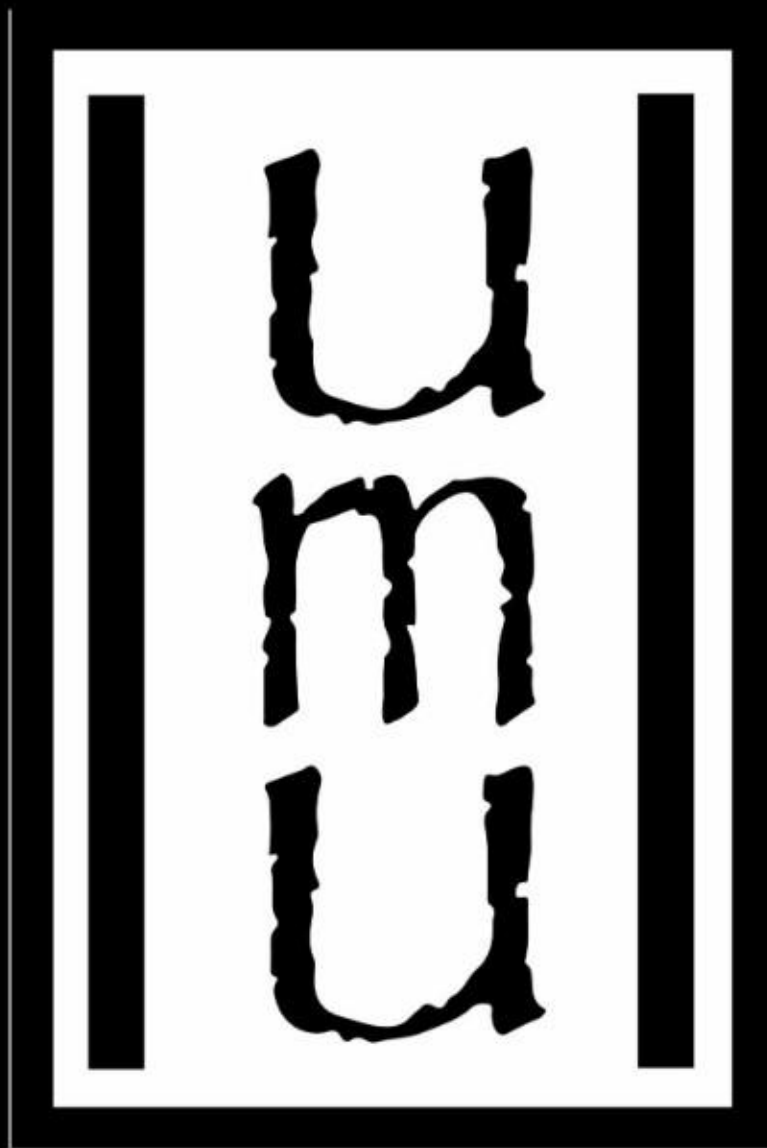




Please allow us ample time to prepare your dishes, especially during busy times, note that everything is made to order here at UMU.

Please note dishes on this menu cannot be modified.

Please understand we cannot give you a refund or accept return food, unless they are faulty from us . Please read the menu carefully.

We thank you for your patience and understanding .

Sushi Bar Starters

Umu Salad GF R 12

Spring mixed, avocado, cucumber, hierloom tomatoes, tobiko, House dressing

Hamachi Crudo GF R 14

Yellowtail, avocado, hierloom tomatoes, soy grapefruit vinaigrette, shiso

Scallop Tiradito GF R 15

Hokkaido scallops, yuzu, cilantro, Aji Amarillo, cilantro

Yuzu Miso Salmon GF R 15

Cured salmon, yuzu kosho vinaigrette, radish, miso

Usuzukuri R 15

12 Thinly slice striped Bass, Ikura, ponzu

Madai Carpaccio GF R 17

12 Thinly slice Japanese Red Snapper, sea salt, truffle oil, garlic chips

Sashimi Appetizer GF R 14

Tuna, salmon, yellowtail

Peppercorn Tuna Tataki R 16

Seared peppercorn tuna, ponzu, greens

A5 Carpaccio R GF 22

Seared Japanese Wagyu, kizame wasabi, truffle oil, pickles, sea salt (3 slices)

