

# SOUP & SALAD

## Miso Soup 3.5

Soybean Based Broth with Tofu, Seaweed, and Scallions

## Green Salad 3.5

## Mushroom Tofu Soup 5

Clear Soy Broth with Silken Tofu, Scallions, and Finely Sliced Mushrooms

## Seaweed Salad 6

## Homemade Kimchi 5

Classic Spicy Korean Pickled Cabbage, Made in House

## Avocado Salad 5.5

## Spicy Kani Salad 5.5

Krab Stick with Cucumber Shreds and Spicy Mayo, Topped with Masago and Tempura Flakes

## Umai Salad 10

Delicious Combination of Kani, Shrimp, Squid, Seaweed, Masago, Daikon Radish and Cucumber, Dressed in Ponzu Sauce.

## Ika Salad 8

## Tuna Salad 12

Fresh, Sushi Grade Tuna with Cucumber Shreds, Masago, Avocado, Sesame Seeds, and Orange, Served On A Bed of Lettuce

## Spicy Kimchi Seafood Soup 8

Kimchi Based Broth with Shredded Vegetables and Assorted Seafood

# APPETIZERS

## Kitchen appetizers

### Edamame 6

Steamed Lightly Salted Soy Bean

### Fried Oyster 8

### Shumai 6

Steam Shrimp Dumplings

### Gyoza 6

Japanese Style Dumpling Choice of Pork or Vegetable

### Haru Maki 6

Japanese Spring Roll

### Rock Shrimp 9

Crispy Tempura Battered Shrimp Drizzled with Creamy Sauce

### Blistered Shishito Pepper 8

Grilled On One Side, Top with Sea Salt and Nori Flakes

### Tempura Shrimp & Vegetable 8

Two Crispy Shrimp with Assorted Vegetables

### Fried Calamari 8

### Pork Bao Buns 9

Braised Pork Belly with Garnish and Hoisin Sauce

### Kani Cracker 6

Mini Spring Roll Filled with Kani, Cream Cheese, Masago, Scallions, and Spicy Mayo

### BBQ Squid 12

Grill Squid With Special Sauce

### Soft Shell Crab 10

## Sushi Bar appetizers

### Sushi 5Pc 12

Chef's Choice of Assorted Nigiri Sushi

### Sashimi 6Pc 14

Chef's Choice of Perfectly Cut Raw Fish

### Yellowtail Jalapeno 12

Fresh Yellowtail Slices Topped with Jalapeno and Ponzu Sauce

### Tuna/Salmon Tataki 12

Thinly Sliced and Seared Tuna Dressed in Ponzu Sauce

### Black Pepper Tuna 11

Tuna Covered with Pepper Before Seared

### Sexy Salmon 12

Sliced Seared Salmon Topped with Jalapeno, Fresh Mango, and Seaweed

### Hamachi Kama 12.5

Beautifully Broiled Yellowtail Collar, The Most Fatty and Juicy Part of The Fish

### Tuna or Salmon Pizza 12

Baked Pancake, Topping with Spicy Tuna, Avo, Tomato Scallion, Spicy Mayo, Eel Sauce

### Tuna or Salmon Tartar 12

# FROM THE KITCHEN

(Served with Soup or Salad and Steamed Rice. Except Noodle and Fried Rice)

## TEMPURA

### Veggie Tempura 14

Assorted Veggie

### Shrimp Only 18

8 Shrimp

### Shrimp and Vegetables 17

5 Shrimp and 5 Veg

### Chicken Only 17

8 Chicken

## TERIYAKI

With Broccoli, Grilled Onion, Carrots and Homemade Teriyaki Sauce

### Tofu 13 / Chicken 17 / Seafood 27

### Salmon/Scallop/Shrimp/Beef 19

## UMAI'S SIGNATURE

### Chilean Sea Bass MP

Shiro Miso Glazed Sea Bass On A Bed of Steamed Vege.

### Tropical Rib Eye Steak 25

Choice Cut Rib-Eye, Lightly Marinated in A Tropical Soy Sauce Blend. Served On A Sizzling Skillet with A Side of Pineapple Fried Rice

## KATSU

Panko Breaded and Fried Japanese Style Chicken /Pork with House Katsu Sauce and Rice

### Pork 16 / Chicken 15

## FRIED RICE

Extra \$2 brown rice

### Chicken 12 Shrimp 13

### Salmon 13 Beef 13 Vegetable 10

### Pineapple Shrimp Fried Rice 16

## NOODLE

### Yaki Udon

Sauteed Noodle with The Choice of

### Chicken 13/ Beef 14 / Seafood 15 / Shrimp 14

### Soup Udon

Noodle with Choice of

### Chicken 13 / Beef 14 / Shrimp 14 Seafood & Kimchi 15 / Shrimp Tempura 14

### Ramen

Japanese Classic Noodles with Fukuoka Style Tonkatsu Broth  
Pork or Chicken 14 / Shrimp Tempura 15

