

### *Umé Favorites*

Tako del Mar	Seasoned baby octopus on a bed of shredded daikon and wakame	7.50
Iron Tofu Steak	Crispy silk tofu braised with eggs and butter sauce on hot iron platter	13.95
Iron Grilled Squid	Grilled squid tossed in garlic butter sauce on hot iron platter	13.95
Margarita Poppers	Golden deep fried prawns with daikon in wasabi mayo sauce	11.95
Dragon Eggs	Quail egg inserted in crisp panko prawn with sweet chili sauce	12.50
Smoked Salmon Pasta	Spaghetti tossed in garlic, onions, butter, and white wine reduction	14.50
Black and Blue	Seared ahi tuna drizzled with ponzu, wasabi mayo and unagi sauce	16.95
Oyster Shooter	Fresh oyster in chilled sake with quail egg, tobiko and ponzu	7.95
Spicy Tuna Sliders	Spicy tuna in tempura eggplants with wakame, daikon, avocado and peaches	14.95
Grilled Lamb Chop	Broiled lamb chop lollipops drizzled with Umé vinaigrette	A.Q.

### *Soup, Salad and Sides*

Miso Soup	Silk tofu, seaweed, mushroom and scallion in red and white miso broth	2.95
Asari Miso Soup	Manila clams, enoki mushroom and tofu simmered in miso broth	5.95
Wakame Salad	Seaweed salad marinated in sesame oil and Japanese 7-spice	5.50
Edamame	Boiled soybeans sprinkled lightly with salt	5.50
Garlic Edamame	Soybeans tossed in garlic and soy sauce	6.75
Ohitashi	Boiled spinach seasoned with garlic, onions, sesame oil and 7-spice	5.75
Sunomono	English cucumber, imitation crab and seaweed in sweet vinaigrette	5.75
Garden Salad	Organic greens tossed in Umé's house soy vinaigrette (add avocado \$1.50)	6.95
Papa's Salad	Organic greens, wakame, cucumbers, avocado tossed in Umé vinaigrette Add crispy panko chicken \$4 • grilled shrimp or tuna poki \$5	12.50
Poki Salad	Ahi tuna and tobiko drizzled with ponzu, sesame oil and Japanese 7-spice	15.50
Steamed rice		2.75
Brown rice		3.00

### *Small Plates*

Vegetarian Egg Rolls	Deep fried mini eggrolls with shitake mushroom and mixed vegetables	5.75
Yasai Croquettes	Deep fried vegetable mashed potatoes with spicy mayo sauce	6.75
Crab Cheese Puffs	Deep fried cheese and crab fillings in won ton wrapping	8.95
Gyoza	Pan fried Japanese pork or vegetarian pot stickers	8.95
Agedashi Tofu	Deep fried tofu with bonito shaving, ginger, grated daikon, scallion in dashi	8.95
Ebi Dumplings	Steamed prawn dumplings in delicate rice pouches	12.50
Softshell Crab	Deep fried softshell crab served with soy dashi	9.95
Fried Oysters	Deep fried panko oysters served with Japanese spicy mayo	9.50
Fried Calamari	Deep fried panko calamari rings served with Japanese spicy mayo	9.50
Vegetable Tempura	Deep fried assorted vegetables with tempura sauce	8.95
Prawn Tempura	Deep fried shrimp in light and crisp tempura flour	9.95
Combination Tempura	Deep fried shrimp, assorted vegetables in light and crisp tempura flour	10.95
Yakitori	Grilled chicken and vegetables on skewer	8.75
Hamachi Kama	Grilled tender yellowtail collar served with ponzu sauce	15.50

*We sell our home-made soy vinaigrette salad dressing. Please ask our servers!*

Food description may not include all ingredients, please inform us of any food allergies you may have.

Service charge of 18% will be added for parties of 6 or more.

## *Dinner Plates*

Served with miso soup, house salad and rice (sub brown rice for \$1.50)

