



YUME RAMEN SUSHI & BAR

HAPPY HOUR MENU (MON, WED – FRI 4PM – 6:30PM)

Note: Dine-in only; No take-away even for left-overs; 60 minutes dine-in limit when there is a wait list; No substitutions or add-ons to any items; Exchange, return or refund are considered solely at management's discretion.

»— ONLY AVAILABLE DURING HAPPY HOUR; DINE-IN ONLY —«

Happy Hour Omakase Nigiri Set

– Miso Soup, House Salad, Chef's choice premium nigiri set and Chawanmushi \$50 –

== KITCHEN APPETIZERS ==

Ⓢ Edamame Salted | Black Garlic 3 | 4.5

Karaage \$4.5

Kakuni Bao \$4.5

Okonomiyaki Style Fries \$5

Ⓢ Agedashi Tofu \$4

Fried Hiroshima Oysters \$5

NEW Ⓢ Vegetable Croquettes \$4

👑 Grilled Teriyaki Salmon Collar \$8

Pork or Vegetable Gyoza \$4.5

Takoyaki \$4.5

NEW Fried/Steamed Shrimp Shumai \$4.5

Ⓢ Fried Shishito Peppers \$4

Panko Fried Scallops (2 Skewers) \$4

== COLD APPETIZERS ==

👑👑👑 Toro vs Chutoro Nigiri \$16

👑 *O'Toro Lotus Chips \$10

Ⓢ Seaweed Salad \$3.5

Ika Sansai \$4

Crab Salad \$5

👑 *Kimchi Bonito \$6

👑 Ankimo Appetizer \$7

👑 *Truffle Salmon \$7

👑 *Tuna Avocado Appetizer \$10

👑 *Tako Wasabi \$4

Kani Salad \$5

*Ika Tobiko \$6

*Tuna Tataki \$6

*Hamachi Ponzu \$7

*Albacore Onion Ponzu \$8

*Belly Medley \$9

* Contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. | Please let your server know if you have any allergy or dietary concerns. | Extra Sauce \$0.50 each.

== SUSHI ROLLS ==

🍣/🍡 **Nana** – Inari (fried tofu skin), oshinko (pickled radish), cucumber, avocado, sriracha, tempura crunchies \$8

🍡 ***Ume** – Spicy tuna, tempura crunchies and cucumber, topped with hamachi, avocado and tobiko, mango and eel sauce \$9

🍡 ***Lobster Salad** – Lobster salad (lobster, mango, cucumber), shrimp, cucumber, avocado, wasabi tobiko, soy jalapeno \$11

🍣🍣 **Ume Shiso Maki** – Plum paste, cucumber, shiso leaf \$3.5

🍣 **Oshinko Maki** – Japanese pickled radish \$3.5

Salmon Skin Maki – \$4

🍡 ***Spicy Tuna Maki** – \$5

🍣 ***Negihama Maki** – Yellowtail with scallions \$5

🍣 ***Tekka Maki** – Chunk bluefin tuna \$5

***Red Wrap Roll** – Snow crab, masago, masago mayo, cucumber, avocado, wrapped with crab sheet, topped with yuzu miso mayo & micro cilantro \$8

🍡 **Kani Island** – Asparagus, cucumber, avocado, tempura crunchies; topped with kani crab, torched spicy mayo, red tobiko \$8

🍡 ***Kimuri** – Crab Salad, avocado, cucumber; topped with seared tuna, wasabi mayo & jalapeno relish \$8

Wakumi – Barbecue eel, salmon skin, cucumber, scallions, sprouts, masago and eel sauce \$9

🍣🍣 **Natto Maki** – Fermented beans \$3.5

🍣 **Kanpyo Maki** – Pickled calabash gourd \$3.5

***California Maki** – Crab stick, avocado, cucumber, masago \$5

🍡 ***Spicy Salmon Maki** – \$5

***Naomi** – Hamachi, tuna, crab salad and cucumber; topped with torched salmon, tobiko, scallions and eel sauce \$9

🍡 ***Mango Kumo** – Salmon, mango, tempura crunchies; topped with spicy tuna and spicy mayo \$8

🍡 ***Crunchy Scallop** – Scallop, crab stick, crab salad, avocado, cucumber, micro cilantro, tempura crunchies, spicy mayo \$9

***Sakura** – Flower-shaped roll with tuna, crab salad, cucumber and tobiko \$9

***Chubby Toro Roll** – Seared chunk tuna, kaiware, cucumber; topped with negitoro, micro cilantro & soy ginger \$12

🍣🍣 **Kappa Maki** – Cucumber \$3.5

Crab Salad Maki – \$4

🍣 **Philly Maki** – Smoked salmon, cream cheese, avocado \$5

➡️ **DON'T FORGET TO CHECK OUT OUR AMAZING LUNCH DEALS AVAILABLE EVERYDAY (EXCEPT TUESDAY)!** ⬅️

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