



# UMI SUSHI & HIBACHI


## *Zensai - To Begin*

CALAMARI	\$9.75	GINGER IKA YAKI	\$11.50
lightly breaded & fried, served with spicy mayo		grilled whole squid served teriyaki sauce, sesame seeds	
CHICKEN YAKITORI	\$6.95	GYOZA PORK	\$6.95
grilled chicken skewered, teriyaki sauce, sesame seeds		pan fried, served with gyoza sauce	
CHEESE CREAM CRAB WONTONS	\$6.95	GYOZA VEGETABLE	\$6.25
served with sweet & sour sauce		pan fried, served with gyoza sauce	
CHICKEN WINGS	\$9.95	SHRIMP SHU MAI	\$6.50
crispy wings, served with sweet & sour sauce		deep fried, served with Umi sauce	
EDAMAME GARLIC CHILI	\$6.25	TAKOYAKI	\$7.95
sautéed with chili paste and garlic		deep fried octopus dumplings, topped with Japanese mayo, eel sauce, bonito flakes, seaweed flakes, and scallions	
EDAMAME - STEAMED - (GF)	\$5.25		
dusted with sea salt			

## *Tempura*

SHRIMP TEMPURA	\$8.95	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** **\$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 Umi sauce

**OYSTERS (6)** **\$15.50**  
topped with masago, scallion, ponzu, thai chili

**SALMON KAMA** **\$13.50**  
baked salmon collar, topped with masago, green onions & served with lemon and Umi 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, alfalfa sprouts, scallions, thai chilies, Umi sauce

**TUNA POKE** **\$14.50**  
fresh tuna, avocado, grape tomato, onion, mango, topped with masago, Umi sauce

**YELLOWTAIL JALAPENO** **\$14.50**  
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*

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

## *Salads*

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

