

VEGETABLE APPETIZERS

EDAMAME boiled green soybeans	4.00
TSUKEMONO japanese style vegetable pickles	5.00
ORGANIC TOFU STEAK organic tofu, grated japanese radish, scallion with house sauce	5.50
AGE DASHI TOFU organic tofu, grated japanese radish, scallion with soup stock	5.50
EGGPLANT CARPACCIO eggplant, grated japanese radish, scallion with house sauce	5.50
VEGETABLE TEMPURA deep fried vegetables	7.75

SEAFOOD APPETIZERS

GESO KARA-AGE deep fried calamari legs	6.50
SABA SHIO YAKI grilled mackerel	7.50
LIGHT FRIED SOFT SHELL CRAB deep fried soft shell crab, scallion with miso sauce	9.00
SHRIMP TEMPURA deep fried shrimp, 1 pc	2.00
SHRIMP & VEGETABLE TEMPURA deep fried shrimp and vegetables	8.50
SALMON TEMPURA w/ CREAMY MAYO deep fried salmon, scallion	9.00
DYNAMITE SHRIMP fried shrimp tempura with spicy mayo	10.00
GRILLED YELLOWTAIL COLLAR choice of teriyaki sauce or ponzu sauce	15.00

CHICKEN/PORK/BEEF APPETIZERS

TORIKAWA fried chicken skin	4.00
CHICKEN KARA-AGE japanese style deep fried chicken	7.00
GYOZA homemade pork and vegetable pot-stickers, 6 pcs	8.00
CHICKEN TERIYAKI grilled chicken with our special teriyaki sauce	6.50
BEEF STEAK grilled rib-eye, grated japanese radish with teriyaki sauce	9.50

SALADS

CUCUMBER SUNOMONO pickled sliced cucumber with seaweed	5.00
SEAWEED SALAD marinated fresh seaweed in sesame oil dressing	5.00
MIXED GREEN SALAD organic mixed lettuce, cabbage, carrot, radish, with sesame dressing	8.00
AVOCADO SALAD organic mixed lettuce, cabbage, carrot, radish, avocado, tomato with sesame dressing	9.00
CHASOBA SALAD green tea buckwheat noodle with organic mixed lettuce, cabbage, tomato, carrots, radish	9.00
SASHIMI SALAD* organic mixed lettuce, cabbage, carrot, radish, seaweed, sesame, topped with sashimi	13.50

NOODLES

UDON - homemade thick organic wheat flour noodles	
SOBA - dark brown buckwheat noodles	
PLANE UDON/SOBA seaweed, scallion	8.50
VEGETABLE TEMPURA UDON/SOBA deep fried vegetables, seaweed, scallion	10.50
TEMPURA UDON/SOBA deep fried shrimp, seaweed, scallion	12.00
CHICKEN UDON/SOBA chicken, scallion	11.00
BEEF UDON/SOBA sliced rib-eye, scallion	12.00
VEGETABLE MISO UDON/SOBA miso based, mixed vegetable, tofu, sesame	10.50
ZARU SOBA cold noodle with dipping sauce	8.50
TEN ZARU SOBA cold noodle with dipping sauce and mixed tempura	12.00

SOUP

MISO SOUP seaweed, tofu, scallion	2.75
ASARI MISO SOUP clams, scallion	6.00
ASARI BUTTER SOUP clams, scallion, butter	6.00

RICE 2.50 • SUSHI RICE 3.00 • BROWN RICE 3.25

SAUCE 1.50 • WASABI 1.00 • GINGER 1.50



UMI'S SPECIAL

TUNA POKE*	9.50
tuna sashimi, seaweed salad, mango, avocado, sesame, pepper, topped with wantan chips	
LAVA STONE*	10.50
4 deep fried rice balls topped with spicy tuna, black caviar, avocado and scallion	
CRAB AVOCADO HARMONY*	12.50
deep fried crab and avocado roll topped with smelt roe and scallion	
ALBACORE ONION MIX* (sashimi style, not a roll)	15.00
pile of thinly sliced albacore topped with fried onion and homemade ponzu sauce	
YELLOWTAIL CARPACCIO w/ JALAPENO*	16.50
thinly sliced yellowtail sashimi with jalapeno and homemade ponzu sauce mixed olive oil	
SEARED TUNA CARPACCIO w/ GARLIC*	16.50
seared tuna sashimi with homemade ponzu sauce and creamy mayo, topped with fried garlic	

