



UMI SUSHI & HIBACHI

Zensai - To Begin

CALAMARI \$9.75
lightly breaded & fried, served with spicy mayo

CHICKEN YAKITORI \$6.95
grilled chicken skewered, teriyaki sauce, sesame seeds

CHEESE CREAM CRAB WONTONS \$6.95
served with sweet & spicy sauce

CHICKEN WINGS \$9.95
crispy wings, served with sweet & spicy sauce

EDAMAME GARLIC CHILI  \$6.25
sautéed with chili paste and garlic

EDAMAME - STEAMED - (GF) \$5.25
dusted with sea salt

GINGER IKA YAKI \$11.50
grilled whole squid served teriyaki sauce, sesame seeds

GYOZA PORK \$6.95
pan fried, served with gyoza sauce

GYOZA VEGETABLE \$6.25
pan fried, served with gyoza sauce

SHRIMP SHU MAI \$6.50
deep fried, served with spicy ponzu sauce

TAKOYAKI \$7.95
deep fried octopus dumplings, topped with Japanese mayo, eel sauce, bonito flakes, seaweed flakes, and scallions


Tempura

SHRIMP TEMPURA \$8.95
served with tempura sauce

SWEET POTATO TEMPURA \$6.95
served with tempura sauce

 = RAW or is combined with RAW items

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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Sushi Zensai

BAKED MUSSELS \$10.50

baked with spicy kani, spicy mayo, topped with masago, green onions, eel sauce

HAMACHI KAMA \$14.25

baked yellowtail collar, topped with masago, green onions & served with lemon and spicy ponzu sauce

OYSTERS (6) 🐟 \$15.50

served with masago, scallion, fried onions, spicy ponzu sauce

SALMON KAMA \$13.50

baked salmon collar, topped with masago, green onions & served with lemon and spicy ponzu sauce

SALMON ROLL UP 🐟 \$13.95

salmon sashimi wrapped spicy kani, mango, cucumber, topped with Japanese dressing

SALMON TORO 🐟 \$15.95

topped with tobiko, fresh wasabi, sweet ponzu sauce

SCALLOP CRUDO 🐟 \$15.50

seared scallops topped with fresh wasabi, tobiko, sweet ponzu

TUNA TATAKI 🐟 \$13.95

topped with masago, scallions, serrano peppers, Japanese dressing

TUNA POKE 🐟 \$14.50

fresh tuna, avocado, grape tomato, onion, mango, topped with masago, spicy ponzu sauce

YELLOWTAIL CARPACCIO 🐟 \$14.95

topped with serrano peppers, ikura, scallions, ponzu sauce with dash of yuzu sauce

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Soups

LOBSTER MISO SOUP	\$14.50
soy bean paste broth, lobster claws, tofu, wakame (sea-weed), scallion, & beech mushrooms	
MISO SOUP	\$2.50
soy bean paste broth, tofu, wakame (sea-weed), scallion	
ONION SOUP	\$2.50
beef broth, fresh mushrooms, fried onions, scallion	

Salads

HOUSE SALAD	\$2.50	SEAWEED SALAD	\$6.25
spring mix, served with homemade ginger dressing		Japanese marinated seaweed, spring mix, sesame seeds	
AVOCADO SALAD	\$6.25	SPICY KANI SALAD 🍣	\$6.95
avocado, spring mix, topped with yuzu dressing		spicy crab, shredded cucumbers, masago, crunch, eel sauce	
IKA SANSI SALAD	\$7.50	UMI SALAD 🍣🐟	\$11.25
marinated squid sits on a bed of spring mix		salmon, ika sansi, avocado, serrano peppers, seaweed salad, spring mix, masago, topped with yuzu dressing	
SALMON SKIN SALAD	\$9.50		
salmon skin, spring mix, avocado, cucumber, masago, with yuzu dressing			

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