

NEW SPECIALS

SUSHI / SASHIMI

Daily Imported & Seasonal Fish, Priced 2 Pieces

Upgrade Your Sushi With Chef's House-Made Toppings +2

Tomato Confit & Onion Aioli / Angry Sambal / Shiso /
Yuzu Jam & Jalapeno / Goma Sauce / Chopped Wasabi /Yuzu Kosho

Add Kaluga Caviar + \$12.00

Add truffle pate + \$5.00

O-Toro - Bluefin Tuna Belly 28
Bluefin Akami - Red Meat Tuna 14
Bluefin Tuna Zuke- Marinated, Seared 14
Live Hotate – Live Scallop 16
Tairagai- Pen Shell Scallop 16
Botan-Ebi – Large Sweet Shrimp 18
Kanpachi – Greater Amberjack 12
Madai – Red Sea Bream 12
Kinmedai- Goldeneye Snapper 18

Ikura - Salmon Roe 16
Uni - Sea Urchin MP
King Crab Leg 30
Organic Salmon 13
Seared Organic Salmon Toro 14
King Salmon 18
Aji- Horse Mackerel 12
Sawara- Spanish Mackerel 12
Shima Aji- Striped Jack 14

Otoro & Caviar 40

King Salmon, Truffle Pate 23

Seared Salmon Toro, Tomato Confit 16

Bluefin Tuna, Angry Sambal 16

Yellowtail, Yuzu Jam & Jalapeño 14

Yellowtail Shiso 14

Shima Aji, Yuzu Kosho 16

Kinmedai, Garlic Crunch 20

Saba Doujiang- Mackerel, Soybean Paste 12

Aburi Engawa- Seared Flukefin 12

SPECIAL ROLLS

Uni-Toro Maki (2 Pieces) 32

Spicy Toro Maki, Caramelized Uni

Spicy Ankimo Roll 16

Monkfish Liver, Chojang, Chopped Wasabi, Oba, Cucumber, Soybean Paper

Original Spicy Tuna Rice Crispy Roll (no seaweed) 18

Sliced Jalapeno & Spicy Kabayaki Sauce

New Pan-Seared Rice Crispy Tuna 20

Pan-seared Rice, Jalapeno, Chive Oil and Spicy Kabayaki Sauce

Yankee Roll 21

Yellowtail and Avocado with Layers of Spicy Tuna, Salmon
and Top with Caramelized Creamy-Spicy Sauce

Onion Salmon Roll 18

Sweet Onion Tempura, Spicy Salmon, Spicy Kabayaki Sauce

Spicy O-Toro Roll 30

Soy Paper, Fresh Wasabi Soy

Deal Roll 22

Soybean Paper, Salmon Tempura, Spicy Tuna, Avocado,
Spicy Kabayaki Sauce

Fair Haven Roll 24

Salmon, Avocado, Otoro Tartare, Wasabi Kizami
Wasabi-Sweet Soy Sauce

With Brown Rice + 1.50, Home-made Ginger +3, Extra special sauce + 2

* For our outstanding daily imported and seasonal fish, please ask your server

*An 18% gratuity will be added to parties of five or more

*A 3% surcharge will be applied to all credit card transactions. Any payment made by cash or debit card (where applicable) will not be assessed a fee.

