

☘ DINE-IN MENU ☘

DUE TO INGREDIENT AVAILABILITY, SOME OFFERING MAY BE LIMITED.

COOL TASTING

HOUSE SALAD	3
Spring mixed salad with special house dressing	
CUCUMBER SEAWEED SALAD	5
Julienne cucumber with marinated Wakame seaweed	
TUNA KOBACHI*	9
Cube tuna sashimi and avocado drizzled with spicy chili oil and Japanese peppers, scallions, cucumbers, and daikon	
SASHIMI APPITIZER*	9
7 pieces of Tuna, salmon, yellowtail	
BIGEYE TUNA TATAKI	12
Seared bigeye tuna with seasonal fruit salad, ponzu	
BLONDY SALAD*	14
(favorite dish cartoon writer “blondy”) Fresh sashimi selections on top of European spring greens dressed in the gold ginger chili dressing	
MADAI CARPACCIO*	14
Thinly sliced Madai with sea salts, garlic chips, and truffled oil	
UMU CEVICHE*	12
Sliced english cucumber, chopped shiso leaf, cilantro in yuzu lime dressing, tossed in scallop, octopus, squid, shrimp, and conch	

HOT TASTING

MISO SOUP	3
Wakame, silken tofu and scallions	
EDAMAME	5
sautéed with classic salt + add \$0.50 for Spicy Cajun style	
AGEDASHI TOFU	5.5
Deep fried tofu served with grated daikon in tsuyu sauce	
GYOZA	6
Pan fried pork or vegetable dumplings	
FRENCH BREAD GRATIN	6.5
Imported Gorgonzola & Gruyere cheese sauce baked over French bread crostinis	
TAKOYAKI	6
small batter ball with octopus inside, brushed with takoyaki sauce, mayonnaise, and shaving bonito.	
KARA-AGE CHICKEN	6.5
Crispy ginger soy marinated chicken, lemon, spicy mayo	
TEMPURA APPETIZER	8
Artfully arranged vegetables and jumbo shrimp fried in a light tempura batter	
HAMACHI KAMA	12
yellowtail collar seasoned with salt and pepper serve with ponzu sauce and grated radish	

CONSUMER ADVISORY : CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

NIGIRI & SASHIMI

Nigiri 2pcs/order, Sashimi 3pcs/order. Additional \$1.5 for sashimi

MADAI (JAPANESE SEA BREAM)	5	MAGURO (TUNA)	4
IKA (CUTTLEFISH)	4	KANPACHI (BABY YELLOWTAIL)	6
WALU (ESCOLAR)	4	SAKE (SALMON)	4
TAMAGO (SWEET EGG)	3	HAMACHI (YELLOWTAIL)	5
BOTAN EBI (SPOT PRAWN)	6	HOTATE (JAPANESE SCALLOP)	5
BLUEFIN OTORO (BLUEFIN TUNA BELLY)	MKP	UNI (SEA URCHIN)	MKP
KOBE (WAGYU BEEF)	MKP	TAKO (OCTOPUS)	4
IKURA (SALMON ROE)	5	UNAGI (FRESH WATER EEL)	4
HORAGAI (CONCH)	4	SMOKED SALMON	5
TOBIKO (FLYING FISH ROE)	5	MASAGO (SMELT ROE)	4
ANAGO (SALT WATER EEL)	6	FOIE GRAS	12
SASHIMI GRAND SELECTION	36	NIGIRI GRAND SELECTION	
15pc. of chef selections sashimi including varieties of fish and shell fish		(8 pc. of chef choice)	24
		(12 pc. of chef choice)	32

CLASSIC ROLLS

CALIFORNIA	6.5	TEKKA*	6
Cucumber, crab/krab salad, avocado, masago		Fresh bigeye tuna wrapped in seaweed	
NEGIHAMA*	6	SPICY SALMON*	7.5
Fresh yellowtail, scallions		Spicy marinated salmon, avocado, scallions, tempura flakes	
SALMON SKINS	7	SPICY TUNA*	7.5
Salmon skin, cucumber, scallions		Spicy marinated tuna, cucumber, scallions	
KAPPA	4	AVOCADO	5
Cucumber, saseme seeds		Fresh avocado wrapped in seaweed	
VEGETABLE	6	FUTOMAKI	8
Avocado, asparagus, cucumber, kampyo, carrot		Cucumber, asparagus, krab, tamago, avocado, kampyo	
SWEET POTATO	6		
Fried sweet potato, cream cheese, and eel sauce			