Robatayaki

New York Strip 5.5

Chicken Thigh 4

Pork Belly 4

Salmon 5

Shishito Pepper 3.5

Shiitake Mushroom 3.5

Scallop 6

Shrimp 5



Signature Rolls

Sea Master GF R 19

Blue Crab, avocado, cucumber, Hokkaido scallop, yuzu, micro cilantro sea salt

BTC 18

Blue crab, asparagus, cucumber, seared Toro, sweet sauce, tobiko

Beauty & The Beast R 16

Tuna, avocado, tempura eel, tobanjan aioli, sweet sauce, tobiko, scallions

Rising Sun GF R 15

Spicy salmon, lemon slices, cucumber, avocado, tobanjan aioli, bubu areare

Tuna Tuna GF R 16

Spicy tuna, takuwan, tuna sashimi, spicy sauce, micro cilantro, tobiko

The Bomb R 15

Tuna, shrimp tempura, avocado, tempura crunch, spicy sauce, sweet sauce

Twins Dragon 15

Shrimp tempura, cucumber, cream cheese, baked eel, tobanjan aioli, sweet sauce, tempura crunch

Trinity GF R 17

Tuna, salmon, yellowtail, lemon slices, avocado, yuzu tobiko, micro cilantro, bubu areare

Caribbean R 24

Fried lobster, avocado, asparagus, spicy tuna, Serrano peppers, sweet sauce, tobiko

Texas R 17

Shrimp tempura, spicy tuna, yellowtail, yuzu, Serrano peppers, sea salt

The Lobster 29

Tempura lobster tail, cream cheese, asparagus, tobanjan aioli, sweet sauce, tobiko, chili threads, micro cilantro

New Page GF R 17

Spicy salmon, takuwan, avocado, tuna, tobanjan aioli, micro cilantro, bubu areare

Cobra 17

Lobster salad, cream cheese, tamago, seared salmon, sweet sauce, tobiko

Distinguished Gentleman 18

USDA Prime Strip steak, avocado, lobster salad, sea salt, truffle oil, Serrano peppers, tobanjan aioli

Smokey Dragon R 16

Blue Crab, salmon, cucumber, avocado, tempura crunch, seared tuna, spicy sauce, sweet sauce, lemon zest.

Tempura Philly 15

Salmon, cream cheese, asparagus, avocado, tempura fried with sweet sauce, scallions

Umu (No rice) R 14

Tuna, salmon, yellowtail, blue crab meat, avocado, wrapped in paper thin cucumber, ponzu sauce

Candy Cane R 15

Spicy crunchy tuna topped with tuna, salmon and spicy sesame oil, scallions, roe

Kamikaze 17

Yellowtail, avocado, seared peppercorn tuna, truffle vinaigrette

Typhoon 16

Shrimp tempura, cream cheese, avocado, tempura imitation krab, tobanjan sauce, sweet sauce, togarashi and scallions

Classic Rolls

- Tekka Maki GF R 7
Tuna Roll
- Sake Maki GF R 7
Salmon Roll
- Negihama Maki GF R 7
Yellowtail scallion roll
- Negitoro Maki GF R 11
Toro scallion roll
- Futomaki 11
Blue crab, tamago, cucumber, asparagus, avocado, kampyo, takuwan
- Kappa Maki GF 5
Cucumber sesame seeds roll
- Vegetable Roll 7.5
Cucumber, avocado, asparagus, kampyo, takuwan
- Takuwan Maki GF 6
Pickled radish roll
- Avocado Maki GF 6
- Spicy Tuna Maki GF R 8
Spicy tuna, cucumber, scallions
- Spicy Salmon Maki GF R 9
Spicy salmon, avocado, scallions
- Rainbow GF R 14
Blue crab meat, avocado, cucumber topped with tuna, salmon, yellowtail
- Eel Avocado Maki 8
Baked eel, avocado, sweet sauce
- Philadelphia GF 8
Smoked salmon, cucumber, scallions, cream cheese

Hand Rolls

- Toro Takuwan Hand Roll GF R 13
- Tuna Cucumber Hand Roll GF R 8
- Salmon Avocado Hand Roll GF R 9
- Yellowtail Scallion Hand Roll GF R
- Cucumber Sesame Hand Roll GF 6
- Crab Avocado Hand Roll GF 10
- Scallop Tobiko Hand Roll GF R 10
- Avocado Hand Roll GF 6
- Eel Avocado Hand Roll 8
- Salmon Skin Hand Roll 8



