

HOT APPETIZERS ホット前菜

COLD APPETIZERS AND SALAD 前菜とサラダ

SOUP スープ

SIGNATURE MAKI 創作 巻寿司

EDAMAME BOILED SOY BEANS WITH SEA SALT	6
SPICY EDAMAME SAUTEED EDAMAME IN JAPANESE GARLIC SPICES	8
gyoza 6 pcs japanese style pork or veggies pot stickers	8
SHRIMP SHUMAI STEAMED SHRIMP DUMPLING SERVED WITH SOY VINEGAR	7
AGEDASHI TOFU FRIED SILKY TOFU IN DASHI SOY BROTH, GINGER, SCALLION, BONITO FLAKES, DRIED NORI	9
nasu dengaku roasted japanese eggplant with house miso sauce	9
LOLLIPOPS CHICKEN JAPANESE FRIED CHICKEN SERVED WITH YUZU MAYO	10
spicy chicken wing fried chicken wings sauteed in house sweet chili sauce	11
takoyaki flour battered, chopped tako, japanese mayo, takoyaki sauce, bonito flakes	10
ika karaage deep fried squid tentacles with lemon	11
TEMPURA PLATE 2 SHRIMPS, ASSORTED VEGETABLES SERVED WITH WARM DASHI DIPPING	14
asparagus beef roll asparagus wrapped in lean steak, sauteed with ginger teriyaki sauce	14
hamachi kama grilled yellowtail collar with sea salt	17

GOMA-AE CHILLED SPINACH, SESAME PUREE SAUCE	8
* SEAWEED SALAD CUCUMBER, SEAWEED, MASAGO, JAPANESE VINEGAR	8
HOUSE GARDEN SALAD MIXED GREENS, GREEN BEAN, ROMAINE, CARROT, TOMATO, WITH GINGER MAYO DRESSING TOPPED WITH WONTON CRISPY STRIPS	8
* SUSHI APPETIZER 4 PCS NIGIRI CHEF'S SELECTION	15
* SASHIMI APPETIZER 4 PCS SASHIMI CHEF'S SELECTION	16
* BEEF TATAKI THIN SLICED SEARED BEEF LOIN, GARLIC CHIPS, SCALLION, GINGER, DAIKON AND PONZU SAUCE	17
UMAI SALAD MIXED GREENS, GREEN BEAN, ROMAINE, CARROT, TOMATO, HAWAIIAN SWEET POTATO, CRISPY WONTON STRIP AND DRIED NORI SERVED WITH ROASTED SESAME DRESSING ADD GRILLED SALMON \$10	16
SALMON SKIN SALAD ASSORTED JAPANESE SEAWEED, ROMAINE, MIXED GREEN, GREEN BEANS, CARROTS, TOMATO, CRUSHED SALMON SKIN SERVED WITH GINGER MAYO DRESSING	16

miso soup miso broth, silky soft tofu, SEAWEED, scallion	5
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JAPANESE BBQ 串焼き	
beef tongue with lemon sea salt	9
beef hanger tender house marinated	9
pork shoulder with roasted garlic mayo	8
cauliflower with honey miso sauce	8
shishito pepper SAUTEED SHISHITO PEPPER with PONZU	8
grilled tofu with spicy miso sauce	7
grilled assorted vegetables with sankyo sauce	16

* MEXICANA Tuna, salmon, wasabi tobiko, spicy mayo, avocado, cilantro, jalapeno topped w/chili oil and lime juice	15
* NAKED (WITHOUT RICE) Salmon, blue Fln tuna, kani kama, tamago wrapped w/ Nori sheet and cucumber topped w/ponzu sauce	18
UMAI CRUNCH Lobster salad, cucumber, avocado, spicy mayo, WRAPPED w/crunchy and crushed seaweed topped W/ EEL SAUCE	14
BENI IMO Brown rice, baked Hawaiian sweet potato, asparagus, yamagobo, Topped w/ avocado honey miso and mayo	14
* SLOOPIN Shrimp tempura, cucumber, avocado, cream cheese, SPICY MAYO, masago wrapped w/crunchy topped w/ eel SAUCE AND WASABI MAYO	18
SPICY CAJUN ROLL JALAPENO, RED BELL PEPPER, CUCUMBER, CILANTRO, MASAGO, LIME, SOFT SHELL CRAB	16
* CHICAGO Tuna, salmon, white Flsh, cucumber, avocado, spicy, MAYO, wrapped w/black tobiko and crunchy topped W/ HONEY MISO SAUCE	Half roll \$11/ Full roll \$18
* GOOSEBUMPS Shrimp tempura, asparagus, cilantro, sriracha sauce topped w/seared calamari and honey miso sauce	Half roll \$10/ Full roll \$17
WHITE TRUFFLE TAILS Seared hamachi, shrimp, asparagus, shishito pepper, and white truffle sauce	Half roll \$10/ Full roll \$17
* SURF & TURF Shrimp tempura, asparagus, cream cheese, apple, topped w/ seared medium rare beef sirloin, drizzled w/ parsley yuzu oil	Half roll \$10/ Full roll \$17

