



Y U M E

Please alert us if there is any allergy/ dietary concern.

FOOD MENU

HOT APPETIZERS

🌱 MISO SOUP	4	🌱🌾 SALTED EDAMAME >> Black Garlic +1.5	5	🌱 AGEDASHI TOFU Fried tofu, served with sweet soy	7
👑 GYOZA Pork or Vegetable pan-fried dumplings	8.5	🌱 FRIED SHISHITO PEPPERS	7	SHRIMP SHUMAI Steam or Fried	7.5
KARAAGE Japanese fried chicken nuggets	9	👑 CHAWANMUSHI Steamed egg custard with seafood broth	9	👑 FRIED HIROSHIMA OYSTERS	7
👑 KAKUNI BAO Braised pork belly steam buns with vinaigrette aioli	9	NEW OKINOMIYAKI FRIES French fries topped with Japanese bbq sauce, mayonnaise and seaweed flakes	7.5	IIDAKO KARAAGE Deep fried baby octopus	7.5
👑 TAKOYAKI Octopus hush puppies	9	TEMPURA Vegetables only / Shrimp only / Veg & Shrimp	8.5 / 10 / 10	NEW 🌱 VEGETABLE CROQUETTES Japanese curry or Tonkatsu bbq sauce	7
PANKO FRIED SCALLOPS	8	PANKO FRIED SHRIMP	11	IKA SUGATA Grilled whole squid	15
TERIYAKI SALMON KAMA Grilled salmon collar in teriyaki sauce	11	ROCK SHRIMP	13	HAMACHI KAMA Grilled yellowtail collar	17
🔪 ORIGINAL YUME WINGS (5PC)	11.5				

COLD APPETIZERS

🌱🌾 *OYSTERS half dozen, served with spicy daikon, scallions & ponzu	M/P	NEW 👑 *TRIO-ON-THE-SHELL Oyster, uni, ikura served together with scallions and citrus soy	M/P	👑 *YUME'S SPOON (3) Uni + ikura + chu-toro + ponzu + scallions + tobiko on a spoon	28
🌱 HOUSE SALAD Ginger dressing	4.5	🌱 SEAWEED SALAD	5	🌱 CUCUMBER SALAD	4
SHRIMP SALAD Cooked shrimp, mango, avocado, mixed greens, honey dressing	9	🌱 SUNOMONO SALAD Crab Stick / Octopus	6 / 8	*TORO TRUFFLE SALAD Bluefin toro, truffle dressing, mixed greens, kizami wasabi	18
*A5 WAGYU TARTARE Torched Japanese A5 wagyu, ginger ponzu, tobiko; Add quail eggs +2	17	*BELLY MEDLEY Bluefin, Albacore, Chutoro dice, ponzu, black tobiko, kizami wasabi	13	👑 *UNI SHOOTER Your choice of sake uni, yuzu uni or chili yuzu uni; sparkling sake, ikura, scallions in a shot glass	9
🔪👑 *TUNA AVOCADO APPETIZER Diced tuna & avocado, scallions, rice pearl, kaiware, spicy mayo and housemade avocado sauce	16	IKA SANSAI Thinly sliced squid salad mixed with mountain vegetables	7	👑 *HAMACHI PONZU Yellowtail, soy jalapeno, ponzu	15
NEW 👑 *TRUFFLE SALMON Torched salmon, truffle dressing, ponzu, scallions and cilantro	14	*ZUKE TORO TATAKI Bluefin toro, togarashi, sesame soy, scallions	16	🔪 *TAKO WASABI Raw octopus pieces in wasabi soy	7.5
🔪👑 *TUNA USUZUKURI Bluefin tuna, truffle oil, spicy mayo, kazami wasabi, ponzu, micro cilantro	19	🌱 ANKIMO APPETIZER Monkfish liver, spicy daikon, ponzu and scallions	9.5	🌱 *ALBACORE ONION PONZU Albacore, onion ponzu, scallions, garlic chips, kaiware	16
🌱 *RAINBOW CRUDO Bluefin tuna, Salmon, white fish, yellowtail, shrimp, albacore, served with ponzu, kaiware & soy jalapeno	16	🌱 *YUZU HAMACHI CEVICHE Hamachi, mango, cherry tomatoes, ceviche sauce, jalapeno oil, scallions, soy jalapeno	17	🔪 *KIMCHI BONITO Skipjack tuna, housemade kimchi sauce, soy ginger and scallions	12
*TUNA TATAKI Seared tuna, wasabi mayo, pickled cucumber, togarashi peppers	13	NEW *YUZU WHITE FISH Sliced white fish served with hot sesame oil, yuzu ponzu, fried onion & kaiware	14		

YAKITORI

Price is per skewer except combos. Gluten free option available ONLY upon request.

