



KITCHEN APPETIZER

Edamame Steamed Soy Beans	\$7
Gyoza Pan Fried Dumplings	\$8
Shumai Steamed Shrimp Dumplings	\$8
Haru Maki Deep Fried Spring Roll	\$8
Yakitori Grilled Chicken on Skewers	\$10
Shrimp Tempura	\$12
Vegetable Tempura	\$11
CraMeat Ravioli	\$9
Coconut Shrimp	\$12
Crab Love Sweet Potato	\$13
Age Tofu Fried Tofu	\$8
Beef Nagimaki	\$13
Fried Ika	\$16
Fried Soft Shell Crab	\$14
Hamachi Kama Grilled Yellowtail Cheeks	\$17
Rockie Shrimp	\$13
Dynamite Broiled Crab, Shrimp, White Fish & Shiitake Mushrooms	\$15
Ika Naruyaki BBQ Squid	\$16



SUSHI BAR APPETIZER

Sushi Appetizer 4 Pcs of Chef's Choice (No Substitutions)	\$13
Sashimi Appetizer 7 Pcs of Chef's Choice (No Substitutions)	\$15
Tuna Dumpling Tuna Sashimi Stuffed with Lobster Salad and Mango with Mango Sauce (2 Pieces)	\$15
Pepper Tuna Tataki Wtih Panzu Sauce	\$14
Yellowtail Jalape Wtih Panzu Sauce	\$15
Salmon Toro Tartar Diced Salmon Belly & Mango Served with Caviar and Tartar Sauce	\$14
Rainbow Tartar Chopped Tuna, Chopped White Tuna, Chopped Salmon, Shopped yellowtail, Topped with 4 Kinds of Tobiko with Wasabi Yuzu Sauce	\$16
Tako Su Thin Sliced Octopus with Panzu Sauce	\$16
Sunomono Wtih Panzu Sauce	\$12
Hawaii Tuna Poki Diced Tuna, Tobiko & Sesame Oil with Chef's Special Sauce	\$16
Oshinko Japanese Pickled Mix	\$8

Food Allergies-Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish or shellfish. If you have a specific food allergy or a special request, please ask to speak to a manager.



Salad

House Salad	\$6
Seaweed Salad	\$10
Avocado Salad	\$10
Kani Salad	\$11

SOUP

Miso Soup	\$5
Onion Soup	\$5
Seafood Miso Soup	\$14



KITCHEN ENTREES

Served with Miso Soup, Salad
& White Rice

Chicken Tempura	\$22
Chicken Katsu	\$22
Shrimp Tempura	\$24
Vegetable Tempura	\$19
Chicken Teriyaki	\$22
Steak Teriyaki	\$27
Shrimp Teriyaki	\$25
Salmon Teriyaki	\$26

SUSHI BAR ENTRÉES

Served with Miso Soup & Salad
No Substitutions

Sushi Dinner 9 Pieces of Assorted with California Roll	\$28
Sushi Love (9pc) 3 Pieces Tuna Sushi/Salmon/Yellowtail	\$30
Sushi Deluxe (12pc) Assorted Sushi with Tuna Roll	\$35
Sushi for Two 16 Pieces Sushi & Fancy Roll	\$50
Sashimi Love (12pc) 4 Pieces Tuna Sashimi/Salmon Sashimi & Yellowtail Sashimi	\$35
Sashimi Dinner (18pc) Assorted Sashimi	\$36
Sashimi Deluxe (24pc) Assorted Sashimi	\$43
Sushi/Sashimi Combo 4 Pieces Sushi/12 Pieces Sashimi & Spicy Tuna Roll	\$38
Umi Bridge 8 Pieces Sushi/18 Sashimi with California & Fancy Roll	\$70
California Combo Spicy California Roll, California Roll, and Deep Fried California Roll	\$24
Maki Combo California Roll, Spicy Tuna Roll, Salmon Roll	\$24
Sake Don (12pc) Salmon Sashimi with Sushi Rice	\$28
Chirashi	\$28
Tekko Don (12pc) Tuna Sashimi with Sushi Rice	\$28
Vegetarian Sushi 7 Pieces Vegetable Sushi & Vegetable Roll	\$21
Spicy Maki Combination	\$24

*Menu items that contain beef, shellfish or seafood may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.