DINNERS - miso soup is not included for take out -

TERIYAKI DINNER COMBO BOX

- CHICKEN TERIYAKI	16.50
- SALMON TERIYAKI	17.50
- BEEF TERIYAKI	18.50

served with miso soup, salad, white rice and choice of one item from below;

MIXED TEMPURA • SASHIMI*
BAKED SALMON ROLL
CALIFORNIA ROLL • SPICY TUNA ROLL*

GARLIC STEAK RICE	16.50
garlic fired rice, diced beef, served with miso soup and salad	
SUKIYAKI	18.00
sliced rib-eye, onion, tofu, udon noodles cooked in sukiyaki sauce, rice	
CHIRASHI*	20.00
assorted sashimi on a bed of rice, served with miso soup and salad	
OMAKASE CHIRASHI*	25.00
SPECIAL, chef's choice of sashimi on a bed of rice, served with miso soup and salad	
SUSHI DINNER*	21.50
chef's choice of 7 pcs of sushi and choice of one roll from california roll, baked salmon roll, spicy tuna roll, served with miso soup and salad	
OMAKASE SUSHI DINNER*	26.50
SPECIAL, chef's choice sushi, served with miso soup and salad	
SASHIMI DINNER*	22.50
chef's choice of assorted sashimi, comes with rice on the side, served with miso soup and salad	
OMAKASE SASHIMI DINNER*	28.50
SPECIAL, chef's choice of assorted sashimi, comes with rice on the side, served with miso soup and salad	
SUSHI & SASHIMI DINNER*	30.50
4 pcs nigiri, 8 pcs of sashimi and choice of one roll from california roll, baked salmon roll, spicy tuna roll, served with miso soup and salad	

NIGIRI SUSHI & SASHIMI LIST

TAMAGO egg	4.50 /2pcs nigiri
INARI tofu skin	4.50 /2pcs nigiri
MASAGO smelt roe*	4.75 /2pcs nigiri
TOBIKO flying fish roe*	5.00 /2pcs nigiri
EBI shrimp	5.00 /2pcs nigiri
IKA squid*	5.00 /2pcs nigiri
TAKO octopus*	5.00 /2pcs nigiri
SABA marinated mackerel*	5.00 /2pcs nigiri
WHITE TUNA albacore*	5.00 /2pcs nigiri 14.00 /7pcs sashimi
SAKE salmon*	5.50 /2pcs nigiri 15.00 /7pcs sashimi
HOTATE scallop*	5.50 /2pcs nigiri
KANI crab	5.50 /2pcs nigiri
IKURA salmon roe*	6.00 /2pcs nigiri
MAGURO bigeye tuna*	6.00 /2pcs nigiri 15.50 /7pcs sashimi
HAMACHI yellowtail*	6.00 /2pcs nigiri 15.50 /7pcs sashimi
UNAGI freshwater eel	6.00 /2pcs nigiri
BLUE FIN TUNA*	MARKET PRICE /2pcs nigiri
TORO fatty tuna*	MARKET PRICE /2pcs nigiri /7pcs sashimi
SWEET SHRIMP*	MARKET PRICE /2pcs nigiri
UNI sea urchin*	MARKET PRICE /2pcs nigiri
COMBO SASHIMI tuna, yellowtail, salmon*	16.00 /7pcs sashimi

SPECIAL NIGIRI SUSHI

SEARED ALBACORE w/ FRIED ONION*	5.50 /2pcs nigiri
SEARED SALMON w/ WASABI MAYO*	6.00 /2pcs nigiri
SEARED SALMON w/ PONZU*	6.00 /2pcs nigiri
SEARED SCALLOP w/ SALT & LEMON*	6.25 /2pcs nigiri
KANI INARI crab and tofu skin	6.00 /2pcs nigiri
TOBICO w/ QUAIL EGG flying fish roe*	6.00 /2pcs nigiri
PEPPER YELLOWTAIL*	6.25 /2pcs nigiri
PEPPER TUNA*	6.25 /2pcs nigiri

