



Y U M E

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

# FOOD MENU

## HOT APPETIZERS

🌱 <b>MISO SOUP</b>	4	🌱 <b>SALTED EDAMAME</b>   >> Black Garlic +2	5	🌱 <b>AGEDASHI TOFU</b>   Fried tofu, served with sweet soy	7.5
👑 <b>GYOZA</b>   Pork or Vegetable pan-fried dumplings	9	🌱 <b>FRIED SHISHITO PEPPERS</b>	7.5	<b>SHRIMP SHUMAI</b>   Steam or Fried	7.5
<b>KARAAGE</b>   Japanese fried chicken nuggets	10	👑 <b>CHAWANMUSHI</b>   Steamed egg custard with seafood broth	10	👑 <b>FRIED HIROSHIMA OYSTERS</b>	7.5
👑 <b>KAKUNI BAO</b>   Braised pork belly steam buns with vinaigrette aioli	9	<b>OKINOMIYAKI FRIES</b>   French fries topped with Japanese bbq sauce, mayonnaise and seaweed flakes	8.5	<b>IIDAKO KARAAGE</b>   Deep fried baby octopus	7.5
👑 <b>TAKOYAKI</b>   Octopus hush puppies	9.5	<b>TEMPURA</b>   Vegetables only / Shrimp only / Veg & Shrimp	9 / 11 / 11	🌱 <b>VEGETABLE SPRING ROLLS</b>   Deep fried spring rolls with cabbage, green beans, carrots, mushroom, onions and vermicelli in flour wrap	8.5
<b>PANKO FRIED SCALLOPS</b>	8	<b>PANKO FRIED SHRIMP</b>   Crunchy tail-on large shrimp with Japanese bbq sauce	11	<b>IKA SUGATA</b>   Grilled whole squid	17
<b>TERIYAKI SALMON KAMA</b>   Grilled salmon collar in teriyaki sauce	11	<b>ROCK SHRIMP</b>   Tempura fried shrimp glazed with Japanese citrus pepper mayo	14	🌱 <b>ORIGINAL YUME WINGS</b>   Soy glazed double-fried chicken wings; garnished with togarashi peppers	12
<b>NEW</b> 🌱 <b>VEGETABLE CROQUETTES</b>   Japanese curry or Tonkatsu bbq sauce	7.5	<b>HAMACHI KAMA</b>   Grilled yellowtail collar	18		

## COLD APPETIZERS

🌱 <b>*OYSTERS</b>   Half dozen, served with spicy daikon, scallions & ponzu	M/P	<b>NEW</b> 🌱 <b>*TRIO-ON-THE-SHELL</b>   Oyster, uni, ikura served together with scallions and citrus soy	MP	👑 <b>*YUME'S SPOON (3)</b>   Uni + ikura + chu-toro + ponzu + scallions + tobiko on a spoon	30
🌱 <b>HOUSE SALAD</b>   Ginger dressing	4.5	🌱 <b>SEAWEED SALAD</b>	5	🌱 <b>CUCUMBER SALAD</b>	5
<b>SHRIMP SALAD</b>   Cooked shrimp, mango, avocado, mixed greens, honey dressing	9	<b>SUNOMONO SALAD</b>   Crab Stick / Octopus	6 / 8	<b>*TORO TRUFFLE SALAD</b>   Bluefin toro, truffle dressing, mixed greens, kizami wasabi	18
<b>*A5 WAGYU TARTARE</b>   Torched Japanese A5 wagyu, ginger ponzu, tobiko; Add quail eggs +2	17	<b>*BELLY MEDLEY</b>   Bluefin, Albacore, Chutoro dice, ponzu, black tobiko, kizami wasabi	13	👑 <b>*UNI SHOOTER</b>   Your choice of sake uni, yuzu uni or chili yuzu uni; sparkling sake, ikura, scallions in a shot glass	10
👑 <b>*TUNA AVOCADO APPETIZER</b>   Diced tuna & avocado, scallions, rice pearl, kaiware, spicy mayo and housemade avocado sauce	16	<b>IKA SANSAI</b>   Thinly sliced squid salad mixed with mountain vegetables	7	👑 <b>*HAMACHI PONZU</b>   Yellowtail, soy jalapeno, ponzu	17
👑 <b>*TRUFFLE SALMON</b>   Torched salmon, truffle dressing, ponzu, scallions and cilantro	15	<b>*ZUKE TORO TATAKI</b>   Bluefin toro, togarashi, sesame soy, scallions	16	🌱 <b>*TAKO WASABI</b>   Raw octopus pieces in wasabi soy	8
👑 <b>*TUNA USUZUKURI</b>   Bluefin tuna, truffle oil, spicy mayo, kazami wasabi, ponzu, micro cilantro	20	🌱 <b>ANKIMO APPETIZER</b>   Monkfish liver, spicy daikon, ponzu and scallions	9.5	🌱 <b>*ALBACORE ONION PONZU</b>   Albacore, onion ponzu, scallions, garlic chips, kaiware	16
🌱 <b>*RAINBOW CRUDO</b>   Bluefin tuna, Salmon, white fish, yellowtail, shrimp, albacore, served with ponzu, kaiware & soy jalapeno	17	🌱 <b>*YUZU HAMACHI CEVICHE</b>   Hamachi, mango, cherry tomatoes, ceviche sauce, jalapeno oil, scallions, soy jalapeno	18	🌱 <b>*KIMCHI BONITO</b>   Skipjack tuna, housemade kimchi sauce, soy ginger and scallions	13
<b>*TUNA TATAKI</b>   Seared tuna, wasabi mayo, pickled cucumber, togarashi peppers	14	<b>*YUZU WHITE FISH</b>   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. No Return No Refund.

