

## Appetizers

<b>Aged Dashi Tofu</b>	<b>\$6.95</b>
5 pc. Fried tofu, light soy sauce and scallions	
<b>New Zealand Green Mussels*</b>	<b>\$7.95</b>
6 pc. Grilled mussels, masago*, Japanese mayo and scallions	
<b>Soft Shell Crab</b>	<b>\$11.95</b>
Tempura, fried with ponzu sauce	
<b>Chicken Kushiyaki</b>	<b>\$6.95</b>
2 pc. Grilled Skewers, teriyaki sauce and sesame seeds	
<b>Gyoza</b>	<b>\$6.95</b>
7 pc. Fried Japanese pork dumplings with dipping sauce	
<b>Tempura</b>	<b>\$9.95</b>
3 pc. Shrimp or chicken tempura served with tempura vegetables	
<b>Shrimp Shumai</b>	<b>\$6.95</b>
4 pc. Fried dumplings served with a sweet asian glaze sauce	
<b>Haru Maki Egg Roll</b>	<b>\$7.95</b>
3 pc. Egg rolls with pork and vegetables served with a sweet chili sauce	
<b>Asian Wings</b>	<b>\$9.95</b>
6 pc. Flash fried wings tossed in an asian glaze sauce	
<b>Calamari</b>	<b>\$13.95</b>
Fresh tempura squid served with a homemade special sauce	

## Dinners

<b>Kobe Beef Style</b>	<b>\$15.95</b>
7 oz Thin sliced ribeye, sesame soy vegetables served with rice	
<b>Chicken Teriyaki</b>	<b>\$14.95</b>
8 oz Sliced Chicken breast, house teriyaki sauce served with rice and steamed vegetables	
<b>Beef Teriyaki</b>	<b>\$21.95</b>
7 oz New York strip, house teriyaki sauce served with rice and steamed vegetables	
<b>Salmon Teriyaki</b>	<b>\$17.95</b>
7 oz Fresh Norway salmon, house teriyaki sauce served with rice and steamed vegetables	
<b>Tempura</b>	<b>\$18.95</b>
5 pc. Shrimp or chicken tempura served with tempura vegetables	
<b>Chicken Fried Rice</b>	<b>\$10.95</b>
<b>Beef Fried Rice</b>	<b>\$10.95</b>
<b>Shrimp Fried Rice</b>	<b>\$11.95</b>
<b>Vegetable Fried Rice</b>	<b>\$9.95</b>

## Noodles

<b>Beef and Mushroom Udon Soup</b>	<b>\$13.95</b>
Sautéed ribeye beef tossed with wild mushrooms and scallions	
<b>Mixed Vegetable Udon Soup</b>	<b>\$12.95</b>
Sautéed vegetable blend served with udon noodles	
<b>Tempura Udon Soup</b>	<b>\$13.95</b>
Shrimp or chicken tempura served with tempura vegetables	
<b>Chicken Udon Noodles</b>	<b>\$15.95</b>
Stir fried udon noodles, sautéed chicken, bok choy, carrots, onion served with a house sauce	
<b>Yakisoba</b>	<b>\$13.95</b>
Stir-fried soba noodles, sautéed chicken and a vegetable blend	