MAKI MONO / HAND ROLL (All rolls contain sesame seeds)

VEGGIE MAKI 野菜まき

* CALIFORNIA - crabstick/cucumber/avocado/MASAGO	9
PHILADELPHIA - smoked salmon/cream cheese/AVOCADO	9
* SHRIMP TEMPURA - shrimp tempura/ cucumber/mayo/avocado/masago/eel sauce	10
* FRESH PHILLY - salmon/cream cheese/avocado	9
* SPIDER - soft shell crab/cucumber/radish sprout/ MAYO/MASAGO/EEL SAUCE	13
DRAGON - shrimp tempura/cucumber/eel/avocado	16
FUTO - sweet omelet/crab stick/spinach/kampyo/SHITAKI	9
CATERPILLAR - EEL/SHRIMP TEMPURA/CREAM cheese/ cucumber/topped w/avocado/eel sauce	18
* RAINBOW - Cali roll/avocado/assorted Fish/ HONEY MISO	18
* DYNAMITE - Sweet potato tempura roll topped W/SPICY KANI KAMA (CRABSTICK MIXED W/CILANTRO, JALAPENO, SPICY MAYO, CHILI OIL, CHILI POWDER, LIME JUICE, EEL SAUCE)	15
* WHITE TUNA JALAPENO - super white TUNA/JALAPENO	8

* TUNA & ASPARAGUS - tuna/asparagus	9
* NEGI HAMACHI - yellowtail/scallion	8
* NEGI ESCOLAR- super white tuna/ scallion	8
SALMON SKIN - salmon skin/radish SPROUTS/cucumber/ mayo/masago/eel sauce	9
UNAGI AVO CRUNCHY - eel/avocado/ crunch	10
* SPICY TUNA - tuna/honey miso/sriracha SAUCE/CHILI OIL	11
* SPICY MAKI - masago/spicy mayo	10
CHOICE OF FISH:salmon, hamachi ,unagi, tako, shrimp scallop \$12	
* KYU OR AVOCADO MAKI- cucumber OR SLICED AVOCADO CHOICE OF FISH:tuna,salmon, hamachi, unagi, white tuna	9
* PLAIN FISH MAKI CHOICE OF FISH:tuna,salmon, hamachi, unagi, white tuna	8

CUCUMBER	5
AVOCADO	6
SHIITAKE -Marinated japanese mushroom	6
ASparagus	6
KAMPYO - Marinated gourd	6
SWEET POTATO TEMPURA W/ UNAGI SAUCE	9
ASparagus tempura	8
UME SHISO - Sour plum, shiso mint leaf	6
OSHINKO - Pickle Radish	6
YAMAGO GOBO - Marinated Burdock Root	6
GOMA AE - Chilled spinach, sesame puree	7

EXTRA FOR MAKI

Add \$1	for any one extra vegetable
Add \$1	for substitution brown rice
Add \$1	for cream cheese
Add \$1	for substitution seaweed to soy paper sheet
Add \$0.5	for tempura crunch

*ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDER COOKED INGREDIENTS.
20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE.

PLATTER FROM SUSHI BAR

(SERVED W/MISO SOUP AND SALAD)

* MORIawase 7 pcs sushi cHEF'S SELECTION Choice of cali roll or spicy tuna roll	35
7 pcs sashimi cHEF'S SELECTION Choice of cali roll or spicy tuna roll	37
* OMAKASE Sushi 10 pcs cHEF'S SELECTION	36
Sashimi 10 pcs cHEF'S SELECTION	39
* UMAI GRAND 5 pcs sushi and 5 pcs sashimi cHEF'S SELECTION una kyu maki and hamachi jalapeno maki	48

DONBURI

(SERVED W/MISO SOUP)

* CHIRASHI Assorted sashimi on sushi rice	35
* NAMA SAKE DON Fresh salmon sashimi on sushi rice	28
* TEKKA DON Tuna sashimi on sushi rice	28
* HAMACHI DON Yellowtail sashimi on sushi rice	28
UNAGI DON BBQ fresh water eel sashimi on sushi rice w/ eel sauce	29

NIGIRI/SASHIMI (2PCS/ORDER)

* MAGURO TUNA	9
* ALBACORE BUTTER SEARED WHITE TUNA	7
* ESCOLAR SUPER WHITE TUNA	7
* HAMACHI YELLOWTAIL	8
* madai sea bream	9
* HIRAME FLOUNDER	8
* SAKE SALMON	8
SMOKED SAKE SMOKED SALMON	7
* SABA MACKEREL	7
* AJI BABY HORSE MACKEREL	9
EBI COOKED SHRIMP	7
* AMAEBI SWEET SHRIMP W/FRIED HEAD	10
* IKA SQUID	6
TAKO MADAKO OCTOPUS	8
* HOTATE GAI SEA SCALLOP	9
* HOKKIGAI SURF CLAM	7
UNAGI FRESH WATER ELL	8
* IKURA SALMON ROE	9
* TOBIKO FLYING FISH ROE (RED, BLACK, WASABI)	7
TAMAGO SWEET OMELET	5
* MASAGO SMELT RISH ROE	7
INARI SOY BEAN POCKET	5
* UZURA QUAIL EGG	2
* UNI SEA URCHIN	10/pc