👑 YAKITORI COMBO (SMALL / LARGE) Small: 3 proteins and 2 vegetables; Large: 6 proteins and 4 vegetables. Chef's choice only. (Available Mon-Thur & Dine-in only)	14 / 24				
🌱🔪 SHISHITO PEPPERS	2.5	🌱 SHIITAKE MUSHROOM	2.5	🌱🌾 ASPARAGUS	2.75
🌱 MISO TOFU	3	🌱 HALF AVOCADO	3.75	🌱 MISO EGGPLANT	3
🌱 PORK	3.5	🌱 PORK BELLY	4	🌱 ANGUS SIRLOIN BEEF SKEWER	3.75
👑 CHICKEN HEARTS	3	👑 CHICKEN SKIN	2.75	NEW CHICKEN GIZZARD	2.75
KURO BUTA SAUSAGE Premium pork	2.75	🌱 WHOLE SHRIMP W/ HEAD	3.5		

RAMEN

No substitutions allowed. Extra toppings can only be added at the time the ramen is ordered.

🌱 *TONKOTSU RAMEN 24-hour simmered pork broth in the choice of: Shio (sea salt), Miso or Spicy Miso; Comes with pork chashu, soft boiled egg, daily greens, corn, scallions, roasted seaweed, sesame seeds & sesame oil. Only Shio flavor on Tonkotsu can be done gluten-free	14.5
*FERMENTED BLACK GARLIC RAMEN Black garlic miso flavored pork broth; Comes with pork chashu, soft boiled egg, daily greens, corn, scallions, roasted seaweed, sesame seeds & sesame oil	16.5
NEW BEEF SUKIYAKI Soy flavored dashi broth; comes with sweet soy marinated thin-sliced beef, tofu, soft boiled egg, daily greens, pickled ginger and togarashi pepper, corn, scallions, roasted seaweed, sesame seeds & sesame oil	15
*SHIO TORI CHICKEN RAMEN Sea salt flavored chicken broth; Comes with chicken breast, soft boiled egg, daily greens, corn, scallions, roasted seaweed, sesame seeds & sesame oil	15
*SHOYU RAMEN Soy flavored dashi & chicken combo broth; Comes with pork chashu, menma, soft boiled egg, fish powder, daily greens, corn, scallions, roasted seaweed, sesame seeds & sesame oil	16
*SEAFOOD RAMEN Lobster & shrimp based broth; Comes with shrimps, mussels, soft boiled egg, daily greens, corn, scallions, roasted seaweed, sesame seeds & sesame oil	18
🔪🌱 *THAI COCONUT CURRY RAMEN Thai coconut curry broth, pork chashu, soft boiled egg, daily greens, corn, scallions, roasted seaweed, sesame seeds & sesame oil	15
🌱 TOMATO VEGETABLE RAMEN Vegetable infused tomato flavored broth with egg noodles; Tofu, fried onion, daily greens, shiitake mushroom, corn, scallions, roasted seaweed, sesame seeds & sesame oil (Rice-noodles available for vegans)	14

Extra Toppings

Spicy Minced Pork +2.5 | Pork Chashu +4 | Kakuni (braised skin-on pork belly) +5 | *Soft Boiled Egg +2 | Karaage (fried chicken breast nuggets) +4 | Fried Chicken Breast + 6 | Tempura Shrimp (3pcs) +4.5 | Cooked Shrimp (4pcs) +4 | Mussels (3pcs) +2.5 | Black Garlic +2.5 | Shiitake Mushroom (3pcs) + 3 | Negi (scallions) +1 | Menma (bamboo shoots) +1 | Kimchi +3 | Corn +1 | Tofu +2 | Kikurage (wood ear mushroom) +1 | Nori (roasted seaweed) +1 | Add Curry Flavor +1 | Extra Spicy or Extreme Spicy +1 | Extra Broth +5 | Extra Fermented Black Garlic Broth +7.5 | Extra Noodles +\$4 | Sub Rice Noodles - N/C

