



## SUSHI & OYSTER BAR

### Soups and Salads

<b>clam chowder</b> chopped clam, potato, bacon, celery, onion, fennel . . . 9	<b>miso soup</b> tofu, wakame, green onion . . . . . 5
<b>caesar</b> gem lettuce, french baguette croutons, parmesan cheese, caesar dressing . . . . . 11	<b>oriental salad</b> arugula, beets, carrot, daikon, rice cracker, albacore, kampachi, salmon, scallop with ginger vinaigrette . . 25
<b>VG house salad</b> market greens, cucumbers, baby tomatoes, red onion, yellow peppers, crispy carrots, with ginger vinaigrette . . . . . 10	

### Appetizers

<b>edamame</b> garlic soy. . . . . 6	<b>hamachi crudo</b> yellow tail, watermelon, Asian pear, avocado, red onion, micro cilantro, olive oil, lava salt, chili ponzu . . . . . 21
<b>tataki tuna</b> tuna, wakame, avocado, lime, cilantro, red onion, tempura crunch, miso truffle ponzu . . . . . 16	<b>salmon carpaccio</b> yuzu soy, kizami wasabi, red onion, micro greens, local olive oil . . . . . 16
<b>beef skewers</b> marinated beef tenderloin, apple coleslaw, wasabi cream sauce . . . . . 12	<b>oysters on a half shell</b> half dozen . . . . . MP dozen . . . . . MP please ask server for daily selection
<b>fried shishito pepper</b> deep fried shishito pepper, eel sauce spicy aioli, togarashi . . . . . 12	<b>oyster shooters (3)</b> uni, quail egg, ponzu jelly, masago and micro cilantro . . . . . 15
<b>fried oysters</b> panko breaded oysters, okonomi sauce, chipotle cream . . . . . 16	<b>sake steamed clams</b> littleneck clams, green onion, mitsuba, sake dashi broth . . . . . 22
<b>kurobuta pork belly</b> deep fried pork belly, miso corn polenta, jalapeno, green onion, micro cilantro, okonomi sauce . . . . . 16	<b>wagyu hot rock</b> house made yakiniku sauce mishima beef . . . . . 28 miyazaki beef . . . . . 42
<b>shrimp cocktail</b> cocktail sauce, lemon . . . . . 18	<b>yuba crab cake</b> king crab, lump crab, green onion, shiso, tofu skin, chipotle cream . . . . . 18
<b>poke tacos</b> tuna, cucumber, avocado, wakame, red onion, sesame oil, wasabi tobiko, crispy wonton shell . . . . . 16	

### Entrées

<b>seafood steam pot</b> shrimp, fish, mussels, clams, corn, potatoes, fresh herb, white wine broth . . . . . 44	<b>salmon</b> shio koji marinated, asparagus tempura, brussel sprouts, yuzu pepper cream . . . . . 34
<b>GF alaskan king crab leg</b> 16oz steamed . . . . . 68	<b>surf and turf</b> 6oz mishima beef tenderloin, 8oz Austrian lobster tail, baby carrot, brussel sprouts, roasted roma tomato, signature demi glaze, clarified butter . . . . . 92
<b>jidori chicken</b> shio koji marinated chicken breast, mushroom tempura, green onion, tatsoi, baby carrot, teriyaki sauce . . . . . 32	<b>bone-in rib eye</b> 20oz rib eye, baby carrot, tatsoi, roasted roma tomato, signature demi-glace, uni butter . . . . . 58
<b>chilean sea bass</b> miso marinated, jalapeno, baby carrot, soy glazed broccolini . . . . . 42	<b>grilled halibut</b> arugula, soy glazed broccolini, yuzu pepper cream . . . . . 38
<b>scallops</b> Arugula, brussel sprout, heirloom tomato, beurre blanc . . . . . 36	<b>lobster</b> fresh Maine lobster, steamed or grilled, clarified butter . . 79

### Side Starch

<b>confit fingerling potato</b> . . . . . 10	<b>miso corn polenta</b> . . . . . 9
<b>mushroom risotto</b> . . . . . 10	<b>sesame mascarpone risotto</b> . . . . . 10
<b>steamed 7-grain rice</b> . . . . . 6	<b>california rice</b> . . . . . 6

VG – Vegan GF – Gluten Free V – Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. Please advise of any food allergies. An 18% service charge will be added to parties of 8 or more. Thank you.



