

UMI

SUSHI SAKE BAR

STARTERS

Miso Soup	dashi, scallions	6
Edamame	maldon sea salt	8
Seaweed Salad	cucumber, fresh seaweed	8
Hamachi Tiradito	plum sauce, shiso	16
Smoked Salmon Cone	caviar, fresh wasabi	14
Big Eye Tuna Pizza	aioli, micro cilantro	24
Avocado Cone	key lime, smoked trout egg	13
Yellowtail Serrano	ponzu	18
Tuna Ceviche	citrus ponzu, rayu chili oil	17
Snapper Carpaccio	truffle ponzu, sea salt	15

ROLLS

Baked Crab	snow crab, soy paper wrap, drynamite sauce	9
Spicy Yellowtail	serrano, kizami wasabi	15
Lobster	yuzu kosho aioli, poached main lobster	24
California	cucumber, avocado	14
Umi	tuna, hamachi, salmon, scallops, cucumber wrap	19
Negi Toro	scallions, seaweed	20
Tempura	rock shrimp, spicy sauce	19
“New Style” Salmon	yuzu-soy, cucumber, scallions	14
Bbq Eel	avocado, sweet fresh-water eel	15
Delano	spicy tuna, caviar	25
Spicy Tuna	cucumber, seaweed	15
Rainbow	chef's market selection sashimi	19
Salmon Avocado Roll	yuzu-soy, scallions	14

SASHIMI

Tuna	maguro	8
Bluefin Tuna Belly	toro	mp
Japanese Yellowtail	hamachi	9
Salmon	sake	7
Japanese Snapper	madai	10
Sea Urchin	uni	12
Salmon Roe	ikura	8
Fresh Water Eel	unagi	8
Sweet Shrimp	ama ebi	10
Hokkaido Scallops		9
Smoked Trout Egg		8

Chef's Omakase Menu	sushi and sashimi	55
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HOT KITCHEN

YAKITORI NEW YORK	sweet soy, shiso	34
MISO SEA BASS	yuzu miso, shiso	23

18% SERVICE CHARGE HAS BEEN ADDED TO YOUR CHECK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

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COCKTAILS

ONE INCH PUNCH	suntory toki, jasmine, yuzu, honey	18
DRAGON KISS	casa dragones, passion fruit, jalepeno, lime	25
SAKURA	grey goose, sake, lychees, strawberry	17
UMEBOSHI	banks 7 rum, plum wine, tea, lemon, nutmeg	18
EAST INDIA COMPANY	bombay sapphire, yuzu, vermouth	16
KAMI	japanese whiskey, ginger, cherry bitters	18

SAKE

JUNMAI HONJOZO GL / BTL

TOZAI “LIVING JEWEL”	Junmai Kyoto	11 / 52
KAWATSURU “CRANE OF PARADISE”	Junmai, Kagawa	17 / 96
TENSEI “ENDLESS SUMMER”	Tokubetsu Honjozo, Kanagawa	18 / 98

JUNMAI GINJO GL / BTL

KUBOTA “1000 CELEBRATIONS”	Ginjo, Niigata	15 / 85
ENTER “SILVER”	Junmai Ginjo, Aichi	16 / 89
KANBARA “BRIDE OF THE FOX”	Junmai Ginjo, Niigata	17 / 96
KIKUSUI “ORGANIC”	Junmai Ginjo, Niigata	56

JUNMAI DAIGINJO GL / BTL

DASSAI 50 “OTTER FEST”	Daiginjo, Yamaguchi	16 / 89
BORN “GOLD”	Junmai Daiginjo	18 / 106
TAKATENJIN “SOUL OF SENSEI”	Daiginjo, Shizuoka	138

NIGORI

RIHAKU “Dreamy Clouds”	Junmai Nigori, Shimane	16 / 89
DASSAI 50 “SNOW FEST”	Junmai Daiginjo Nigori	48

BEERS

ASSAHI super dry, lager	10
SAPPORO premium lager	9 / 17
KIRIN ICHIBAN lager	9 / 17
HITACHINO NEST White Ale	12
HITACHINO NEST Red Rice Ale	14

BUBBLES

PROSECCO Giuliana, Veneto, Italy	15
CHAMPAGNE Veuve Cliquot, Brut Champagne, France	32

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