

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 Sunomono 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

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

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 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

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 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

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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

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

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	Mango	+ 1
Avocado	+ 1	Fish Roe	+ 1
Cucumber	+ 1	Yama-Gobo	+ 1
Asparagus	+ 1	Shitake Mushroom	+ 2
Sweet Potato	+ 1	Cream Cheese	+ 1
Soybean Paper	+ 1	Brown Rice	+ 1.5
White Seaweed Paper	+ 1	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

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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

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