



SEASONAL SELECTIONS

CRAB AND MARINATED SQUID 14
Peanut Miso Vinaigrette/Fried
Vegetable Kakiage

GYU TATAKI 18
Seared Angus Filet/Spicy Red Miso/
Fried Garlic/Scallions

CUCUMBER SALAD 7
Cucumber/Tomato/Avocado/Garlic/
Sesame Vinaigrette

TUNA SALAD 10
Tamari Sesame Dressing/Edamame/
Pine Nuts/Carrots/Seared Tuna

SAUTÉED MUSSELS 10
Gochujang and Red Miso Broth/
Sesame Oil/Onion

SEASONAL DRINKS

UNCLE DREW 10
House Infused Vodka/Blood
Orange/Ginger Shrub/Fresh Lemon
Juice/Simple Syrup/Aromatic Bitters

JADE DRAGON 10
Rumhaven Coconut Rum/Tyku Citrus
Liquor/Fresh Lemon Juice/Pineapple
Juice

MELISSA LONG 16
Hibiki Harmony/Honey Syrup/Fresh
Lemon Juice/Grapefruit Juice/
Jamaica #1 Bitters

CARIBBEAN MARTINI 10
Absolute Vodka/Rumhaven Coconut
Rum/Midori/Pineapple Juice

APPETIZERS

DYNAMITE SHRIMP 11
Sautéed Shrimp/Onions/Spicy Mayo

SHRIMP TEMPURA 9
Four Large Shrimp Lightly Battered & Fried

LOBSTER SCALLOP CAKES 13
Lobster/Scallops/Shrimp/Kanikama/Pan Seared

GYOZA DUMPLINGS 7
Pan Fried Pork & Vegetable Dumplings

VEGETABLE TEMPURA 7
Fresh Vegetables Lightly Battered & Fried

EDAMAME 6
Steamed & Salted Soy Beans

BEEF NEGIMAKI 12
Scallions/ Asparagus/ Black Angus Beef/ Teriyaki Sauce

VEGETABLE HARUMAKI 5
Crispy Vegetable Eggrolls

PAN SEARED SCALLOPS 16
Truffle Yuzu Vinaigrette/Tempura Battered Asparagus Spear

SOUPS & SALADS

MISO SOUP 3.5
Traditional Miso Broth/Green Onions/Tofu/Seaweed

UMI HOUSE SALAD 4
Organic Greens/Carrots/Cucumber/House Miso Dressing

UMI SEAFOOD SALAD 14
Kanikama/Shrimp/Marinated Squid & Asparagus/Organic Greens/
Garlic-Miso Dressing

SPICY SEAFOOD SOUP 6.5
Red Snapper/Scallops/Surf Clam/Shrimp/Octopus/Shiitake /
Spicy Tomato Broth

SEAWEED SALAD 7
Thinly Sliced Seaweed/Seasoned Marinade/Sesame Oil

SASHIMI SALAD 18
Tuna/Salmon/Red Snapper Sashimi/Mango/Avocado/Asparagus/
Organic Greens/Citrus Dressing

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SASHIMI & SUSHI

TUNA CUBES	10 20
Tuna/Avocado/Spicy Marinade	
CEVICHE	18
Red Snapper/Shrimp/Lobster/Thinly Sliced Mango/ Avocado/Citrus Garlic Marinade	
SASHIMI REGULAR	27
Chef's Selection of Four Types of Sashimi	
SASHIMI DELUXE	37
Chef's Selection of Six Types of Sashimi	
SUMO SASHIMI	47
Chef's Selection of Nine Types of Sashimi	
HAPPY	24
Seven Pieces of Nigiri and California Roll	
LUCKY	28
Eleven Pieces of Nigiri and California Roll	
HAPPY GO LUCKY	85
Nine Kinds of Chef's Choice Sashimi/Twelve Pieces Nigiri/California Roll/Shrimp Tempura Roll	
UMI SUSHI FLIGHT	55
Number One Roll/ Baked Scallop Roll/Sun Roll/ Dr. Singh Special	

DR. SINGH SPECIAL	17 33
Inside: Shrimp Tempura Top: Fresh Cut Mango/Shrimp/Kanikama/ Lobster Claw Meat/Qi's Spicy Chili Oil	
AG ROLL	17
Inside: Garlic/Spicy Mayo/Shrimp Tempura Top: Tuna/Spicy Citrus Vinegar	
BB ROLL	13
Inside: Spicy Shrimp Top: Shrimp/Avocado/Wasabi Lime Sauce	
DOC G ROLL	15
Inside: Fried Kanikama/Cream Cheese/ Top: Spicy Mayo/ Sweet Unagi Sauce	
DIVA ROLL	15
Inside: Shrimp Tempura/Cream Cheese Top: Crunchy Spicy Kanikama/Sriracha/Sweet Unagi Sauce	
BAKED SCALLOP	17
Inside: Asparagus/Avacado Top: Scallops/Kanikama/Baked in a Spicy Sauce	