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## Sashimi Platter

<b>One Kind Sashimi (7 pc.)*</b> Select one fish*	<b>\$17.95</b>
<b>Two Kinds of Sashimi (7 pc.)*</b> Select two types of fish*	<b>\$18.95</b>
<b>Tuna Tataki (7 pc.)*</b> Yellowfin* or snow tuna* seared with ponzu sauce, kaiware, shish and Japanese Seven Spice	<b>\$19.95</b>
<b>Hamachi Jalapeño (7 pc.)*</b> Yellowtail* with jalapeño slices, ponzu sauce, spicy mayo and Japanese Seven Spice	<b>\$19.95</b>
<b>Salmon Carpaccio (7 pc.)*</b> Salmon* with scallions, Japanese mayo, bonito flakes and masago* in a citrus soy sauce	<b>\$19.95</b>
<b>Sashimi Sampler (10 pc.)*</b> Select three types of fish*	<b>\$23.95</b>
<b>Regular Sashimi Platter (18 pc.)*</b> Chef's choice of five types of fish* served with steamed rice and miso soup	<b>\$39.95</b>
<b>Yumi's Sashimi Platter (30 pc.)*</b> Chef's choice of seven types of artistically arranged fresh fish* served with rice and miso soup	<b>\$69.95</b>
<b>Spicy Tako Salad*</b> Seafood salad containing tuna*, salmon*, yellowtail*, shrimp tempura and vegetables in a spicy sesame mayo	<b>\$23.95</b>

## Sushi Platter

<b>Chirashi Sushi*</b> Chef's choice of five types of fresh fish* and vegetables, served over a bed of rice	<b>\$26.95</b>
<b>Regular Sushi Platter*</b> 10 pc. Variety of nigiri sushi* and choice of tuna* or salmon* maki	<b>\$34.95</b>

## Sides / Ozaku

<b>Steamed Rice</b> Short grain rice served in a bowl	<b>\$1.95</b>
<b>Tako Su/Octopus*</b> Sliced octopus* with radish, carrots and cucumber in a sweet and sour vinaigrette dressing	<b>\$8.95</b>
<b>Ika Sensai*</b> Seasoned cuttle fish* with vegetables and sweet and sour vinaigrette dressing	<b>\$9.95</b>
<b>Hokkigar Su/Surf Clam*</b> Yellowtail* with jalapeño slices, ponzu sauce, spicy mayo and Japanese Seven Spice	<b>\$6.95</b>
<b>Kani Su/Crab or Ebi Su/Shrimp</b> Crab legs or shrimp with vegetables in a sweet dressing	<b>\$7.95</b>
<b>Miso Soup</b> Fermented soybean soup with tofu and scallions	<b>\$2.95</b>
<b>Yumi's Salad</b> Fresh spring mix topped with cucumber, carrots, sesame seeds and dressing	<b>\$7.95</b>
<b>Edamame</b> Steamed soybeans with a touch of kosher salt	<b>\$5.95</b>
<b>Hamachi Kama</b> Grilled yellowtail served with ponzu sauce	<b>\$9.95</b>
<b>Seaweed Salad</b> Seaweed salad served with vegetables in a sweet dressing	<b>\$8.95</b>