BASIC ROLLS

CALIFORNIA ROLL avocado, snow crab, sesame seeds	7.00
PHILADELPHIA ROLL* cream cheese, avocado, salmon	7.00
SHRIMP MAYO ROLL shrimp, vegetable, mayo	7.00
SHRIMP TEMPURA ROLL shrimp tempura & vegetable	7.00
SALMON ROLL* salmon	6.50
SALMON SKIN ROLL salmon skin, scalion, shiso leaf, pickled burdock roots	6.50
SALMON AVOCADO ROLL* salmon, avocado	7.00
SALMON TEMPURA ROLL salmon tempura with teriyaki sauce	7.50
YELLOWTAIL ROLL* yellowtail	6.50
TUNA ROLL* tuna	6.50
SPICY ALBACORE ROLL* albacore, scallion, cucumber, spicy sauce	7.00
SPICY TUNA ROLL* tuna, scalion, cucumber, spicy sauce	7.00
CRISPY SPICY TUNA ROLL* tempura bits on spicy tuna roll with teriyaki sauce	7.50
SPICY SCALLOP ROLL* scallop, smelt roe, scalion, cucumber, spicy mayo	7.50
EEL AVOCADO ROLL eel, avocado	7.50
VEGETABLE TEMPURA ROLL chef's choice of tempura vegetable with teriyaki sauce	7.50
AVOCADO CUCUMBER ROLL avocado, cucumber	5.75
UME SHISO ROLL umeboshi plum, shiso leaves, japanese yam	5.75

SPECIAL ROLLS

SAN RAFAEL* crab, spicy tuna, shrimp tempura, avocado and smelt roe wrapped in soy paper	12.75
DEEP FRIED UMI* spicy tuna and avocado roll, deep fried, topped with scallion, smelt roe and spicy mayo	12.75
SPICY HAMACHI TEMPURA deep fried yellowtail tempura with cucumber, served with spicy mayo	12.75
SPIDER* deep fried soft shell crab with avocado, cucumber and smelt roe	12.75
CATERPILLAR baked eel and cucumber roll covered with avocado	12.75
ALBACORE ONION* spicy tuna with avocado roll covered with albacore, topped with lightly fried onion strips	13.75
TORNADO* spicy tuna and cucumber roll covered with albacore and topped with scallion and grated japanese radish	13.75
RED DRAGON* baked eel and avocado roll topped with spicy tuna and tiny rice crackers	13.75
INCREDIBLE* spicy tuna and avocado roll covered with seared salmon, served with creamy mayo	13.75
ALLIGATOR* baked salmon and cucumber roll covered with deep fried eel	13.75
DRAGON* spicy tuna and cucumber roll covered with deep fried eel	13.75
ISLAND* shrimp tempura and crab roll covered with salmon and avocado, served with soy citrus dressing	14.75
RAINBOW* california roll covered with several kinds fish	14.75
BAKED SCALLOP* california roll topped with scallop, covered with creamy mayo sauce and oven-baked, topped with smelt roe and scallions	14.75
SALMON SCALLOP* scallop, cucumber and mango roll covered with salmon and avocado	14.75
SPECIAL CUCUMBER WRAP* (no rice) salmon, yellowtail, spicy tuna, scallions, and avocado roll wrapped in cucumber	14.75

* Served raw or under cooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH SPECIALS

11:30 am - 2:30 pm

- MISO SOUP IS NOT INCLUDED FOR TAKE OUT -

COMBINATION FROM KITCHEN

- CHICKEN TERIYAKI 11.50
- SALMON TERIYAKI 12.50
- BEEF TERIYAKI 13.50

served with miso soup, salad, white rice and choice of one item from below;

