

Starters

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| Edamame Steamed salted soy beans | 6.50 |
| Garlic Edamame Soy beans sauteed in fresh garlic | 8.50 |
| Wakame Seaweed salad in sesame oil dressing and spice | 6.50 |
| Sunomono Cucumber salad topped with crab and seaweed | 6.50 |
| Yasai Croquette Deep fried vegetarian mashed potato served with spicy mayo sauce | 8.95 |
| Vegetable Eggrolls Deep fried crisp eggrolls with mixed vegetables | 8.95 |
| Shumai Poppers Crispy pork and shrimp dumplings in spicy mayo | 9.75 |
| Crab Cheese Puff Deep fried cheese puff with crab fillings | 10.50 |
| Agedashi Tofu Lightly fried silk tofu served in tempura sauce with ginger and grated daikon | 10.50 |
| Gyoza (vegetarian available) Pan-fried pork or vegetarian dumplings | 10.50 |
| Calamari Tempura Crispy calamari rings served with spicy mayo sauce | 11.95 |
| Oyster Tempura Deep fried oysters served with spicy mayo sauce | 11.95 |
| Ebi Dumplings Steamed shrimp wrapped in rice pastry pouches | 16.50 |
| Vegetable Tempura Assorted vegetable tempura | 11.00 |
| Combination Tempura Shrimp and assorted vegetable tempura | 14.50 |
| Margarita Poppers Crispy fried prawns served with wasabi cream sauce | 12.95 |
| Black & Blue Seared ahi tuna drizzled with sesame oil and wasabi cream dressing | 19.00 |

Lunch Plates/Rice Bowls *Served with Miso Soup, House Salad & Rice*

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| Oyako Donburi Chicken braised in house-made dashi with onions and egg (Classic Japanese comfort food) | 15.50 |
| Chicken Teriyaki Grilled chicken glazed with teriyaki sauce | 15.50 |
| Yakitori Grilled chicken and vegetable skewers | 15.50 |
| Tonkatsu Fried pork cutlet with tangy katsu sauce | 15.50 |
| Chicken Katsu Fried chicken breast meat with Umé special katsu sauce | 15.50 |
| Lemon Chicken Fried chicken breast meat with lemon sauce | 15.50 |
| Tempura Combo Shrimp and assorted vegetable tempura | 16.00 |
| New York Steak Teriyaki Broiled steak glazed with teriyaki sauce | 17.50 |
| Salmon Teriyaki Grilled salmon glazed with teriyaki sauce | 17.50 |
| Salmon Kama Grilled salmon cheeks with ponzu sauce | 17.50 |
| Prawns in Japanese Mayo Lightly battered fried prawns dressed in Japanese honey mayo | 17.50 |
| Prawns in Garlic Butter Lightly battered fried prawns tossed in garlic & butter sauce | 17.50 |
| Sushi & Sashimi Assorted sushi, sashimi and maki (chef selection) | 23.00 |
| Unagi Don Broiled freshwater eel w/unagi sauce over rice | 19.00 |
| Tuna Poke Bowl Served over organic spring mix and pickled vegetables | 18.00 |
| Rainbow Poke Bowl Tuna & salmon poke, crab salad, avocado and pickled vegetables | 19.50 |

Noodle Soups

Served with house salad

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| Tempura Udon Assorted tempura with udon noodle soup in Umé's dashi broth | 18.50 |
| Nabeyaki Udon Udon soup with chicken, vegetables, shrimp tempura & poached egg (Sub steak \$3) | 20.00 |
| Chicken Shoyu Ramen Ramen in kombu shoyu dashi, grilled chicken, egg and vegetables | 18.50 |
| Tonkotsu Ramen Ramen in pork bone broth, braised pork, egg and vegetables | 18.50 |
| Miso Ramen Ramen in miso broth, braised pork, egg and vegetables | 18.50 |

Combination Lunch

Served with Miso Soup, House Salad & Rice

Choose one entrée from each column or 2 items from B: \$17.95

A

Grilled Chicken Teriyaki
Grilled Salmon Teriyaki (add \$1)
Grilled Steak Teriyaki (add \$1)
Nigiri Sushi (add \$3.5)
Sashimi (add \$3.5)