COLD SMALL PLATES

Otoro & Caviar Spoon (2) 50

Otoro Tartar, Kaluga Caviar, Yuzu Kosho Sauce

Uni & Caviar Spoon (2) 60

O-Toro Tartare / Wasabi Shoyu 28

Ankimo Sashimi 16

Monkfish liver, Wasabi Ponzu, Yuzu Jam

Kinmedai Otsumami 32

Garlic Crunch, Pea Shoots, Yuzu Sauce

Surf Clam Sunomono 18

Seaweed, Sweet Vinegar, Herbs

Shima Aji Otsumami 25

Striped Jack. Yuzu Pepper Sauce

Tairagai Otsumami 25

Pan Shell Scallop, Caviar, Cucumber, Yuzu Jam

Truffle Ponzu

Angry Sambal, Sweet Onion, Sesame Seed, Scallion, Chive Oil

Spanish Mackerel 18

Seared Bluefin Tuna 25

Kinmedai (Goldeneye Snapper) 32

Modern Ceviche 18

Fluke, Guacamole, Yuzu Kosho, Lemon Juice, Arare, Chive Oil

Toro Sesame 45

Bluefin Otoro, Wasabi Kizami

Fluke Dried Miso 20

Madai Dried Miso 20

Thin Sliced Sashimi, Yuzu Oil

Madai Finger lime 20

Japanese Sea Bream, Micro Greens, Sea Salt, Yuzu Soy

Octopus Carpaccio 20

Paper Thin Sliced Octopus,
Roasted Garlic Oil, Crisp Cilantro, Sesame

Madai Caramelized Tomato Confit 18

Lightly Seared Red Snapper Sashimi, Smoked Onion Aioli

King Salmon Sesame-Onion Sauce 25

Micro Greens, Red Radish, White Truffle Oil

Kuromaguro Ponzu 22

Bluefin Tuna, Wasabi Ponzu, Yuzu Jam, Negi

Kanpachi Carpaccio 20

Yuzu Soy, Sea Salt, White Truffle Oil

COLD SMALL PLATES

Trio Tartare Tasting 38

-Tuna, Chopped Fresh Wasabi & Yuzu
-Yellowtail, Shallot, Parsley & Saffron-Soy
-Salmon, Pickled Onion, Capers & Truffle Oil

Fluke Szechuan 18

Madai Szechuan 18

Barely Cooked Sashimi
Shitake, Cilantro Crisp, Sesame Seeds, Szechuan Sauce

Shima-Aji Jalapeno 19

with Yuzu-Citrus Soy

7-Spice Seared Tuna Tataki 19

Jicama & Vidalia Onion
with Ponzu Sauce

Hirame Maki 19

Spicy Tuna Wrapped In Thin Sliced Fluke with Sesame-Onion Sauce,
White Truffle Oil & Red Sea Salt

White Tuna Ceviche 18

Pineapple, Onion, Avocado, Cilantro & Chili-Citrus-Soy

Garlic Salmon Sashimi 19

Roasted Garlic Oil, Crisp Cilantro, White Toast

Scallop Carpaccio 25

with Yuzu Soy, Sea Salt, White Truffle Oil

Spicy Tuna Tartare 19

Apple, Yuzu, Wasabi-Soy, Miso Sauce

Tuna Sashimi Pizza 20

Crispy Scallion Pancake, Signature Spicy Kabayaki Sauce

Tuna Taco 20

Guacamole, Jalapeno Salsa, Wonton Shell

Avo-Ebi Cone 11

Shrimp and Avocado with Lemon-Miso Sauce
in Crispy Rice Paper Cone

Wasa-Kanpachi – Chopped Wasabi 14

Wasa-Octopus - Chopped Wasabi 14

King Crab Sumono – Cucumber, Yuzu-Ponzu MP

Substitute above dishes with your choice of fish + 2

*Prices/items subject to change based on market availability & freshness,
some items may no longer be available

WARM SMALL PLATES

12-Hours Pork Belly 20

Japanese Yam Puree, Veggie Spring Roll

Spring Roll

Duck - Tamarind Dipping Sauce 13

Veggie – Sweet Chili Sauce 12

Chicken in Lettuce Cups 13

Pine Nuts & Hoisin Sauce

Cashew Crusted Prawns 20

with Mango & Green Papaya Salad

Beef Teriyaki 16

with Green Beans Salad

Miso Black Cod 28

Black Seaweed Salad, Spicy Miso Sauce

Organic Salmon Filet 23

Ginger-Soy Glaze & Garden Greens, Wasabi Vinaigrette

Hamachi Kama (Limited) 25

Grilled Yellowtail Collar, Lemon, Chef's Blend Salt

Chicken Satay 14

With Cucumber Relish, Spicy Peanut Sauce

Red Curry Prawns 20

Thai Herbs, Chili Threads, Jasmine Rice

Japanese Sizzling Steak 38

Sirloin Steak on Hot Sizzling Griddle, Sweet Onion, House Made Steak Sauce

Wasabi Peas Crusted Scallop 18

Cauliflower Puree, Shitake Mushroom Bits & Pea Shoots

Scallion Pancake, Yumi Style 12

Curry Sauce Dip

Pork or Vegetable Gyoza, Pan-Fried 10

Aged Vinegar & Ginger-Soy Sauce

Wagyu Gyoza 30

A5 Wagyu, Aged Vinegar & Ginger Soy Sauce

Shrimp Shumai, Steamed 11

Ginger & Red Rice Vinegar Sauce

Shrimp Wonton, Hong Kong 15

With Ginger-Garlic Soy Sauce (Spicy or None-Spicy)