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CHICKEN TEMPURA	7
Tempura chicken, avocado, masago, eel sauce	
RAINBOW*	11
Crab mixed salad, avocado, cucumber, topped with assorted fish	
SHRIMP TEMPURA	7
Tempura shrimp, avocado, mayo, roe, tempura flakes, eel sauce	

PHILADELPHIA	8
Smoked salmon, cream cheese, cucumber, scallions	
SPIDER	12
Soft shell crab, avocado, cucumber, masago, asparagus, scallions, eel sauce(seaweed outside)	

SPECIALTY ROLLS

THE LOBSTER ROLL	23
5oz whole tempura lobster tail, cream cheese, masago, asparagus, spicy mayo, eel sauce, wasabi aioli, scallions, tobiko	
SWEET HEART	13
Coconut shrimp, mango, cream cheese, topped with crab/krab salad, eel sauce, masago	
SUPER VOLCANO	13
California roll wrapped in avocado, baked fish, krab, masago, eel sauce, scallions, tobiko	
TWINS DRAGON	13
Shrimp tempura, cream cheese, cucumber, topped with eel, tempura flakes, spicy mayo, eel sauce	
THE ULTIMATE SPICY TUNA*	14
Spicy tuna&cucumber, wrapped with tuna sashimi, topped with spicy kobachi sauce, tobiko fish roe and scallions	
TRINITY*	14
Tuna, yellowtail, salmon, avocado, sliced lemon, puffed rice cracker, cilantro, yuzu tobiko	
UMU (NO RICE)*	13
Tuna, salmon, escolar, crab/krab salad, avocado, wrapped in paper thin cucumber, ponzu sauce	
SMOKEY DRAGON*	14
Salmon, crab/krab salad, tempura flakes, cucumber, avocado, topped with torched tuna, lemon zest, kobachi sauce, eel sauce	
BIG BOSS*	14
Tempura asparagus, avocado, topped with raw Japanese scallop, spicy mayo, yuzu tobiko, chilli thread and lime zest	

DISTINGUISHED GENTLEMAN	17
Lobster salad, masago, avocado, seared rare beef, serrano, truffle salt, and wasabi aioli	
TEMPURA PHILLY	12
Salmon, krab, cream cheese, asparagus, avocado, tempura fried, eel sauce, scallions	
THE MILLENNIAL (NO RICE)*	13
Rice paper, spring mixed, tuna, salmon, yellowtail, escolar, avocado, cucumber, spicy ginger sauce	
CANDY CANE*	12.5
Spicy crunchy tuna topped with red and white tuna, spicy sesame oil, scallions, and roe	
THE PIZZA*	12
Panko fried seaweed topped with spicy tuna, topped with scallions, tobiko finish off with spicy mayo, wasabi mayo and eel sauce	
SUNRISE*	12
Crab/krab salad, spicy sauce, cucumber, topped with salmons, thinly sliced lemons	
GODZILLA*	13
Spicy kobachi salmon and cucumber wrapped with avocado, eel sauce	
THE BOMB*	14
Tuna, tempura shrimp, crab/krab salad, avocado, tempura flakes, spicy sauce, eel sauce.	
BEAUTY AND THE BEAST*	13.5
Tuna and avocado inside topped with tempura eels drizzled with special sauces, tobiko, scallions	

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DINNER KITCHEN

‡ Dinner dishes served with a bowl of white rice (except ramen noodles) and your choice of miso soup or salad. †