Donburi

- Salmon Donburi GF R \$26
- Kaisen Bara Chirashi GF R \$28
Raw and cooked gems accompanies by a few vegetables, beautifully mounted in a box of sushi rice

Nigiri & Sashimi

Nigiri 2pcs / order Sashimi 3pcs / order

Madai (Japanese Sea Bream)	9	13.5	Sake (Salmon)	7	10.5
Ora King Salmon	9	13.5	Hamachi (Yellowtail)	7	10.5
Stripe Bass	7	10.5	Smoked Salmon	6	9
Kanpachi (Baby Yellowtail)	9	13.5	Ama Ebi (Spot Prawn)	8	12
Akami (Bluefin Tuna Tenderloin)	8	12	Unagi (Fresh Water Eel)	6	9
Chutoro (Bluefin Tuna Medium Fatty)	12	18	Anago (Salt Water Eel)	8	12
Otoro (Bluefin Tuna Belly)	16	24	Hotate (Japanese Scallop)	7	10.5
Wagyu Beef	16	-	Ikura (Salmon Roe)	7	10.5
Uni (Sea Urchin)	MP		Tobiko (Flying Fish Roe)	6	9
Tamago (Sweet Egg)	4	-	Tako (Octopus)	5	7.5
Abut I Seven	32	-	Horagai (Conch)	5	7.5
Premium Nigiri Grand selection	38	-	Sashimi Grand Selection	-	50
Chef Choice - 10 pcs, Wagyu included*			17 pcs. Premium Sashimi selections, Toro included *		

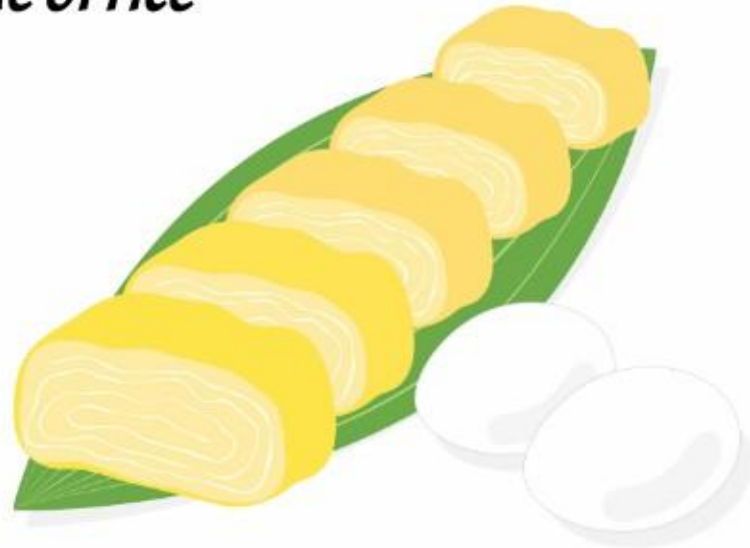
CONSUMER ADVISORY : CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF
FOODBORNE ILLNESS



From the Kitchen

- Avocado Saikyo 7**
Avocado, mixed green, miso sauce, miso vinaigrette, micro cilantro, radish
- UMU Tamago 12**
Egg, Dashi broth
Additional : Eel \$8
- Hickory Smoked Salmon Misoyaki 26**
Salmon, miso sauce, assorted vegetables, served with a side of rice
- Una-Juu Eel Box 25**
Broiled eel mounted in a box of rice with eel sauce, sesame seeds
- Hamachi Kama 16**
Yellowtail collar, salt, peppers, ponzu sauce, grated radish
- UMU Teri** Marinated Chicken breast 18 New York Strip Steak 27
Your choice of protein grilled with Tokyo style Teriyaki sauce served with vegetables

- Buta Kakuni 16**
Braised pork belly, spinach, Onsen tamago, sesame seeds, garlic, togarashi, Bok Choi, shishito peppers
- Nabe Udon 18**
Chicken, salmon, shrimp, green onions, Napa cabbage, tofu, shiitake, fish cake, carrot, udon noodles
- Chilean Seabass Misoyaki 36**
Chilean Seabass, miso sauce, assorted vegetables, served with a side of rice
- UMU Chicken Katsu 17**
Crispy deep fried chicken breast, breaded with Japanese panko, tonkatsu sauce, served with a side of rice



