

UMI

SUSHI & GRILL

MON - FRI 11:30am - 2:30pm

5:00pm - 9:30pm

SATURDAY 5:00pm - 9:30pm

SUNDAY closed



APPETIZERS

• VEGI APPETIZERS

EDAMAME boiled green soybeans	3.00
KIRIBOSHI DAIKON cooked dried daikon and vegetables	5.00
HIJIKI seaweed, tofu, vegetables	5.00
TSUKEMONO japanese style vegetable pickles	5.00
GOMA AE organic vegetable with sesame sauce	5.00
KIMPIRA burdock root, carrot	5.00
WAKAME marinated fresh seaweed in sesame oil dressing	5.00

• SEAFOOD & VEGI APPETIZERS

YAMAKAKE ground japanese mountain yam and tuna	8.00
KAISEN NATTO fermented soybean, seaweed, sesame seeds, shiso leaf, tuna, squid, yellow tail	8.50

• DEEP FRIED APPETIZERS

TORIKAWA BARIBARI deep fried chicken skin	4.00
AGEDASHI DOFU deep fried tofu with dashi/japanese soup stock	5.50
NASU AGEDASHI deep fried eggplant with dashi	5.50
GESO KARA-AGE deep fried calamari legs	5.50
KARA-AGE japanese style organic fried chicken	7.00
CROQUETTE organic chicken, potato, cheese	8.00
UMI FRIED deep fried salmon, scallop, shiso leaf, seaweed	8.50
EBI TEMPURA deep fried shrimp (1pc)	2.00
VEGETABLE TEMPURA deep fried organic vegetables	7.00
TEMPURA MORI deep fried organic vegetables and shrimp	8.50

GRILLED

NASUYAKI grilled eggplant	5.50
YAKITORI grilled organic chicken on skewers with our special yakitori sauce	6.50
SABA SHIO YAKI grilled mackerel	7.00
HAMACHI KAMA grilled yellow tail collar	12.00 up
GARLIC STEAK RICE grilled rib-eye steak rice with garlic soy sauce	11.00
BEEF TERIYAKI grilled beef with our special yakitori sauce	9.50

ORGANIC SALADS

CUCUMBER SUNOMONO cucumber, seaweed with vinegar dressing	4.50
GREEN SALAD lettuce, cabbage, tomato, onion, carrot	5.50
YAMAIMO SALAD japanese mountain yam, lettuce, cabbage, tomato, onion, carrot	6.50
SEAFOOD SUNOMONO cucumber, seaweed, octopus, shrimp, squid with vinegar dressing	7.00
TOFU SALAD tofu, lettuce, cabbage, tomato, onion, carrot, seaweed	7.00
CHASOBA SALAD green tea buckwheat noodle with lettuce, cabbage, tomato, onion, carrot	8.00
UMI SUNOMONO snow crab, cucumber, seaweed with vinegar dressing	9.50
UMI SALAD seafood, snow crab, tomato, lettuce, cabbage, onion	12.50

SOUP

MISO SOUP seaweed, tofu, green onion	2.00
ASARI MISO SOUP clams, green onion	6.00
ASARI BUTTER SOUP steamed clams butter soup	6.00
ASARI SAKA MUSHI steamed clams soup	6.00

ENTREES

served with miso soup, goma ae

CROQUETTE organic chicken, potato, rice	12.50
FRIED BENTO BOX fried organic chicken, pork cutlet, rice	14.50
GARLIC STEAK RICE rib-eye, garlic rice	14.50
TON KATSU pork cutlet, rice	14.50
CHICKEN KATSU organic chicken cutlet, rice	15.00
YAKITORI JU grilled organic chicken over rice	16.00
VEGETABLE BENTO BOX 3 kinds nimonono/boiled & seasoned, rice	13.50
GOMOKU CHIRASHI vegetables mixed in sushi rice	13.50
SUKIYAKI sliced rib-eye, onion, tofu-shirataki, yam noodles cooked in sukiyaki sauce, rice	18.00