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## Specialty Rolls

<p><b>Crunchy Spicy Tuna*</b> 8 pc. Spicy tuna*, avocado, kaiware, gobo, wrapped with tempura flakes, topped with eel sauce</p>	<p><b>\$19.95</b></p>	<p><b>Spicy Tuna*</b> 6 pc. Spiced yellowfin tuna*, gobo, lettuce and avocado</p>	<p><b>\$9.95</b></p>
<p><b>Honeymoon*</b> 10 pc. Spicy tuna*, shrimp tempura, crab, avocado, cucumber, wrapped in soy paper, topped with sweet chili sauce</p>	<p><b>\$24.95</b></p>	<p><b>Silly Roll*</b> 8 pc. Dynamite mix*, shrimp tempura, wrapped with avocado and a variety of fish*, topped with tempura flakes, wasabi mayo and eel sauce</p>	<p><b>\$24.95</b></p>
<p><b>Tiger Roll*</b> 8 pc. Soft-shell crab, spicy tuna*, gobo, wrapped with salmon* and eel*, topped with spicy mayo and eel sauce</p>	<p><b>\$24.95</b></p>	<p><b>California Roll*</b> 8 pc. Snow crab, Japanese mayo, avocado, masago* and cucumber</p>	<p><b>\$9.95</b></p>
<p><b>2-14*</b> 10 pc. Dynamite mix*, shrimp tempura, red tobiko*, avocado, wrapped in soy paper, topped with a homemade sauce</p>	<p><b>\$21.95</b></p>	<p><b>Philly Roll*</b> 6 pc. Smoked salmon*, cream cheese, lettuce, cucumber, avocado, kaiware and gobo</p>	<p><b>\$9.95</b></p>
<p><b>#9*</b> 8 pc. Shrimp tempura, spicy mayo, fresh vegetables, wrapped with salmon* and avocado, topped with eel sauce</p>	<p><b>\$19.95</b></p>	<p><b>Caterpillar Roll*</b> 8 pc. Freshwater eel*, cucumber, wrapped with avocado, topped with eel sauce</p>	<p><b>\$16.95</b></p>
<p><b>Crunchy Roll*</b> 8 pc. Shrimp tempura, fresh vegetables, masago*, wrapped with crunchy tempura flakes and topped with eel sauce</p>	<p><b>\$16.95</b></p>	<p><b>Tonka*</b> 10 pc. Yellowfin tuna*, yellowtail*, salmon*, red snapper*, snow white tuna*, cilantro, jalapeño, avocado, wrapped in soy paper, topped with wasabi mayo, ponzu sauce and chili oil</p>	<p><b>\$24.95</b></p>
<p><b>Rainbow Roll*</b> 8 pc. Snow crab, avocado, cucumber, wrapped with five kinds of chef's choice fish*</p>	<p><b>\$17.95</b></p>	<p><b>Spicy Salmon*</b> 6 pc. Chopped salmon*, fresh vegetables, garlic chili oil and sriracha sauce</p>	<p><b>\$9.95</b></p>
<p><b>Red Dragon*</b> 8 pc. Spicy tuna*, shrimp tempura, gobo, wrapped with tuna*, eel*, avocado and eel sauce</p>	<p><b>\$22.95</b></p>	<p><b>Icee Roll*</b> 8 pc. Shrimp tempura, dynamite mix*, fresh vegetables, wrapped with salmon* and albacore tuna*, topped with salad mix</p>	<p><b>\$24.95</b></p>
<p><b>Lobster Roll*</b> 8 pc. Spicy tuna*, shrimp tempura, wrapped with lobster salad and tobiko*, topped with eel sauce</p>	<p><b>\$23.95</b></p>	<p><b>Hot Knight*</b> 8 pc. Spicy tuna*, avocado, wrapped with dynamite mix*, topped with crunchy tempura flakes, spicy mayo and eel sauce</p>	<p><b>\$24.95</b></p>
<p><b>New York*</b> 8 pc. Spicy tuna*, fresh vegetables, wrapped with yellowfin tuna* and avocado, topped with spicy mayo and sriracha sauce</p>	<p><b>\$20.95</b></p>	<p><b>Winter Roll*</b> 8 pc. Salmon*, yellowfin tuna*, yellowtail*, avocado, masago*, spicy mayo, wrapped with tempura flakes, topped with eel sauce</p>	<p><b>\$18.95</b></p>
<p><b>Mexican Roll*</b> 10 pc. Tuna*, salmon*, yellowtail*, avocado cilantro, jalapeño, topped with ponzu sauce and chili oil</p>	<p><b>\$22.95</b></p>	<p><b>Titanic Roll*</b> 8 pc. Yellowfin tuna*, salmon*, yellowtail*, cilantro, wrapped with spicy tuna*, topped with an avocado salad, red tobiko*, spicy mayo and eel sauce</p>	<p><b>\$24.95</b></p>
<p><b>Dynamite*</b> 6 pc. Salmon*, snow white tuna*, yellowtail*, spices with fresh vegetables</p>	<p><b>\$9.95</b></p>	<p><b>Marianne Roll</b> 10 pc. Snow crab, shrimp tempura, jalapeño, cilantro, avocado, tempura flakes, wrapped in soy paper, topped with sweet chili sauce and eel sauce</p>	<p><b>\$24.95</b></p>
<p><b>Firecracker*</b> 6 pc. Eel*, spicy tuna*, shrimp tempura, cream cheese, deep fried avocado, topped with spicy mayo and eel sauce</p>	<p><b>\$17.95</b></p>	<p><b>Spider Roll*</b> 6 pc. Deep fried soft-shell crab, red tobiko*, cucumber, kaiware and gobo</p>	<p><b>\$13.95</b></p>
<p><b>Double Dragon*</b> 8 pc. Spicy tuna*, snow crab, wrapped with snow white tuna*, yellowfin tuna*, sliced jalapeño and sriracha sauce</p>	<p><b>\$21.95</b></p>		
<p><b>Lollipop*</b> 8 pc. Shrimp tempura, dynamite mix*, fresh vegetables, wrapped with six different types of fish*, topped with spicy mayo and eel sauce</p>	<p><b>\$23.95</b></p>		

