off Pitchers

WED - \$2 off Bao, \$2 off Highballs, \$1.50 High Life Ponies,
\$6 High Life 40oz Champagne Service

THR - \$2 off KFC, \$2 off Doughnuts, 1/2 Price Sake Flights,
20% off Bottles of Sake

FRI, SAT - \$5 Sake Bombs, \$10 Cocktail Specials

SUN - \$5 Sake Bombs, \$10 Cocktail Specials,

\$1 off Cans/Bottles of Beer & Seltzer

DAILY - \$3/\$5 Mystery Can Grabs



YOKAIGSO.COM

LOOKING FOR
GIFT CARDS, TAKEOUT,
DELIVERY, OR SOME SWEET
YOKAI MERCH?!

LET'S LEARN SOME JAPANESE

- Gochisousamadeshita - loosely translates to "thank you for a wonderful meal," used to thank chefs
- Kanpai - "drink your cup dry," aka "cheers!"
- Kuchisabishii - to eat because your mouth is lonely
- Kuidaore - to eat until you're bankrupt
- Ikigai - the things that make life worth living
- Itadakimasu - "I humbly receive," said before meals
- Irusu - to pretend to not be at home when a visitor knocks on your door or rings the bell
- Nakama - a beloved friend considered family
- Oishii - delicious, tasty
- Tsundoku - piling up books you haven't read
- Wabi-sabi - finding beauty and meaning in flaws, impermanence, and imperfection

COCKTAILS

Tanuki // Citrus Drop \$13

vodka, coconut rum, lychee, jasmine, yuzu

Bakeneko // Yokai Original \$13

vodka, nigori, peach, orange blossom, mint

Kitsune // Southside \$13

gin, sudachi, thai basil, chili drops

Tengu // Negroni \$14

gin, plum & tart cherry sake, campari, yuzu bitters

Shukaku // Bee's Knees \$13

gin, earl grey, ginger, lemon, orange blossom

Biron // Salty Dog \$13

gin, matcha, yuzu, grapefruit, black salt

Rokurokubi // Margarita \$13

tequila, yuzu, orange brandy, orange blossom, lime

(can be made spicy upon request)

Bozu // Yokai Original \$14

tequila, green chartreuse, hibiscus, sudachi, ginger

Minobi // Spicy Mezcal Paloma \$14

mezcal, grapefruit, pineapple, chai rooibos, cinnamon

Kasa-Obake // Painkiller \$13

rums, coconut, sudachi, pineapple, pandan

Oni // Old Fashioned \$14

toki whisky, lapsang souchong, yuzu bitters

Kappa // Yokai Original \$14

toki whisky, green tea, orange blossom, sea foam*

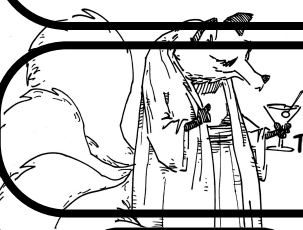
Shirime // Whiskey Smash \$13

rye, yuzu, thai basil, passion fruit, honey

Eneura // Smoked Manhattan \$14

rye, japanese sweet bermutto, sakura bitters, smoke

// \$10 cocktail specials Fridays, Saturdays, and Sundays //
// we can also make a wide range of classic cocktails, just ask //



Kitsune are powerful, clever, 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 reflects the creature's age, wisdom, and magical prowess.

Kitsune gain additional tails as they grow older and accumulate more life experience.

HIGHBALLS

Lemon Sour Vodka \$9

vodka, lemon, soda

Ube Orange Vodka \$9

vodka, orange, ube, soda

Yuzu Honey Gin \$10

gin, yuzu, honey, soda

Citrus Ginger Tequila \$9

tequila, sudachi, ginger, soda

Salted Lemon Whisky \$10

toki whisky, salted lemon, soda

SLUSHIES

Ask About Flavors

\$8 Non-Alcoholic

\$13 w/ Vodka, Rum, Gin,
Tequila, Whiskey, Sake, or
3mg of THC

Domokomo // 2 Flavor Mix

// warm weather only //

JAPANESE WHISKY

Japanese Whisky Flight \$14

three 1/2oz pours, bartender's choice

Kokyu (High-End)

Japanese Whisky Flight \$24

three 1/2oz pours, bartender's choice

We love introducing people to Japanese whisky (yes, there's no "e" in Japanese "whisky"). We carry a rotating selection proudly displayed behind the bar. Our bartenders are also happy to make a recommendation or answer any questions.

