

## *Umé Favorites*

Tako del Mar	Seasoned baby octopus on a bed of shredded daikon and wakame	8.75
Shumai Poppers	Crispy pork and shrimp dumplings with spicy mayo	9.75
Iron Tofu Steak	Crispy silk tofu braised with eggs and butter sauce on hot iron platter	17.50
Chicken Karaage	Japanese fried chicken nuggets with lemon aioli	12.00
Margarita Poppers	Golden deep-fried prawns with daikon in wasabi mayo sauce	12.95
Umé Garlic Pasta	Spaghetti tossed in garlic, onions, butter, and white wine reduction (Add grilled chicken, grilled shrimp or smoked salmon \$5 • add clams \$7)	15.00
Black and Blue	Seared ahi tuna drizzled with ponzu, wasabi mayo and unagi sauce	19.00
Spicy Tuna Sliders	Spicy tuna in tempura eggplants with wakame, daikon, avocado and peaches	18.50

## *Soup, Salad and Sides*

Miso Soup	Silk tofu, seaweed, mushroom and scallion in red and white miso broth	3.95
Asari Miso Soup	Manila clams, enoki mushroom and tofu simmered in miso broth	7.95
Wakame Salad	Seaweed salad marinated in sesame oil and Japanese 7-spice	6.50
Edamame GF	Boiled soybeans sprinkled lightly with salt	6.50
Garlic Edamame	Soybeans tossed in garlic and soy sauce	8.50
Ohitashi GF	Boiled spinach seasoned with garlic, onions, sesame oil and 7-spice	6.50
Sunomono	English cucumber, imitation crab and seaweed in sweet vinaigrette	6.50
Garden Salad	Organic greens tossed in Umé's house soy vinaigrette (add avocado \$2)	8.50
Papa's Salad	Organic greens, wakame, cucumbers, avocado tossed in Umé vinaigrette Add crispy panko chicken \$5 • grilled shrimp or tuna poki \$6	14.75
Poki Salad	Ahi tuna and tobiko drizzled with ponzu, sesame oil and Japanese 7-spice	17.50
Steamed rice		3.25
Brown rice		3.50

## *Small Plates*

Vegetarian Egg Rolls	Deep fried mini eggrolls with shitake mushroom and mixed vegetables	8.95
Yasai Croquettes	Deep fried vegetable mashed potatoes with spicy mayo sauce	8.95
Crab Cheese Puffs	Deep fried cheese and crab fillings in won ton wrapping	10.50
Gyoza	Pan fried Japanese pork or vegetarian pot stickers	10.50
Agedashi Tofu	Deep fried tofu with bonito shaving, ginger, grated daikon, scallion in dashi	10.50
Ebi Dumplings	Steamed prawn dumplings in delicate rice pouches	16.50
Softshell Crab	Deep fried softshell crab served with soy dashi	11.95
Fried Oysters	Deep fried panko oysters served with Japanese spicy mayo	11.95
Fried Calamari	Deep fried panko calamari rings served with Japanese spicy mayo	11.95
Vegetable Tempura	Deep fried assorted vegetables with tempura sauce	11.50
Prawn Tempura	Deep fried shrimp in light and crisp tempura flour	12.50
Combination Tempura	Deep fried shrimp, assorted vegetables in light and crisp tempura flour	14.50
Yakitori GF	Grilled chicken and vegetables on skewer	11.00
Hamachi Kama	Grilled tender yellowtail collar served with ponzu sauce	19.00

*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 20% will be added for parties of 6 or more (including split checks)

## *Dinner Plates*

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

Tonkatsu	Fried pork cutlets with tangy citrus sauce	18.95
Grilled Chicken Teriyaki	Grilled chicken glazed with teriyaki sauce	18.95
Chicken Katsu	Fried chicken breast with tangy citrus sauce	18.95
Lemon Chicken	Fried chicken breast with lemon sauce	18.95
Combination Tempura	Deep fried shrimp and assorted vegetables in light tempura flour	18.95
Prawns with Mayo	Lightly battered fried prawns dressed in Japanese honey mayo	21.00
Prawns with Garlic Butter	Lightly battered fried prawns tossed in garlic and butter sauce	21.00
Grilled Steak Teriyaki	Grilled steak glazed with teriyaki sauce	21.50
Grilled Salmon Teriyaki	Grilled salmon fillet glazed with teriyaki sauce	21.50
Robata Prawns	Grilled prawns and vegetables on skewer	22.00
Saba Shioyaki	Grilled mackerel served with ponzu sauce	22.00
Unaju	Broiled freshwater eel served on a bed of rice	24.50