FRIED RICE

Chicken Fried Rice	\$15
Filet Fried Rice	\$28
Shrimp Fried Rice	\$17
Seafood Fried Rice	\$26
Steak Fried Rice	\$23
Vegetable Fried Rice	\$14

NOODLE & SOUP

Udon Soup	\$15
Nabeyaki Udon	\$17
Yaki Udon	\$16
Stir Fried Noodles with Vegetables Choice of Chicken, Beef or Shrimp	
Yaki Soba	\$16
Stir Fried Noodles with Vegetables Choice of Chicken, Beef or Shrimp	



SUSHI ROLL

Cooked

California Roll	\$8
Shrimp Avocado Roll	\$8
Spicy Shrimp Roll	\$8
Salmon Skin Roll	\$7
Boston Roll	\$9
Chicken Tempura Roll	\$10
Eel Avocado Roll	\$10
Eel Cucumber Roll	\$10
Shrimp Tempura Roll	\$12
Spider Roll	\$15
King Crab Roll	\$20
Dragon Roll	\$16

Raw

Tuna Roll	\$8
Salmon Roll	\$8
White Tuna Roll	\$8
Tuna Cucumber Roll	\$9
Tuna Avocado Roll	\$9
Salmon Cucumber Roll	\$9
Salmon Avocado Roll	\$9
Alaska Roll	\$9
Philadelphia Roll	\$9
Yellowtail Scallion Roll	\$11
White Tuna Avocado Roll	\$9
Spicy Tuna Roll	\$9
Spicy Salmon Roll	\$9
Spicy Yellowtail Roll	\$11
Rainbow Roll	\$16

Vegetable

ACO Roll	\$7
Cucumber Roll	\$7
Avocado Roll	\$8
Oshinko Roll	\$8
Cucumber Avocado Roll	\$7
Sweet Potato Roll	\$9
Peanut Avocado Roll	\$8
Vegetable Roll	\$8

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CHEF SPECIALS Roll

Raw

- Umi Roll** \$20
Spicy Yellowtail Crunch Topped with Tuna, Salmon, Seaweed, & Salad Tobiko
- Ninja Tuna** \$22
Spicy Tuna, White Tuna Tempura, Avocado, Topped with Pepper Tuna, Eel Sauce, Mango Sauce, & Spicy Mayo Sauce
- Fancy Roll** \$19
Spicy Tuna Crunch, Salmon & Avocado on the Top with Chef's Special Sauce
- Sexy Girl Roll** \$20
Shrimp Tempura & Cucumber inside Spicy Tuna on Top with Chef's Special Sauce
- Winter Roll** \$28
King Crab, Mango, Avocado Inside Outside with White Tuna
- Sweet Heart Roll** \$22
Spicy Tuna Crunch Mango Topped with Tuna
- Super Man Roll** \$23
Soft Crab Tempura, Spicy Tuna Crunch, Lettuce, Avocado, Soybean with Chef's special sauce
- Rock N' Roll** \$18
Spicy Tuna Crunch Topped with Avocado & Seaweed Powder Special Sauce
- Naruto Roll** \$20
Tuna, Salmon, Yellowtail, Crab Meat, Avocado & Wrapped Cucumber with Panzu Sauce
- Kiss of Five** \$22
Spicy White Fish, Shrimp Topped with Tuna & Salmon, Jalapeno, Sriracha, Tobigo



Cooked

- Amazing Roll** \$20
Tuna, Salmon, White Fish, Yellowtail, Crab Meat, Cream Cheese & Avocado Deep Fried in Chef Special Sauce
- Dancing Eel Roll** \$20
Shrimp Tempura, Cream Cheese & Cucumber, Topped with Eel & Avocado with Special Sauce
- Angry Dragon Roll** \$28
Spicy Tuna Mango Shrimp Tempura Topped with Spicy King Crab
- Godzilla Roll** \$26
Lobster Tempura, Crab Meat Tempura with Soybean Paper and Special Sauce
- Maggie Roll** \$20
Shrimp Tempura & Cucumber Topped with Avocado & Chef Special Sauce
- Volcano Roll** \$20
California Roll Topped with Onions, Mushrooms, Scallops, Crab Meat, Crunch, Tobiko & Chef's Spicy Sauce
- Baja Roll** \$22
Eel, Spicy Shrimp Crunch, Avocado, with Soybean Wrap & Chef Special Sauce
- Black Dragon Roll** \$25
Spicy Crab Meat Crunch Avocado Top with Whole Eel Tokiko & Eel Sauce
- Red Sox Roll** \$22
Mango Lobster Salad, Soybeans Wrapped, Topped with Shrimp, Avocado & Mango Sauce
- Hot Girl** \$19
Spicy Tuna, Deep Fried with Chef Special Sauce
- Yummy** \$28
King Crab, Mango, Cucumber, with Eel Tempura with eel sauce