DRAFT

Moody Tongue Toasted Rice Lager \$11/\$39

Sapporo Premium \$6/\$21

Sapporo Sake Bomb \$7 // Sapporo Sake Shandy \$8

Kirin Ichiban \$7/\$25

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 / 60oz chilled pitcher unless noted //

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

BOTTLES & CANS

ASIAN BEERS

Asahi // Singha // Tsingtao \$5

Asahi Super Dry 0% \$6

Taiwan Beer // Hanoi Beer \$7

Hitachino Nest White // Japas Yuzu Nama Biiru 16oz //

Sapporo Premium Black 22oz \$9

DOMESTIC & OTHER BEERS

Miller High Life Pony 7oz \$2.50

Michelob Ultra // Hamm's 16oz \$4

Corona Extra \$5

XX Lime & Salt 0% // Partake Peach Gose 0% \$6

Miller High Life 40oz Champagne Service \$8

SELTZERS, THC, & BITTERS

High Noon Seltzers // Suntory-196 Seltzers \$8

Bodega THC Soda \$10

Underberg 20ml \$4

☆ \$3/\$5
☆ mystery can
☆ grabs

☆ Kitchen Kanpai! \$20
☆ buy the chefs
☆ a round



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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^ \$12/\$66

savory, earthy, nutty, rich, dry

Masumi Mirror of Truth Junmai^ \$13/\$72

mixed berries, dried fruit, round, warming

Murai Family Sugidama Junmai Gingo \$10/\$54

pineapple, pear, tropical fruit, dry

Kiku-Masamune Shiboritate Kojo Junmai \$8/\$45

green apple, banana, rich, dry

SakeMoto Junmai \$7/\$38

melon, asian pear, pineapple, floral

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

creamy, pear, peach, persimmon, sweet, bubbly

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

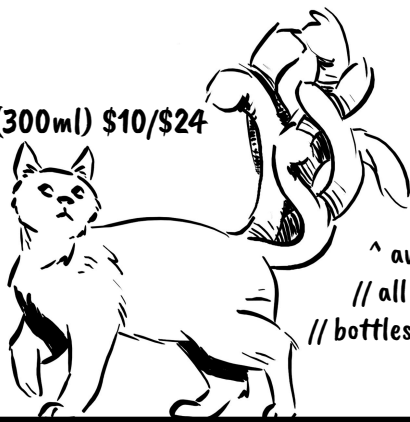
mushroom, umami, rich, woody

Tozai Snow Maiden Nigori \$8/\$45

banana, melon, creamy, dry, rich

Kitkusui Perfect Snow Nigori Genshu (300ml) \$10/\$24

melon, muscat, bright, juicy, creamy



^ available warm upon request
// all prices for 4oz pour/bottle //
// bottles 720ml unless otherwise noted //

FLAVORED SAKES & FRUIT WINES

Tozi Blossom of Peace Plum Wine \$8/\$45

tart, floral, almond, apricot

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

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

sweet, light, clean, crisp, bubbly

Homare Yuzu Junmai (300ml) \$11/\$27

tart, smooth, bright citrus, slightly sweet



Sake, Fruit Wine, or Mixed Flight \$16

three 2oz pours, bartender's choice



\$8 flights & 20% off bottles

on sake Thursdays



CUP, CAN, & BOX SAKES + SOJU

Choya Sparkling Umeshu Plum Wine \$10

tart, sweet, plum, bubbly

Lucky Dog Genshu Juice Box \$11

mineral, crisp, honeydew, clean

Kunizakari White Velvet Nigori \$11

smooth, fruity, full-bodied, lightly sweet

Bushido Way of the Warrior Ginjo Genshu \$13

tart raspberry, pear, watermelon rind, spicy finish

Ganbei San No Onigorosohi \$13

rich, honey, yeast, banana bread

Chibi Zumo Little Sumo Junmai Genshu \$15

pear, sweet, dry, nutty

Soju \$15

distilled Korean spirit // ask about flavors



FULL SPIRITS LIST

WINE

// all wines \$9 glass/\$34 bottle //

Prosecco (glass only)

Pinot Grigio // Sauvignon Blanc // Picpoul

Riesling // Chardonnay

Rosé

Pinot Noir // Cabernet Sauvignon