



# 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.

### Happy Hour Omakase Nigiri Set — 50

Chef's choice premium nigiri set and Chawanmushi

### Happy Hour Ramen Deal

Free (1) happy hour kitchen appetizer with any bowl of ramen

## KITCHEN APPETIZERS

👉 Edamame Salted — 4  
Black Garlic +\$1

Pork Gyoza — 5

Okonomiyaki Style Fries — 6

👉 Fried Shishito Peppers — 5

👉 Vegetable Croquettes — 5

Kakuni Bao — 5

👑 Grilled Teriyaki Salmon Collar — 8

NEW Vegetable Spring Rolls — 5

NEW Shrimp Shumai — 5

Panko Crab Claws — 6

Karaage — 5

Takoyaki — 5

👉 Agedashi Tofu — 5

NEW Chawanmushi — 7

Panko Fried Scallops — 5

## COLD APPETIZERS

NEW \*Sushi Taco (2p) — 8

👑 \*Tuna Avocado Appetizer — 10

Ika Sansai — 5

\*Tuna Tataki — 6

🍷 Ankimo Appetizer — 7

👑 \*Truffle Salmon — 7

\*Oyster shooter — 3.5

NEW \*Garlic White Tuna — 7

👉 Seaweed Salad — 4

Cucumber Salad — 4

Kani Salad — 5

Crab Salad — 5

NEW \*Rainbow Crudo — 10

NEW \*Cilantro Madai — 8

\*King Salmon Carpaccio — 10

👉 \*Tako Wasabi — 5

\*Bonito Skipjack Tuna — 7

\*Hamachi Ponzu — 8

**\*STAY TUNED FOR OUR NEW TASTING MENU.**

\* Contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. | Subject to change without notice. | Please let your server know if you have any allergy or dietary concerns. | Extra Sauce 50c – \$1 each.

## SIGNATURE ROLLS

### 🍣 Nana — 9

Inari (fried tofu skin), oshinko (pickled radish), cucumber, avocado, sriracha, tempura crunchies

### 🍣 \*Ume — 10

Spicy tuna, tempura crunchies and cucumber, topped with hamachi, avocado and tobiko, mango and eel sauce

### NEW 🍣 \*Silver Dragon — 12

Spicy tuna, mango and cucumber inside; topped with albacore, avocado, crispy shallot and ponzu sauce

### \*Chubby Toro Roll — 13

Seared chunk tuna, kaiware, cucumber; topped with negitoro, micro cilantro & soy ginger

### Wakumi — 10

Barbecue eel, salmon skin, cucumber, sprouts, masago and eel sauce

### NEW 🍣 \*Lion King — 10

Baked roll with kani crab, cucumber, avocado; topped with baked salmon and spicy mayo, mayo & scallions

### NEW 🍣 \*Oishii Roll — 12

Negitoro, negihama, mango, cucumber, tempura crunches inside; topped with salmon, mango sauce, eel sauce, wasabi mayo & scallions

### \*Naomi — 10

Hamachi, tuna, crab salad and cucumber; topped with torched salmon, tobiko, scallions and eel sauce

### 🍣 \*Mango Kumo — 9

Salmon, mango, tempura crunchies; topped with spicy tuna and spicy mayo

### NEW 🍣 \*Phoenix Roll — 12

Spicy crab, avocado, cucumber, salmon, albacore, white fish, ebi shrimp, cilantro, crispy rice, yuzu ponzu

### 🍣 \*Crunchy Scallop — 10

Soy paper wrap, scallop, crab stick, crab salad, avocado, cucumber, micro cilantro, tempura crunchies, spicy mayo

### NEW 🍣 \*Yuki — 11

Tuna, hamachi, salmon, avocado, tobiko wrapped in cucumber, ponzu sauce

## CLASSIC MAKI ROLLS

### 🍣 🍲 Ume Shiso Maki — 4

### Crab Salad Maki — 5

### \*California Maki — 6

### 🍲 Philly Maki — 6

### 🍲 \*Negihama Maki — 6

Yellowtail

### 🍣 🍲 Kappa Maki — 4

### 🍣 🍲 Natto Maki — 4

### 🍲 \*Spicy Salmon Maki — 6

### 🍲 \*Tekka Maki — 6

Chunk bluefin tuna

### 🍲 NEW 🍲 \*Negitoro Maki — 7

Minced toro

### 🍣 Oshinko Maki — 4

### Salmon Skin Maki — 5

### 🍲 \*Spicy Tuna Maki — 6

### 🍲 \*Sake maki — 6

Norwegian salmon

👉 **DON'T FORGET TO CHECK OUT OUR AMAZING LUNCH DEALS!**

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