

Starters

Edamame	Salted soy beans	5.25
Wakame	Seaweed salad in sesame oil dressing and spice	5.25
Sunomono	Cucumber salad topped with crab and seaweed	5.25
Croquette	Deep fried mashed potato served with spicy mayo sauce	5.95
Crab Cheese Puffs	Deep fried cheese puff with crab fillings	7.75
Agedashi Tofu	Deep fried silk tofu served in tempura sauce with ginger and oroshi	7.75
Gyoza	Pan-fried pork dumplings	7.75
Fried Calamari	Crispy calamari rings served with spicy mayo sauce	9.50
Fried Oyster	Deep fried oysters served with spicy mayo sauce	8.95
Ebi Dumplings	Prawns steamed in rice pastry wrap	10.50
Tempura	Shrimp and assorted vegetable tempura	9.95
Margarita Poppers	Golden fried prawns in shredded daikons served with spicy wasabi cream sauce	10.50
Black & Blue	Seared ahi tuna drizzled with sesame oil and wasabi cream dressing	15.75

Lunch Plates

Served with Miso Soup, House Salad & Rice (Side of miso and rice is not included for udon dishes)

Tonkatsu	Fried pork cutlets with Umé special katsu sauce	13.50
Chicken Teriyaki	Grilled chicken glazed with teriyaki sauce	13.50
Chicken Katsu	Fried chicken breast meat with Umé special katsu sauce	13.50
Lemon Chicken	Fried chicken breast meat with lemon sauce	13.50
Tempura	Shrimp and assorted vegetable tempura	13.50
Tempura Udon	Assorted tempura with udon noodle soup in Umé's dashi broth	14.50
NY Steak Teriyaki	Broiled steak glazed with teriyaki sauce	14.50
Salmon Teriyaki	Grilled salmon glazed with teriyaki sauce	14.50
Prawns w/Japanese Mayo	Lightly battered fried prawns dressed in Japanese honey mayo	14.50
Prawns w/Garlic Butter	Lightly battered fried prawns tossed in garlic & butter sauce	14.50
Nabeyaki Udon	Udon noodle soup in iron pot with chicken, vegetables, shrimp tempura & egg	17.50
Sushi & Sashimi	Assorted sushi and sashimi (chef selection)	18.95

Donburi (Rice Bowls)

Served over rice with side of Miso Soup and House Salad

Vegi Don	To-fu & vegetables braised with onions & eggs over rice	12.95
Oyako Don	Chicken braised with onions & eggs over rice	13.50
Katsu Don	Fried pork cutlet topped with braised onions & eggs over rice	13.50
Unagi Don	Broiled freshwater eel w/unagi sauce and Japanese pickled radish over rice	16.50

Combination Lunch

Served with Miso Soup, House Salad & Rice

Choose one entrée from each column: \$15.95

A

Grilled Chicken Teriyaki
Grilled Salmon Teriyaki
Grilled Steak Teriyaki
Nigiri Sushi (add \$3)
Sashimi (add \$3)

B

Tempura
California Roll
Gyoza

Our vegetarian menu offers a great variety of new vegetarian selections.
Please ask us about it!

Service charge of 18% is added for parties of 6 or more

Maximum check split per table: 3

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

Sushi Rolls

(Upgrade to "Sushi Roll Lunch Special" for miso soup and house salad)

6.95	California Salmon Skin	Snow crab salad and avocado Grilled salmon skin, cucumber and tobiko
7.50	Alaskan Lo-Carb California New York Spicy Salmon	Fresh salmon and avocado Snow crab salad and avocado wrapped in cucumber Cooked shrimp and avocado Fresh salmon with Japanese 7-spice and cucumber
7.95	Hawaiian Rock & Roll Shrimp Tempura Spicy Tuna Spicy Hamachi	Ahi tuna and avocado Grilled freshwater eel and avocado Fried shrimp and avocado Spicy ahi tuna, cucumber and daikon sprouts Spicy yellowtail and scallion
8.50	Negihama Philadelphia	Fresh yellowtail with scallion Smoked salmon, cream cheese and avocado
8.95	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
12.95	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
14.50	49er Carburetor Caterpillar Rainbow	Salmon, avocado, tobiko with thin lemon slices Shrimp tempura, snow crab salad, peaches and avocado Grilled freshwater eel, avocado, cucumber and tobiko Snow crab salad and avocado, topped with assorted fish
15.50	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 Snow crab and avocado topped with sake and spicy seafood sauce Soft shell crab, avocado, tobiko and daikon sprouts
16.25	Geisha Lady in Red Old Redwood Summer Cooler Tiger Tail	Spicy salmon and cucumber, topped with ahi tuna, hamachi and tobiko Shrimp tempura with snow crab salad, ahi tuna, peaches and avocado Shrimp tempura with crab salad, assorted fish, peach and avocado Spicy cooked prawns, shiso leaves, red snapper and lemon slices Spicy tuna, topped with fresh salmon, peaches and avocado
17.75	Fire Dragon (fried) Snow White (seared)	Deep-fried with shrimp and cheese, topped with unagi and avocado Spicy yellowtail, topped with scallops and spicy seafood sauce
18.75	Regal Roll Dark side of the Moon	Tempura izumidai topped with spicy crab, seared ahi tuna and avocado Snow crab, soft shell crab, topped with grilled eel and smoked salmon

Nigiri Sushi

4.95	Kani Salad Ebi Saba Ika Tobiko	Snow crab and tobiko Cooked prawn Mackerel Squid Flying fish roe	6.50	Escolar Ikura Unagi	Escolar Salmon roe Grilled fresh water eel
5.75	Shiromaguro Tako	White tuna Cooked octopus	6.95	Hamachi toro Hirame Kurodai Spicy Hotate Tai	Yellowtail belly Halibut Black snapper Scallop salad Red snapper
6.25	Hamachi Hotate gai Maguro Sake Smoked sake	Yellowtail Scallop Ahi tuna Fresh salmon Smoked salmon	8.50	Ama ebi	Sweet jumbo prawn
			Seasonal AQ:		
			Aji Akami O'toro Uni		Horse mackerel Blue fin maguro Blue fin tuna belly Sea urchin