SUSHI & SASHIMI A LA CARTE

One Order (1 Piece)

Tuna (Magura)	\$4
Salmon (Sake)	\$4
White Tuna (Shro Magura)	\$4
Yellow Tail (Hamachi)	\$4
Striped Bass (Suzuki)	\$4
Fluke (Hirame)	\$4
Red Snapper (Tai)	\$4
Smoked Salmon	\$4
Mackerel (Saba)	\$4
Octopus (Tako)	\$4
Eel (Unagi)	\$4
Shrimp (Ebi)	\$4
Red Clam (Hokkigai)	\$4
Squid (Ika)	\$3
Crabstick (Kani)	\$3
Bean Curd (Inari)	\$3
Fish Egg (Tobiko)	\$4
Salmon Roe (Ikura)	\$5
Scallops (Hotate)	\$6

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HIBACHI ENTREES

All Hibachi Entrees are Served with Onion Soup, Salad, Fried Rice, Vegetables & 2 Pieces of Shrimp

Single Item

Vegetable (Without Shrimp)	\$18
Chicken	\$22
Steak	\$28
Shrimp	\$25
Salmon	\$26
Scallops	\$32
Filet Mignon	\$36

Combination

Sunset At Sea (Chicken/Shrimp)	\$28
Umi Deluxe (Steak/Chicken)	\$33
Paradise Island (Chicken/Scallops)	\$35
Land & Sea (Steak/ Shrimp)	\$35
Umi Royal (Filet Mignon/Lobster Tail)	\$46

President

Oceans Wave (Shrimp, Scallops, Lobster Tail)	\$48
Land & Ocean (Steak, Chicken, Shrimp)	\$43
Umi Supreme (Filet Mignon, Lobster, Shrimp, Scallops)	\$63

Children Menu

For Children 10 and Under. Onion Soup. NO Take Out

Hibachi Vegetable	\$13
Hibachi Chicken	\$15
Hibachi Steak	\$20
Hibachi Shrimp	\$17

Side Order

Fried Rice	\$7
Noodle	\$9
Vegetable	\$7
Chicken	\$9
Steak	\$14
Shrimp	\$12
Salmon	\$12
Scallops	\$16

\$14 Additional charge for sharing a meal • Full tables 20 people; parties under 20 will be joined by others. Must order Hibachi Entree
Minimum two people for Hibachi Lunch or Dinner • 20% gratuity added to parties of 4 or more

Signature Cocktails \$10

UMI PUNCH

Melon Liqueur, Southern Comfort, Dragon Berry Rum and Pineapple Juice.

PASSION

Vodka, White Rum and garnished with fresh fruit.

BLUE NINJA

Coconut Rum, Spiced Rum, Blue Curaçao, pineapple juice.

MAI TAI

Coconut Rum, Spiced Rum, grenadine, mixed with pineapple and orange juice.

TOKYO EXPRESS

Sake, Plum Wine, Peach Schnapps, Sweet & sour mix with a splash of club soda.

UMI MARGARITA

A classic blend of Tequila, Cointreau and lime juice.

UMI RED SANGRIA

Cabernet Sauvignon, Raspberry Liqueur, orange and cranberry juice with a splash of lemon-lime soda and fresh fruit.

KISS DRAGON

Tequila, Triple Sec, orange and pineapple juice with a splash of grenadine.

SCORPION BOWL FOR TWO \$20

A generous blend of Vodka, White Rum, Gin, Colada, Triple Sec, grenadine and fruit juice with a splash of 151 Rum in the middle.

Martini \$10

CUCUMBER MARTINI

Cucumber Vodka and Dry Vermouth, shaken, not stirred.

CHOCOLATE MARTINI

Chocolate Vodka, Irish Cream, White Chocolate Liqueur topped with chocolate syrup.

UMI MARTINI

Mango Pineapple Vodka, Coconut Rum, Raspberry Liqueur with a splash of cranberry and pineapple juice.

FRENCH MARTINI

Citrus Vodka, Raspberry Liqueur with pineapple juice and a splash of lemon-Lime Soda.