Noodle dishes are served with house salad

Tonkatsu	Fried pork cutlets with tangy citrus sauce	16.50
Grilled Chicken Teriyaki	Grilled chicken glazed with teriyaki sauce	16.50
Chicken Katsu	Fried chicken breast with tangy citrus sauce	16.50
Lemon Chicken	Fried chicken breast with lemon sauce	16.50
Combination Tempura	Deep fried shrimp and assorted vegetables in light tempura flour	16.95
Tempura Udon	Assorted tempura with udon noodles in soy dashi broth	17.25
Ten Zaro	Assorted tempura with cold soba (buck wheat) noodles	17.25
Nabeyaki	Iron pot udon soup w/chicken, vegetables, shrimp tempura & poached egg	18.95
Prawns with Mayo	Lightly battered fried prawns dressed in Japanese honey mayo	18.95
Prawns with Garlic Butter	Lightly battered fried prawns tossed in garlic and butter sauce	18.95
Grilled Steak Teriyaki	Grilled steak glazed with teriyaki sauce	18.95
Grilled Salmon Teriyaki	Grilled salmon fillet glazed with teriyaki sauce	19.50
Robata Prawns	Grilled prawns and vegetables on skewer	19.50
Saba Shioyaki	Grilled mackerel served with ponzu sauce	19.50
Miso Glazed Escolar	Pan fried escolar in miso marinate served on steamed vegetables	19.50
Unaju	Broiled freshwater eel served on a bed of rice	22.50

### *Umé Dinner Combinations 21.95*

Served with miso soup, house salad, rice

Choose 1 item from each column:

#### **A Column**

Tempura Combo  
California Roll  
Spicy Tuna Roll  
Nigiri Sushi (add \$5)  
Sashimi (add \$5)

#### **B Column**

Grilled Chicken Teriyaki  
Grilled Salmon Teriyaki  
Grilled steak Teriyaki

### *Umé Sushi Bar Combination 27.95*

Served with miso soup and edamame

Choose one sushi combo from below:

House Combo (5 nigiri sushi, 3 seared tuna, California)

Special Combo (3 nigiri sushi, 5 sashimi, spicy tuna roll)

Deluxe Combo (7 nigiri sushi, shrimp tempura roll)

Chef's Jewelry Box ("chirashi") (add \$4)

(Chef's selection of daily fresh sashimi & pickled vegetables over a bed of sushi rice)

## *Kid's Bento Boxes*

(For our little guests under ages of 8)

#### **Bento A 10.95**

Miso soup & salad  
Crab cheese puff  
Grilled chicken teriyaki  
Choice of ice cream flavor  
(add \$1 for mochi substitute)

#### **Bento B 11.50**

Miso soup & salad  
Croquette  
Lemon chicken OR  
Grilled steak teriyaki  
Mochi ice cream

Salad and ice cream are not available for take-outs

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## *Sushi Rolls* 巻き

*Rolls may contain spicy mayo, wasabi mayo, unagi sauce, or ponzu sauce*

7.50	Alaskan California New York Spicy Salmon	Fresh salmon and avocado Snow crab and avocado Cooked shrimp and avocado Fresh salmon with Japanese 7-spice and cucumber
7.95	Hawaiian Salmon Skin* Spicy Hamachi Spicy Tuna	Ahi tuna and avocado Grilled salmon skin, cucumber and tobiko Spicy yellowtail and scallion Spicy ahi tuna, cucumber and daikon sprouts
8.50	Lo-Carb California Negihama Philadelphia Rock & Roll Shrimp Tempura	Snow crab and avocado wrapped in cucumber Fresh yellowtail with scallion wrapped rice-in Smoked salmon, cream cheese and avocado Grilled freshwater eel and avocado Fried shrimp and avocado
9.25	Pink Panther Green Bamboo Saigon	Ahi tuna and avocado in soybean wrap Spicy salmon and asparagus in soybean wrap Spicy salmon, daikon, organic greens and cucumber in rice paper
13.50	Dynamite Rainforest Tokyo Tower Tuna Crunch Umé Blossom	Spicy scallop with tobiko and kaiware Spicy tuna and cucumber topped with Japanese seaweed salad Shrimp tempura, asparagus and tobiko Ahi tuna in sesame soy wrap sprinkled with light tempura crumbs Snow crab and organic greens in soy bean wrap, topped with ikura
14.95	49er Carburetor Caterpillar Rainbow	Salmon, avocado, tobiko with thin lemon slices Shrimp tempura, snow crab, peaches and avocado Grilled freshwater eel, avocado, cucumber and tobiko Snow crab and avocado, topped with assorted fish
15.95	Dragon Leopard Lion King (baked)* Spider	Shrimp tempura, grilled freshwater eel, avocado, gobo and tobiko Seared ahi tuna, tempura in seaweed and topped with unagi Snow crab and avocado topped with sake and spicy seafood sauce Soft shell crab, avocado, tobiko and daikon sprouts
16.75	Geisha Lady in Red Old Redwood Summer Cooler* Tiger Tail	Spicy salmon and cucumber, topped with ahi tuna, hamachi and tobiko Shrimp tempura, topped with snow crab, ahi tuna, peaches and avocado Shrimp tempura, snow crab, topped with assorted fish, peach and avocado Spicy cooked prawns, shiso leaves, red snapper and lemon slices Spicy tuna, topped with fresh salmon, peaches and avocado
18.50	Fire Dragon (fried) * Snow White (seared)* Regal Roll	Deep-fried with shrimp and cream cheese, topped with unagi and avocado Spicy yellowtail, topped with scallops and spicy seafood sauce Tempura izumidai topped with spicy crab, seared ahi tuna and avocado
19.50	Dark side of the Moon*	Snow crab and soft shell crab, topped with grilled eel and smoked salmon