DONBURI

👑 *KATSU DON Panko-fried protein of your choice, cooked in sweet dashi soy with scrambled eggs and onion, topped with sesame seeds, scallions, and red pickled ginger over rice >> Fried Tofu, Vegetable Croquettes, Pork Loin, Chicken Breast; or Salmon +3	17
NEW 👑 *YAKINIKU DON Grilled Angus steak, glazed with house made BBQ sauce, topped with sesame seeds, scallions, daily greens, corn and red pickled ginger, over rice	18
🔪👑 CURRY DON Panko-fried protein of your choice and house made Japanese style curry sauce over steamed rice, garnished with red pickled daikon radish, and corn >> Fried Tofu, Vegetable Croquettes, Pork Loin, Chicken Breast; or Salmon +3	16
TONKATSU Panko-fried protein of your choice, shredded cabbage, corn, red pickled ginger, served with Japanese barbecue sauce and steamed rice >> Fried Tofu, Vegetable Croquettes, Pork Loin, Chicken Breast; or Salmon +3	15
*MINCED CHASHU KAKUNI DON Minced Pork and braised pork belly cooked in sweet & savory Kakuni sauce, your choice of ajitama or raw egg yolk, topped with kakuni mayo, sesame seeds, scallions and red pickled ginger, over rice	15
*UNATAMA DON Bbq eel cooked with scrambled eggs and onion in a sweet dashi soy, topped with sesame seeds, scallions and red pickled ginger, over rice	27
UNA DON Baked bbq eel with pickled radish and ginger over rice	27

* Contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. | Please let us know if you have any dietary or allergy concerns. | 20% gratuity may be added for parties of 5 or more. | Cake cutting fee is \$3/person. | Extra sauce is 50¢ each. | Exchange, return or refund are considered solely at management's discretion. | Menu items subject to change without prior notice.

No substitutions allowed. Please alert us if there is any allergy/ dietary concern.