GREEN JADE MARTINI

Grape Vodka, Melon Liqueur and a splash of pineapple juice

RASPBERRY MARTINI

Raspberry Vodka, Raspberry Liqueur and cranberry juice.

COSMO

Citrus Vodka, Triple Sec, with a splash of lime juice and grenadine.

MELON SAKETINI

Melon Vodka, Sake with a splash of cranberry juice.

LYCHEE MARTINI

Cherry Vodka, Triple Sec and Lychee Liqueur.

Junmai Sake

OZEKI DRY 180ml \$10

Dry & Rich

Sake with dry, refreshing taste, sharp finish.



Hakushika Chokara 300ml \$15

Dry & Rich

Sake with dry, refreshing taste, sharp finish.

Yamada Nishiki 300ml \$17

Round & Off-Dry

Rich, rounded flavor from "Yamada Nishiki" rice with a fantastic umami (deliciousness) finish.



HAKUTSURU DRAFT *size may vary due to

inventory*

Light & Smooth

180ml \$10 Light, refreshing sake that is easy to drink.

300ml \$15



Premium Sake

Platinum 300ml \$18

Dry & Fruity (Daiginjo) Bright, rich fruity flavor that lingers. Amazing deal for this grade of sake.



RYO 180ml \$19

Rich & Sweet (Junmai Ginjo)

A sprightly and fresh sake for any occasion. Smooth and subtle bitterness gives an impression of dry



Hakushika Sennenju 300ml \$26

Smooth & Fragrant (Junmai Daiginjo)

Great fragrant of fruity flavor, delicate sweetness, rolls down the throat smoothly, with a gentle body.



Hakutsuru Sho-Une 300ml \$26

Smooth & Fragrant (Junmai Daiginjo)

This graceful sake with fruity scents, very slight touch of sweetness and velvety smoothness can be enjoyed



Osakaya Chobei 300ml \$25

Fruity & Smooth (Daiginjo)

Super premium, elegant sake. Perfectly balanced fruity flavorid delivered in this fantastic sake.



Sweet Sake

Sayuri :Unfiltered 300ml \$20

Rich & Sweet Brewed with selected rice, koji and the natural water of Rokko. It has a refreshing aroma, natural sweetness and smooth aftertaste.



Ginkoubi Hannya Tou 150ml \$18

A sweet and spicy blend amde of sake and shochu that's intriguing as it is delicious. A great after dinner drink tha is best enjoyed chilled



Sparkling Sake

Hana Awaka 250ml \$18

Tiny tight bubbles with a slightly sweet flavor refreshes the palate. This unique sake is perfect for everyone...

Light in Alcohol at only 7%.



Hana Fuga Peach 250ml \$18

Fresh peach flavor bursting with every sip. This sparkling sake is light yet mellow and delightful.



IKEZO Yuzu 250ml \$8

Shake'n Toast!! Shake 20 times before opening the can. Light and Refreshing Sake Cocktail with Fruit Flavor. Its jelly-like texture and slight bubbling on your tongue is shockingly divine. Rich in Natural Skin moisturizers. Low in Alcohol, 5%.



Beer List

Coors Light....\$5



Ultra.....\$5

Labatt Blue.....\$5



Labatt Blue Light...\$5

Kirin.....\$6



Sapporo.....\$6

Corona.....\$6



Heineken.....\$6



Asahi.....\$6

Japanese Specialties

Hot Sake.....\$10

Cold Sake.....\$10

Gekkeikan Black & Gold.....\$32

Gekkeikan Nigori Sake.....\$12

Gekkeikan Plum Wine.....\$12/\$45

Ty-Ku Coconut Sake\$21

HOUSE WINES.....Glass \$7

White Zinfande

Pinot Grigio

Chardonnay

Pinot Noir

Merlot

Cabernet Sauvignon

Moscato

Riesling

Sauvignon Blanc

PREMIUM RED WINES

Glass Bottle

Hob Nob Red Blend (*California*)\$37

A delicious blend of Grenache, Cabernet Sauvignon, Syrah and Pinot Nior with character notes of roasted coffee, mocha, toasted hazelnut, and orange zest

Old Soul Zinfandel (*California*).....\$32

An opaque, purplish hue with aromas of blackberry and toasted smores. Grilled plum flavors with hints of vanilla oak. A full bodied wine with structured tannins

Robert Mondavi "Private Selection" Cabernet Sauvignon (*California*).....\$10.....\$32

Smoky oak and burgundy barrel roundness Invigorates the palate while providing a Long lasting finish.

