



APPETIZERS

PINEAPPLE SHRIMP^{GF} 10

Shrimp/Pineapple/Creamy Pineapple Sauce

DYNAMITE SHRIMP 11

Sautéed Shrimp/Onions/Spicy Mayo

SHRIMP TEMPURA 9

Four Large Shrimp Lightly Battered & Fried

LOBSTER SCALLOP CAKES 14

Lobster/Scallops/Shrimp/Kani Kama/Pan Seared

FRIED DUMPLINGS GYOZA 8

Pan Fried or Fried Pork & Vegetable Dumplings

VEGETABLE TEMPURA 8

Fresh Vegetables Lightly Battered & Fried

CALAMARI 10

Fresh Battered Calamari/Spicy Ponzu Sauce

EDAMAME^{GF} 6

Steamed & Salted Soy Beans

BEEF NEGIMAKI 12

Scallions/ Asparagus/ Black Angus Beef/ Teriyaki Sauce
(^{GF} with sauce on the side)

VEGETABLE EGG ROLLS HARUMAKI 6

Crispy Vegetable Eggrolls

PAN SEARED SCALLOPS 16

(2) Seared Scallops/Soy & Sweet Wine Sauce/Shiitake

UMI SAMPLER PLATTER 21

(2) Scallop Cakes/(3) Gyoza Dumplings/(3) Harumaki/ (4) Negimaki

SOUPS & SALADS

MISO SOUP^{GF} 3.5

Traditional Miso Broth/Green Onions/Tofu/Seaweed

SPICY SEAFOOD SOUP^{GF} 6.5

Red Snapper/Scallops/Surf Clam/Shrimp/Octopus/Shiitake/
Spicy Tomato Broth (Add Somen Noodles \$5)

UMI HOUSE SALAD 4

Organic Greens/Carrots/Cucumber/House Miso Dressing
(^{GF} with sauce on the side)

UMI SEAFOOD SALAD 14

Kani Kama/Shrimp/Marinated Squid & Asparagus/
Organic Greens/ Garlic-Miso Dressing
(^{GF} with sauce on the side)

SEAWEED SALAD^{GF} 7

Thinly Sliced Seaweed/Seasoned Marinade/Sesame Oil

SASHIMI SALAD 18

Tuna/Salmon/Red Snapper Sashimi/Mango/Avocado/
Asparagus/Organic Greens/Citrus Dressing
(^{GF} with sauce on the side)

SEASONAL SELECTIONS

SEAFOOD PANCAKE 10

OKONOMIYAKI

Pan Fried Temperura/Seafood/Tonkato &
Oyster Sauce

SOFT SHELL CRAB^{GF} 12

Fried Whole Soft Shell Crab/Spicy Ponzu
Sauce

GRILLED TUNA CUBES 10

4pc 4 oz. Marinated Tuna Chunks/
Grilled Med-Well

SHRIMP COCKTAIL^{GF} 15

(6) Jumbo Shrimp/Cocktail Sauce

ROTI & CURRY DIP 12

Pan Fried Bread/Hot Mild Curry Dip/
Cream Cheese/Shrimp Tempura/ Pickled
Daikon

TAKO YAKI 8

Mild Sweet Bread/Tako/Fried/Tonkatsu &
Oyster Sauce

GRILLED IKA 8

Calamari/Soy & Ginger Sauce

CLEAR SOUP^{GF} 4

Vegetable Broth/Onions/Shiitake

CUCUMBER SALAD^{GF} 7

Cucumber/Tomato/Avocado/Garlic/
Sesame Vinaigrette

TUNA SALAD^{GF} 10

Tamari Sesame Dressing/Edamame/ Pine
Nuts/Carrots/Seared Tuna

SUMMIT SALAD 12

Romaine & Mixed Greens/Carrots/
Mango/Asparagus/Cucumbers/Citrus
Dressing (^{GF} with sauce on the side)

SPARKLING

CANTI MOSCATO Pava, Lombardy, Italy	7	26
RAFFINO MOSCATO d' ASTI Italy		30
FRANCOIS MONTAND Champagne, France		31
MASCHIO PROSECCO (187 ml) Veneto, Italy		12
ASTORIA SUSHI PROSECCO Veneto, Italy	10	26
JOSEPH PERRIER CUVÉE ROYAL BRUT NV France		105
PERRIER JOUET BELLE EPOQUE France		200

