



## SUSHI & OYSTER BAR

### Soups and Salads

<b>clam chowder</b> chopped clam, potato, bacon, celery, onion, fennel . . . 8	<b>miso soup</b> tofu, wakame, green onion . . . . . 5
<b>caesar</b> gem lettuce, French baguette croutons, parmesan cheese, caesar dressing . . . . . 9	<b>sashimi salad</b> albacore, salmon, whitefish, micro greens, red onion, daikon, crunchy wonton skin, radish, shiso leaf, cashews, sesame soy vinaigrette . . . . . 24
<b>VG house salad</b> market greens, edamame, cucumbers, baby tomatoes, red onion, yellow peppers, crispy carrots, with ginger vinaigrette . . . . . 9	<b>grilled shrimp salad</b> market greens, shrimp, fried feta cheese, asparagus, red onion, yellow peppers, tomato vinaigrette . . . . . 15

### Appetizers

<b>edamame</b> garlic soy . . . . . 6	<b>robata street corn</b> grilled sweet corn, kewpie mayo, togarashi, sautéed shrimp, edamame, grana padano, shredded nori, bonito flakes, with okonomiyaki sauce . . . . . 12
<b>tataki tuna</b> ahi, wakame, avocado, lime, cilantro, red onion, tempura crunch, miso truffle ponzu . . . . . 16	<b>shrimp cocktail</b> cocktail sauce, lemon . . . . . 18
<b>beef skewers</b> marinated beef tenderloin, apple coleslaw, wasabi cream sauce . . . . . 10	<b>poke tacos</b> ahi, cucumber, avocado, wakame, red onion, sesame oil, wasabi tobiko, crispy wonton shell . . . . . 16
<b>fried shishito pepper</b> eel sauce, spicy aioli, togarashi . . . . . 12	<b>hamachi crudo</b> yellowtail, watermelon, asian pear, avocado, black salt, local olive oil, chili ponzu . . . . . 19
<b>salt and pepper calamari</b> ponzu dipping sauce . . . . . 15	<b>salmon carpaccio</b> yuzu soy, kizami wasabi, smoked balsamic, red onion, micro greens, local olive oil . . . . . 16
<b>shrimp tempura</b> dashi soy . . . . . 15	<b>oysters on a half shell</b> half dozen . . . . . 16 dozen . . . . . 30 please ask server for daily selection
<b>fried oysters</b> panko breaded with Umi house tartar sauce . . . . . 16	<b>oyster shooters (3)</b> uni, quail egg, ponzu jelly, masago and micro cilantro . . . . . 12
<b>sapporo clams</b> littlenecks, garlic, ginger, cilantro, jalapeno, beer broth . . . 20	<b>popcorn sea bass</b> tempura sea bass, edamame, gochujang aioli, cashews, shredded bonito flakes . . . . . 18
<b>pork belly sliders</b> braised kurobuta pork belly, green onion, jalapeño, cilantro, crushed cashews, steamed bun, pickled radish . . . . . 14	

### Entrées

*enhance your meal, add choice of two*  
small salad, steamed rice, miso soup . . . . . 8

<b>GF lobster</b> fresh Maine lobster, steamed or grilled, clarified butter . . . . . 70	<b>scallops</b> pan seared with mushroom risotto, seasonal vegetables, truffle beurre blanc . . . . . 35
<b>seafood steam pot</b> king crab, shrimp, fish, mussels, clams, corn, potatoes, fresh herb, white wine broth . . . . . 41	<b>fish and chips</b> served with waffle fries and Umi house tartar sauce . . . 33
<b>GF steamed alaskan king crab leg</b> 16oz steamed . . . . . 65	<b>salmon</b> pan seared with fingerling potatoes, seasonal vegetables, yuzu pepper sauce . . . . . 29
<b>jumbo prawns</b> blackened prawns, polenta, roasted roma tomatoes, seasonal vegetables, sake beurre blanc . . . . . 35	<b>surf and turf</b> 8oz beef tenderloin, Australian lobster tail, tempura asparagus, fingerling potatoes, demi-glace . . . . . 80
<b>jidori chicken</b> chicken breast, wild mushroom risotto, truffle oil, teriyaki sauce, seasonal vegetables . . . . . 29	<b>rib eye steak</b> 14oz rib eye, wasabi mashed potatoes, roasted tomatoes, seasonal vegetables, choice of demi-glace or soy onion . . 42
<b>chilean sea bass</b> miso marinated, jalapeno pepper, rice, seasonal vegetables . . . . . 41	

**VG** – Vegan **GF** – Gluten Free **V** – Vegetarian



## SUSHI & OYSTER BAR

### Chilled Grand Seafood

*platter for two*

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

### Sushi

Nigiri (2 pcs.)

GF albacore – white tuna . . . . .7	GF kani – alaskan king crab . . . . .13
GF amaebi – sweet shrimp . . . . .10	GF maguro - tuna . . . . . 9
GF ebi – shrimp. . . . .7	GF saba – mackerel . . . . .7
GF hamachi - yellowtail . . . . .12	GF sake - salmon . . . . .8
GF hotate – scallop . . . . .10	GF tai – red snapper . . . . .8
GF ika – squid. . . . .8	GF tako – octopus . . . . .8
GF ikura – salmon roe . . . . . 9	unagi – freshwater eel . . . . . 9
GF kampachi – young yellowtail. . . . .12	GF uni – sea urchin . . . . .MP

### 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 . . . . .15	GF maguro – tuna . . . . .17
GF ebi – shrimp. . . . .17	GF sake – salmon . . . . .16
GF hamachi – yellowtail . . . . . 22	GF tai – red snapper . . . . .16
GF kampachi – young yellowtail. . . . . 22	GF tako – octopus . . . . .17

### GF Sashimi Platter

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

### Maki

(Cut Rolls)

#### california

inside: avocado, crab, cucumber.  
outside: masago. . . . .9

#### crispy white dragon

inside: spicy tuna, fried shallot,  
cucumber. outside: yellowtail, wasabi  
aioli, micro greens. on side: spicy aioli,  
tempura crunch. . . . . 18

#### 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 . . . . . 16

#### lobster roll

inside: lobster, avocado, mango.  
outside: wasabi cream sauce, eel  
sauce, deep fried . . . . . 19

#### GF pechanga

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

#### rainbow

inside: avocado, crab, cucumber.  
outside: tuna, salmon, yellowtail,  
avocado . . . . . 17

#### softshell crab

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

#### spicy king crab roll

inside: king crab, avocado, cucumber.  
outside: yellowtail, togarashi, masago,  
micro greens. on side: chipotle aioli,  
eel sauce . . . . . 19

#### GF spicy tuna

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

#### temecula fire roll

inside: avocado, crab, cucumber.  
outside: spicy tuna, eel sauce, spicy  
aioli. on side: tempura shishito pepper,  
tempura crunch. . . . . 15

#### three amigos

inside: eel, shrimp, crab, mango.  
outside: spicy tuna, avocado, tempura  
crunch. on side: cilantro puree, eel  
sauce, red bell pepper puree. . . . . 18

#### umi

shrimp tempura, avocado, crab.  
outside: albacore, eel sauce, spicy  
aioli, jalapeno . . . . . 15

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.