Fried Tofu 16

Wok Sautéed Chinese Seasonal Vegetables In Ginger Soy Sauce

Edamame 9

Steamed, Sea Salt & Lime

An 18% gratuity will be added to parties of five or more

YUMI SIGNATURE ROLLS

Yumi 19

Eel, Mango, Fluke Tempura, Spicy Kabayaki Glaze

Shuenn 19

Yellowtail, Avocado, Spicy Tuna & Salmon Tartare,
Sesame Seeds & Wasabi-Sweet Soy Glaze

Crazy Tuna 19

Seared Tuna, Cucumber & Spicy Tuna,
Wasabi-Miso Sauce & Shallot Crisps Sprinkle

Sea Bright 19

Tuna, Salmon, Yellowtail, Avocado, Cucumber, Fish Roe,
Japanese Mayo, Shaved Bonito Sprinkle

Sandy Hook 20

Spicy Tuna & Lobster Salad In White Seaweed
with Wasabi-Pepper Sauce

Ocean Ave. 20

Shrimp Tempura, Spicy Tuna & Avocado,
In Soy Paper with Spicy Kabayaki Sauce

L. A. S. Roll 23

Lobster, Asparagus, Shitake Caramelized
In Soy Paper With Spicy Miso Sauce

Lobster Roll (5 Pieces) 18

Mango, Avocado, Wasabi-Tobiko, Jalapeno Salsa

Volcano 18

Crabstick, Cucumber, Avocado, Spicy Tuna with Spicy Aioli

Rice-Puff Shrimp Tempura 16

Cucumber, Mustard Aioli

Mame-Spider (5 Pieces) 16

Soft-Shell Crab Tempura, Avocado, Cucumber,
Wasabi-Kabayaki Sauce

Lobster Tail Tempura Roll 30

with Mango, Avocado, Shiso Sprinkle & Spicy Kabayaki Sauce

Rumson Roll 35

Spicy Tuna, Avocado & King Crab Salad with Wasabi-Sweet Soy Sauce

Two River Roll 19

Red Tuna, White Tuna, Avocado & Pickled Jalapeno In
White Seaweed w/ Miso-Bell Pepper Sauce

With Brown Rice + 1.50, Home-made Ginger +3 Extra special sauce + 2

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SALADS

Seared Tuna Salad 20

Seasonal Garden Greens, Jicama,
Shallot Crisps, Sesame-Shoyu Dressing

Yuzu Romaine Lettuce 12

Japanese Yuzu Fruit Vinaigrette In Parmesan Basket

Grilled Squid Salad 14

Mesclun Greens, Ginger, Sesame,
Asian Wild Vegetables, Citrus-Soy Sauce

“Yumi” Seaweed Salad 9

Mango, Apple, Cucumber, Sesame-Rice Vinaigrette

Hijiki Salad 9

Black seaweed, Japanese vegetables

Popcorn Shrimp & Frisee 16

Mango, Cashews, Spicy Lime-Miso Dressing

Warmed Mushrooms Salad 16

Seasonal Mushroom Varieties, Mixed Green, Yuzu Butter Sauce

SOUPS

Trio Mushroom Clear Soup 7

Japanese Dashi Broth

Chicken Rice Miso Soup 7

Celery, Carrot

Spicy Coconut Seafood Soup 12

Shrimp, Scallop, Kaffir lime, Lemongrass, Sweet Basil, Enoki Mushroom

SIDES/EXTRA

Warm Tossed Noodle 8

Spicy Veggie Fries 10

Carrots & Beans, House Spicy Creamy Sauce

Vegetable Tempura 8

Carrots & Beans, Tempura Sauce

Chicken Fried Rice 8

Shrimp Tempura (per piece) 3

Steamed Jasmine Rice 2

Brown Rice 3

Sushi Rice 3

Homemade Ginger 3

An 18% gratuity will be added to parties of five or more

Ramen Noodle Soup 拉麵 / Bao包

Add Six Minute Egg, Soy Sauce Marinated +1.5

Pork Belly Ramen Soup – Cabbage, Scallion 19

Shrimp Wonton Ramen Soup – Pea shoots 19

Spicy Beef Ramen Soup – Mustard Green 19

Pork Belly Bao 12

Steamed White Bun, Scallion, Cucumber, Cilantro, Hoisin Sauce

A5 Wagyu, Miyazaki

****Only limited orders will be served per day****

Wagyu Sushi or Sashimi (2 pieces)

With Chopped Fresh Wasabi

30

Miyazaki Wagyu Tartare

Jicama, Onion, Saffron Soy, Gochujang Aioli

40

Seared Wagyu Carpaccio

With Ginger-Saffron-Soy Sauce & White Truffle Oil Drizzle

40

Wagyu Grilled on *Stone (6 pieces)**

*****CAUTION:** Keep out of reach of children. The stone and stand are very hot.
Do not touch with your hand, could cause burns & personal injury.