Thai Signatures

- Pad Thai GF**
Your choice of protein, Rice noodles, eggs, bean sprout, scallions, tamarind, lime, peanuts, green onions
Tofu or veggies 16 Chicken 17 Shrimp 20 Steak 24
- Green Curry GF**
Your choice of protein , basil leaves, eggplant, bell peppers, coconut milk, served with a side of white rice
Tofu or Veggies 17 Chicken 18 Shrimp 21 Steak 24
- Panang Curry GF**
Your choice of protein, coconut milk, kiffir lime leaves, peanuts, bell peppers, broccoli served with a side of white rice
Tofu or Veggies 17 Chicken 18 Shrimp 21 Steak 24
- * Kao Pad**
Your choice of protein, fried rice, scallions, eggs, garlic, cucumber, tomatoes
Tofu or Veggies 15 Chicken 16 Shrimp Or Crab meat 18 Steak 24
- Yum Eggplant**
Tempura eggplant, onions, cilantro, lime, scallions, peanuts, green apple, tomatoes, served with a side of white rice
15
- * Pad Kee Mao**
Your choice of protein, flat rice noodles, basil leaves, onions, bell pepper, pepper corn, finger root.
Tofu or Veggies 16 Chicken 17 Shrimp 20 Steak 24
- * Pad See Ew**
Your choice of Protein, flat rice noodles, broccoli, eggs
Tofu or Veggies 16 Chicken 17 Shrimp 20 Steak 24

* Gluten free option available

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Thai Starters

Tom Yum Soup GF

Hot and sour soup with mushroom, galanga roots, lemon grass, kaffir lime leaves, lime juice, with your choice of protein and sprinkled with cilantro and scallions

Chicken or Tofu or Veggies 6 Shrimp 7

Tom Kha Soup GF

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

Chicken or Tofu or Veggies 6 Shrimp 7

Chicken Sa-Tay GF

Marinated chicken in curry and cream of coconut on skewers served with peanut sauce (4 Skewers)

12

Desserts

Vanilla Crème Brûlée GF 10

Godiva Hot Chocolate Cake 11

Snacks

Edamame GF 6

Edamame, sea salts

Takoyaki (5pcs) 9

Additional : \$2/piece

Miso Soup 4

Seaweed Salad GF 7

Fried Shishito peppers GF 7

Crab Croquette 12

Blue crab blended with creamy bechamel and fried with Japanese Panko served with katsu sauce



Gyoza (5pcs) 7

Pork Or Vegetables

Additional : \$1.5/piece

Agedashi Tofu 8

Kara-Age Chicken 9

Sides

Grilled Asparagus GF 8

Grilled Broccoli GF 8

Stir-Fried Bok Choi GF 8

Butter, garlic, togarashi

White rice or Brown rice 3

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Non-Alcoholic Drinks

Coke, Diet Coke, Sprite 4

Refillable

Iced Green tea 5

Refillable

Thai Iced Tea 5

Non-refillable

Hot Matcha Genmaicha 5

Refillable

S. Pellegrino 8

750mL

Japanese Beers

Kirin Ichiban Or Sapporo S 5 L 8

Kagua Citrus Saison 15

Fruity and dry farmhouse ale with refreshing yuzu aroma. 330mL

Tokyo White 12

Dry, smooth Saison boasting an aroma that is both refreshing and fruity as it derived from a combination of esters and hops. 330mL

Hitachino Red Rice Ale 12

smooth, medium bodied ale. It's very malt forward, giving flavors of caramel and toasted bread. 330mL

Hitachino White Ale 12

Mildly hopped Belgian and American-inspired beer with complex, tart flavors of coriander, orange peel and nutmeg

Hitachino Yuzu Lager 12

The refreshing acidity from the yuzu and the crispness of a lager.