RICE	2.50
BROWN RICE	4.00



SASHIMI APPETIZERS

TUNA POKE	10.50
tuna sashimi, seaweed salad, mango, sesame, togarashi	
TUNA MUSTARD AE	10.50
marinated tuna, seaweed, tomato	
SHIROMAGURO	14.50
albacore tuna (7 pcs)	
SHIROMAGURO TATAKI	15.50
albacore with onion, seaweed, ponzu (7pcs)	
SAKE salmon(7pcs)	15.00
CARPACCIO	16.00
yellow tail or salmon (7pcs)	
HAMACHI yellow tail (7pcs)	17.00
COMBO SASHIMI	18.00
tuna, hamachi, salmon	
MAGURO bigeyed tuna (7pcs)	17.00
MAGURO blue fin tuna (7pcs)	20.00 up
TORO blue fin tuna belly (7pcs)	25.00 up
OMAKASE SASHIMI	25.00 up
chef's choices (10 pcs)	

MAKI SUSHI/ROLL

CALIFORNIA ROLL	6.00
avocado, snow crab, sesame seeds	
PHILADELPHIA ROLL	6.00
cream cheese, avocado, smoked salmon	
SALMON SKIN ROLL	6.00
salmon skin, shiso leaf, green onion, yamagobo	
SPICY TUNA ROLL	7.00
choice of tuna, yellow tail, or salmon spicy sauce, green onion	
TEMPURA ROLL	7.00
shrimp tempura with crab	
SPIDER ROLL	10.00
soft shell crab with tobiko & daikon sprouts	
DRAGON ROLL	15.50
eel around shrimp tempura roll	
RAINBOW ROLL	14.50
several kinds of fish around california roll	

NIGIRI SUSHI

4.50	5.00
TAMAGO egg	SHIRO MAGURO albacore tuna
EBI cooked prawn	SAKE fresh salmon
INARI tofu skin	IKURA salmon roe
IKA squid	
TAKO octopus	
TOBIKO flying fish roe	
SABA marinated mackerel	
WAKAME	
marinated fresh seaweed	

SASHIMI DINNERS

served with miso soup, goma ae, rice

SAKE SASHIMI DINNER	20.00
salmon (10 pcs)	
HAMACHI SASHIMI DINNER	22.00
yellow tail (10 pcs)	
MAGURO SASHIMI DINNER	22.00
tuna (10 pcs)	
COMBO SASHIMI DINNER	27.00
tuna, hamachi, salmon, tako, ika (12pcs)	
OMAKASE SASHIMI DINNER	35.00
chef's choices sashimi (15 pcs)	

VEGE MAKI/ROLL

KAPPA ROLL cucumber	4.00
NATTO ROLL fermented soy bean	4.00
OSHINKO ROLL pickled vegetable	4.00
KAMPYOU ROLL japanese squash	4.00
SHIITAKE ROLL mushroom	4.00
YAMAGOBO ROLL burdock root	4.00
AVOCADO ROLL	4.00
UME SHISO ROLL	5.00
plum, shiso leaf, japanese yam	
FUTO MAKI/ROLL	12.50
egg, shiitake, kampyou, cucumber, burdock root	

HOSOMAKI ROLL

TEKKA ROLL tuna	6.00
SAKE ROLL salmon	6.00
NEGISAKE ROLL	6.50
salmon + green onion	
HAMACHI ROLL yellow tail	6.00
NEGIHAMA ROLL	6.50
yellow tail + green onion	
NEGITORO ROLL	10.00
blue fin tuna belly + green onion	
TOROTAKU ROLL	10.00
blue fin tuna belly + japanese pickles	

SUSHI DINNERS

served with miso soup, goma ae

NAMI SUSHI	18.00
7 nigiri and 1 california maki	
JO SUSHI	23.50
8 nigiri and 1 tekka maki	
TOKU JO SUSHI	30.00
9 nigiri and 1 negitoro maki	
MAGURO ZUKE DON	20.00
sliced marinated tuna over sushi rice	
CHIRASHI SUSHI	20.00
tuna, hamachi, salmon, etc.. over sushi rice	
OMAKASE CHIRASHI	27.50
special, chef's choice of sliced fish over sushi rice	
SUSHI & SASHIMI	30.50
4 nigiri, california roll and 8 pcs sashimi	

