

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	9
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	10
TAKOYAKI FLOUR BATTERED, CHOPPED TAKO, JAPANESE MAYO, TAKOYAKI SAUCE, BONITO FLAKES	10
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	16

COLD APPETIZERS AND SALAD 前菜とサラダ

GOMA-AE CHILLED SPINACH, SESAME PUREE SAUCE	7
* 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	15

SOUP スープ

MISO SOUP MISO BROTH, SILKY SOFT TOFU, SEAWEED, SCALLION	4
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	7
GRILLED TOFU WITH SPICY MISO SAUCE	7
GRILLED ASSORTED VEGETABLES WITH SANKYO SAUCE	15

SIGNATURE MAKI 創作 巻寿司

* MEXICANA TUNA, SALMON, WASABI TOBIKO, SPICY MAYO, AVOCADO, CILANTRO, JALAPENO TOPPED W/CHILI OIL AND LIME JUICE	15
* NAKED (WITHOUT RICE) SALMON, BLUE FIN TUNA, KANI KAMA, TAMAGO WRAPPED W/ NORI SHEET AND CUCUMBER TOPPED W/PONZU SAUCE	17
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 FISH, 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)

* 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	15
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

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	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	32	
CHOICE OF CALI ROLL OR SPICY TUNA ROLL		
7 PCS SASHIMI CHEF'S SELECTION	34	
CHOICE OF CALI ROLL OR SPICY TUNA ROLL		
* OMAKASE		
SUSHI 10 PCS CHEF'S SELECTION	32	
SASHIMI 10 PCS CHEF'S SELECTION	35	
* UMAI GRAND	45	
5 PCS SUSHI AND 5 PCS SASHIMI CHEF'S SELECTION		
UNA KYU MAKI AND HAMACHI JALAPENO MAKI		

DONBURI

(SERVED W/MISO SOUP)

* CHIRASHI	33	
ASSORTED SASHIMI ON SUSHI RICE		
* NAMA SAKE DON	26	
FRESH SALMON SASHIMI ON SUSHI RICE		
* TEKKA DON	26	
TUNA SASHIMI ON SUSHI RICE		
* HAMACHI DON	26	
YELLOWTAIL SASHIMI ON SUSHI RICE		
UNAGI DON	27	
BBQ FRESH WATER EEL SASHIMI ON SUSHI RICE W/ EEL SAUCE		

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	16	
WAKAME SEAWEEED, CORN,FISH CAKE, JAPANESE LEEKS, MUSHROOM		
MENMA (BAMBOO), CHASHU (BRAISED PORK BELLY), HALF SOFT BOILED EGG		
ADD BLACK GARLIC OIL	1	
SPICY ROASTED GARLIC PORK RAMEN	17	
HOMEMADE SPICY MISO GROUND PORK, MENMA (BAMBOO),		
WAKAME SEAWEEED, FISHCAKE, HALF SOFT BOILED EGG, JAPANESE LEEKS,		
CHASHU (BRAISED PORK BELLY), GARLIC CHIPS		
* WINTER RAMEN	17	
HOMEMADE SPICY MISO GROUND PORK, SLICED RIBEYE, WAKAME SEAWEEED,		
FISH CAKE, POACHED EGG, JAPANESE LEEKS IN SPICY DASHI BROTH		
MISO RAMEN	16	
HOMEMADE PORK AND CHICKEN BROTH WITH MISO BASED		
SOUP, BEAN SPROUTS, MENMA, SESAME SEED, MUSHROOM,		
HALF SOFT BOILED EGG, CHASHU AND MINCED PORK		
TSUKEMEN (DIPPING NOODLE)	16	
JAPANESE EGG NOODLE, BRAISED PORK BELLY, SEAWEEED,		
OKURA, BAMBOO, MUSHROOM, HALF SOFT BOILED EGG SERVED WITH		
SWEET AND SAVORY GINGER BROTH		
TEMPURA UDON	18	
2 SHRIMPS, VEGGIES TEMPURA, FISH CAKE, SCALLION,		
UDON NOODLE IN DASHI BROTH		
* NABEYAKI UDON	18	
SHRIMP TEMPURA, CHICKEN, ONSEN EGG, FISH CAKE, SPINACH,		
CRAB STICK, TAMAGO, UDON NOODLE IN DASHI BROTH		
UDON KARE	16	
SMOOTH FRAGRANT JAPANESE CURRY, UDON NOODLE, BEEF		
* ZARU SOBA		
CHILLED BUCKWHEAT NOODLE SERVED W/TSUYU SAUCE,		
GINGER, RADISH, WASABI, QUAIL EGGS		
PLAIN	13	
SHRIMP AND VEGGIE TEMPURA	19	
* SASHIMI	26	

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	2
GROUND PORK	3
PORK BELLY	5

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	18
POPULAR JAPANESE: FOOD A BOWL OF RICE TOPPED W/PORK CUTLET, ONION,	
MUSHROOM, EGG AND CONDIMENTS SERVED W/ SALAD AND MISO SOUP	
* OYAKO DON	17
(NOT BREADED) CHICKEN TENDER SIMMERED IN SWEET AND SAVORY DASHI	
SAUCE, DRIED NORI SERVED W/ MISO SOUP AND SALAD	
ADD RAW YOLK	1
* GYU-DON	19
SLICED RIBEYES SAUTEED W/ SWEET SHOGA SHOYU SAUCE	
SERVED OVER RICE W/SMALL UDON SOUP AND SALAD	
ADD ONSEN EGG (POACHED EGG)	2
CHASHU DON	18
BRAISED PORK BELLY SERVED OVER RICE W/ SMALL SALAD,	
MISO SOUP AND JAPANESE PICKLES	
* KATSU KARE	15/17
PORK CUTLETS OR SHRIMPS TEMPURA, HOUSE SMOOTH	
FRAGRANT CURRY, STEAMED RICE	
ADD ONSEN EGG (POACHED EGG)	2
SALMON SHIOYAKI OR TERIYAKI	21
BROILED SALMON W/ SEASALT OR TERIYAKI SAUCE SERVED W/	
SALAD, MISO SOUP AND RICE	
TERIYAKI BEEF OR CHICKEN	19/17
BEEF OR CHICKEN SAUTEED W/ TERIYAKI SAUCE SERVED W/	
SALAD, MISO SOUP AND RICE	
TEMPURA DINNER	20
3 PCS SHRIMP, VEGGIES SERVED W/ SALAD, MISO SOUP,	
RICE AND FRESH FRUITS	
SUKIYAKI	21
THINLY SLICED BEEF LOIN, WATERCRESS, ONION, SHIRATAKI NOODLE, MUSHROOM	
RED BELL PEPPER, GRILLED TOFU AND HOUSE SAVORY SUKIYAKI SAUCE	
JAPANESE STEAK	38
RIBEYE STEAK SERVED IN JAPANESE STYLE (TERIYAKI SAUCE OR	
PONZU SAUCE) SERVED W/ SALAD, MISO SOUP AND RICE	

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)	6
(GREEN TEA, COFFEE, MANGO, RED BEAN, STRAWBERRY)	
MANGO SHERBERT ICE CREAM	5
GREEN TEA ICE CREAM	5
LYCHEE SHERBET ICE CREAM	5
BLACK SESAME SEED ICE CREAM	5