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## Nigiri Sushi

<b>Tuna – Maguro*</b>	<b>\$5.95</b>	<b>Shrimp – Ebi</b>	<b>\$4.95</b>
<b>Yellowtail – Hamachi*</b>	<b>\$5.95</b>	<b>Egg Custard – Tamago</b>	<b>\$4.25</b>
<b>Salmon – Sake*</b>	<b>\$5.75</b>	<b>Mackerel – Saba*</b>	<b>\$4.95</b>
<b>Snapper – Tai*</b>	<b>\$5.95</b>	<b>Snow Crab – Kani</b>	<b>\$5.95</b>
<b>Sweet Shrimp – Ama Ebi*</b>	<b>\$6.95</b>	<b>Albacore Tuna – Bincho*</b>	<b>\$4.95</b>
<b>Sea Urchin – Uni*</b>	<b>\$10.95</b>	<b>Flounder – Hiramme*</b>	<b>\$5.95</b>
<b>Flying Fish Roe – Tobiko*</b>	<b>\$5.25</b>	<b>Striped Sea Bass*</b>	<b>\$5.95</b>
<b>Flying Fish – Wasabi Tobiko*</b>	<b>\$5.75</b>	<b>Salmon Roe – Ikura*</b>	<b>\$7.25</b>
<b>Flying Fish – Black Tobiko*</b>	<b>\$5.25</b>	<b>Cooked Scallop – Kaibasshira</b>	<b>\$4.75</b>
<b>Smelt Roe – Masago*</b>	<b>\$5.25</b>	<b>Snow White – Mutsu*</b>	<b>\$5.95</b>
<b>Octopus – Tako*</b>	<b>\$5.50</b>	<b>Sockeye Salmon – Beni Sake*</b>	<b>\$5.95</b>
<b>Surf Clam – Hokkigai*</b>	<b>\$4.95</b>	<b>Big Eye Tuna – Mebachi*</b>	<b>\$10.95</b>
<b>Raw Scallop – Hotategai*</b>	<b>\$6.95</b>	<b>Blue Fin Tuna – Hon Maguro*</b>	<b>\$5.95</b>
<b>Spicy Hotate – Scallop*</b>	<b>\$7.95</b>	<b>Horse Mackerel – Aji*</b>	<b>\$19.95</b>
<b>Squid – Ika*</b>	<b>\$4.95</b>	<b>Toro – Fatty Tuna*</b>	<b>\$14.95</b>
<b>Freshwater Eel – Unagi*</b>	<b>\$6.95</b>	<b>Baby Yellowtail – Kampachi*</b>	<b>\$7.95</b>
<b>Lobster Salad*</b>	<b>\$5.95</b>		