UDON & RAMEN うどんラーメン

TONKOTSU RAMEN Wakame seaweed, corn,Flsh cake, JAPANESE LEEKS, mushroom MENMA (BAMBOO), CHASHU (BRAISED PORK BELLY), HALF SOFT BOILED EGG ADD BLACK GARLIC OIL	17 1
SPICY ROASTED GARLIC PORK RAMEN HOMEMADE SPICY MISO GROUND PORK, MENMA (BAMBOO), WAKAME SEAWEEed, FISHcake, half soft boiled egg, japanese leeks, CHASHU (BRAISED PORK BELLY), GARLIC CHIPS	18
* WINTER RAMEN Homemade spicy miso ground pork, SLICED RIBEYE, wakame seaweed, Fish cake, poached egg, japanese leeks in spicy dashi broth	18
MISO RAMEN Homemade pork and chicken broth with miso based soup, bean sprouts, menma, sesame seed, mushroom, half soft boiled egg, chashu and minced pork	18
TSUKEMEN (DIPPING NOODLE) Japanese egg noodle, braised pork belly, seaweed, okura, bamboo, MUSHROOM, half soft boiled egg served with sweet AND savory ginger broth	18
TEMPURA UDON 2 shrimps, veggies tempura, Flsh cake, scallion, udon noodle in dashi broth	20
* NABEYAKI UDON Shrimp tempura, chicken, ONSEN egg, Flsh cake, spinach, CRAB STICK, TAMAGO, udon noodle in dashi broth	19
UDON KARE Smooth fragrant japanese curry, udon noodle, BEEF	18
* ZARU SOBA Chilled buckwheat noodle served w/tsuyu sauce, ginger, radish, wasabi, quail eggs	
PLAIN	13
SHRIMP AND VEGGIE TEMPURA	20
* SASHIMI	28

EXTRA FOR RAMEN

* AJITSUKE EGG (MARINATED HALF SOFT BOILED EGG)	2
* ONSEN EGG (POACHED EGG)	2
NOODLE (RAMEN NOODLE, UDON OR SHIRATAKI)	4
BAMBOO	3
SPICY GROUND PORK	3
GROUND PORK	3
PORK BELLY	5

SIDES ORDER

BROWN RICE	3
SUSHI RICE	4
STEAMED RICE	3
TERIYAKI SAUCE	2
SPICY MAYO, UNAGI SAUCE, WASABI MAYO, MAYO OR CHILI OIL	1

CHEF'S SPECIALTIES シェフの特選料理

* KATSU DON Popular japanese: food a bowl of rice topped w/pork CUTLET, ONION, mushroom, egg and condiments SERVED W/ SALAD AND MISO SOUP	19
* OYAKO DON (NOT BREADED) CHICKEN TENDER SIMMERED IN SWEET AND SAVORY DASHI SAUCE, DRIED NORI SERVED W/ MISO SOUP AND SALAD ADD RAW YOLK	18 1
* GYU-DON Sliced ribeyes sauteed w/ sweet shoga shoyu sauce served over rice w/small udon soup and salad ADD ONSEN EGG (POACHED EGG)	20 2
CHASHU DON BRAISED PORK BELLY SERVED OVER RICE W/ SMALL SALAD, MISO SOUP AND JAPANESE PICKLES	18
* KATSU KARE Pork cutlets or shrimps tempura, house smooth fragrant curry, steamed rice ADD ONSEN EGG (POACHED EGG)	16/18 2
SALMON SHIOYAKI OR TERIYAKI Broiled salmon w/ seasalt or teriyaki sauce served w/ salad, miso soup and rice	23
TERIYAKI BEEF OR CHICKEN Beef or chicken sauteed w/ teriyaki sauce served w/ salad, miso soup and rice	21/19
TEMPURA DINNER 3 pcs shrimp, veggies served w/ salad, miso soup, rice and fresh fruits	22
SUKIYAKI Thinly sliced beef loin, watercress, onion, SHIRATAKI NOODLE, mushroom red bell pepper, grilled tofu and house savory sukiyaki sauce	23
JAPANESE STEAK RIBEYE STEAK SERVED IN JAPANESE STYLE (TERIYAKI SAUCE OR PONZU SAUCE) SERVED W/ SALAD, MISO SOUP AND RICE	39

BEVERAGES

HOT GREEN TEA	3
ICED GREEN TEA	4
ICED TEA	3
pepsi, diet pepsi, ginger ale, starry, lemonade	3
SAN PELLEGRINO SPARKLING WATER	4
FIJI BOTTLED WATER	3
MELON CREAM SODA	4

DESSERTS

GREEN TEA CREME BRULEE	7
MOCHI ICE CREAM (2PCS/ORDER) (GREEN TEA, COFFEE, MANGO, RED BEAN, STRAWBERRY)	6
MANGO SHERBERT ICE CREAM	5
GREEN TEA ICE CREAM	5
LYCHEE SHERBET ICE CREAM	5
BLACK SESAME SEED ICE CREAM	5