

Starters

Edamame	Salted soy beans	5.50
Wakame	Seaweed salad in sesame oil dressing and spice	5.50
Sunomono	Cucumber salad topped with crab and seaweed	5.50
Croquette	Deep fried mashed potato served with spicy mayo sauce	6.75
Crab Cheese Puffs	Deep fried cheese puff with crab fillings	8.95
Agedashi Tofu	Deep fried silk tofu served in tempura sauce with ginger and oroshi	8.95
Gyoza	Pan-fried pork dumplings	8.95
Fried Calamari	Crispy calamari rings served with spicy mayo sauce	9.50
Fried Oyster	Deep fried oysters served with spicy mayo sauce	9.50
Ebi Dumplings	Prawns steamed in rice pastry wrap	12.50
Tempura	Shrimp and assorted vegetable tempura	10.95
Margarita Poppers	Golden fried prawns in shredded daikons served with spicy wasabi cream sauce	11.95
Black & Blue	Seared ahi tuna drizzled with sesame oil and wasabi cream dressing	16.95

Lunch Plates

Served with Miso Soup, House Salad & Rice (House Salad is served with udon dishes)

Tonkatsu	Fried pork cutlets with Umé special katsu sauce	13.75
Chicken Teriyaki	Grilled chicken glazed with teriyaki sauce	13.75
Chicken Katsu	Fried chicken breast meat with Umé special katsu sauce	13.75
Lemon Chicken	Fried chicken breast meat with lemon sauce	13.75
Tempura	Shrimp and assorted vegetable tempura	13.75
Tempura Udon	Assorted tempura with udon noodle soup in Umé's dashi broth	14.75
NY Steak Teriyaki	Broiled steak glazed with teriyaki sauce	14.95
Salmon Teriyaki	Grilled salmon glazed with teriyaki sauce	14.95
Prawns w/Japanese Mayo	Lightly battered fried prawns dressed in Japanese honey mayo	14.95
Prawns w/Garlic Butter	Lightly battered fried prawns tossed in garlic & butter sauce	14.95
Nabeyaki Udon	Udon noodle soup in iron pot with chicken, vegetables, shrimp tempura & egg	17.95
Sushi & Sashimi	Assorted sushi and sashimi (chef selection)	19.50

Donburi (Rice Bowls)

Served over rice with side of Miso Soup and House Salad

Vegi Don	To-fu and vegetables braised with eggs	13.50
Oyako Don	Chicken braised with daily fresh vegetables and eggs	13.95
Katsu Don	Fried pork cutlet with braised daily fresh vegetables and eggs	13.95
Unagi Don	Broiled freshwater eel w/unagi sauce and Japanese pickled radish	17.95

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 \$3.5)
Sashimi (add \$3.5)

B

Tempura
California Roll
Gyoza

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

Service charge of 18% will be 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)

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

Nigiri Sushi

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