

Starters

Edamame	Soybeans · sea salt	7.00
Garlic Edamame	Soybeans · garlic · butter · soy sauce · sesame oil	9.00
Wakame	Japanese seaweed salad · sesame oil · Japanese 7-spice	7.50
Sunomono	English cucumber · imitation crab · seaweed · soy vinaigrette	7.00
Yasai Croquette	Mashed potatoes · green peas · carrots · onions · panko	9.50
Vegetable Eggrolls	Cabbage · green beans · carrots · mushroom · vermicelli	9.50
Shumai Poppers	Pork dumplings · spicy mayo	10.00
Crab Cheese Puff	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
Calamari Tempura	Calamari rings · panko · spicy mayo	12.75
Oyster Tempura	Oysters · panko · spicy mayo	12.75
Vegetable Tempura	Sweet yam · broccoli · zucchini · carrots · eggplants · onion · dashi	12.75
Tempura Combo	Shrimp · tempura flour · assorted vegetables · homemade dashi	15.50
Margarita Poppers	Crispy prawns · daikon slaw · wasabi citrus mayo sauce	14.50
Ebi Dumplings	Shrimp dumplings · steamed in rice pastry pouches	16.75
Debbie's Big Salad	Grilled chicken · Spring mix · wakame · avocado · Umé soy vinaigrette	18.50
Black & Blue	Ahi tuna · tobiko · ponzu · sesame oil · Japanese 7-spice	19.50
Sashimi Moriawase	(9 pcs) (12 pcs +\$8)	30.00

Lunch Plates/Rice Bowls Served with Miso Soup, House Salad & Rice

Oyako Donburi	Chicken braised in house-made dashi with onions and egg	16.50
Chicken Teriyaki	Grilled chicken glazed with teriyaki sauce	16.50
Yakitori	Grilled chicken and vegetable skewers	16.50
Tonkatsu	Panko pork cutlet with tangy katsu sauce	16.75
Chicken Katsu	Panko chicken breast meat with tangy katsu sauce	16.75
Lemon Chicken	Panko chicken breast meat with citrus lemon sauce	16.75
Tempura Combo	Shrimp and assorted vegetable tempura	17.50
Steak Teriyaki	Grilled New York steak glazed with teriyaki sauce	18.50
Salmon Teriyaki	Grilled Scottish salmon glazed with teriyaki sauce	18.50
Salmon Kama	Grilled salmon cheeks with ponzu sauce	18.50
Mayo Prawns	Tempura battered fried prawns in Japanese honey mayo	18.50
Garlic Butter Prawns	Tempura battered fried prawns in garlic & butter sauce	18.50
Sushi & Sashimi	Assorted sushi, sashimi and maki (chef selection)	24.00
Unagi Don	Broiled freshwater eel w/unagi sauce and Japanese pickles over rice	19.00
Tuna Poke Bowl	Served over organic spring mix and pickled vegetables	19.50
Rainbow Poke Bowl	Tuna & salmon poke, crab salad, avocado and pickled vegetables	20.00

Noodle Soups Served with house salad

Tempura Udon	Assorted tempura with udon noodle soup in Umé's dashi broth	19.50
Nabeyaki Udon	Grilled chicken, vegetables, shrimp tempura, poached egg, udon noodle soup	22.00
Chicken Shoyu Ramen	Ramen in kombu shoyu dashi, grilled chicken, soft egg and vegetables	18.95
Tonkotsu Ramen	Ramen in pork bone broth, braised pork, soft egg and vegetables	18.95
Miso Ramen	Ramen in miso broth, braised pork, soft egg and vegetables	18.95

Combination Lunch

Served with Miso Soup, House Salad & Rice

Choose one entrée from each column: 18.85

A

Grilled Chicken Teriyaki
Grilled Salmon Teriyaki (+\$1)
Grilled Steak Teriyaki (+\$1)
Nigiri Sushi (+\$3.5)
Sashimi (+\$3.5)

B

Combination Tempura
California Roll (+\$1)
Gyoza

Ask us about our: Vegetarian Menu • Umé Salad Dressing Bottles

Service charge of 20% is added for parties of 6 or more (including split bills)

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

Sushi Rolls

(Miso soup and house salad +\$5.75)

GF = Gluten Free GFA = GF option Available

10.00	Alaskan GF California New York GF Spicy Salmon GF Hawaiian GF Salmon Skin GF	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 Saigon GFA	Spicy salmon · asparagus · daikon sprouts · soybean wrap Crab salad · avocado · cucumber wrap 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

Nigiri Sushi

7.50	Kani salad Spicy tuna	Crab salad · tobiko Tuna · tobiko	10.00	Kurodai Unagi	Black snapper Grilled fresh water eel
8.00	Ebi Saba Tobiko	Cooked shrimp 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 White tuna	12.50	Ikura Hirame Tai	Salmon roe Halibut Red Snapper
			15.00	Ama ebi	Sweet jumbo prawn
10.00	Hotate gai Spicy Hotate	Hokkaido scallop Scallop, tobiko, mayo	M.P.	O'toro Chu toro Uni	Blue fin tuna belly Blue fin mid-section belly Sea urchin