

## Umé Favorites

Tako del Mar	Baby octopus · sesame oil · shredded daikon · wakame	9.50
Shumai Poppers	Pork dumplings · spicy mayo	10.00
Chicken Karaage	Japanese chicken nuggets · lemon aioli	13.00
Margarita Poppers	Crispy prawns · daikon slaw · wasabi citrus mayo sauce	14.50
Umé Garlic Pasta	Spaghetti pasta · garlic · onions · butter · white wine reduction (Grilled chicken, grilled shrimp or smoked salmon \$5 • add clams \$7)	18.00
Iron Tofu Steak	Crispy silk tofu · braised in egg and dashi broth · bonito flakes	19.50
Black and Blue	Seared ahi tuna · ponzu · wasabi mayo · unagi sauce	19.50
Spicy Tuna Sliders	Spicy tuna · avocado · tempura eggplants · wakame · daikon · peaches	19.50

## Soup, Salad and Sides

Miso Soup GF	Silk tofu · seaweed · scallion · red and white miso · fish dashi	4.50
Asari Miso Soup	Manila clams · silk tofu · scallions · miso broth	8.75
Wakame Salad	Japanese seaweed salad · sesame oil · Japanese 7-spice	7.50
Edamame GF	Soybeans · sea salt	7.00
Garlic Edamame GFA	Soybeans · garlic · butter · soy sauce · sesame oil	9.00
Ohitashi GF	Spinach · garlic · scallions · sesame oil · sesame seeds	7.00
Sunomono	English cucumber · imitation crab · seaweed · soy vinaigrette	7.00
Garden Salad	Organic greens · Umé soy vinaigrette (avocado +\$2)	9.00
Papa's Salad	Organic greens · wakame · cucumbers · avocado · Umé soy vinaigrette (Panko chicken +\$5 • Grilled shrimp or Tuna poki +\$7)	15.50
Poki Salad	Ahi tuna · tobiko · ponzu · sesame oil · Japanese 7-spice	19.00
Steamed rice		3.75
Brown rice		4.00

## Small Plates

Vegetarian Egg Rolls	Cabbage · green beans · carrots · mushroom · vermicelli	9.50
Vegetable Croquettes	Mashed potatoes · green peas · carrots · onions · panko	9.50
Crab Cheese Puffs	Cream cheese · imitation crab · scallions · won ton wrap	11.50
Gyoza	Pork and cabbage dumplings (vegetarian option available)	11.50
Agedashi Tofu	Silk tofu · ginger and daikon · scallion · bonito fish shaving · dashi	12.00
Ebi Dumplings	Shrimp dumplings · steamed in rice pastry pouches	16.75
Softshell Crab	Softshell crab · panko · homemade dashi · Japanese 7-spice	13.00
Fried Oysters	Oysters · fried in panko · spicy mayo	12.75
Fried Calamari	Calamari rings · fried in panko · spicy mayo	12.75
Vegetable Tempura	Sweet yam · broccoli · zucchini · carrots · eggplants · onion · dashi	12.75
Prawn Tempura	Shrimp · tempura flour · homemade dashi	13.50
Combination Tempura	Shrimp · tempura flour · assorted vegetables · homemade dashi	15.50
Yakitori GF	Chicken skewer · zucchini · onions	11.50
Hamachi Kama	Grilled yellowtail collar · ponzu sauce · Japanese 7-spice	19.00

*Umé soy vinaigrette salad dressing available in a bottle. Please ask our servers!*

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness.

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 +\$1.50)

Tonkatsu	Fried pork cutlets · tangy katsu sauce	19.85
Grilled Chicken Teriyaki	Grilled chicken · homemade teriyaki sauce	19.85
Chicken Katsu	Panko chicken breast · tangy katsu sauce	19.85
Lemon Chicken	Panko chicken breast · lemon citrus sauce	19.85
Combination Tempura	Shrimp · assorted vegetable · tempura flour · homemade dashi	19.85
Prawns with Mayo	Tempura battered prawns · Japanese honey mayo	22.00
Prawns with Garlic Butter	Tempura battered prawns · garlic and butter sauce	22.00
Grilled Steak Teriyaki	New York strip · teriyaki sauce	23.50
Grilled Salmon Teriyaki	Scottish salmon · teriyaki sauce	23.50
Robata Prawns	Grilled prawn skewers · zucchini · onions · sesame oil · 7-spice	23.50
Saba Shioyaki	Grilled mackerel · ponzu sauce	24.00
Unaju	Broiled freshwater eel · Japanese pickled vegetables · rice	25.00