WHITE

CAB. FRANC ROSE, LOUISE LAURENT France	8	28
VIA ROSA, BANFI Piedmont, Italy		30
RIESLING, KUNG FU GIRL WA	9	33
DRY RIESLING, PACIFIC RIM WA		22
GEWURZTRAMINER, PACIFIC RIM WA		22
PINOT GRIS, ACROBAT WINERY OR		28
PINOT GRIGIO, CASTELLO BANFI LeRIME Italy	7	24
SAUVIGNON BLANC, MOHUA New Zealand	9	33
SAUVIGNON BLANC, CAKEBREAD Napa, CA		75
WHITE BLEND, CONUNDRUM BY CAYMUS CA		27
CHARDONNAY, CAKEBREAD Napa, CA		75
CHARDONNAY, MER SOLEIL SLH RESERVE CA	11	40
CHARDONNAY, J. LOHR VINEYARDS CA	8	28
CHARDONNAY, WILLIAM HILL Napa, CA	12	45
CHARDONNAY, SONOMA-CUTRER VINEYARDS CA		42

RED

PINOT NOIR, ROW 503 OR	9	34
PINOT NOIR, MEIOMI CA	12	45
RED BLEND, LOVE NOIR CA	9	33
RED BLEND, CONUNDRUM BY CAYMUS CA	11	36
RED BLEND, ROTH HERITAGE Sonoma, CA		54
RED BLEND, 1221 CUVÉE CA	15	55
RED BLEND, THE PRISONER CA		72
RED BLEND, COOPER & THIEF CA		58
RED BLEND, ORIN SWIFT MACHETE CA		95
MERLOT, BOOMTOWN WA	8	24
MERLOT, THORN WA		84
MERLOT, EMMOLO Napa Valley, CA		90
MALBEC, CATENA Argentina	12	45
MALBEC, AMALAYA Argentina		40
SHIRAZ, ORIN SWIFT ABSTRACT Australia		75
CABERNET SAUVIGNON, IRONSTONE CA	8	28
CABERNET SAUVIGNON, BR COHN SILVER CA	12	45
CABERNET SAUVIGNON, SAN SIMEON CA		34
CABERNET SAUVIGNON, CUTTINGS CA		70
CABERNET SAUVIGNON, CAYMUS CA		105
CABERNET SAUVIGNON, CAYMUS SELECT Napa Valley, CA		250
CABERNET SAUVIGNON, GRGICH HILLS ESTATE		250
CABERNET SAUVIGNON, INGLENOK RUBICON		295
ZINFANDEL, SALDO CA		52

HOUSE COCKTAILS

STONE FRUIT COSMO OYO Stone Fruit Vodka/Cointreau/Lime Juice/SS/Lime Wheel	10
STARLIGHT SOUR Stralight Carl T Bourbon/ Apple Cardamom Shrub/Lemon Juice/SS/Aro- matic Bitters/Lemon Peel	9
OLD TIMER Monkey Shoulder Blended Scotch/SS/Aromatic Bitters/Orange Peel	10
BLOOD & SAND Monkey Shoulder Blended Scotch/Cherry Heering Liqueur/Gancia Antica Sweet Vermouth/Orange Juice	8
EAST BOUND Traverse City Rye/Gancia Antica Sweet Vermouth/Earl Grey Bitters/ Black Cherries	9
ISLAND FLARE Kai Coconut Water Vodka/ Pineapple/Peach Schnapps/Lemon Juice/SS/Blue Curacao/Pineapple Wedge	9
TOKI TOKI Toki Japanese Whisky/Grena- dine/Lemon Juice/Ginger Juice/Jamaican #1 Bitters/Mint Leaves	11
MELISSA LONG Hibiki Harmony/Honey SS/Grapfruit Juice/Lime Juice/Jamaican #1 Bitters/Mint & Lime Wheel	16