Sake

Hot Sake 8

Kikusui Pineapple Pulpy Sake 15

180mL

Kizakura Nigori coconut 19

300mL

Yuzu Junmai 22

300mL

Yuki Lychee Sake 26

375mL

Aizu Homare Strawberry 27

300mL

Kurosawa Nigori 20

300mL

Aladdin Junmai Shu 22

300mL

Kagatobi Junmai Ginjo 23

300mL

Gekkeikan Black&Gold 34

750mL

Sho Chiku Bai Junmai Nigori 19

375mL

Sho Chiku Bai Ginjo 19

300mL

Hana Kizakura Junmai Ginjo 20

300mL

Premium Sake

Junmai Daiginjo S Kizakura 52

500mL

Heavensake Sake Junmai Daiginjo 150

720mL



LUNCH SPECIALS

AVAILABLE Monday - Friday , 11:30 AM - 2:30 PM

APPETIZERS

EDAMAME **GF** 6

Edamame, sea salts

AVOCADO SAIKYO (SALAD) 7

GYOZA (5PCS) 7

Pork Or Vegetables

SEAWEED SALAD **GF** 7

TAKOYAKI (5PCS) 9

ROLL COMBINATIONS

All Roll combinations served with miso soup
Pick 2 | 12 OR Pick 3 | 16

PHILADELPHIA **GF**

Smoked salmon, cream cheese, scallions

BAGEL **GF** **R**

Fresh salmon, cream cheese, cucumber

SPICY TUNA **GF** **R**

Spicy tuna, cucumber, scallions

SPICY SALMON **GF** **R**

Spicy salmon, cucumber, scallions

YELLOWTAIL SCALLIONS **GF** **R**

Yellowtail, scallions, masago

VEGETABLE

Cucumber, asparagus, avocado, kanpyo

FLORIDA

Krab, cream cheese, avocado, masago

MEXICAN

Shrimp tempura, avocado, masago, tobanjan
sauce

EEL

Eel, cucumber, sweet sauce

CHICKEN KATSU

Chicken Katsu, avocado, sweet sauce

SUSHI BAR SPECIALS

Sushi bar specials served with miso soup

SUSHI SET **R** 21

5 Pieces of fresh nigiri pair with a rainbow roll

SASHIMI ASSORTMENT **R** 21

12 pieces of an assortment of our freshest raw
seafood accompanied by a bowl of sushi rice

BENTO BOX

Bento boxes served with miso soup, salad, gyoza, rice (except noodle
dishes).

CHOICE OF PROTEIN

Tofu OR Vegetables 11.5 / Chicken OR Eggplant 12.5 / Shrimp 13.5 / Steak
OR Salmon 14. 5 (Salmon option is only available for Box 2 and Box 7 - 9)

Box 1 . Teriyaki

Chicken Or Steak

Box 2. Salmon misoyaki 14.5

Box 3. Chicken Katsu 12.5

Box 4. Crab Croquette 14.5

Blue crab blended with creamy bechamel and fried with Japanese panko
served with katsu sauce.

Box 5. Thai Fried Rice

Fried rice with your choice of protein , eggs, onion, broccoli, carrot,
cucumber, tomatoes and scallions.

Box 6. Pad Thai **GF**

Your choice of protein , rice noodle, eggs, bean sprout, scallions, tamarind,
lime, peanuts, green onions

Box 7. Panang Curry **GF**

Your choice of protein , coconut milk, kiffir lime leaves, peanuts, bell
peppers , broccoli

Box 8. Peanut sauce **GF**

Your choice of protein, peanut sauce served on a bed of steamed broccoli,
sprinkled with scallions.

Box 9. Green Curry **GF**

Your choice of protein, basil leaves, eggplants, bell peppers, carrot,
coconut milk

Box 10. Pad See Ew

Stir-fry flat noodles, broccoli, carrot, eggs with your choice of protein

Box 11. Pad Kee Mao

Stir- fry flat noodles , basil leaves, onions, bell peppers, pepper corn, finger
root with your choice of protein

DONBURI

Donburi served with miso soup

SALMON DONBURI **GF** **R** 17

Sushi rice, salmon, scallions, tobiko

TUNA DONBURI **GF** **R** 17

Sushi rice, tuna, scallions, tobiko

KAISEN CHIRASHI **GF** **R** 20

Raw and cooked seafood accompanied by a few vegetables,
beautifully mounted in a box of sushi rice.

TUNA, SALMON, YELLOWTAIL DONBURI **GF** **R** 17

Sushi rice, tuna, salmon, yellowtail, scallions, tobiko

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk
of foodborne illness.