YUME SIGNATURE ROLLS

NEW *AKI ROLL Tempura shrimp, cucumber, crunches and crab salad inside, topped with seared tuna, eel sauce and house made chili sesame oil 16	*AZAMI Tempura fried sushi roll, smoked salmon, cream cheese, avocado, crab salad, spicy mayo and eel sauce 15	*CHUBBY TORO Seared chunk tuna, kaware, cucumber; topped with minced toro, micro cilantro & soy ginger 20
*CILANTRO ROCK SHRIMP Rock shrimp, spicy tuna, micro cilantro, rock shrimp mayo 16	*CRUNCHY SCALLOP Scallop, crab stick, crab salad, avocado, cucumber, micro cilantro, tempura crunches, spicy mayo 16	DAIKON TRUFFLE Barbecue eel, shiso leaf, tempura crunches, truffle sauce, wrapped in thinly sliced daikon radish 18
DRAGON Tempura shrimp and cucumber; topped with barbecue eel, avocado; eel sauce 15	*FIRECRACKER Fried roll, 5 pcs. Panko-fried tuna & salmon wrapped with seaweed & rice, topped with kimchi mayo (tuna & salmon will be semi-cooked) 13	HARU Grilled angus sirloin, asparagus, topped with torched salmon and eel sauce 17
*ICHIBAN Spicy salmon, tempura asparagus, soy paper wrap; topped with avocado, eel, sweet jalapeno, spicy mayo & eel sauce 13	*KAGE Tempura shrimps, cucumber inside, spicy salmon, tempura crunches, spicy mayo and mango sauce on top 14	*KANI ISLAND Asparagus, cucumber, avocado, tempura crunches; topped with kani crab, torched spicy mayo, red tobiko 13
*KIMURI Crab salad, avocado, cucumber; topped with seared tuna, wasabi mayo & jalapeno relish 13	*LION KING Baked roll with kani crab, cucumber, avocado; topped with baked salmon and spicy mayo, mayo & scallions 13	*LOBSTER SALAD Lobster salad (pre-mixed lobster meat, mango, cucumber & masago mayo), shrimp, cucumber, avocado, wasabi tobiko, soy jalapeno 20
*MANGO KUMO Salmon, mango, tempura crunches; topped with spicy tuna & spicy mayo 13	*MATSU Tempura shrimps, crab salad, cucumber, topped with torched salmon, lemon slices and eel sauce 15	NANA Inari (fried tofu skin), oshinko (pickled radish), cucumber, avocado, sriracha and tempura crunches 12
*NAOMI Hamachi, tuna, crab salad and cucumber; topped with torched salmon, red tobiko, scallions, spicy mayo and eel sauce 15	*RAINBOW Crab stick, avocado, cucumber; topped with fresh sashimi, eel sauce 16	*RED WRAP Crab stick, masago mayo, cucumber, avocado, wrapped with kani wrap & topped with yuzu miso mayo & micro cilantro 13
*SAKURA Flower-shaped roll with tuna, crab salad, cucumber and green tobiko 15	*SHIROMI White fish, cucumber, kaware, shiso leaf, yuzu kosho, yuzu soy, hot sesame oil 14	NEW *SPICY CRUNCHY ROLL crab salad, avocado & tempura shrimp inside, topped with crunches, spicy mayo & eel sauce 14
*TACO-CADO Tempura shrimp, avocado, topped with a mix of crab salad, octopus, masago and mayo 14	*TRUFFLE LOBSTER Lobster, barbecue eel, masago, shiso leaf, truffle teriyaki uni sauce 25	*TSUKI Soft shell crab, avocado, asparagus; topped with crab salad, masago and eel sauce 13
NEW *TUNA HAMACHI PEARL Yellowtail, jalapeno, cucumber inside, topped with tuna, housemade avocado sauce, rice pearls & togarashi 18	*UME Spicy tuna, tempura crunchies and cucumber, topped with hamachi, avocado and red tobiko, mango sauce and eel sauce 15	WAKUMI Barbecue eel, salmon skin, cucumber, sprouts; topped with masago and eel sauce 16
*WASABI TEMPURA CRAB Soy paper wrap, tempura crab stick, shishito peppers & spicy mayo inside, spicy tuna, black tobiko, scallions & wasabi mayo 16	*WHITE TIGER Tempura shrimp, mango; topped with spicy garlic minced yellowtail mixed with jalapeno relish & scallions; cilantro on top 13	*YUKI Tuna, hamachi, salmon, avocado, red tobiko, wrapped in cucumber, served with ponzu 14

MAKI ROLLS

FUTO MAKI Mushroom, crab stick, tamago, cucumber, oshinko, kanpyo, fish flake sugar 10	U ME SHISO MAKI Plum paste, cucumber, shiso leaf 7	OSHINKO MAKI Japanese pickled radish 7
KAPPA MAKI Cucumber 7	AVOCADO MAKI Avocado 7	KANPYO MAKI Calabash gourd 7
NATTO MAKI Fermented beans 7	TEMPURA VEGETABLES MAKI 5-pc roll. Mixed tempura - onion, pumpkin, sweet potato, eggplant, purple potato. 8	CALIFORNIA MAKI Crab stick, avocado, cucumber, masago 9
PHILLY MAKI Smoked salmon, cream cheese, avocado 8	CRAB SALAD MAKI 7.5	*SPICY TUNA MAKI 8.5
*SPICY SALMON MAKI 8.5	SALMON SKIN MAKI 7.5	*SAKE MAKI Norwegian salmon 8
*NEGIHAMA MAKI Yellowtail with scallions 7.5	*TEKKA MAKI Bluefin Tuna 8	TEMPURA SHRIMP MAKI Tempura shrimp, avocado, cucumber 8
SPIDER MAKI 5-pc roll. Tempura soft shell crab, avocado, cucumber 13	*NEGITORO MAKI Minced toro with scallions 13	*SPICY HOTATE TEMAKI (2) Two handrolls of spicy scallops 16
LOBSTER TEMAKI (2) Two handrolls of lobster meat, avocado, cucumber, scallions and masago 18		

NIGIRI (2PC) / SASHIMI (3PC)