SHOYU RAMEN	13
Ajitama, chashu, menma, kikurage, scallions with soy sauce base broth	
TONKOTSU RAMEN	14
Ajitama, chashu, menma, kikurage, scallions with shio pork bone broth	
VEGETABLES TEMPURA DINNER	14
Classic Japanese combination of vegetables delicately fried in a light tempura batter.	
CHICKEN TERIYAKI	14
Grilled chicken breast, assorted sautéed vegetables, topped with teriyaki sauce	
UMU CHICKEN KATSU	15
Crispy deep-fried chicken breast, handbreaded with Japanese Panko served with Tonkatsu sauce.	
TEMPURA DINNER	18
A classic Japanese combination of vegetables and shrimp delicately fried in a light tempura batter.	
UMU TON-KATSU	17
Deep-fried pork tenderloin, breaded with Japanese Panko served with shredded cabbage and Tonkatsu sauce.	
HICKORY SMOKED SALMON STEAK	19
Grilled sashimi grade salmon fillet with a light miso glazed and finished with hickory smoke flavor alongside with today's vegetables.	
UNA-JUU EEL BOX	24
Broiled eel mounted in a box of rice with eel sauce and Sansho Japanese pepper.	
JAPANESE "WAFU" STYLE NY STRIP STEAK	26
Grilled 10 oz. Black Angus New York strip steak, served sizzling on a cast iron skillet on a bed of sautéed onions, carrots, and broccoli with red wine Cabinet sauce.	
CHILEAN SEA BASS MISOYAKI	29
Our miso-marinated Chilean Sea Bass is perfectly baked to release its subtle & sweet flavor	

DONBURI

SALMON "MOTHER & CHILD" DONBURI*	18
Scottish salmon on top of sushi rice along with marinated salmon roes	
ZUKE TEKKA DON*	18
Marinated lavish cut of tuna on top of sushi rice with garlic chips	
KAISEN BARA CHIRASHI*	22
Raw and cooked gems accompanied by a few vegetables, beautifully mounted in a box of sushi rice	

OMAKASE

‡ Multi-course tasting menus †

UMU-KASE* (Only at the sushi bar)(reservation is required)	75
Chef selection of 6 courses include soup, starter, sashimi plate, hot dish, assorted nigiri, and dessert	
WILL-KASE*	
Chef course selections of seasonal fish and ingredients of the day served beautifully piece-by-piece	

THAI STARTERS

TOM YUM SOUP

Hot and sour soup with mushrooms, lemon grass, galanga roots, kaffir lime leaves, tomato and lime juice with your choice of meat and sprinkled with scallions and cilantro.

TOM KHA SOUP

Coconut milk soup with mushrooms, lemon grass, galanga roots, kaffir lime leaves and lime juice with your choice of meat and sprinkled with scallions and cilantro.

‡ Choice of meat ‡

CHICKEN, TOFU, VEGETABLES

5

JUMBO SHRIMP

6

THAI KITCHEN

‡ All curry dishes served with a side of white rice ‡

‡ Choice of sauce ‡

PANANG CURRY SAUCE

Panang red curry paste, kaffir lime leaves, ground peanuts cooked in coconut milk, served with assorted vegetables on sizzling plate.

GREEN CURRY SAUCE

Green curry paste, basil leaves, cooked in coconut milk served with assorted vegetables on sizzling plate.

‡ Choice of meat ‡

TOFU/VEGETABLES

14

CHICKEN

15

JUMBO SHRIMP

18

DUCK, SALMON

20

NOODLES

‡ Noodle dishes are not served with rice ‡

PAD THAI NOODLES

Rice noodles sautéed with your choice of meat, eggs, ground peanuts, bean sprouts, scallions, and a side of lime.

‡ Choice of meat ‡

TOFU/VEGETABLES

13

CHICKEN

14

JUMBO SHRIMP

17

Additional side of white rice or brown rice \$2
Substitution from white rice to brown rice \$1

LUNCH SPECIALS

- AVAILABLE MONDAY-FRIDAY, 11:00AM - 3:00PM -

SALAD & STARTERS

Cucumber seaweed salad 5
Julienne cucumber with marinated Wakame seaweed

Edamame 5
Steamed soybeans sprinkled with sea salt or Spicy Cajun style (+\$.50)

French bread gratin | 6.5
Imported Gorgonzola & Gruyere cheese sauce baked over French bread crostinis

Gyoza dumplings* 6
Pan fried pork or vegetable dumpling (5 pieces)

Tempura appetizer 8
Shrimp and vegetables fried in a light tempura batter

Kara-Age chicken 6.5
Crispy ginger soy marinated chicken, lemon, spicy mayo

AGEDASHI TOFU 5.5
Deep fried tofu served with grated daikon in tsuyu sauce

KITCHEN LUNCH BOX

Lunch boxes served with gyoza dumplings, rice, soup, salad, and tamagoyaki. Noodle dishes are not served with rice.