SEASONAL COCKTAILS

BLACKBERRY OLD FASHION Starlight Blackberry Whiskey/Lemon Juice/SS/Mint Leaves/Blackberries	8
KAI MULE Kai Lemongrass Ginger Vodka/Lime Juice/Ginger Beer/Lime Wheel	9
BLACKBERRY SMASH Starlight Blackberry Whiskey/SS/Orange Bitters/Orange Peel/Blackberries	9
SEELBACH Three Rivers Bourbon/Cointreau/ Aromatic Bitters/Prosecco/Orange Peel	10
INDIANA APPLE PIE Indiana Apple Cider/Starlight- Spiced Rum/St. George Spiced Pear/Maple Syrup/Irish Cream/Ground Cinnamon	9
SPICY BLOODY MARY St. George Green Chili Vodka/Bloody Mary Mix/Celery Stalk /Olive/Pepper Spear	8 Add Shrimp (2): \$3 (4): \$5
CHERRY BLOSSOM St. George Chili Vodka/OYO Sontefruit Vodka/Lemon/SS/Cherry Hearing/Luxardo Marachino/Tart Cherry Safron Bitters/Japanese Chili Lime Bitters	9
INDIANA MAPLE LEAF Starlight Rock n Rye/ Indiana Maple Syrup/Lemon Juice	9

NIGIRI & ROLLS UNDER 10

CALIFORNIA ROLL	6.5	SMOKED SALMON	6.5
SPICY CALIFORNIA	7	SHRIMP (EBI)	5.5
PHILADELPHIA	7	AMAEBI (SWEET SHRIMP)	8
SPICY SHRIMP	7	OCTOPUS (TAKO)	6.5
SPICY TUNA	7.5	SQUID (IKA)	5.5
SPICY SALMON	7.5	EEL (UNAGI)	7.5
SPICY SCALLOP	8	ALBACORE (WHITE TUNA)	6.5
ASPARAGUS & AVOCADO	5.5	MACKEREL (SABA)	5.5
SHRIMP TEMPURA	8	SCALLOP (HOTATE)	7.5
SUPER WHITE	6.5	SURF CLAM (HOKIGAI)	5.5
TUNA (MAGURO)	6.5	LOBSTER CLAW MEAT	9
SALMON (SAKE)	6.5	IKURA (SALMON ROE)	6.5
YELLOWTAIL (HAMACHI)	7	TOBIKO (FLYING FISH ROE)	6.5
SEABASS (SUZUKI)	6	MASAGO	6
RED SNAPPER (TAI)	5.75	UNI (SEA URCHIN)	9
		TAMAGO (EGG)	4
		QUAIL EGG	1.5

SASHIMI & SUSHI

TUNA CUBES ^{GF}	10 20	CEVICHE ^{GF}	18
Tuna/Avocado/Spicy Marinade		Red Snapper/Shrimp/Lobster/Mango/Avocado Citrus Garlic Marinade	
SASHIMI REGULAR ^{GF}	27	HAPPY ^{GF}	24
Chef's Choice (4) Types Sashimi		(7) Pieces of Nigiri and California Roll	
SASHIMI DELUXE ^{GF}	37	LUCKY ^{GF}	30
Chef's Choice (6) Types Sashimi		(11) Pieces of Nigiri and California Roll	
SUMO SASHIMI ^{GF}	47	HAPPY GO LUCKY	105
Chef's Choice (9) Types Sashimi		(9) Chef's Choice Sashimi/ (12) Pieces Nigiri/California Roll/Shrimp Tempura Roll	
UMI SUSHI FLIGHT ^{GF}	55		
Number One Roll/ Baked Scallop			

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 ^{GF}	14
Shrimp/Egg/Kani Kama/Green Onion/Edamame	
CHICKEN FRIED RICE ^{GF}	14
Egg/Green Onion/Edamame	
JAPANESE CURRY UDON	16
Udon Noodles/Thinly Sliced Beef or Chicken/ Spiced Curry Soup	
VEGETABLE UDON	11
Udon Noodles/Fresh Vegetables	