*SURF & TURF SUSHI SAMPLER O-toro, A5 wagyu, sake uni, foie gras nigiri; one piece each 45	*CHU-TORO Med fatty bluefin tuna 17 / 23	*O-TORO Fatty bluefin tuna 26 / 35
*BLUEFIN TUNA Lean Bluefin tuna 10 / 14	FOIE GRAS GUNKAN (1PC) Seared miso marinated foie gras 17	*UNI GUNKAN (1PC) Sea Urchin. Add quail egg +2 10
*JAPANESE A5 WAGYU Seared highest grade japanese wagyu beef 32 / 45	*IKURA GUNKAN (1PC) Salmon roe 5.5	*MARINATED UNI GUNKAN (1PC) Japanese sake marinated 11
*NEGITORO GUNKAN (1PC) Minced toro, scallions 9	*SAKE BELLY Salmon belly 10 / 14	*KING SALMON 12 / 17
*HOTARU IKA GUNKAN (1PC) Firefly squid 5.5	*HIRAME Flounder 9 / 12	*AMAEBI Sweet shrimp 12 / 17
*SAKE Salmon 9 / 12	*KINMEDAI Golden eye sea bream 17 / 23	ANAGO BBQ salt-water eels 11 / 15
*ATSUYAKI TAMAGO Tamago with yam and scallop 10 / 14	*TAMAGO Japanese style egg omelett 7 / 9	*SPICY SCALLOP GUNKAN (1PC) 6
UNAGI BBQ eel 9 / 12	*HOTATE Sea scallop 11 / 15	*SABA Sawara spanish mackerel 8 / 11
*HAMACHI BELLY Yellowtail belly 11 / 15	*IKA Squid 8 / 11	*HAMACHI Yellowtail 10 / 14
*MADAI Seabream 11 / 15	KANIKAMA Crab stick 6 / 8	*MASAGO GUNKAN (1PC) Capelin roe 4
*TAKO Cooked octopus 8 / 11	*ALBACORE Albacore tuna 9 / 12	*EBI Cooked shrimp 6 / 8
INARI Fried tofu skin 6 / 8	*BONITO SKIPJACK TUNA 10 / 14	*TOBIKO GUNKAN (1PC) Flying fish roe 4
*SMOKED SALMON 10 / 14	CRAB SALAD GUNKAN (1PC) 4.5	

SUSHI & SASHIMI SET

*SELECTED SUSHI SET (8PCS) / DELUXE SUSHI SET (10PCS) Bluefin tuna, salmon, yellowtail, white fish, mackerel, octopus, squid, masago; Deluxe + albacore / bonito 28 / 38
*SELECTED SASHIMI SET (12PCS) / DELUXE SASHIMI SET (15PCS) Bluefin tuna, yellowtail, salmon, white fish, mackerel, octopus, squid, tamago; Deluxe + scallops, sea urchin and ikura 35 / 48
*BLUEFIN TUNA TASTING 3pcs O-toro sashimi + 3pcs Chu-toro sashimi + 3pcs Bluefin tuna sashimi + 1 Negitoro Roll 72
*CHIRASHI DON / DELUXE CHIRASHI DON Bluefin tuna, yellowtail, salmon, white fish, ebi, squid, mackerel, octopus, masago, tamago; Deluxe: Bluefin tuna, chu-toro, yellowtail, salmon, salmon belly, white fish, octopus, squid, mackerel, scallop, atsuyaki tamago, sweet shrimp, sea urchin, ikura; over sushi rice mixed with shiitake mushrooms. 26 / 42
*TEKKA DON / PREMIUM TEKKA DON Regular: Bluefin tuna, kizami nori over sushi rice; Premium: regular + chu-toro, negitoro 18 / 32
*SAKE DON / PREMIUM SAKE DON Regular: Salmon over sushi rice; Premium: regular + spicy salmon, salmon belly and ikura 16 / 30
*SUSHI / SASHIMI PLATTER Chef's choice; Great for sharing or sushi party! 75+
*OMAKASE Course menu, please check with server. Minimum 2 days advance reservations required. 150+

* Contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. | Please let us know if you have any dietary or allergy concerns. | 20% gratuity may be added for parties of 5 or more. | Cake cutting fee is \$3/person. | Extra sauce is 50¢ each. | Exchange, return or refund are considered solely at management's discretion. | Menu items subject to change without prior notice.