- MIXED TEMPURA • SASHIMI*
- BAKED SALMON ROLL
- CALIFORNIA ROLL
- SPICY TUNA ROLL*

GARLIC STEAK RICE 11.50

diced rib-eye, garlic rice, served with miso soup and salad

VEGETABLE SUSHI BOWL 9.50

sweet potato, cucumber, carrot, avocado, seaweed, sesame on bed of rice with ginger soy dressing, served with miso soup

UNAGI DON 12.50

baked freshwater eel on a bed of rice, served with miso soup and salad

SPICY TUNA BOWL* 12.50

spicy tuna on a bed of rice, served with miso soup and salad

CHIRASHI* 16.00

assorted sashimi on a bed of rice, served with miso soup and salad

SUSHI COMBO* 16.00

california roll and chef's choice of 6 pcs of sushi, served with miso soup and salad

SASHIMI PLATE* 16.95

chef's choice of assorted sashimi, comes with rice on the side, served with miso soup and salad

APPETIZERS

available from diner menu

SALADS

CUCUMBER SUNOMONO 4.75

pickled sliced cucumber with seaweed

SEAWEED SALAD 5.00

marinated fresh seaweed in sesame oil dressing

MIXED GREEN SALAD 8.00

organic mixed lettuce, cabbage, radish, with sesame dressing, served with miso soup (lunch only)

AVOCADO SALAD 9.00

organic mixed lettuce, carrot, radish, avocado, tomato, with sesame dressing, served with miso soup (lunch only)

CHASOBA SALAD 9.00

green tea buckwheat noodle with organic mixed lettuce, cabbage, tomato, carrots, radish, served with miso soup (lunch only)

GRILLED CHICKEN SALAD 10.00

organic mixed lettuce, cabbage, carrot, radish, chicken, served with miso soup (lunch only)

GRILLED SALMON SALAD 11.00

organic mixed lettuce, cabbage, carrot, radish, salmon, served with miso soup (lunch only)

SASHIMI SALAD* 13.50

organic mixed lettuce, cabbage, carrot, radish, seaweed, sesame, topped with sashimi, served with miso soup (lunch only)

RICE 2.50

SUSHI RICE 3.00

BROWN RICE 3.25

NOODLES

UDON - homemade thick wheat flour noodles

SOBA - dark brown buckwheat noodles

PLANE UDON/SOBA 8.00

seaweed, scallion

VEGETABLE TEMPURA U/S 10.00

deep fried vegetables, scallion

TEMPURA UDON/SOBA 12.00

deep fried shrimp, vegetables, seaweed, scallion

CHICKEN UDON/SOBA 11.00

chicken, scallion

BEEF UDON/SOBA 12.00

sliced rib-eye, scallion

VEGETABLE MISO U/S 10.00

miso based, mixed vegetable, tofu, sesame

ZARU SOBA 8.50

cold noodle with dipping sauce

TEN ZARU SOBA 12.00

cold noodle with dipping sauce and mix tempura

SOUP

MISO SOUP 2.75

seaweed, tofu, scallion

ASARI MISO SOUP 6.00

clams, scallion

ASARI BUTTER SOUP 6.00

clams, scallion

DESSERTS

HOMEMADE GREEN TEA ICE CREAM 4.00

HOMEMADE BLACK SESAME ICE CREAM 4.00

MOCHI ICE CREAM 1 pcs 2.50

BANANA TEMPURA HEAVEN 5.50

banana, vanilla ice cream, chocolate sauce

BEVERAGES

PERRIER 2.50 HOT GREEN TEA 2.00

SODA coke • diet coke • sprite 1.95 COLD GREEN TEA 3.00

RAMUNE japanese soda 2.50 ORGANIC GENMAI TEA 2.50

CALPICO 3.00 caffeine free

BEER

ASAHI DRAFT 4.00 small 7.00 large

SAPPORO 4.00 small 7.00 large

SAKE

HOUSE HOT SAKE 4.25 small 6.95 large

WINE

CHARDONNAY 6.85 glass 21.59 bottle

PINOT NOIR 6.85 glass 21.59 bottle

UMESHU plum wine 6.50 glass

DINNING IN • TAKE OUT • PARTY • CATERING • GIFT CERTIFICATE • ORIGINAL TSHIRTS • STICKERS

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