Slices Of Strip Loin Grilled @ Your Table With Wasabi Kizami Soy Sauce

70

Strip Loin Wagyu Steak (6 oz.)

Asparagus, Yuzu-Butter Sauce

150

LARGE PLATES

Sushi Plate

Chef's Special Assortment of Raw Fish (w/ Rice) & a Shuenn Roll

38

Sashimi Plate

Chef's Special Assortment of Raw Fish (no Rice)
with Three of Chef Shuenn's Signature Sauces

45

Sirloin Steak, Asiate

Black Angus Beef - with Japanese 7-Spice Seared
Warm Tossed Avocado, Onion & Tomato

40

Pan-Seared Sea Scallop 40 or Shrimp 36

Japanese Risotto, Shiitake, Pea Shoot,
Seafood Jus, Soy-Sesame Oil Drizzle

Stir-Fry Udon Pasta

With Shrimp or Chicken and Vegetables In Ginger-Saffron Soy Sauce

30

Pan-Roasted Soy Marinated Chicken

Shanghai Bok Choy, Ginger-Scallion Pesto

30

Asian Roasted Pork Tenderloin

with Apple Chutney

38

Pan-Grilled Duck Breast

with Plum Sauce, Pineapple Chutney, Taro Croquette

38

SUSHI / SASHIMI / CUT ROLLS / HAND ROLLS

(W/ Rice) (No Rice) (6 Pieces Per Roll) (One Cone Style)

Hand Rolls – Priced One Cone

Sushi & Sashimi - Priced Two Pieces

Cut Rolls – Priced Per Roll (Cut Six Pieces), Seaweed Outside

Tuna 12
Salmon 12
Yellowtail 12
White Tuna 12
Crabstick 9
Shrimp 9

Eel 12
Fluke 12
Octopus 12
Striped Bass 12
Smoked Salmon 12
Fly Fish Roe 9

VEGETARIAN INSIDE-OUT ROLLS / HAND ROLLS

Avocado Roll 8
Cucumber Roll 8
Asparagus Roll 9
Shitake Mushroom Roll 10
Sweet Potato Roll 9
Yama-Gobo Roll 8
Takuran Roll 8
Mango Roll 8

CREATE YOUR OWN INSIDE-OUT ROLLS

Choice one of the above rolls & adding your favorite ingredient(s)
(One kind of fish per roll)

Takuran + 1
Avocado + 1
Cucumber + 1
Asparagus + 1
Sweet Potato + 1
Soybean Paper + 1
White Seaweed Paper + 1

Mango + 1
Fish Roe + 1
Yama-Gobo + 1
Shitake Mushroom + 2
Cream Cheese + 1
Brown Rice + 1.5
Add Spicy + 1.5

Yumi California Roll 11
Crabstick, Avocado, Cucumber
with King Crab 28

SIDES

Fresh Wasabi + 2, Spicy Aioli + 1.5,

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Frozen Drinks

Island Dream

Mango, Pina Colada
8

Beachside Blast

Mango, Orange Cream and Pina Colada
8

Sea Bright Dream

Strawberry Daiquiri, Orange Cream
8

Island Illusion

Peach, Mango
8

Tropical Breeze

Pina Colada, Peach, Strawberry
8

Peach Sunrise

Peach, Grenadine
8

Bottle Water

San Benedetto Spring Water (1L)
7

San Pellegrino Sparkling water (1L)
7

Cold Green Tea, Ito-En (500ml)

Original unsweetened bottled
5

Bottle Bubble Soda

5

Tea

(Individual Pot)

Green Tea
5

Oolong Tea
5

Soda 3.50

Pepsi, Diet Pepsi, Unsweetened Ice Tea,
Mountain Dew, Ginger Ale, Sierra Mist, Club Soda

Lunch Bento 弁当Box

**Served with Pork Gyoza, Warm Tossed Noodle
and House Green Salad**

California Roll Bento 18

Spicy Tuna Roll Bento 18

Sushi Bento 20

Tuna, Salmon, Yellowtail, Striped Bass, Shrimp

Sashimi Bento 20

Tuna, Salmon, Yellowtail

Soy Marinated Chicken Bento 18

Ginger-Scallion Pesto

Pan-Seared Salmon Bento 20

Kabayaki Sauce

Grilled Beef Teriyaki Bento 20

with Green Beans Salad

Pan-Seared Scallop Bento 23

Japanese Risotto, Shiitake

Miso Black Cod Bento 23

with Black Seaweed Salad and Spicy Sauce

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