SPECIALITY ROLLS

DR. SINGH SPECIAL	17 33
Inside: Shrimp Tempura	
Top: Fresh Cut Mango/Shrimp/Kani Kama/ Lobster Claw Meat/Qi's Spicy Chili Oil	
AG ROLL	17
Inside: Garlic/Spicy Mayo/Shrimp Tempura	
Top: Tuna/Spicy Citrus Vinegar	
BB ROLL	17
Inside: Spicy Shrimp	
Top: Shrimp/Avocado/Wasabi Lime Sauce	
DOC G ROLL	17
Inside: Fried Kani Kama/Cream Cheese	
Top: Spicy Mayo/ Sweet Unagi Sauce	
DIVA ROLL	15
Inside: Shrimp Tempura/Cream Cheese	
Top: Crunchy Spicy Kani Kama/Sriracha/Sweet Unagi Sauce	
BAKED SCALLOP	17
Inside: Asparagus/Avocado	
Top: Scallops/Kanikama/Baked in a Spicy Sauce	
WEST COAST	9
Inside: Soft Shell Crab/Cucumber/Spicy Mayo	
Top:	
COWBOY ROLL	15
Inside: Shrimp Tempura Roll	
Top: Beef/Onions/Mushrooms/Teriyaki/Salad Mix	
RED DRAGON ROLL	17
Inside: Spicy Tuna Roll	
Top: Tuna/Tobiko/Spicy Mayo/Chili Oil	
ORANGE GO-GO	18
Inside: Spicy Salmon	
Top: Salmon/Tobiko/Spicy Mayo/Chili Oil	

WINTER ROLLS

WOLF ROLL	15
Inside: Kani Kama/Cream Cheese/Soy Paper	
Top: Fried Kani Kama/Sweet & Spicy Chili Sauce	
ROCK ROLL	17
Inside: Shrimp Tempura/Unagi Tempura/Asparagus	
Top: Oyster & Eel Sauce	
INTEGRITY ROLL	12
Inside: Hamachi & Green Onions	
Top: Spicy Ponzu Sauce	
DINOSAUR ROLL	15
Inside: Shrimp/Avocado/Kani Kama	
Top: Spicy Tuna/Crunch/Wasabi Lime/Unagi Sauce	
THE CA ROLL	17
Inside: Asparagus/Avocado	
Top: Kani Kama/Salmon/Snapper/Tuna/Spicy Mayo	
FIRE ROLL	17
Inside: Shrimp Tempura	
Top: Salmon/Spicy Mayo	

OF THE SEA | UMI

Served with soup or house salad

BASA 20

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

GRILLED SALMON 23

Steamed Rice/Soy Syrup/Potato Croquette
(☞with sauce on the side and no potato croquette)

SESAME SEARED TUNA 27

Ginger Sauce/Toasted Pine Nuts/Organic Greens/
Fresh Mango/Shrimp/Asparagus/Avocado/Citrus Dressing
(☞with sauce on the side)

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
(☞with sauce on the side)

SPICY CHILEAN SEA BASS 35

Gochujang Sesame Ginger/Garlic Sauce

SAUTÉED SNAPPER ☞23

Cornstarch Pan Fried Snapper/Shiitake Mushrooms/
Sweet & Salty Wine Sauce

LOBSTER TAIL LO MEIN ☞35

8 oz. Lobster Tail/Sweet Buttery Wine Sauce/Asparagus
ADD 5 OZ. Filet Mignon 10

OF THE LAND | TOCHI

Served with soup or house salad

PINEAPPLE CHICKEN 17

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

TONKATSU 19

Panko Breaded Pork/Steamed White Rice/Tonkatsu Sauce

KATSUDON 20

Breaded & Fried Pork/Udon Broth/Eggs/Steamed Rice

SHABU-SHABU 23

Stewed Meat/Red Miso/Seasonal Vegetables/Tofu

RIBEYE OR FILET 35

Potato Croquette
ADD 8 OZ. Lobster Tail M/P

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

TERIYAKI

served with steamed rice & miso soup or house salad

FILET	35
RIBEYE	35
SALMON	23
CHICKEN	17
SHRIMP	25

VEGAN & VEGETARIAN

CLEAR SOUP
VEGETABLE FRIED RICE (NO EGG)
FRIED TOFU CUBES
STEAMED SEASONAL VEGETABLES
VEGETABLE LO MEIN