### Shrimp or Beef 15

## BENTO BOX

Served with soup or salad, combination of Gyoza, Krab Delight Roll, Vegetable Tempura, White Rice and choice of:

### Teriyaki Chicken 20

### Teriyaki Steak 21

### Teriyaki Shrimp 21

### Teriyaki Salmon 21

### Pork Katsu 20

### Chicken Katsu 20

### Shrimp Tempura 20

### Chicken Tempura 20

## KIDS MENU

( All meals come with white rice )

\*\*\*\* Age 12 and under \*\*\*\*

### Teriyaki / Hibachi / Tempura

### Chicken 9 / Shrimp 10

### Salmon 12 / Beef 12

## HIBACHI

(Served with Soup or Salad and Fried Rice or White Rice)

### Tofu 14

### Chicken 18

### Steak 21

### Shrimp 20

### Scallop 21

### Chicken and Steak 21

### Chicken and Shrimp 21

### Chicken and Scallop 21

### Steak and Shrimp 23

### Steak and Scallop 23

### Steak and Lobster Tail 28

### Scallop and Shrimp 23

### Scallop and Salmon 23

## UMAI CAFE



SUSHI & JAPANESE CUISINE



\*Heat levels can be adjusted accordingly

**ATTENTION:** Consuming raw or uncooked meat poultry seafood shellfish or egg may increase your risk of foodborne illness

Please let us know if you have any allergies before ordering

Any substitutions are subjected to additional charges

Additional charges may apply to extra requests for sauce dressing utensil & etc Price are subject to change without any notification

## SUSHI & SASHIMI

\*sushi : Fresh seafood over vinegared sushi rice  
sashimi : Perfectly cut raw fish or seafood  
(A La Carte 2pc per order)

 Tuna Maguro 6.5	 Scallop Hotategai 8
 Salmon Sake 6.5	 Sea Urchin Uni Mp
 Smoked Salmon 6.5	 Salmon Roe Ikura 8
 Escolar 6	 Flying Fish Egg Tobiko 5.5
 Yellowtail Hamachi 6.5	 Egg Tamago 5
 Eel Unagi 6	 Fatty Tuna Toro Mp
 Krab Stick Kani 5	 King Crab Mp
 Albacore Tuna 6	 Red Clam Hokika 6
 Shrimp Ebi 5	 Squid Ika 5
 Sweet Shrimp 10	 Octopus Tako 6
 Botan Ebi	 Mackerel Saba 6

## SUSHI BAR ENTREE

(served with soup or salad except party tray)


 **Sushi Platter 25**  
9Pcs Sushi and California Roll


 **Sashimi Platter 27**  
15Pcs of Assorted Raw Fish

 **Sushi & Sashimi Combo 30**  
5Pcs Sushi 10Pcs Sashimi and 1 Tuna Roll

**Unagi Don 20**  
Broiled Eel, Avocado, Oshinko, and Cucumber On A Bed of Rice

 **Chirashi 26**  
Assorted Sliced Raw Fish On A Bed of Sushi Rice

 **Love Boat 60**  
10Pcs Sushi 12Pcs Sashimi 1 Rainbow 1 Shrimp Tempura

 **Umai Boat 85**  
12Pcs Sushi 18Pcs Sashimi 1 Alaskan Roll 1 Spider Roll 1 Sunset Point Roll and 1 Mexico Roll

 **Tuna Lover 28**  
6Pc Sushi, 4Pcs Sashimi and Tuna Roll

 **Salmon Lover 28**  
6Pc Sushi, 4Pcs Sashimi and Salmon Roll

## CHEF SPECIAL ROLL

 **601 Roll 15.5**

In: Shrimp Tempura Cucumber  
Top: Seared Salmon with Chef Special Sauce

  **Sunset Point Roll 16.5**

In: Shrimp Tempura Snow Crab Jalapeno  
Top: Spicy Tuna Krab Stick Crunch Caviar with Sweet and Spicy Sauce

