



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.

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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, kaiware, 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, kaiware, 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	👑 * UME 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+

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