Box1.Chicken teriyaki |10

Box2.Salmon misoyaki | 12.5

Box3.Steak teriyaki | 12

Box4.Shrimp&veggies tempurā | 13

Box5.Chicken/Pork Katsu | 10 | 11

Box7.Panang sauce* | 10 | 11 | 12.5
Chicken, pork, tofu | shirmp | duck, salmon, steak

Box8.Green curry* 10 | 11 | 12.5
Chicken, pork, tofu | shirmp | duck, salmon, steak

Box9.Pad Thai* 10 | 11
Chicken, pork, tofu,veggies | shirmp

Box10.Dual* | 14 |15 |16.5
Pick your favorite Thai dish with choice of meat and one roll

SUSHI BAR SPECIALS

All sushi bar special served with soup and salad

Blondy salad | 14**
Fresh sashimi and gems on top of European spring greens dressed in the ginger chili dressing

Sushi lunch set | 15
7 pieces of fresh nigiri pair with California roll

Sushi deluxe set* | 18
7 pieces of fresh nigiri pair with rainbow roll

Kaisen Chirashi* | 16
Raw and cooked seafood accompanied by a few vegetables, beautifully mounted in a box of sushi rice

Nigiri Tokujo Moriawase* | 21
Sushi chef's choice of 10 pieces of fresh nigiri, gourmet selections for the adventurous sushi connoisseur

Sashimi Assortment* | 17
14 pieces of an assortment of our freshest raw seafood accompanied by bowl of sushi rice

ROLL COMBINATIONS

All roll combinations served with soup and salad

Pick 2 | 11 Or Pick 3 | 15

Bagel roll*
Salmon, cream cheese and scallions

California roll
Crab/krab salad, avocado, cucumber and masago 6.5

Chicken Katsu roll
Panko fried chicken, avocado and spicy teriyaki sauce

Eel roll
Broiled eel with cucumber and eel sauce

Mexican roll
Shrimp tempura, avocado, masago and spicy mayo

Spicy crunchy tuna roll*
Spicy tuna, tempura crunch and masago

Spicy krab roll
Spicy krab salad, tempura crunch and masago

Spicy Salmon roll*
Spicy salmon, cucumber and scallions

Spider roll
Soft shell crab, avocado, masago, scallions and eel sauce

Sweet potato*
Tempura sweet potato, cream cheese and eel sauce 6

Tampa roll
Tempura red snapper, scallions, masago and spicy mayo

Vegetable roll*
Cucumber, asparagus, avocado, pickled radish and kanpyo

Yellowtail scallions roll*
Fresh pacific yellowtail, scallions and masago

BEVERAGES

Coke,diet coke,sprite | 2.5
Refillable

S.Pellegrino | 2.5
Sparkling water

Hot Green tea | 2.5

Thai tea | 3
Non-refillable

Unsweetened Iced tea | 2
refillable

Domestic beer | 4
Budweiser, Bud light, Michelob Ultra

Imported beer 12oz | 5
Kirin light , Kirin Ichiban , Sapporo , Heineken

Imported beer 22oz | 7
Kirin Ichiban, Sapporo, Asahi

White wine by glass
Pinot grigio 7.5, Riesling 7.5, Chardonay 8.5, Sauvignon Blanc 8.5, plum 8.5

Red wine by glass
Red blend 7.5, Pinot noir 8.5, Merlot 8.5, Cabernet 8.5

Hot sake
7

CONSUMER ADVISORY : Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.