UMI SPECIAL ROLL

TOFU ROLL	6.00
tofu, avocado, cucumber	
UMAI MAKI	8.00
unagi, mango, avocado	
UMI VEGE ROLL	7.00
lettuce, tomato, avocado, cucumber, asparagus	
YAM CHEESE ROLL	7.00
yam tempura, cream cheese	
UMI LADY ROLL	9.00
unagi, yellow tail, salmon, spicy sauce	
RED HOT CHILI TUNA ROLL	8.50
deep fried spicy tuna with jalapeno	
SUSHI REANO	8.50
deep fried spicy yellow tail	
VEGE SAKE ROLL	12.00
salmon, asparagus, avocado, cucumber	
UNA CAL ROLL	14.00
california roll top eel	
HAWAIIAN ROLL	15.00
spicy yellow tail, tuna, mango, macadamia nuts	

NOODLE

ZARU SOBA	buckwheat noodle served with cold soba sauce	8.50
TEN ZARU SOBA	buckwheat noodle served with cold soba sauce, shrimp tempura	12.00
TEMPURA SOBA	buckwheat noodle served in hot broth with shrimp tempura	11.00
CHICKEN UDON	organic home made noodle served in hot broth with organic chicken	11.00
KENCHIN UDON	organic home made noodle served in miso broth with mixed vegetables	11.00
KAKIAGE UDON	organic home made noodle served in hot broth with mixed vegetables, prawn tempura	12.00
NIKU UDON	organic home made noodle served in hot broth with sliced ribeye, green onion	12.00

HOMEMADE DESSERTS

GREEN TEA ICE CREAM	4.00
GREEN TEA ICE CREAM w/RED BEAN	5.00
GOMA BLACK SESAME ICE CREAM	4.00
COFFEE JELLY w/ICE CREAM	5.00
CREAM ANMITSU	5.50
kanten/seaweed gelatin, red bean, vanilla ice cream	
SHIRATAMA ZENZAI	5.00
rice cake, red bean	

SOFT DRINKS

SODA 7-up • coke • diet	1.95
RAMUNE / lemon soda	2.50
ICE TEA	2.25
PELLEGRINO	1.95
GREEN TEA	0.75

**PLEASE CHECK SEPARATED MENU
FOR SAKE, WINE and BEER**

LUNCH MENU MON- FRI 11:30am - 2:30pm

served with miso soup, pickles, goma ae, rice *miso soup not included for take out

1. CROQUETTE	9.50	9. YAKITORI JU	13.00
organic chicken, potato		grilled organic chicken with our teriyaki sauce, over rice	
2. KAKIAGE TEUCHI UDON	9.50	10. SASHIMI LUNCH BOX	15.00
homemade noodle, kakiage tempura		chef's choice of 12 pcs sashimi	
3. FRIED BENTO BOX	11.00	11. SUSHI LUNCH BOX	15.00
pork cutlet, organic chicken kara age		6 pcs nigiri sushi and 1 california roll	
4. CHICKEN KATSU	12.00	12. SUSHI & SASHIMI LUNCH BOX	15.00
organic chicken cutlet		6 pcs of nigiri and 3pcs sashimi	
5. TON KATSU	11.00	13. MAKI SUSHI LUNCH BOX	15.00
pork cutlet		chef's special 4 kinds of roll, 12pcs	
6. GARLIC STEAK RICE	11.00	14. CHIRASHI SUSHI	16.00
rib-eye, garlic rice		chef's choice of sliced fish over sushi rice	
7. VEGETABLE LUNCH BENTO BOX	10.00	15. MAGURO ZUKE DON	16.00
3 kind of nimono/cooked and seasoned		sliced marinated tuna over sushi rice	
8. GOMOKU CHIRASHI	10.00		
vegetables mixed in sushi rice			