### Noodle Soup served with house salad

Tempura Udon	Assorted shrimp and veggie tempura · udon · homemade dashi broth	21.50
Nabeyaki Udon	Grilled chicken, vegetables, shrimp tempura · poached egg	24.00
Beef Sukiyaki	Sliced fatty sirloin beef · tofu · vegetables · glass noodles · dashi broth	25.00
Chicken Shoyu Ramen	Grilled chicken · fresh veggies · marinated egg · shoyu broth	18.95
Tonkotsu Ramen	Charshu pork belly · fresh veggies · marinated egg · pork bone broth	18.95
Miso Ramen	Charshu pork belly · fresh veggies · marinated egg · miso broth	18.95

#### Dinner Combinations 27.00

Served with miso soup, house salad, rice

**Choose 1 item from each column:**

##### A Column

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

##### B Column

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

#### Sushi 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) (+\$3)

Chef's Jewelry Box ("chirashi") (+\$5)

(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 13.25

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

#### Bento B 13.75

Miso soup  
Croquette  
Lemon chicken OR  
Grilled steak teriyaki  
Mochi ice cream\*

#### Riya's butter udon 10

(add chicken or steak \$4)

\* Desserts for dine-in only

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## Sushi Rolls 巻き

GF = Gluten Free GFA = GF option Available

Select rolls may include spicy mayo, wasabi mayo, unagi, ponzu sauce

10.00	Alaskan GF California New York Spicy Salmon GF Hawaiian GF Salmon Skin GFA	Fresh salmon · avocado Crab salad · avocado Cooked shrimp · avocado Fresh salmon · cucumber · Japanese 7-spice Ahi tuna · avocado Grilled salmon skin · cucumber · tobiko · shiso leaf
10.75	Spicy Hamachi GF Spicy Tuna GF Negihama GF	Spicy yellowtail · scallion Spicy ahi tuna · cucumber · daikon sprouts Fresh yellowtail · scallion
11.50	Pink Panther GF Philadelphia Rock & Roll Shrimp Tempura	Ahi tuna · avocado · soybean wrap · wasabi mayo Smoked salmon · cream cheese · avocado Freshwater eel · avocado · unagi sauce Shrimp tempura · avocado · unagi sauce
12.50	Green Bamboo GF Lo-Carb California Negitoro GF Saigon GFA	Spicy salmon · asparagus · daikon sprouts · soybean wrap Crab salad · avocado · cucumber wrap Bluefin tuna belly · scallion Spicy salmon · daikon · cucumber · organic greens · rice paper
16.00	Rainforest Tuna Crunch Umé Blossom	Spicy tuna · cucumber · Japanese seaweed salad Ahi tuna · tempura crunch · sesame soy wrap · wasabi mayo · unagi sauce Crab salad · salmon roe · organic greens · soy bean wrap · wasabi mayo
17.00	Dynamite Tokyo Tower Yammy Crunch	Spicy scallop · tobiko · daikon sprouts Shrimp tempura · asparagus · tobiko · daikon sprouts Sweet yam tempura · spicy tuna · avocado
18.00	49er Carburetor Caterpillar Rainbow	Salmon · avocado · tobiko · thin lemon slices Shrimp tempura · crab salad · peaches · avocado Grilled freshwater eel · avocado · cucumber · tobiko Crab salad · avocado · ahi tuna · salmon · escolar · red snapper
19.00	Dragon Leopard Lion King (baked) Spider	Shrimp tempura · freshwater eel · avocado · tobiko Seared ahi tuna · tempura seaweed · fresh water eel Crab salad · avocado · salmon · garlic seafood sauce Soft shell crab · avocado · tobiko · daikon sprouts
20.00	Geisha GF Lady in Red Old Redwood Summer Cooler GFA Tiger Tail GF	Spicy salmon · cucumber · ahi tuna · yellowtail · tobiko Shrimp tempura · crab salad · ahi tuna · peaches · avocado Shrimp tempura · crab salad · assorted fresh fish · peaches · avocado Poached shrimp · daikon · shiso leaf · red snapper · lemon slices · ponzu Spicy tuna · cucumber · salmon · peaches · avocado
23.00	Fire Dragon (fried) Snow White (seared) Regal Roll Dark side of the Moon	Shrimp tempura · cream cheese · fresh water eel · avocado Spicy yellowtail · cucumbers · scallops · garlic seafood sauce Fish tempura · spicy crab salad · seared ahi tuna · avocado · garlic ponzu Soft-shell crab · crab salad · grilled eel · smoked salmon

