



## 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

## 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

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## RICE & NOODLES

<b>SHRIMP YAKI UDON</b>	<b>18</b>
Udon Noodles/Shrimp/Asparagus/Yellow Squash/ Onion/Zucchini	
<b>SHOYU RAMEN</b>	<b>15</b>
Ramen Noodles/Braised Pork/Seaweed/ Bamboo Shoots	
<b>SHRIMP FRIED RICE</b>	<b>14</b>
Shrimp/Egg/Crab/Green Onion/Edamame	

## SUSHI COMBOS

<b>SUSHI COMBO A</b>	<b>10</b>
Chef's Selection of Three Types of Nigiri/ California Roll	
<b>SUSHI COMBO B</b>	<b>15</b>
Chef's Selection of Five Types of Nigiri/ California Roll	
<b>SUSHI COMBO C</b>	<b>20</b>
Chef's Selection of Seven Types of Nigiri/ California Roll	

## ENTREES

SERVED WITH SOUP or SALAD & RICE

<b>PINEAPPLE SWEET CHILI CHICKEN</b>	<b>12</b>
Grilled Chicken/Pineapple	
<b>BEEF CURRY RICE</b>	<b>12</b>
Japanese Curry Beef	

## DONBURI BOWLS

*ALL BOWLS SERVED OVER WHITE RICE*

<b>GYUDON</b>	<b>12</b>
Garlic Teriyaki Beef/Shiitaki Mushrooms/Onions	
<b>BUTADON</b>	<b>12</b>
Sautéed Pork/Spicy Red Pepper Sauce/Red Miso Broth	
<b>OYAKODON</b>	<b>12</b>
Sautéed Chicken/Onions/Udon Broth/Egg	
<b>BASADON</b>	<b>12</b>
Fried Mild Whitefish/Asparagus/Peanut Miso Dressing	

<b>CHICKEN FRIED RICE</b>	<b>14</b>
Egg/Green Onion/Edamame	

<b>VEGETABLE UDON</b>	<b>11</b>
Udon Noodles/Fresh Vegetables	

<b>JAPANESE CURRY UDON</b>	<b>16</b>
Udon Noodles/Thinly Sliced Beef or Chicken/ Spiced Curry Soup	

<b>ROLL COMBO A</b>	<b>10</b>
California/Spicy Shrimp Roll	

<b>ROLL COMBO B</b>	<b>15</b>
California Roll/Spicy Tuna/Salmon Crunch	

<b>ROLL COMBO C</b>	<b>15</b>
California/Shrimp Tempura/Philadelphia	

## BENTO BOX

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

<b>BEEF</b>	<b>14</b>
<b>SALMON</b>	<b>15</b>
<b>TONKATSU</b>	<b>14</b>
<b>SHRIMP</b>	<b>15</b>
<b>CHICKEN</b>	<b>14</b>