## SUSHI & OYSTER BAR

### Chilled Grand Seafood

*platter for two*

whole maine lobster, four jumbo shrimp, four oysters, spicy scallops, spicy tuna poke, king crab leg. . . . .97

### Sushi

Nigiri (2 pcs.)

GF albacore – white tuna . . . . . 9	GF kani – alaskan king crab . . . . . 15
GF amaebi – sweet shrimp . . . . . 10	GF maguro - tuna . . . . . 11
GF ebi – shrimp . . . . . 8	GF saba – mackerel . . . . . 8
GF hamachi - yellowtail . . . . . 12	GF sake - salmon . . . . . 9
GF hotate – scallop . . . . . 11	GF tai – red snapper . . . . . 9
GF ika – squid . . . . . 8	GF tako – octopus . . . . . 10
GF ikura – salmon roe . . . . . 10	unagi – freshwater eel . . . . . 11
GF kampachi – young yellowtail . . . . . 12	GF uni – sea urchin . . . . . 22

### GF Sushi Platter

tuna, yellowtail, salmon, young yellowtail, red snapper, scallop, sweet shrimp, king crab, and spicy tuna roll. . . . . 45

### Sashimi

(5 pcs.)

GF albacore – white tuna . . . . . 17	GF maguro – tuna . . . . . 19
GF ebi – shrimp . . . . . 17	GF sake – salmon . . . . . 17
GF hamachi – yellowtail . . . . . 22	GF tai – red snapper . . . . . 18
GF kampachi – young yellowtail . . . . . 22	GF tako – octopus . . . . . 18

### GF Sashimi Platter

tuna, yellowtail, salmon, young yellowtail, albacore, scallop, octopus, shrimp. . . . . 52

### Tempura Entrée

shrimp, calamari, soft shell crab, mozzarella, asparagus, enoki mushroom, eggplant, shimeji mushroom, sweet potato, lotus root. . . . . 53

*(choice of sauce: tempura sauce, gochujang aioli or umi's special salt)*

add chilean seabass. . . . . 10                      add halibut. . . . . 9

### Maki

(Cut Rolls)

#### california

inside: avocado, crab, cucumber.  
outside: masago . . . . . 10

#### crunch salmon

inside: salmon, fried shallot,  
cucumber, avocado.  
outside: tempura crunch  
on side: eel sauce, spicy aioli. . . . . 14

#### dynamite

inside: avocado, crab, cucumber.  
outside: baked seafood mix, eel  
sauce, tempura crunch . . . . . 17

#### eel & avocado

inside: eel, avocado, cucumber.  
outside: fried potato & carrot,  
eel sauce . . . . . 14

#### lobster roll

inside: lobster, avocado, mango.  
outside: wasabi cream sauce, eel  
sauce, deep fried . . . . . 22

#### orange dragon

inside: shrimp tempura, yama  
gobo, mango, crab.  
outside: soy paper, salmon,  
masago, spicy aioli, eel sauce . . . . 20

#### GF pechang

inside: yellowtail, jalapeno.  
outside: avocado, red onion, tuna,  
spicy aioli, micro cilantro.  
on side: red bell pepper puree . . . 18

#### philadelphia

inside: salmon, cucumber, avocado  
on side: blue berry balsamic . . . . 13

#### softshell crab

inside: softshell crab, avocado,  
crab, cucumber. outside: eel sauce.  
on side: spicy aioli . . . . . 16

#### GF spicy tuna

inside: spicy tuna, avocado,  
cucumber . . . . . 12

#### temecula fire

inside: avocado, crab, cucumber.  
outside: spicy tuna, eel sauce, spicy  
aioli. on side: tempura shishito  
pepper, tempura crunch . . . . . 17

#### three amigos

inside: eel, shrimp, crab, mango.  
outside: spicy tuna, avocado,  
tempura crunch.  
on side: red bell pepper puree,  
cilantro puree, eel sauce . . . . . 20

#### umi

inside: shrimp tempura, avocado,  
crab. outside: albacore, eel sauce,  
spicy aioli, jalapeno . . . . . 16

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