🌱 <b>ASPARAGUS</b>	2.75	🌱 <b>SHISHITO PEPPERS</b>	2.5	🌱 <b>SHIITAKE MUSHROOM</b>	2.5
🌱 <b>MISO EGGPLANT</b>	3	🌱 <b>MISO TOFU</b>	3	🌱 <b>HALF AVOCADO</b>	3.75
🌱 <b>ANGUS SIRLOIN BEEF SKEWER</b>	3.75	🌱 <b>PORK</b>	3	🌱 <b>PORK BELLY</b>	4
<b>NEW</b> 🌱 <b>CHICKEN GIZZARD</b>	2.75	🌱 <b>CHICKEN HEARTS</b>	3	🌱 <b>CHICKEN SKIN</b>	2.75
<b>KURO BUTA SAUSAGE</b>   Premium pork	2.75	🌱 <b>WHOLE SHRIMP W/ HEAD</b>	3.5		

## RAMEN

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

🌱 <b>*TONKOTSU RAMEN</b>   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	15
<b>*FERMENTED BLACK GARLIC RAMEN</b>   Black garlic miso flavored pork broth; Comes with pork chashu, soft boiled egg, daily greens, corn, scallions, roasted seaweed, sesame seeds & sesame oil	17
<b>NEW</b> <b>BEEF SUKIYAKI</b>   Soy flavored dashi broth; comes with sweet soy marinated thin-sliced beef, tofu, soft boiled egg, daily greens, pickled ginger and togarashi peppers, corn, scallions, roasted seaweed, sesame seeds & sesame oil	15
🌱 <b>*SHIO TORI CHICKEN RAMEN</b>   Sea salt flavored chicken broth; Comes with fried chicken, soft boiled egg, daily greens, corn, scallions, roasted seaweed, sesame seeds & sesame oil	15
<b>*SHOYU RAMEN</b>   Soy flavored dashi & chicken broth; Comes with pork chashu, menma, soft boiled egg, fish powder, daily greens, corn, scallions, roasted seaweed, sesame seeds & sesame oil	16
<b>*SEAFOOD RAMEN</b>   Lobster & shrimp based broth; Comes with shrimps, mussels, soft boiled egg, daily greens, corn, scallions, roasted seaweed, togarashi peppers, sesame seeds & sesame oil	18
🌱 <b>*THAI COCONUT CURRY RAMEN</b>   Thai coconut curry broth, pork chashu, soft boiled egg, daily greens, corn, scallions, roasted seaweed, sesame seeds & sesame oil	16
🌱 <b>TOMATO VEGETABLE RAMEN</b>   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 nuggets) +5 | Fried Chicken (stripes) +6 | Tempura Shrimp (3pcs) +5 | Cooked Shrimp (4pcs) +4 | Mussels (3pcs) +2.5 | Black Garlic +3 | Shiitake Mushroom (3pcs) +4 | 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 +2 | Extra Broth +5 | Extra Fermented Black Garlic Broth +7.5 | Extra Noodles +\$4 | Sub Rice Noodles - n/c