* Raw * Vegetarian options available

Prices may be subject to change

BEER

‡ Domestic beer ‡

BUDWEISER, BUD LIGHT, BUD LIGHT PLATINUM, MICHELOB ULTRA 4

‡ Imported beer ‡

KIRIN ICHIBAN, KIRIN LIGHT, SAPPORO, HEINEKEN 5
12oz

KIRIN ICHIBAN, SAPPORO, ASAHI 7
22oz



RED RICE ALE 8
330ml (Japan)



WHITE ALE 8
330ml (Japan)



YOHO AOOONI IPA 8
350ml (Japan)



YOHO "TOYKYO BLACK" PORTER 8
350ml (Japan)

BEVERAGES

UNSWEETENED ICED TEA 2
refillable

HOT GREEN TEA 2

COKE, DIET COKE, SPRITE, 2.5
refillable

S. PELLEGRINO 2.5
sparkling water (500ml)

THAI TEA 3
non-refillable

SAKE

HOT SAKE

7

‡ Cold sake ‡



SHO CHIKU BAI GINJO 15
delicate, dry, and
silky smooth (300ml)



SHO CHIKU BAI ORGANIC NAMA 15
fruity, fresh&dry
(300ml)



HOMARE 16
strawberry nigori
(300ml)



KIZAKURA NIGORI COCONUT 16
Light nigori with a
sweet taste of
coconut and dry finish
(300ml)



YUZU JUNMAI 17
citrusy and slightly
sweet (300ml)



ALADDIN JUNMAI SHU 17
Elegant aroma unfolds
with layers of fresh
apple and melon,
complemented with
light and clean
finish(300ml)



KUROSAWA NIGORI 17
A light and fruity
nose with creamy
"UMAMI" All natural
sweetness with a mild
sourness(300ml)



KAGATOBI JUNMAI GINJO 17
Rich fruity fragrance and abundance of rice flavor(300ml)



OKUNOMATSU GINJO 18
A full and lively aroma with smooth finish(300ml)



YAEGAKI CLOUD NIGORI 25
refreshing and milky smooth texture with fresh sweetness(300ml)



GEKKEIKAN BLACK&GOLD (750ML) 28
Full-bodied with hints of honeydew, papaya, anise and roasted nuts. Well balanced, finishes long and smooth(750ml)



JUNMAI DAIGINJO S KIZAKURA 33
It is gorgeous ginjo incense like fruit and pure rice daiginjo sake with original flavor of rice (500ml)



AIZUHOMARE JUNKOMEKOJI VINGTAGE SAKE 45
this drink has an exquisite taste noted by the perfect balance of the sweetness and the refreshing sour taste which resembles the world's most precious wines.Aged for more than 12 years, the drink has a unique fragrance, amber color, rich taste and the charm of aged sake.

WINES

◆ Red ◆

CABERNET SAUVIGNON, JOSH CELLARS 8.5 33
California

MERLOT, RED DIAMOND 8.5 33
Washington

RED BLEND, MENAGE A TROIS 7.5 29
California

PINOT NOIR, MARK WEST 8.5 33
California

PINOT NOIR, MEIOMI 9 33
California

◆ White ◆

PINOT GRIGIO, MEZZACORONA 7.5 29
Italy

RIESLING, CHATEAU STE. MICHELLE 7.5 29
Washington

SAUVIGNON BLANC, NOBILO REGIONAL COLLECTION 8.5 33
New Zealand

CHARDONNAY, FRANCIS FORD COPPOLA DIAMOND COLLECTION 8.5 33
California

CHARDONNAY, KENDALL JACKSON 8.5 33
California

PLUM 8.5 33
Gekkeikan

DESSERTS

ICE CREAM 4
Vanilla or Matcha

TARO PEARLS IN COCONUT CREAM 6

GREEN TEA CRÈME BRÛLÉE 7

MOCHI GREEN TEA ICE CREAM 7.5

GODIVA HOT CHOCOLATE CAKE 8
Warm chocolate cake served with choice your of ice creams (Matcha or Vanilla)

THAI CUSTARD WITH SWEET STICKY RICE 8.5

FRIED TEMPURA BANANA WITH ICE CREAM 8.5