\* Please allow more time for these rolls during high volume dinner services

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## *Sashimi* 刺身

Shiromaguro	Albacore	4 pcs -----9.50	7 pcs -----16.25
Sake	Salmon	4 pcs -----9.95	7 pcs -----17.50
Escolar	Escolar	4 pcs -----9.95	7 pcs -----17.50
Hamachi	Yellowtail	4 pcs -----9.95	7 pcs -----17.50
Maguro	Ahi Tuna	4 pcs -----9.95	7 pcs -----17.50
Hirame	Halibut	4 pcs -----9.95	7 pcs -----17.50
Sashimi combination	Chef's selection	9 pcs -----21.95	12 pcs -----28.95

## *Nigiri Sushi* 握りずし

5.25	Kani Salad	Snow crab and tobiko	7.25	Hamachi toro	Yellowtail belly
	Ebi	Cooked prawn		Hirame	Halibut
	Ika	Squid		Ikura	Salmon roe
5.75	Saba	Mackerel	7.75	Kurodai	Black snapper
	Shiromaguro	White tuna		Hotate gai	Scallop
	Tako	Cooked octopus		Spicy Hotate	Scallop salad
	Tobiko	Flying fish roe		Tai	Red snapper
				Unagi	Grilled fresh water eel
6.50	Escolar	Escolar			
	Hamachi	Yellowtail	8.95	Ama ebi	Sweet jumbo prawn
	Maguro	Ahi tuna			
	Sake	Fresh salmon		Seasonal AQ:	
	Smoked sake	Smoked salmon		Aji	Horse mackerel
				Akami	Blue fin maguro
				O'toro	Blue fin tuna belly
				Uni	Sea urchin

## *Temaki (Handrolls)* 手巻

6.50	Shrimp tempura Handroll	6.95	Unakyu Handroll (grilled eel)
	California Handroll (snow crab)		Ikura Handroll (salmon roe)
	Spicy tuna Handroll		Salmon skin Handroll *
		7.95	Spicy scallop Handroll
			Negihama Handroll (yellowtail & scallion)

\* Please allow more time

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## *Yasai (Vegetarian) Selections*

### *Nigiri Sushi* 握りずし

4.25	Inari Nasu Yaki Zukki-ni yaki	Sushi rice stuffed in sweet tofu pouch Grilled eggplant Grilled zucchini
4.95	Enoki Mushrooms Kanpyo Tamago Wakame Wakame Inari	Grilled golden needle mushroom Japanese squash Homemade sweet omelette Japanese seaweed marinated in sesame oil and Japanese 7-spice Japanese seaweed and sushi rice in sweet tofu pouch

### *Sushi Rolls* 巻き

5.25	Kappa Maki Oshinko	Cucumber and sesame seed wrapped rice-inside Japanese pickled radish
6.50	Avocado Asparagus Avocado Kyuri Inari Kyuri Kanpyo Kyuri Spinach Umekyu	Avocado and sesame Steamed asparagus and sesame Avocado and cucumber Sweet tofu skin and cucumber Japanese squash and cucumber Steamed spinach seasoned with garlic and sesame oil Cucumber, pickled plum and shiso leaf wrapped rice-in
6.95	Natto Shiitake	Fermented soy beans, wasabi and scallions mixed in ponzu sauce Braised shiitake mushroom
8.75	Vegetable Tempura Futomaki	Sweet yam and zucchini tempura Japanese pickled vegetables, sweet omelette and cucumber
12.50	Bamboo Stick No Rain Forest	Yam tempura and gobo, topped with avocado Cucumber, Japanese squash and gobo (burdock root), topped with wakame

### *Yasai (Vegetarian) Dinners*

Served with house salad and rice

Vegetarian Sushi Plate	Chef's choice of vegetable nigiri sushi and vegetable sushi roll	16.50
Grilled Tofu Steak	Crispy silk tofu braised with eggs and butter sauce on hot iron platter (Vegetarian guests, please request to leave out bonito fish shavings)	15.50
Vegetable Tempura	Assorted vegetable fried in lightly coated tempura flour	15.50

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