## DONBURI

👑 <b>*KATSU DON</b>   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	18
<b>NEW</b> 🌱 <b>*YAKINIKU DON</b>   Grilled Angus steak, glazed with house made BBQ sauce, topped with sesame seeds, scallions, daily greens, corn and red pickled ginger, over rice	19
👑 <b>CURRY DON</b>   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	17
<b>TONKATSU</b>   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	16
<b>*MINCED CHASHU KAKUNI DON</b>   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	16
<b>*UNATAMA DON</b>   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
<b>UNA DON</b>   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. | 20% gratuity may be added for parties of 5 or more. | Cake fee \$3/person. | Extra sauce is 50c or up. | Exchange, return or refund are considered solely at management's discretion. | Menu items subject to change without prior notice.

## YUME SIGNATURE ROLLS

👑 *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
NEW *COCONUT SHRIMP ROLL   Coconut shrimp tempura, spicy scallops & cucumber; topped with avocado, sweet chili sauce & coconut flakes	17	👑 *CILANTRO ROCK SHRIMP   Rock shrimp, spicy tuna, micro cilantro, rock shrimp mayo	16	NEW *CRAZY TUNA ROLL   Tempura fried minced tuna & avocado. topped with eel sauce, octopus, & kani salad	15
👑 *CRUNCHY SCALLOP   Soy paper wrap with scallops, crab stick, crab salad, avocado, cucumber, micro cilantro, tempura crunches, spicy mayo	16	👑 *FIRECRACKER   Fried roll, 5 pcs. Panko-fried tuna & salmon wrapped with seaweed & rice, topped with kimchi mayo (tuna & salmon will be semi-cooked)	14	👑 *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	16	👑 *KAGE   Tempura shrimps, cucumber inside, spicy salmon, tempura crunches, spicy mayo and mango sauce on top	15	HARU   Grilled angus sirloin, asparagus, topped with torched salmon and eel sauce Gluten-free available upon request	17
👑 *ICHIBAN   Spicy salmon, tempura asparagus, soy paper wrap; topped with avocado, eel, sweet jalapeno, spicy mayo & eel sauce	14	👑 *LION KING   Baked roll with kani crab, cucumber, avocado; topped with baked salmon and spicy mayo, mayo & scallions	14	👑 *KANI ISLAND   Asparagus, cucumber, avocado, tempura crunches; topped with kani crab, torched spicy mayo, red tobiko	14
NEW *ICY WRAP   sliced toro, cucumber, oshinko & kaiware wrapped in thinly sliced daikon radish. Topped with house sauce, scallions and rice pearls Add fresh Uni for \$8.00. Gluten-free available upon request	18	*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	13
👑 *KIMURI   Crab salad, avocado, cucumber; topped with seared tuna, wasabi mayo & jalapeno relish	14	NEW *OISHII ROLL   Negitoro, negihama, mango, cucumber, tempura crunches inside; topped with salmon, mango sauce, eel sauce, wasabi mayo & scallions Gluten-free available upon request	18	👑 *SPICY CRUNCHY ROLL   crab salad, avocado & tempura shrimp inside, topped with crunches, spicy mayo & eel sauce	15
👑 *MANGO KUMO   Salmon, mango, tempura crunches; topped with spicy tuna & spicy mayo	14	*RAINBOW   Crab stick, avocado, cucumber; topped with fresh sashimi, eel sauce	16	*TSUKI   Soft shell crab, avocado, asparagus; topped with crab salad, masago and eel sauce	14
👑 *NAOMI   Hamachi, tuna, crab salad and cucumber; topped with torched salmon, red tobiko, scallions, spicy mayo and eel sauce	16	NEW *SILVER DRAGON   Spicy tuna, mango and cucumber inside; topped with albacore, avocado, crispy shallot and ponzu sauce	17	WAKUMI   Barbecue eel, salmon skin, cucumber, sprouts; topped with masago and eel sauce	16
*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	👑 *YUKI   Tuna, hamachi, salmon, avocado, red tobiko, wrapped in cucumber, served with ponzu	15
*TACO-CADO   Tempura shrimp, avocado, topped with a mix of crab salad, octopus, masago and mayo	15	👑 *TRUFFLE LOBSTER   Lobster, barbecue eel, masago, shiso leaf, truffle teriyaki uni sauce	27	👑 *WHITE TIGER   Tempura shrimp, mango; topped with spicy garlic minced yellowtail mixed with jalapeno relish & scallions; cilantro on top	14
*TUNA HAMACHI PEARL   Yellowtail, jalapeno, cucumber inside, topped with tuna, housemade avocado sauce, rice pearls & togarashi	18	👑 *WASABI TEMPURA CRAB   Soy paper wrap, tempura crab stick, shishito peppers & spicy mayo inside, spicy tuna, black tobiko, scallions & wasabi mayo	16	👑 *UME   Spicy tuna, tempura crunchies and cucumber, topped with hamachi, avocado and red tobiko, mango sauce and eel sauce	16

