

HOT APPETIZERS ホット前菜

EDAMAME BOILED SOY BEANS WITH SEA SALT	6
SPICY EDAMAME SAUTEED EDAMAME IN JAPANESE GARLIC SPICES	7
GYOZA 6 PCS JAPANESE STYLE PORK OR VEGGIES POT STICKERS	8
SHRIMP SHUMAI STEAMED SHRIMP DUMPLING SERVED WITH SOY VINEGAR	7
WASABI SHUMAI STEAMED PORK DUMPLING WITH WASABI FLAVORS SERVED WITH SOY VINEGAR	7
AGEDASHI TOFU FRIED SILKY TOFU IN DASHI SOY BROTH, GINGER, SCALLION, BONITO FLAKES, DRIED NORI	8
NASU DENGAKU ROASTED JAPANESE EGGPLANT WITH HOUSE MISO SAUCE	9
LOLLIPOPS CHICKEN JAPANESE FRIED CHICKEN SERVED WITH YUZU MAYO	9
SPICY CHICKEN WING FRIED CHICKEN WINGS SAUTEED IN HOUSE SWEET CHILI SAUCE	9
TAKOYAKI FLOUR BATTERED, CHOPPED TAKO, JAPANESE MAYO, TAKOYAKI SAUCE, BONITO FLAKES	9
IKA KARAAGE DEEP FRIED SQUID TENTACLES WITH LEMON	10
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	13
HAMACHI KAMA GRILLED YELLOWTAIL COLLAR WITH SEA SALT	15

COLD APPETIZERS AND SALAD 前菜とサラダ

GOMA-AE CHILLED SPINACH, SESAME PUREE SAUCE	7
* SEAWEEED SALAD CUCUMBER, SEAWEEED, 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	14
* SASHIMI APPETIZER 4 PCS SASHIMI CHEF'S SELECTION	15
* BEEF TATAKI THIN SLICED SEARED BEEF LOIN, GARLIC CHIPS, SCALLION, GINGER, DAIKON AND PONZU SAUCE	14
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	14
SALMON SKIN SALAD ASSORTED JAPANESE SEAWEEED, ROMAINE, MIXED GREEN, GREEN BEANS, CARROTS, TOMATO, CRUSHED SALMON SKIN SERVED WITH GINGER MAYO DRESSING	14

SOUP スープ

MISO SOUP MISO BROTH, SILKY SOFT TOFU, SEAWEEED, SCALLION	4
JAPANESE BBQ 串焼き	
BEEF TONGUE WITH LEMON SEA SALT	8
BEEF HANGER TENDER HOUSE MARINATED	8
PORK SHOULDER WITH ROASTED GARLIC MAYO	7
CAULIFLOWER WITH HONEY MISO SAUCE	8
SHISHITO PEPPER SAUTEED SHISHITO PEPPER WITH PONZU	7
GRILLED TOFU WITH SPICY MISO SAUCE	7
GRILLED ASSORTED VEGETABLES WITH SANKYO SAUCE	14

SIGNATURE MAKI 創作 巻寿司

* MEXICANA TUNA, SALMON, WASABI TOBIKO, SPICY MAYO, AVOCADO, CILANTRO, JALAPENO TOPPED W/CHILI OIL AND LIME JUICE	14
* NAKED (WITHOUT RICE) SALMON, BLUE FIN TUNA, KANI KAMA, TAMAGO WRAPPED W/ NORI SHEET AND CUCUMBER TOPPED W/PONZU SAUCE	15
UMAI CRUNCH LOBSTER SALAD, CUCUMBER, AVOCADO, SPICY MAYO, WRAPPED W/CRUNCHY AND CRUSHED SEAWEEED TOPPED W/ EEL SAUCE	13
BENI IMO BROWN RICE, BAKED HAWAIIAN SWEET POTATO, ASPARAGUS, YAMAGOBO, TOPPED W/ AVOCADO HONEY MISO AND MAYO	13
* SLOOPIN SHRIMP TEMPURA, CUCUMBER, AVOCADO, CREAM CHEESE, SPICY MAYO, MASAGO WRAPPED W/CRUNCHY TOPPED W/ EEL SAUCE AND WASABI MAYO	16
SPICY CAJUN ROLL JALAPENO, RED BELL PEPPER, CUCUMBER, CILANTRO, MASAGO, LIME, SOFT SHELL CRAB	14
* CHICAGO TUNA, SALMON, WHITE FISH, CUCUMBER, AVOCADO, SPICY, MAYO, WRAPPED W/BLACK TOBIKO AND CRUNCHY TOPPED W/ HONEY MISO SAUCE	HALF ROLL \$10/ FULL ROLL \$17
* GOOSEBUMPS SHRIMP TEMPURA, ASPARAGUS, CILANTRO, SRIRACHA SAUCE TOPPED W/SEARED CALAMARI AND HONEY MISO SAUCE	HALF ROLL \$9/ FULL ROLL \$16
WHITE TRUFFLE TAILS SEARED HAMACHI, SHRIMP, ASPARAGUS, SHISHITO PEPPER, AND WHITE TRUFFLE SAUCE	HALF ROLL \$9/ FULL ROLL \$16
* SURF & TURF SHRIMP TEMPURA, ASPARAGUS, CREAM CHEESE, APPLE, TOPPED W/ SEARED MEDIUM RARE BEEF SIRLOIN, DRIZZLED W/ PARSLEY YUZU OIL	HALF ROLL \$9/ FULL ROLL \$16