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## Sashimi 刺身

Shiromaguro	Albacore	4 pcs -----13.00	7 pcs ----- 21.50
Sake	Salmon	4 pcs -----13.50	7 pcs ----- 22.50
Escolar	Escolar	4 pcs -----13.50	7 pcs ----- 22.50
Hamachi	Yellowtail	4 pcs -----13.50	7 pcs ----- 22.50
Maguro	Ahi Tuna	4 pcs -----13.50	7 pcs ----- 22.50
Hirame	Halibut	4 pcs -----21.00	7 pcs ----- 32.00
Sashimi Moriawase	Chef's selection	9 pcs -----30.00	12 pcs ----- 38.00

## Nigiri Sushi 握りずし

7.50	spicy tuna Kani salad	Tuna tobiko Crab salad	10.00	Hotate gai Spicy Hotate Kurodai Unagi	Hokkaido scallop Scallop salad Black snapper Grilled fresh water eel
8.00	Ebi Ika Saba Tobiko	Cooked shrimp Squid Mackerel Flying fish roe	11.00	Hamachi toro Sake toro	Yellowtail belly Salmon belly
9.00	Escolar Hamachi Maguro Sake Smoked sake Shiromaguro	Escolar Yellowtail Ahi tuna Fresh salmon Smoked salmon Albacore	12.50	Ikura Hirame Tai	Salmon roe Halibut Red Snapper
			15.00	Ama ebi	Sweet jumbo prawn
			M.P.	O'toro Chu toro Uni	Blue fin tuna belly Blue fin mid-section belly Sea urchin

## Temaki (Handrolls) 手巻

8.00	Shrimp tempura Handroll California Handroll (snow crab salad · avocado) Spicy tuna Handroll	10.00	Negihama Handroll (yellowtail · scallions) Spicy scallop Handroll
9.00	Unakyu Handroll (freshwater eel · cucumber) Salmon skin Handroll	12.50	Ikura Handroll (salmon roe) Negitoro (bluefin tuna · scallions)

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## Yasai (Vegetarian) Selections

### Nigiri Sushi 握りずし

4.75	Inari Nasu Yaki Zukki-ni yaki	Sushi rice stuffed in sweet tofu pouch Grilled eggplant Grilled zucchini
5.75	Kanpyo Tamago Wakame Wakame Inari	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

6.25	Kappa Maki GF Oshinko	Cucumber · sesame seed · wrapped rice-inside Japanese pickled radish
8.00	Avocado GF Asparagus GF Avocado Kyuri GF Inari Kyuri Kanpyo Kyuri	Avocado · sesame seeds Asparagus · sesame seeds Avocado · cucumber Sweet tofu skin · cucumber Japanese squash · cucumber
8.75	Spinach GF Umekyu	Spinach · garlic · sesame oil · scallions · sesame seeds Cucumber · pickled plum paste · shiso leaf · wrapped rice-in
9.50	Natto Shiitake	Fermented soy beans · wasabi · scallions · wasabi · ponzu sauce Braised shiitake mushroom
11.00	Vegetable Tempura Futomaki	Sweet yam and zucchini tempura Japanese pickled vegetables · homemade omelette · cucumber
15.00	Bamboo Stick No Rain Forest	Sweet yam tempura · burdock root · avocado Cucumber · Japanese squash · burdock root · seaweed salad

### Yasai (Vegetarian) Dinners

Served with house salad and rice

Vegetarian Sushi Plate	Assorted vegetable nigiri sushi · vegetable tempura roll	20.00
Grilled Tofu Steak	Crispy silk tofu braised in egg and dashi broth · bonito flakes (Bonito fish flakes excluded upon request)	22.50
Vegetable Tempura	Assorted vegetables tempura · homemade dashi	19.00

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