## MAKI ROLLS

FUTO MAKI   Mushroom, crab stick, tamago, cucumber, oshinko, kanpyo, fish flake sugar	11	👑 *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	10
👑 *PHILLY MAKI   Smoked salmon, cream cheese, avocado	8	CRAB SALAD MAKI	7.5	👑 *SPICY TUNA MAKI	9
👑 *SPICY SALMON MAKI	9	SALMON SKIN MAKI	8	👑 *SAKE MAKI   Norwegian salmon	8.5
👑 *NEGIHAMA MAKI   Yellowtail with scallions	8	👑 *TEKKA MAKI   Bluefin Tuna	8	*LOBSTER SALAD MAKI   Lobster salad (lobster, mango, cucumber)	12
SPIDER MAKI   5-pc roll. Tempura soft shell crab, avocado, cucumber	13	👑 *NEGITORO MAKI   Minced toro with scallions	13	TEMPURA SHRIMP MAKI   Tempura shrimp, avocado, cucumber	8.5
LOBSTER TEMAKI (2)   Two handrolls of lobster meat, avocado, cucumber, scallions and masago	18	*SPICY HOTATE TEMAKI (2)   Two handrolls of spicy scallops	16		

## NIGIRI (2PC) / SASHIMI (3PC)

👑 *SURF & TURF SUSHI SAMPLER   O-toro, A5 wagyu, sake uni, foie gras nigiri; one piece each	48	👑 *CHU-TORO   Med fatty bluefin tuna	17 / 23	👑 *OTORO   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	MP
👑 *JAPANESE A5 WAGYU   Seared highest grade japanese wagyu beef	32 / 45	*IKURA GUNKAN (1PC)   Salmon roe	6	*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	6	👑 *HIRAME   Flounder	9 / 12	👑 *AMAEBI   Sweet shrimp	12 / 17
👑 *SAKE   Salmon	9 / 12	👑 *TAMAGO   Japanese style egg omelett	7 / 9	ANAGO   BBQ salt-water eels	11 / 15
👑 *ATSUYAKI TAMAGO   Tamago with yam and scallop	10 / 14	👑 *HOTATE   Sea scallop	12 / 17	👑 *SPICY SCALLOP GUNKAN (1PC)	6.5
UNAGI   BBQ eel	9 / 12	👑 *IKA   Squid	8 / 11	👑 *SABA   Sawara spanish mackerel	8 / 11
👑 *HAMACHI BELLY   Yellowtail belly	11 / 15	KANIKAMA   Crab stick	6 / 8	👑 *HAMACHI   Yellowtail	10 / 14
👑 *MADAI   Seabream	11 / 15	👑 *ALBACORE   Albacore tuna	9 / 12	*MASAGO GUNKAN (1PC)   Capelin roe	4
TAKO   Cooked octopus	8 / 11	👑 *BONITO SKIPJACK TUNA	10 / 14	👑 *EBI   Cooked shrimp	6 / 8
👑 INARI   Fried tofu skin	6 / 8	👑 *SMOKED SALMON	10 / 14	*TOBIKO GUNKAN (1PC)   Flying fish roe	4
LOBSTER SALAD GUNKAN (2PC)	16	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	18 / 32
*SUSHI / SASHIMI PLATTER   Chef's choice; Great for sharing or take-home sushi party! \$100 platter recommended for 4 ppl or less.	100+
*OMAKASE   Best possible experience with our Chefs! Minimum 2 days advanced reservation required.	200+

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