RESERVE BOTTLE WINE LIST

The Prisoner Wine Company Pinot Noir.....\$75

(*California*) Lush and full with aromas of blackberry, deep black cherry, and vanilla.

My Favorite Neighbor Cabernet Sauvignon.\$80

(*California*) Complex nose of red cherry, currant and raspberry along with wild herbs, violets, and just a hint of toasted marshmallow, Taste of blackcherry, ripe plum, and fig compote is joined with notes of me-dium roast coffee and creme brulee.

Unshackled by The Prisoner Wine Company

Cabernet Sauvignon (*California*)\$45

Aromas of plum and blackberry with a hint of olive. Flavors of black stone fruit, clove and dried herbs with solid tannin structure which results in a flavor foward Cabernet Sauvignon with balanced Acidity.

PREMIUM WHITE WINES

Glass Bottle

Charles Smith Kung Fu Girl Riesling..\$11....\$40

(Washington) Taste of white peach, mandarin orange and apricot makes this a dry riesling shimmer with energy and freshness.

Ruffino "Lumina" Pinot Grigio.....\$8.....\$29

(Italy) Notes of minerality are balanced with hints of pineapple, a medium bodied wine with a lean and lasting finish

Kim Crawford Sauvignon Blanc.....\$11...\$40

(New Zealand) Ripe, tropical fruit flavor with passion fruit, melon and grapefruit. **89 POINTS - WINE SPECTATOR**

Simi Sonoma Chardonnay\$11....\$40

(California) Expressive tropical notes of mango delicate pear, and bright stone fruit. Lifted aromatics of citrus, lightly spiced with toasty oak.

Kendall Jackson "Vintner's Reserve"

Chardonnay *(California)*\$11....\$40

Lively acidity yields to a creamy, smooth finish that ends with a mild spiciness.

Blufeld Riesling.....\$8.....\$28

(Germany) Medium sweet on the palate, bursting with fresh fruit flavors, balanced acidity and a crispy, refreshing finish.

ROSE WINÉ

Ruffino Rosé Aqua Venus *(Italy)*\$12.....\$42

Gentle flavors lead to distinctive, bold and well defined palate. Subtle aromas of wild strawberries, spices and an icy touch

SPARKLING WINE

Mionetto Prosecco*(Italy)* \$10.....\$36

Fresh and crisp with apple and peach flavors

Sapere Aude Sparkling Rosé *(California)*\$25

Bursts of crispy, ripened strawberries and sugared raspberries join in harmony with the toasty, earthy complexity. The ultra fine bubbles elevate the acidity and for a smooth, silky texture.

Woodbridge Sparkling Infusions Peach *NEW*\$26

VODKA

HAKU VODKA

KAI

TITO'S HANDMADE VODKA

SVEDKA

SVEDKA BLUE RASPBERRY

SVEDKA CITRON

SVEDKA CHERRY

SVEDKA STRAWBERRY

SVEDKA VANILLA

ABSOLUT MANDRIN

ABSOLUT RUBY RED

ABSOLUT VANILLA

EFFEN CUCUMBER

VAN GOGH DUTCH CHOCOLATE

KETEL ONE

GREY GOOSE

GREY GOOSE CITRON

PINNACLE GRAPE

WHISKEY

YAMAZAKI 12 YEAR

HIBIKI HARMONY

SUNTORY TOKI

CHIVAS REGAL

JACK DANIELS

BLACK VELVET

CANADIAN CANADIAN CLUB

CROWN ROYAL

JAMESON IRISH

GLENLIVET

SEAGRAMS 7

WILD TURKEY 101

DEWARS

JOHNNIE WALKER RED

JOHNNIE WALKER BLACK

KNOB CREEK RYE

NELSON

GREEN BRIER

HIGH WEST DOUBLE RYE

OLD LINE AMERICAN SINGLE MALT WHISKEY

CASK STRENGTH

Bourbon

Jim Beam

Marker's Mark

Knob Creek

High West American Prairie

GIN

ROKU GIN

BEEFEATER

TANQUERAY

BOMBAY

CONNIPTION GIN AMERICAN DRY

CONNIPTION GIN NAVY STRENGTH

RUM

BACARDI

MALIBU COCONUT

CAPTAIN MORGAN SPICED

MYERS'S

CRUZAN 151

TEQUILA

CASA NOBLE SILVER

JOSE CUERVO

PATRÓN

MI CAMPO REPOSADO