## Traditional Maki Sushi

<b>Saki Maki*</b> 6 pc. Salmon* wrapped with seaweed	<b>\$4.95</b>	<b>Futo Maki</b> 6 pc. Takuan, kanpyo, cucumber, tomago, gobo, avo	<b>\$9.95</b>
<b>Tekka Maki*</b> 6 pc. Tuna* wrapped with seaweed	<b>\$5.95</b>	<b>Unakyu Maki*</b> 6 pc. Freshwater eel* with cucumber	<b>\$9.95</b>
<b>Oshinko Maki</b> 6 pc. Pickled daikon radish wrapped in seaweed	<b>\$5.25</b>	<b>Kappa Maki</b> 6 pc. Cucumber wrapped with seaweed	<b>\$5.25</b>
<b>Kanpyo Maki</b> 6 pc. Pickled sweet gourd wrapped in seaweed	<b>\$4.25</b>	<b>Negihama Maki*</b> 6 pc. Yellowtail* chopped with scallions	<b>\$6.95</b>
<b>Negi Toro*</b> 6 pc. Fatty tuna* mixed with scallions	<b>\$14.95</b>	<b>Avocado Maki</b> 6 pc. Fresh avocado wrapped with seaweed	<b>\$6.95</b>

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## Yumi's Sake Selections

### Nigori

	Glass	Bottle
<b>Murai Nigori Genshu, Aomori 720ml</b> Hints of coconut and tropical fruit	<b>\$13.00</b>	
<b>Haskutsura Sayuri Nigori 300ml</b> Smooth, creamy and delicious with fresh floral notes, lightly sweet		<b>\$21.95</b>
<b>Momokawa Organic Nigori, Oregon 750ml</b> Deeply layered with vibrant and tropical fruits		<b>\$39.95</b>
<b>Joto Nigori, Hiroshima 300ml</b> Bright and lively with fresh tropical notes		<b>\$29.95</b>

### Junmai

<b>Dewatsuri Kimoto Junmai, Akita 1.8L</b> Traditional "Kimoto" brewing method, mellow and layered	<b>\$13.95</b>	
<b>Kariho Junmai, Akita 1.8L</b> Extra dry and clean finish	<b>\$13.95</b>	
<b>Otokoyama Junmai, Hyogo 1.8L</b> Medium bodied with a hint of melon	<b>\$13.95</b>	
<b>Black &amp; Gold Junmai, Hyogo 750ml</b> Versatile sake has a smooth, mellow flavor		<b>\$39.95</b>
<b>Hakutsura Junmai Draft Sake 300ml</b> Fruity yet dry, aromas of sweet rice, nuts and ripe pear		<b>\$19.95</b>
<b>SakeMoto Junmai, 720ml</b> Rich, pure refined and dry		<b>\$29.95</b>

### Sparkling

<b>Hana Hou Hou Shu, Okayama 300ml</b> Sweet sparkling sake infused with hibiscus and rosehips		<b>\$29.95</b>
<b>Zipang, Hyogo 250ml</b> Refreshing and light		<b>\$15.95</b>
<b>Dewazakura Tobiroku "Festival of the Stars" 300ml</b> Crisp, dry and effervescent		<b>\$19.95</b>

### Honjozo

<b>Hideyoshi Namacho Honjozo, Akita 300ml</b> Notes of toasted nut and lychee		<b>\$29.95</b>
<b>Yuri Masamune Honjozo, Akita 1.8L</b> Nutty and earthy, balanced by an underlying fruitiness	<b>\$13.95</b>	

### Junmai Ginjo

<b>Watari Bune Junmai Gingo "55", Ibaraki 300ml</b> Richly layered and full-bodied, with ripe peach aromas	<b>\$36.95</b>	
<b>Masumi Junmai Ginjo, Nagano 1.8L</b> Balanced, dry and crisp	<b>\$14.95</b>	
<b>Nakagawa Pure Grain 1.8L</b> Authentic, traditional rice with full-bodied robust character	<b>\$14.95</b>	