B

Combination Tempura
California Roll (add \$1)
Gyoza

Our vegetarian menu offers a great variety of new vegetarian selections. Please ask us about it!
House-made Umé Salad Dressing \$10/bottle

Service charge of 20% is added for parties of 6 or more (including split bills)
Split bill, max 3 per table

Sushi Rolls

(Add \$5 for miso soup and house salad)

Rolls may contain spicy mayo, wasabi mayo, unagi sauce, and/or ponzu sauce

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| 8.95 | Alaskan (GF) California New York | Fresh salmon and avocado Crab salad and avocado Cooked shrimp and avocado |
| 9.50 | Spicy Salmon (GF) Hawaiian (GF) Salmon Skin* Spicy Hamachi (GF) Spicy Tuna (GF) Negihama (GF) | Fresh salmon with Japanese 7-spice and cucumber Ahi tuna and avocado Grilled salmon skin, cucumber and tobiko Spicy yellowtail and scallion Spicy ahi tuna, cucumber and daikon sprouts Fresh yellowtail with scallion wrapped rice-in |
| 10.00 | Pink Panther (GF) Philadelphia Rock & Roll Shrimp Tempura | Ahi tuna and avocado in soybean wrap Smoked salmon, cream cheese and avocado Grilled freshwater eel and avocado Fried shrimp and avocado |
| 11.50 | Green Bamboo (GF) Lo-Carb California Saigon (GF) | Spicy salmon and asparagus in soybean wrap Crab salad and avocado wrapped in cucumber Spicy salmon, daikon, organic greens and cucumber in rice paper |
| 14.95 | Rainforest Tuna Crunch Umé Blossom | Spicy tuna and cucumber topped with Japanese seaweed salad Ahi tuna in sesame soy wrap sprinkled with light tempura crumbs Crab salad and organic greens in soy bean wrap, topped with ikura |
| 15.95 | Dynamite (GF) Tokyo Tower | Spicy scallop with tobiko and daikon sprouts Shrimp tempura, asparagus and tobiko |
| 16.50 | 49er Carburetor Caterpillar Rainbow | Salmon, avocado, tobiko with thin lemon slices Shrimp tempura, crab salad, peaches and avocado Grilled freshwater eel, avocado, cucumber and tobiko Crab salad and avocado, topped with assorted fish |
| 17.50 | 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 Crab salad and avocado topped with salmon and spicy seafood sauce Soft shell crab, avocado, tobiko and daikon sprouts |
| 18.50 | Geisha Lady in Red Old Redwood Summer Cooler* Tiger Tail (GF) | Spicy salmon and cucumber, topped with ahi tuna, hamachi and tobiko Shrimp tempura, topped with crab salad, ahi tuna, peaches and avocado Shrimp tempura, crab salad, 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 |
| 21.50 | Fire Dragon (fried) * Snow White (seared)* Regal Roll Dark side of the Moon* | Deep-fried with shrimp and cream cheese, topped with unagi and avocado Spicy yellowtail, topped with scallops and spicy seafood sauce Tempura fish topped with spicy crab salad, seared ahi tuna and avocado Crab salad and soft-shell crab, topped with grilled eel and smoked salmon |

GF Gluten-Free

* Longer prep time may be required

Nigiri Sushi

(\$2.50 add quail eggs)

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| 5.75 | Kani Salad Ika | Crab salad and tobiko Squid | 8.50 | Hotate gai Hamachi toro | Hokkaido scallop Yellowtail belly |
| 6.95 | Ebi Saba Shiromaguro Tako Tobiko | Cooked shrimp Mackerel White tuna Cooked octopus Flying fish roe | 8.95 | Kurodai Spicy Hotate Unagi | Black snapper Scallop salad Grilled fresh water eel |
| 7.50 | Escolar Hamachi Maguro Sake Smoked sake | Escolar Yellowtail Ahi tuna Fresh salmon Smoked salmon | 9.95 | Hirame Ikura | Halibut Salmon roe |
| | | | 15.00 | Ama ebi | Sweet jumbo prawn |
| | | | Seasonal | Akami O'toro Tai Uni | Blue fin maguro Blue fin tuna belly Red Snapper Sea urchin |