*for complete sashimi and sushi selection,
please see digital menu*

RICE & NOODLES

SHRIMP YAKI UDON	18
Udon Noodles/Shrimp/Asparagus/Yellow Squash/ Onion/Zucchini	
SHOYU RAMEN	15
Ramen Noodles/Braised Pork/Seaweed/Bamboo Shoots	
SHRIMP FRIED RICE	14
Shrimp/Egg/Kanikama/Green Onion/Edamame	
CHICKEN FRIED RICE	14
Egg/Green Onion/Edamame	
VEGETABLE UDON	11
Udon Noodles/Fresh Vegetables	
JAPANESE CURRY UDON	16
Udon Noodles/Thinly Sliced Beef or Chicken/ Spiced Curry Soup	

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ENTREES

Served with soup or house salad

GRILLED SALMON 23
Sautéed Baby Bok Choy/Soy Syrup/Potato Croquette

BASA 20
Mild White Fish/Organic Greens/Fresh Mango/Shrimp/
Asparagus/Avocado/Citrus Dressing

TONKATSU 19
Panko Breaded Pork/Steamed White Rice/Tonkatsu Sauce

SESAME SEARED TUNA 27
Ginger Sauce/Toasted Pine Nuts/Organic Greens/
Fresh Mango/Shrimp/Asparagus/Avocado/Citrus Dressing

SAUTÉED SEAFOOD 29
Salmon/Red Snapper/Shrimp/Scallops/Shiitake Mushrooms/
Onions/Asparagus/Sake Butter Sauce

GRILLED CHILEAN SEA BASS 35
Ginger Sauce/Organic Greens/Fresh Mango/Shrimp/Asparagus/
Avocado/Citrus Dressing

SPICY CHILEAN SEA BASS 35
Gochujang, Sesame Ginger and Garlic Sauce

SPICY UMI RIBEYE OR FILET 35
Spicy Gochujang & Sesame Sauce/Fried Leeks/Potato Croquette

PINEAPPLE CHICKEN 17
Grilled Chicken Breast/Baby Bok Choy/Pineapple Sweet Chili Sauce/
Potato Croquette

TERIYAKI

*served with steamed rice & miso soup
or house salad*

FILET	35
RIBEYE	35
SALMON	23
CHICKEN	17
SHRIMP	25

BENTO BOX

*california roll/ shrimp/ vegetable tempura/
steamed rice/ miso soup or house salad*

FILET	30
SALMON	28
TONKATSU	24
SHRIMP	26
CHICKEN	24
CHEF'S CHOICE SASHIMI	30

SPARKLING

INNOCENT BYSTANDER PINK MOSCATO	9	30
CANTI MOSCATO <i>Pava, Lambardy, Italy</i>	7	26
FRANCOIS MONTAND <i>Champagne, France</i>		31
ASTORIA SUSHI PROSECCO <i>Veneto, Italy</i>	10	26

FRISK PRICKLY PEAR RIESLING	7	26
KUNG FU GIRL RIESLING	9	27
FAMIGLIA GUARINI PINOT GRIGIO	8	28
SANTA MARGHERITA PINOT GRIGIO <i>Trentino-Alto, Italy</i>	11.5	42
MOHUA SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	7	26

RED

ROW 503 PINOT NOIR <i>Willamette Valley, Oregon</i>	9	34
MAAL BIUTIFUL MALBEC <i>Agrentina</i>		39
BOOMTOWN MERLOT <i>Washington</i>	7	26
CAYMUS CABERNET SAUVIGNON <i>Napa Valley, California</i>		105
EMMOLO MERLOT <i>Napa Valley, California</i>		90
ORIN SWIFT MACHETE <i>California</i>		95
J VINEYARD PINOT NOIRR <i>Russian River Valley, California</i>		75
PIEDRA NEGRA MALBEC <i>Argentina</i>	7	26
IRONSTONE CABERNET SAUVIGNON <i>Calaveras County, California</i>	8	28
YARDSTICK CABERNET SAUVIGNON <i>Napa Valley, California</i>	12	45
PROTEST RED BLEND <i>Sonoma County, California</i>		50

JOSEPH PERRIER CUVÉE ROYAL BRUT NV 105
Champagne, France

PERRIER JOUET BELLE EPOQUE 200
Champagne, France

WHITE

WHITEHAVEN SAUVIGNON BLANC 12 45
Marlborough, New Zealand

M PICARD VOUVRAY 8 30
Loire Valley, California

CAKEBREAD CHARDONNAY 75
Napa, California

SILVER CREEK CHARDONNAY 8 28
California

WILLIAM HILL CHARDONNAY 12 45
Central Coast, California

CHATEAU DUMAS CENOT 45
Bordeaux, France

CHATEAU BARREYRE BORDEAUX SUPERIOR 40
Cotes Du Rhone, France

DOMAINE DE THOLOMIES CABERNET SAUVIGNON 38
France

GRGICH HILLS ESTATE CABERNET SAUVIGNON 250

INGLENOOK RUBICON CABERNET SAUVIGNON 295
Napa Valley, California

LENORE SYRAH 9 31

GIRAD ZINFANDEL 50
Napa Valley, California

1221 CABERNET CUVÉE 15 56

CAYMUS SPECIAL SELECT 250
Napa Valley, California

HOPES END RED BLEND 15 28
Australia

ORIN SWIFT ABSTRACT SHIRAZ 8 75
McLaren Vale, Australia