



UMI SUSHI & HIBACHI

Zensai - To Begin

AGEDASHI TOFU	\$6.50	EDAMAME - STEAMED	\$5.25
slightly deep fried, topped with dried bonito flakes, tempura sauce		dusted with sea salt	
CALAMARI	\$9.50	GINGER IKA YAKI	\$10.75
lightly breaded & fried, served with spicy mayo		grilled whole squid served teriyaki sauce, sesame seeds	
CHICKEN YAKITORI	\$6.75	GARLIC SHISHITO PEPPERS	\$7.25
grilled chicken skewered, teriyaki sauce, sesame seeds		roasted & sautéed with garlic, bonito flakes	
CHEESE CREAM CRAB WONTONS	\$6.95	GYOZA PORK	\$6.95
served with sweet & sour sauce		pan fried, served with gyoza sauce	
CHICKEN WINGS	\$9.95	GYOZA VEGETABLE	\$6.25
crispy wings, served with sweet & sour sauce		pan fried, served with gyoza sauce	
EDAMAME GARLIC CHILI	\$6.25	SHRIMP SHU MAI	\$6.50
sautéed with chili paste and garlic		deep fried, served with Umi sauce	

Tempura

SHRIMP TEMPURA	\$8.75	SWEET POTATO TEMPURA	\$6.95
served with tempura sauce		served with tempura sauce	

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





UMI SUSHI & HIBACHI

Sushi Zensai

BAKED MUSSELS \$9.95

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

BUTTERFISH TATAKI \$12.95

seared super white tuna, topped with asparagus, ponzu dressing

HAMACHI KAMA \$13.75

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

OYSTERS (6) \$15.50

topped with masago, scallion, ponzu, thai chili

SALMON KAMA \$11.50

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

SALMON ROLL UP \$13.25

salmon sashimi wrapped spicy kani, mango, cucumber, topped with house sauce

SALMON TORO CAVIAR \$15.50

topped with tobiko, fresh wasabi, sweet ponzu sauce

SCALLOP CRUDO \$15.50

seared scallops topped with fresh wasabi, tobiko, sweet ponzu

TAKO SU \$11.25

tako served with lemon, cucumber, ponzu dressing, masago, green onion

TUNA TATAKI \$12.95

topped with masago, alfalfa sprouts, scallions, thai chilies, Umi sauce

TUNA POKE \$13.95

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

UMI-TONS \$9.25

cream cheese wontons topped with spicy kani, tuna, avocado, serrano peppers, masago, eel sauce, spicy mayo

YELLOWTAIL JALAPENO \$13.50

topped with jalapeno, masago, scallions, ponzu dressing sauce

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





UMI SUSHI & HIBACHI

Soups

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

spring mix, served with homemade ginger
dressing

AVOCADO SALAD \$5.25

avocado, spring mix, topped with yuzu dressing

IKA SANSI SALAD \$6.25

marinated squid sits on a top a bed of spring mix

SEAWEED SALAD \$5.50

Japanese marinated seaweed, spring mix,
sesame seeds

SPICY KANI SALAD \$6.25

spicy crab, shredded cucumbers, masago,
crunch, eel sauce

SURF CLAM SALAD \$10.95

surf clam, mango, spring mix, masago, topped
with Umi sauce

UMI SALAD \$10.95

salmon, ika sansi, avocado, jalapenos, seaweed
salad, spring mix, masago, topped with yuzu
dressing

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

