

HOMEMADE DESSERTS

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

DRINKS

SOFT DRINK

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

BEER

DOMESTIC	6.50 /large	4.00 /small
ASAHI KURONAMA	5.00 /small	
ASAHI SELECT	5.00 /small	
ASAHI DRAFT	6.00 /small	
EBISU	7.00 /small	

WINE

HOUSE WINE red	25.00 /bottle	6.50 /glass
HOUSE WINE white	25.00 /bottle	6.50 /glass
PLUM WINE	5.50 /glass	

DINING IN • TAKE OUT • PARTY • CATERING • GIFT CERTIFICATE



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

UMI SUSHI & GRILL

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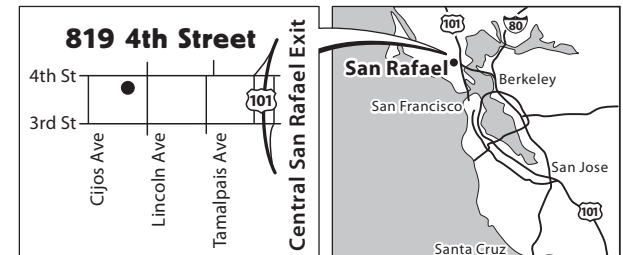
819 4th Street, San Rafael, CA 94901

MON - FRI 11:30am - 2:30pm
5:00pm - 9:30pm

SATURDAY 5:00pm - 9:30pm

SUNDAY closed

www.umi-sushi.net



APPETIZERS

• VEGI APPETIZERS

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

• SEAFOOD & VEGI APPETIZERS

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

• DEEP FRIED APPETIZERS

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

GRILLED

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

ORGANIC SALADS

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

SOUP

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

ENTREES

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

RICE	2.00
ORGANIC 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 TATAKI	15.50
albacore with onion, seaweed, ponzu (7pcs)	
CARPACCIO	16.00
yellow tail or salmon (7pcs)	
SHIROMAGURO	14.50
albacore tuna (7 pcs)	
HAMACHI yellow tail (7pcs)	15.00
SAKE salmon(7pcs)	15.00
COMBO SASHIMI	16.00
tuna, hamachi, salmon	
MAGURO bigeyed tuna (7pcs)	15.00
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	

SASHIMI DINNERS

served with miso soup, goma ae, rice	
HAMACHI SASHIMI DINNER	20.00
yellow tail (10 pcs)	
SAKE SASHIMI DINNER	20.00
salmon (10 pcs)	
MAGURO SASHIMI DINNER	20.00
tuna (10 pcs)	
COMBO SASHIMI DINNER	25.00
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 salmon + green onion	6.50
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, macademia 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

NIGIRI SUSHI

4.50	5.00	5.50	6.00	8.00 up
TAMAGO egg	SHIRO MAGURO albacore tuna	SMOKED SALMON	UNAGI BBQ eel	MAGURO blue fin tuna from japan
EBI cooked prawn	INARI tofu skin	HOTATE scallop	MAGURO bigeyed tuna	
IKA squid	IKURA salmon roe	KANI snow crab meat	HAMACHI yellow tail	
TAKO octopus		EBI TEM prawn tempura	KANI INARI snow crab with tofu skin	10.00 up
TOBIKO flying fish roe				UNI sea urchin
SABA marinated mackerel				BOTAN sweet prawn
WAKAME marinated fresh seaweed				TORO blue fin tuna belly from japan

ADDITIONS QUAIL EGG 1.00 • TOBICO 1.00 • HONWASABI 2.00 • KIZAMIWASABI 2.00 • SUSHI GINGER 2.25