



UMAMI

JAPANESE BISTRO

OMAKASE

"IN CHEF, WE TRUST."

LEAVE YOUR PALATE TO THE CHEF WITH A
12 COURSE CHEF'S TASTING EXPERIENCE
MINIMUM 2 PEOPLE • PREFERABLY RSVP

SOUPS

MISO SOUP 3.5

MISO BROTH, SEAWEED, TOFU, SCALLIONS

THE HANGOVER SM 10 | LG 15

RAMEN NOODLES, SPICY MISO BROTH, MARINATED PORK, CORN,
ENOKI MUSHROOMS, SHIITAKE MUSHROOMS, SEAWEED, SOFT BOILED
EGG, SCALLIONS, A SIDE OF CHILI GARLIC OIL

SEAFOOD UDON 17

ASSORTMENT FISH, SHRIMP, CRAB STICK, VEGETABLES, ENOKI
MUSHROOMS, SPICED DASHI BROTH, SCALLIONS

SALADS

✓ SEAWEED 6

»»» BLUE SEA POKE 17

FRESH FISH, OCTOPUS, SHRIMP, SEAWEED, CUCUMBERS, PONZU
SAUCE, MASAGO, AVOCADO, SCALLIONS, SESAME SEEDS

SNOW CRAB 8.5

SNOW CRAB, SLICED AVOCADO, MASAGO, SESAME SEEDS

UMAMI 9.5

SPRING MIX, CUCUMBERS, SEAWEED, RED ONIONS, AVOCADO, MISO
VINAIGRETTE, FETA CHEESE

CUCUMBER & CRAB STICK 7.5

CRAB STICK, CUCUMBERS, MASAGO, SESAME SEEDS, PONZU SAUCE

✓ ZEN 7.5

SPRING MIX, CUCUMBERS, JULIENNED CARROTS
GINGER DRESSING OR CREAMY CILANTRO VINAIGRETTE
SPRING MIX LOCALLY FROM FULLNESS ORGANIC FARM

COLD SMALL PLATES

»»» TUNA CRISP 14

FRIED CORN TORTILLA, FRESH TUNA, AVOCADO, MIXED GREENS,
CILANTRO, FETA CHEESE, SWEET CHILI GLAZE

»»» HAMACHI CRUDO 14

YELLOWTAIL SASHIMI, YUZU CITRUS SAUCE, BASIL OIL, BLACK SEA SALT,
MICRO-GREENS

»»» OYSTER SHOOTERS (Seasonal) 2.75

FRESH LOUISIANA OYSTER, TABASCO VINAIGRETTE, MASAGO,
SCALLIONS, ROASTED SESAME SEEDS
4 ORDER MINIMUM, SEASONAL
ADD QUAIL EGG 1.5

