

Starters

Edamame Steamed salted soy beans	6.75
Garlic Edamame Soy beans sauteed in fresh garlic	8.75
Wakame Seaweed salad in sesame oil dressing and spice	7.00
Sunomono Cucumber salad topped with crab and seaweed	6.75
Yasai Croquette Deep fried vegetarian mashed potato served with spicy mayo sauce	9.25
Vegetable Eggrolls Deep fried crisp eggrolls with mixed vegetables	9.25
Shumai Poppers Crispy pork and shrimp dumplings in spicy mayo	10.00
Crab Cheese Puff Deep fried cheese puff with crab fillings	11.00
Agedashi Tofu Lightly fried silk tofu served in tempura sauce with ginger and grated daikon	11.50
Gyoza (vegetarian available) Pan-fried pork or vegetarian dumplings	11.00
Calamari Tempura Crispy calamari rings served with spicy mayo sauce	12.50
Oyster Tempura Deep fried oysters served with spicy mayo sauce	12.50
Ebi Dumplings Steamed shrimp wrapped in rice pastry pouches	16.75
Vegetable Tempura Assorted vegetable tempura	12.00
Combination Tempura Shrimp and assorted vegetable tempura	15.00
Margarita Poppers Crispy fried prawns served with wasabi cream sauce	13.50
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*

Oyako Donburi Chicken braised in house-made dashi with onions and egg (Classic Japanese comfort food)	16.00
Chicken Teriyaki Grilled chicken glazed with teriyaki sauce	16.00
Yakitori Grilled chicken and vegetable skewers	16.00
Tonkatsu Fried pork cutlet with tangy katsu sauce	16.00
Chicken Katsu Fried chicken breast meat with Umé special katsu sauce	16.00
Lemon Chicken Fried chicken breast meat with lemon sauce	16.00
Tempura Combo Shrimp and assorted vegetable tempura	17.00
New York Steak Teriyaki Broiled steak glazed with teriyaki sauce	18.00
Salmon Teriyaki Grilled salmon glazed with teriyaki sauce	18.00
Salmon Kama Grilled salmon cheeks with ponzu sauce	18.00
Prawns in Japanese Mayo Lightly battered fried prawns dressed in Japanese honey mayo	18.00
Prawns in Garlic Butter Lightly battered fried prawns tossed in garlic & butter sauce	18.00
Sushi & Sashimi Assorted sushi, sashimi and maki (chef selection)	23.50
Unagi Don Broiled freshwater eel w/unagi sauce over rice	19.00
Tuna Poke Bowl Served over organic spring mix and pickled vegetables	18.75
Rainbow Poke Bowl Tuna & salmon poke, crab salad, avocado and pickled vegetables	19.75

Noodle Soups

Served with house salad

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)	21.00
Chicken Shoyu Ramen Ramen in kombu shoyu dashi, grilled chicken, egg and vegetables	18.75
Tonkotsu Ramen Ramen in pork bone broth, braised pork, egg and vegetables	18.75
Miso Ramen Ramen in miso broth, braised pork, egg and vegetables	18.75

Combination Lunch

Served with Miso Soup, House Salad & Rice

Choose one entrée from each column or 2 items from B: \$18.50

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 vegetarian selections. Please ask us about it!
Umé Salad Dressing sold by the 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

9.50	Alaskan (GF) California New York	Fresh salmon and avocado Crab salad and avocado Cooked shrimp and avocado
10.00	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
11.00	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
12.00	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
15.00	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
16.50	Dynamite (GF) Tokyo Tower	Spicy scallop with tobiko and daikon sprouts Shrimp tempura, asparagus and tobiko
17.00	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
18.00	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
19.00	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
22.00	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

(\$3 add quail eggs)

6.00	Kani Salad Ika	Crab salad and tobiko Squid	8.75	Hotate gai Hamachi toro	Hokkaido scallop Yellowtail belly
7.25	Ebi Saba Shiromaguro Tobiko	Cooked shrimp Mackerel White tuna Flying fish roe	9.50	Kurodai Spicy Hotate Unagi	Black snapper Scallop salad Grilled fresh water eel
7.75	Escolar Hamachi Maguro Sake Smoked sake	Escolar Yellowtail Ahi tuna Fresh salmon Smoked salmon	12.00	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