### Junmai Daiginjo

<b>Chokaisan Junmai Daiginjo, Akita 720ml</b> Nutty and earthy, balanced by an underlying fruitiness	<b>\$19.95</b>	<b>\$97.00</b>
<b>Onikoroshi Junmai Daiginjo, Hokkaido 1.8L</b> Deep and luscious with melon and peach	<b>\$16.95</b>	

### Hot Sake

Small \$5.95 • Large \$8.95

# Yumi's Wine List

## Sparkling

**Lamberti Prosecco, Italy 187ml Split**  
Floral aromas with peach and tropical fruit

Glass  
\$11.00

Bottle

## White

**Masi Modello Bianco, Italy**

Floral aromas with lemon citrus and green apple

\$9.00

\$32.00

**Pine Ridge Chenin Blanc/Viognier, California**

Fresh peach, a touch of rose petal and fresh acidity

\$14.00

\$52.00

**Ferrari-Carano Fume Blanc, Sonoma**

Yellow peach and Meyer lemon with bright acidity and crisp freshness

\$13.00

\$49.00

**Ranga Ranga Sauvignon Blanc, Marlborough**

Lively grapefruit and gooseberry with a touch of lemon zest

\$11.00

\$39.00

**Benvolio Pinot Grigio, Friuli**

Bright citrus notes with green apple, pear and melon

\$9.00

\$32.00

**Fantini Pinot Grigio, Italy**

Peach, grapefruit and lemon-lime with hints of minerality

\$10.00

\$36.00

**Louis Latour "Ardeche" Chardonnay, France**

Yellow fruits with hints of fresh apricot

\$10.00

\$36.00

**Chateau Ste. Michelle "Indian Wells" Chardonnay, Columbia Valley**

Ripe pineapple and butterscotch flavors with a creamy texture

\$13.00

\$49.00

**Talbott "Kali Hart" Chardonnay, Monterey**

Tropical fruit and citrus with hints of French oak

\$15.00

\$50.00

**Jordan Chardonnay, Russian River**

Seamlessly layered with bright citrus aromas and hints of French oak

\$72.00

## Rose

**Calcada Vinho Verde Rose, Portugal**

Slightly effervescent with rich raspberry flavors

\$12.00

\$45.00

**Mulderbosch Cabernet Sauvignon Rose, South Africa**

Soft rose petal aromas with pomegranate and berry fruit flavors

\$11.00

\$42.00

## Red

**Alias Pinot Noir, California**

Wild strawberry and rhubarb with medium body

\$9.00

\$32.00

**Apaltagua Reserve Pinot Noir, Chile**

Bright cherry and raspberry on the nose with a hint of oak

\$11.00

\$39.00

**Sterling Pinot Noir, California**

Fresh black cherry with subtle vanilla shadings

\$13.00

\$49.00

**14 Hands Merlot, Washington**

Soft, approachable with mocha notes

\$11.00

\$39.00

**The Seeker, Argentina**

Plum aroma with hints of vanilla and subtle hint of coffee

\$12.00

\$42.00

**Callia Alta Shiraz, San Juan**

Velvety red currant, raspberry and spice with a long finish

\$11.00

\$39.00

**14 Hands Cabernet Sauvignon, Washington**

Concentrated and dark with black cherry and spice aromas

\$11.00

\$39.00

**Sterling "Vintner's Collection" Cabernet Sauvignon, Central Coast**

Blackberry, currant, spice and chocolate

\$13.00

\$49.00

**Daou Cabernet Sauvignon, Paso Robles**

Rich and intense with dark blackberry flavors

\$17.00

\$68.00

**Plum Wine, Japan**

\$12.00

\$42.00

## Beer

**Kirin Ichiban, Asahi, Sapporo**

Small - \$5.95

Large - \$9.95

**Excelsior Brewing Bitteschlappe Brown Ale, Summit Pale Ale,  
Haake Beck N/A**

\$5.50

## Beverages

**Coke, Diet Coke, Sprite, Lemonade, Japanese Green Tea**

\$2.95