

## **NEW SPECIALS**

### **SUSHI / SASHIMI**

#### **Daily Imported & Seasonal Fish, Priced 2 Pieces**

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

Tomato Confit / Angry Sambal / Shiso/ Doujiang/ Yuzu Kosho  
Yuzu Jam & Jalapeno,/ Goma Sauce, / Chopped Wasabi

**add Kaluga Caviar + \$12.00**

**add Truffle Pate + \$5.00**

**O-Toro - Blue Fin Tuna Belly 28**  
**Bluefin Akami – Red Meat Tuna 14**  
**Live Hotate – Live Scallop 16**  
**Tairagai - Penshell Scallop 16**  
**Botan-Ebi – Large Sweet Shrimp 18**  
**Kanpachi – Amberjack (Japan) 12**  
**Madai – Red Sea Bream 12**  
**Kinmedai - Goldeneye Snapper 18**  
**Aburi Engawa - Seared Flukefin 12**

**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 - Strip Jack 14**

**Otoro & Caviar nigiri 40**

**King Salmon & Truffle Pate 23**

**Bluefin Tuna Angry Sambal Nigiri (2 Pieces ) 16**

**Seared Salmon Toro & Tomato Nigiri (2 Pieces ) 16**

Tomato Confit, Onion Aioli

**Yellowtail Shiso (2 Pieces ) 14**

**Yellowtail yuzu jam, jalapeño 14**

**Saba Doujiang - Mackerel Bean Paste 12**

**Kinmedai Garlic Crunch 20**

Seared Skin, Goldeneye Snapper

**Shima Aji Yuzu Kosho 16**

Striped Jack, Yuzu Pepper

### **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

***Pan-Seared* Rice Crispy Tuna 20**

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

**Spicy O-Toro Roll 30**

Soy Paper, Fresh Wasabi Soy

**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 PLATES

### **Otoro & Caviar Spoon( 2 ) 50**

Otoro Tartar, Kaluga Caviar, Yuzu Kosho Sauce

### **Uni & Caviar Spoon ( 2 ) 60**

### **Ankimo Sashimi 16**

Monkfish liver, Wasabi Ponzu, Yuzu Jam

### **Modern Ceviche 18**

Fluke, Avocado, Arare, Yuzu-Lime Juice, Chive oil

### **Surf Clam Sunomonna 18**

Seaweed, Sweet Vinegar, Herbs

### **Kinmedai otsumami 32**

Garlic Crunch, Pea Shoots, Yuzu Sauce

### **Shima Aji Otsumami 25**

Yuzu Pepper Sauce

### **Tairagai Otsumami 25**

Pan Shell Scallop, Caviar, Cucumber, Yuzu Jam

### **Spanish Mackerel Truffle Ponzu 18**

### **Seared Bluefin Tuna Truffle Ponzu 25**

### **Kinmedai (Goldeneye Snapper ) Truffle Ponzu 32**

Angry Sambal, Sweet Onion, Sesame Seed, Scallion, 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

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

## COLD PLATES

**Shima-Aji Jalapeno (Japan) 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

**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

**Sushi Plate 38**  
Chef's Special Assortment of Raw Fish (w/ Rice) & a Shuenn Roll

**Sashimi Plate 45**  
Chef's Special Assortment of Raw Fish (no Rice)  
with Three of Chef's Signature Sauces

**Wasa-Kanpachi – Chopped Wasabi 14**

**Wasa-Octopus - Chopped Wasabi 14**

**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 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

### **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

### **Chicken Satay 14**

With Cucumber Relish, Spicy Peanut Sauce

### **Red Curry Prawns 20**

Thai Herbs, Chili Threads, Jasmine Rice

### **Pork or Vegetable Gyoza, Pan-Fried 10**

Aged Vinegar & Ginger-Soy Sauce

### **Shrimp Shumai, Steamed / Fried 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

### **Japanese Sizzling Steak 38**

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

### **Stir-Fry Udon Pasta 30**

Shrimp or Chicken and Vegetables In Ginger-Saffron Soy Sauce

### **Korean Steak N Fries 32**

Grilled Boneless Chuck Short Ribs, Gochujang, Spicy Veggie Fries

### **Pan-Seared Sea Scallop 32**

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

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

## 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 26**

with Mango, Avocado, Shiso Sprinkle & Spicy Kabayaky Sauce

### **Rumson Roll 35**

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

### **Deal Roll 22**

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

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

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

## SALADS

### **Seared Tuna Salad 18**

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

### **Chicken Fried Rice 8**

### **Shrimp Tempura (per piece) 3**

### **Steamed Jasmine Rice 2**

### **Brown Rice 3**

### **Sushi Rice 3**

### **Homemade Ginger 3**

### **Fresh Wasabi 3**

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

**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

**Donburi 丼 (Rice Bowl Dish)**

**Served Over Chicken Flavored Rice**

**Galbi Don (Korea) 24**

Grilled Beef, Vegetables, Rice, Fried Egg,

**Chicken Don (Southeast Asia) 22**

BBQ Wenchang Style Chicken, Vegetables, Rice, Fried Egg

**Pork Belly Don (Taiwan) 22**

Braised Pork Belly, Vegetables, Rice, Fried Egg

**Salmon Zuke Don (Japan) 24**

**Add Ikura + 5**

Marinated Salmon Sashimi, Vegetables, Sushi Rice, Fried Egg

## **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  
Fluke    12  
Striped Bass    12  
Smoked Salmon    12

Eel    12  
Octopus    12  
Shrimp    9  
Crabstick    9  
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 + 3, Spicy Aioli + 1.5,



## **Lunch Bento 弁当 Box**

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

### **Sushi Bento 20**

Tuna, Salmon, Yellowtail, Striped Bass, Shrimp

### **Sashimi Bento 20**

Tuna, Salmon, Yellowtail

### **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 Miso Sauce

## **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

## **Donburi 丼 (Rice Bowl Dish)**

**Served Over Chicken Flavored Rice**

### **Galbi Don (Korea) 24**

Grilled Beef, Vegetables, Rice, Fried Egg,

### **Chicken Don (Southeast Asia) 22**

BBQ Wenchang Style Chicken, Vegetables, Rice, Fried Egg

### **Pork Belly Don (Taiwan) 22**

Braised Pork Belly, Vegetables, Rice, Fried Egg

### **Salmon Zuke Don (Japan) 24**

Marinated Salmon Sashimi, Vegetables, Sushi Rice, Fried Egg

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, egg or unpasteurized milk may increase your risk of foodborne illness

\*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.

Drinks

Bottle Water 7

San Benedetto Spring Water (1L)  
San Pellegrino Sparkling water (1L)

Bottle Green Tea, Ito-En (500ml) 5  
Original unsweetened bottled

Bottle Bubble Soda 5

Tea (Individual Pot) 5

Green Tea, Oolong Tea

Soda 3.5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, egg or unpasteurized milk may increase your risk of foodborne illness

\*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.