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

* CALIFORNIA - CRABSTICK/CUCUMBER/AVOCADO/MASAGO	8
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	12
DRAGON - SHRIMP TEMPURA/CUCUMBER/EEL/AVOCADO	14
FUTO - SWEET OMELET/CRAB STICK/SPINACH/KAMPYO/SHITAKI	9
CATERPILLAR - EEL/SHRIMP TEMPURA/CREAM CHEESE/ CUCUMBER/TOPPED W/AVOCADO/EEL SAUCE	17
* RAINBOW - CALI ROLL/AVOCADO/ASSORTED FISH/ HONEY MISO	16
* 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)	13
* 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	9
* SPICY TUNA - TUNA/HONEY MISO/SRIRACHA SAUCE/CHILI OIL	10
* SPICY MAKI - MASAGO/SPICY MAYO	9
CHOICE OF FISH: SALMON, HAMACHI ,UNAGI, TAKO, SHRIMP SCALLOP \$10	
* 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

VEGGIE MAKI 野菜まき

CUCUMBER	5
AVOCADO	6
SHIITAKE - MARINATED JAPANESE MUSHROOM	6
ASPARAGUS	6
KAMPYO - MARINATED GOURD	6
SWEET POTATO TEMPURA W/ UNAGI SAUCE	8
ASPARAGUS TEMPURA	7
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.

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	30
7 PCS SASHIMI CHEF'S SELECTION CHOICE OF CALI ROLL OR SPICY TUNA ROLL	32
* OMAKASE SUSHI 10 PCS CHEF'S SELECTION SASHIMI 10 PCS CHEF'S SELECTION	30 32
* UMAI GRAND 5 PCS SUSHI AND 5 PCS SASHIMI CHEF'S SELECTION UNA KYU MAKI AND HAMACHI JALAPENO MAKI	42

DONBURI
(SERVED W/MISO SOUP)

* CHIRASHI ASSORTED SASHIMI ON SUSHI RICE	32
* NAMA SAKE DON FRESH SALMON SASHIMI ON SUSHI RICE	24
* TEKKA DON TUNA SASHIMI ON SUSHI RICE	24
* HAMACHI DON YELLOWTAIL SASHIMI ON SUSHI RICE	24
UNAGI DON BBQ FRESH WATER EEL SASHIMI ON SUSHI RICE W/ EEL SAUCE	25

NIGIRI/SASHIMI (2PCS/ORDER)

