



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 3.5 | 5

Karaage \$5

Kakuni Bao \$5

Okonomiyaki Style Fries \$6

Ⓢ Agedashi Tofu \$4.5

Ⓢ Vegetable Croquettes \$4.5

👑 Grilled Teriyaki Salmon Collar \$8

Pork Gyoza \$5

Takoyaki \$5

Ⓢ / Fried Shishito Peppers \$4.5

Panko Fried Scallops (2 Skewers) \$4.5

NEW Chick Me Out (5pcs) \$5

== 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 \$4.5

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. | Subject to change without notice. | Please let your server know if you have any allergy or dietary concerns. | Extra Sauce 50c – \$1 each.

== SUSHI ROLLS ==

🍣🍱 **Nana** – Inari (fried tofu skin), oshinko (pickled radish), cucumber, avocado, sriracha, tempura crunchies \$9

🍱 ***Ume** – Spicy tuna, tempura crunchies and cucumber, topped with hamachi, avocado and tobiko, mango and eel sauce \$10

🍣🍱 **Ume Shiso Maki** – Plum paste, cucumber, shiso leaf \$4

***Naomi** – Hamachi, tuna, crab salad and cucumber; topped with torched salmon, tobiko, scallions and eel sauce \$10

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

Salmon Skin Maki – \$5

🍱🍱 ***Spicy Tuna Maki** – \$6

🍱 ***Negihama Maki** – Yellowtail with scallions \$6

🍱 **Kani Island** – Asparagus, cucumber, avocado, tempura crunchies; topped with kani crab, torched spicy mayo, red tobiko \$9

🍱 ***Kimuri** – Crab Salad, avocado, cucumber; topped with seared tuna, wasabi mayo & jalapeno relish \$9

Wakumi – Barbecue eel, salmon skin, cucumber, sprouts, masago and eel sauce \$10

🍣🍱 **Natto Maki** – Fermented beans \$4

🍣 **Kanpyo Maki** – Pickled calabash gourd \$4

***California Maki** – Crab stick, avocado, cucumber, masago \$6

🍱🍱 ***Spicy Salmon Maki** – \$6

🍱 ***Tekka Maki** – Chunk bluefin tuna \$6

🍱 ***Mango Kumo** – Salmon, mango, tempura crunchies; topped with spicy tuna and spicy mayo \$9

🍱 ***Crunchy Scallop** – Soy paper wrap, scallop, crab stick, crab salad, avocado, cucumber, micro cilantro, tempura crunchies, spicy mayo \$10

***Sakura** – Flower-shaped roll with tuna, crab salad, cucumber and tobiko \$10

***Chubby Toro Roll** – Seared chunk tuna, kaiware, cucumber; topped with negitoro, micro cilantro & soy ginger \$13

🍣🍱 **Kappa Maki** – Cucumber \$4

Crab Salad Maki – \$5

🍱 **Philly Maki** – Smoked salmon, cream cheese, avocado \$6

» → DON'T FORGET TO CHECK OUT OUR AMAZING LUNCH DEALS! ← «

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