### *Noodle Soup* served with house salad

Tempura Udon	Assorted tempura with udon noodles in soy dashi broth	19.50
Nabeyaki Udon	Iron pot udon soup w/chicken, vegetables, shrimp tempura & poached egg	22.00
Beef Sukiyaki	Iron pot w/sliced fatty sirloin beef, tofu, and vegetables	22.00
Chicken Shoyu Ramen	Grilled chicken, fresh veggies, marinated egg in shoyu broth	18.75
Tonkotsu/Miso Ramen	Charshu pork belly, fresh veggies, marinated egg in pork bone or miso broth	18.75

#### *Umé Dinner Combinations 25.00*

Served with miso soup, house salad, rice

Choose 1 item from each column:

##### A Column

Tempura Combo  
California Roll  
Spicy Tuna (add \$1)  
Nigiri Sushi (add \$5)  
Sashimi (add \$5)

##### B Column

Chicken Teriyaki  
Salmon Teriyaki (add \$1)  
Steak Teriyaki (add \$1)

#### *Umé Sushi Bar Combination 30.00*

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)

#### Bento A 12.50

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

#### Bento B 12.95

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

#### Riya's butter udon \$9

(add chicken \$4)

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## *Sushi Rolls* 巻き

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

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 Tokyo Tower	Spicy scallop with tobiko and daikon sprouts Shrimpo 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 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 GF 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

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

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## *Sashimi* 刺身

Shiromaguro	Albacore	4 pcs -----11.50	7 pcs ----- 18.50
Sake	Salmon	4 pcs -----12.00	7 pcs ----- 20.00
Escolar	Escolar	4 pcs -----12.00	7 pcs ----- 20.00
Hamachi	Yellowtail	4 pcs -----12.00	7 pcs ----- 20.00
Maguro	Ahi Tuna	4 pcs -----12.00	7 pcs ----- 20.00
Hirame	Halibut	4 pcs -----16.50	7 pcs ----- 27.00
Sashimi combination	Chef's selection	9 pcs -----27.00	12 pcs ----- 35.00

## *Nigiri Sushi* 握りずし

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
			M.P.	Akami O'toro Tai Uni	Blue fin maguro Blue fin tuna belly Red Snapper Sea urchin

## *Temaki (Handrolls)* 手巻

6.95	Shrimp tempura Handroll California Handroll (snow crab salad) Spicy tuna Handroll	8.95	Negihama Handroll (yellowtail & scallion) Spicy scallop Handroll
7.95	Unakyu Handroll (grilled eel) Salmon skin Handroll *	9.50	Ikura Handroll (salmon roe)

\* Longer prep time is required

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## *Yasai (Vegetarian) Selections*

### *Nigiri Sushi* 握りずし

4.50	Inari Nasu Yaki Zukki-ni yaki	Sushi rice stuffed in sweet tofu pouch Grilled eggplant Grilled zucchini
5.50	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

5.50	Kappa Maki GF Oshinko	Cucumber and sesame seed wrapped rice-inside Japanese pickled radish
7.50	Avocado GF Asparagus GF Avocado Kyuri GF Inari Kyuri Kanpyo Kyuri Spinach GF 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
7.95	Natto Shiitake	Fermented soy beans, wasabi and scallions mixed in ponzu sauce Braised shiitake mushroom
9.50	Vegetable Tempura	Sweet yam and zucchini tempura
10.00	Futomaki	Japanese pickled vegetables, sweet omelette and cucumber
12.95	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	18.75
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)	19.50
Vegetable Tempura	Assorted vegetable fried in lightly coated tempura flour	17.50

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