* MAGURO	TUNA	8
* ALBACORE	BUTTER SEARED WHITE TUNA	7
* ESCOLAR	SUPER WHITE TUNA	7
* HAMACHI	YELLOWTAIL	7
* MADAI	SEA BREAM	9
* HIRAME	FLOUNDER	7
* SAKE	SALMON	7
SMOKED SAKE	SMOKED SALMON	7
* SABA	MACKEREL	6
* AJI	BABY HORSE MACKEREL	9
EBI	COOKED SHRIMP	6
* AMAEBI	SWEET SHRIMP W/FRIED HEAD	9
* IKA	SQUID	5
TAKO MADAKO	OCTOPUS	7
* HOTATE GAI	SEA SCALLOP	8
* HOKKIGAI	SURF CLAM	6
UNAGI	FRESH WATER ELL	8
* IKURA	SALMON ROE	8
* 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, FISH CAKE, JAPANESE LEEKS, MUSHROOM MENMA (BAMBOO), CHASHU (BRAISED PORK BELLY), HALF SOFT BOILED EGG ADD BLACK GARLIC OIL	15 1
SPICY ROASTED GARLIC PORK RAMEN HOMEMADE SPICY MISO GROUND PORK, MENMA (BAMBOO), WAKAME SEAWEED, FISHCAKE, HALF SOFT BOILED EGG, JAPANESE LEEKS, CHASHU (BRAISED PORK BELLY), GARLIC CHIPS	16
* WINTER RAMEN HOMEMADE SPICY MISO GROUND PORK, SLICED RIBEYE, WAKAME SEAWEED, FISH CAKE, POACHED EGG, JAPANESE LEEKS IN SPICY DASHI BROTH	16
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	15
TSUKEMEN (DIPPING NOODLE) JAPANESE EGG NOODLE, BRAISED PORK BELLY, SEAWEED, OKURA, BAMBOO, MUSHROOM, HALF SOFT BOILED EGG SERVED WITH SWEET AND SAVORY GINGER BROTH	15
TEMPURA UDON 2 SHRIMPS, VEGGIES TEMPURA, FISH CAKE, SCALLION, UDON NOODLE IN DASHI BROTH	16
* NABEYAKI UDON SHRIMP TEMPURA, CHICKEN, ONSEN EGG, FISH CAKE, SPINACH, CRAB STICK, TAMAGO, UDON NOODLE IN DASHI BROTH	16
UDON KARE SMOOTH FRAGRANT JAPANESE CURRY, UDON NOODLE, BEEF	14
* ZARU SOBA CHILLED BUCKWHEAT NOODLE SERVED W/TSUJU SAUCE, GINGER, RADISH, WASABI, QUAIL EGGS	11
PLAIN	17
SHRIMP AND VEGGIE TEMPURA	24
* SASHIMI	24

EXTRA FOR RAMEN

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

SIDES ORDER

BROWN RICE	3
SUSHI RICE	3
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	17
* OYAKO DON (NOT BREADED) CHICKEN TENDER SIMMERED IN SWEET AND SAVORY DASHI SAUCE, DRIED NORI SERVED W/ MISO SOUP AND SALAD ADD RAW YOLK	16 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)	18 2
CHASHU DON BRAISED PORK BELLY SERVED OVER RICE W/ SMALL SALAD, MISO SOUP AND JAPANESE PICKLES	17
* KATSU KARE PORK CUTLETS OR SHRIMPS TEMPURA, HOUSE SMOOTH FRAGRANT CURRY, STEAMED RICE ADD ONSEN EGG (POACHED EGG)	14/16 2
SALMON SHIOYAKI OR TERIYAKI BROILED SALMON W/ SEASALT OR TERIYAKI SAUCE SERVED W/ SALAD, MISO SOUP AND RICE	19
TERIYAKI BEEF OR CHICKEN BEEF OR CHICKEN SAUTEED W/ TERIYAKI SAUCE SERVED W/ SALAD, MISO SOUP AND RICE	18/16
TEMPURA DINNER 3 PCS SHRIMP, VEGGIES SERVED W/ SALAD, MISO SOUP, RICE AND FRESH FRUITS	18
SUKIYAKI THINLY SLICED BEEF LOIN, WATERCRESS, ONION, SHIRATAKI NOODLE, MUSHROOM RED BELL PEPPER, GRILLED TOFU AND HOUSE SAVORY SUKIYAKI SAUCE	20
JAPANESE STEAK RIBEYE STEAK SERVED IN JAPANESE STYLE (TERIYAKI SAUCE OR PONZU SAUCE) SERVED W/ SALAD, MISO SOUP AND RICE	35

BEVERAGES

HOT GREEN TEA	2
ICED GREEN TEA	3
ICED TEA	2
COKE, DIET COKE, GINGER ALE, SPRITE, LEMONADE	3
SAN PELLEGRINO SPARKLING WATER	4
FIJI BOTTLED WATER	3
MELON CREAM SODA	4

DESSERTS

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