**Dancing Dragon Roll (Cooked) 15**

In: Shrimp Tempura Cucumber Top :Eel Avocado Eel Sauce

 **Sweet Heart Roll 16.5**

In: Lobster Salad Crunch Avocado Top :Sliced Tuna, Soybean Paper

  **Volcano Roll 15**

In: Spicy Tuna Avocado Top :White Tuna Spicy Crunch Kani

  **Ichiban Roll 16**

In: Spicy Crunch Tuna Top: Lobster Tempura Avocado Spicy Mayo Eel Sauce

**Coconut Shrimp Roll (Cooked) 15**

In: Rock Shrimp Kani Top: Shrimp Avocado Coconut Flake and Coconut Sauce

 **Mega Lobster Roll (Cooked) 18**

In:whole Lobster Tail Avocado Cucumber Asparagus Top: Masago Eel Sauce Spicy Mayo

  **Rain Forest Roll 15.5**

In: Shrimp Tempura Avocado Top: Salmon Spicy Tuna Scallions Chef Spicy and Eel Sauce

  **Spicy Girl Roll 15**

In: Spicy Salmon Crunch Avocado Top: Tuna White Tuna Scallions Chef Spicy Sauce

 **Jalapeno Roll 14**

Deep Fried Assorted Fish Jalapeno Eel Sauce and Ponzu Sauce

 **Ninja Roll 15.5**

In: Pepper Tuna Avocado Top: Pepper Tuna Eel Shrimp Wasabi Youzu

  **Sunshine Roll 15**

In: Spicy Salmon Cucumber Top :Tuna Salmon Avocado

 **Umai Jumbo Roll 16**

Wrapped with Tuna Salmon Yellowtail Avocado Cucumber Masago Seaweed Outside

  **Samurai Roll 15**

In: Fresh Yellowtail Avocado Jalapeno Top: Seared Albacore Tuna Scallion Honey Wasabi and Ponzu Sauce

**Golden Beach (Cooked) 18**

In: King Crab Asparagus Top: Fresh Mango and Mango Sauce

 **Thunder Roll (Cooked) 15**

In: Shrimp Tempura Lobster Salad Mango Out: Soy Bean Paper Honey Wasabi Eel Spicy Mayo Sauce

**Wave Roll 15**

In: Salmon, Krab Stick, Shrimp, Cream Cheese, Asparagus Baked with Japanese Mayo  
Top:spicy Mayo Eel Sauce

**Monster Roll 15**

In: Shrimp Tempura, Cheese, Asparagus Top: Krab Tempura with Triple Sauce

 **Lemon Tree 15**


In: Spicy Tuna Top : White Tuna, Thin Sliced Fresh Lemon


## CLASSIC ROLLS

**California Roll 5.5**

Krab Stick Cucumber Avocado

**Tampa Roll 5.5**

 **Spicy Baked Salmon Roll 5.5**

 **Tuna Roll 7**

 **Salmon Roll 7**

 **Yellowtail Roll 7**

 **Philadelphia Roll 7**  
Smoked Salmon/Cream Cheese/Cucumber

 **Alaskan Roll 6.5**  
Fresh Salmon Cucumber Avocado

**Boston Roll 5.5**  
Shrimp Lettuce Cucumber Mayo

**Salmon Skin Roll 5**

**Eel Cucumber Avocado Roll 6.5**

**Shrimp Mango Roll 5.5**



**Shrimp Tempura Roll 7.5**  
Shrimp Cucumber Avocado Masago

**Lobster Salad Roll 7**

 **Pepper Tuna Avocado Roll 6.5**

**Spider Roll 8**

  **Spicy Salmon Roll 6.5**

  **Spicy Tuna Roll 6.5**

  **Spicy Yellowtail Roll 6.5**

 **Spicy Crunch Shrimp Roll 6**

 **Spicy Kani Crunch Roll 6**

**Mexico Roll 7.5**

Shrimp Tempura, Avocado Cream Cheese, Spicy Mayo and Eel Sauce On Top

 **Florida Roll 9**

Spicy Tuna, Yellow Tail, Rolled Over with Crunch Masago

**Dragon Roll (Cooked) 11**

In: Eel Cucumber  
Top: Avocado Eel Sauce Masago

 **Rainbow Roll 11**

In: Krab Stick, Cucumber, Avocado  
Top: Tuna Salmon White Fish Avocado

 **Naruto Roll 12**

In: Salmon Krab Stick Shrimp Avocado  
Out: Wrapped In Cucumber Masago with Ponzu Sauce No Rice

**Krab Delight 6**

Kani Crunch Mayo

## Vegetable Rolls

**Avocado Roll 6**

**Cucumber Roll 5**

**Asparagus Roll 5**

**Avocado Cucumber Roll 5**

**Sweet Potato Roll 5**

**Peanut Avocado Roll 5**

**A.A.C. Roll 5**

**Mango Avocado Roll 5**

**Oshingo Roll 5**