



SUSHI & OYSTER BAR

Soups and Salads

clam chowder

chopped clam, potato, bacon, celery, onion, fennel . . . 8

caesar

gem lettuce, French baguette croutons, parmesan cheese, caesar dressing 9

VG house salad

market greens, edamame, cucumbers, baby tomatoes, red onion, yellow peppers, crispy carrots, with ginger vinaigrette 9

miso soup

tofu, wakame, green onion 5

sashimi salad

albacore, salmon, whitefish, micro greens, red onion, daikon, crunchy wonton skin, radish, shiso leaf, cashews, sesame soy vinaigrette 24

grilled shrimp salad

market greens, shrimp, fried feta cheese, asparagus, red onion, yellow peppers, tomato vinaigrette 15

Appetizers

edamame

garlic soy. 6

tataki tuna

ahi, wakame, avocado, lime, cilantro, red onion, tempura crunch, miso truffle ponzu 16

beef skewers

marinated beef tenderloin, apple coleslaw, wasabi cream sauce 10

fried shishito pepper

eel sauce, spicy aioli, togarashi 12

salt and pepper calamari

ponzu dipping sauce 15

shrimp tempura

dashi soy. 15

fried oysters

panko breaded with Umi house tartar sauce 16

sapporo clams

littlenecks, garlic, ginger, cilantro, jalapeno, beer broth. . . 20

pork belly sliders

braised kurobuta pork belly, green onion, jalapeño, cilantro, crushed cashews, steamed bun, pickled radish. 14

robata street corn

grilled sweet corn, kewpie mayo, togarashi, sautéed shrimp, edamame, grana padano, shredded nori, bonito flakes, with okonomiyaki sauce. 12

shrimp cocktail

cocktail sauce, lemon. 18

poke tacos

ahi, cucumber, avocado, wakame, red onion, sesame oil, wasabi tobiko, crispy wonton shell 16

hamachi crudo

yellowtail, watermelon, asian pear, avocado, black salt, local olive oil, chili ponzu 19

salmon carpaccio

yuzu soy, kizami wasabi, smoked balsamic, red onion, micro greens, local olive oil. 16

oysters on a half shell

half dozen. 16
dozen 30
please ask server for daily selection

oyster shooters (3)

uni, quail egg, ponzu jelly, masago and micro cilantro 12

popcorn sea bass

tempura sea bass, edamame, gochujang aioli, cashews, shredded bonito flakes 18

Entrées

enhance your meal, add choice of two

small salad, steamed rice, miso soup 8

GF lobster

fresh Maine lobster, steamed or grilled, clarified butter. 70

seafood steam pot

king crab, shrimp, fish, mussels, clams, corn, potatoes, fresh herb, white wine broth 41

GF steamed alaskan king crab leg

16oz steamed 65

jumbo prawns

blackened prawns, polenta, roasted roma tomatoes, seasonal vegetables, sake beurre blanc 35

jidori chicken

chicken breast, wild mushroom risotto, truffle oil, teriyaki sauce, seasonal vegetables. 29

chilean sea bass

miso marinated, jalapeno pepper, rice, seasonal vegetables 41

scallops

pan seared with mushroom risotto, seasonal vegetables, truffle beurre blanc 35

fish and chips

served with waffle fries and Umi house tartar sauce . . . 33

salmon

pan seared with fingerling potatoes, seasonal vegetables, yuzu pepper sauce 29

surf and turf

8oz beef tenderloin, Australian lobster tail, tempura asparagus, fingerling potatoes, demi-glacé 80

rib eye steak

14oz rib eye, wasabi mashed potatoes, roasted tomatoes, seasonal vegetables, choice of demi-glacé or soy onion . . 42

VG – Vegan **GF** – Gluten Free  – 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, tuna poke, king crab leg.97

Sushi

Nigiri (2 pcs.)

GF albacore – white tuna7	GF kani – alaskan king crab13
GF amaebi – sweet shrimp10	GF maguro - tuna 9
GF ebi – shrimp7	GF saba – mackerel7
GF hamachi - yellowtail12	GF sake - salmon8
GF hotate – scallop10	GF tai – red snapper8
GF ika – squid8	GF tako – octopus8
GF ikura – salmon roe 9	unagi – freshwater eel 9
GF kampachi – young yellowtail12	GF uni – sea urchinMP

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 tuna15	GF maguro – tuna17
GF ebi – shrimp17	GF sake – salmon16
GF hamachi – yellowtail 22	GF tai – red snapper16
GF kampachi – young yellowtail 22	GF tako – octopus17

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.