»»» SAKE TORO 14

SEARED SALMON BELLY, GOCHUJANG VINAIGRETTE, BASIL OIL,
SMOKED SEA SALT, MICRO-GREENS

»»» TUNA TATAKI | BEEF TATAKI 14

SEARED TUNA OR BEEF, MICRO-GREENS, RED ONIONS, PONZU SAUCE,
SCALLIONS, SESAME SEEDS, SRIRACHA, FRIED SHALLOTS

»»» ✕ SASHIMI SAMPLER 18

CHEF'S CHOICE, 11 PCS

HOT SMALL PLATES

✓ ✕ EDAMAME 5.5

STEAMED, LIGHTLY SALTED

LOLLIPOP LAMB CHOP 13

GARLIC SOY, CILANTRO PUREE, BALSAMIC REDUCTION, SPRING MIX

GRILLED OCTOPUS 15

SAUTÉED TOMATO & SHIITAKE MUSHROOMS, ROASTED CARROT PUREE,
BASIL GARLIC OIL

✓ BRUSSEL SPROUTS 7

FLASH FRIED, SWEET CHILI SAUCE, CILANTRO

KAMIKAZE SHRIMP 11.5

CRISPY WILD-CAUGHT GULF, HOUSE SPICY KAMIKAZE SAUCE,
CILANTRO, SESAME SEEDS

✓ MUSHROOM TRIO 8

SAUTÉED KING TRUMPET, ENOKI MUSHROOMS, SHIITAKE, ASPARAGUS

PORK DUMPLINGS 7

PAN-FRIED, DUMPLING SAUCE

✓ AGE TOFU 6.5

FRIED TOFU, MUSHROOM SOY REDUCTION, SESAME SEEDS, SCALLIONS

SIGNATURE ROLLS

»»» UMAMI 18

TEMPURA SHRIMP, SPICY TUNA, JALAPEÑOS, FETA CHEESE, SEARED
TENDERLOIN, FRIED SHALLOTS, SCALLIONS & EEL SAUCE

»»» LOVE AT FIRST BITE 20

YELLOWTAIL, SCALLIONS, FRIED SHALLOT, CUCUMBER, TUNA,
AVOCADO, PASSION SAUCE, MICRO-GREENS

CAJUN 17

SNOW CRAB, CUCUMBER, AVOCADO, BAKED CREOLE SPICY
CRAWFISH, EEL SAUCE, TEMPURA FLAKES, SCALLIONS, SESAME SEEDS

»»» DEATH VALLEY 20

FRESH TUNA, SALMON, SNOW CRAB, TEMPURA SHRIMP, AVOCADO,
ASPARAGUS, TEMPURA FLAKES, SOY WRAP, SPICY MAYO, EEL SAUCE,
MASAGO, SESAME SEEDS

»»» FRUIT ROLL UP 17

SPICY TUNA, SNOW CRAB, AVOCADO, MANGO, SALMON, SPICY
MAYO, EEL SAUCE, SESAME SEEDS

»»» GEISHA 18

FRESH TUNA, SALMON, WHITEFISH, SNOW CRAB, MASAGO,
AVOCADO, SOY PAPER, THINLY SLICED LEMON, NO RICE

»»» SEXIEST WOMAN ALIVE 20

SPICY TUNA, JALAPEÑO, SNOW CRAB, SOY WRAP, TUNA, SALMON,
MANGO, AVOCADO, WASABI AIOLI, EEL SAUCE, BLACK TOBIKO,
MICRO-GREENS

»»» SEXIEST MAN ALIVE 18

SPICY TUNA, ASPARAGUS, SNOW CRAB, TUNA, SALMON, AVOCADO,
SPICY MAYO, UNAGI SAUCE, SCALLIONS, MASAGO, SESAME SEEDS

»»» TIGER 17

TEMPURA SHRIMP, SNOW CRAB, AVOCADO, FRESH SALMON, SPICY
MAYO, EEL SAUCE, SCALLIONS, MASAGO, SESAME SEEDS

»»» Contains Raw Ingredients

✓ Vegetarian

✕ Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk for food borne illness
Any substitutions are subject to an additional charge
18% Gratuity included for parties of 6 or more

HOUSE ROLLS	
CALI	5.5
CRAB STICK, CUCUMBER, AVOCADO, MASAGO	
CATERPILLAR	12
BBQ EEL, SNOW CRAB, TEMPURA FLAKES, AVOCADO, EEL SAUCE, SESAME SEEDS	
CRUNCHY	7
SNOW CRAB, TEMPURA FLAKES	
»»»»» DYNAMITE	13
SPICY SALMON & TEMPURA FLAKES. TOPPED WITH SNOW CRAB, MASAGO, SCALLIONS, EEL SAUCE, SPICY MAYO, SESAME SEEDS	
»»»»» GARDENER	8
SEAWEED, JALAPEÑO, AVOCADO, CUCUMBER, ASPARAGUS, SPRING MIX, SESAME SEEDS	
»»»»» HEART ATTACK	12
DEEP-FRIED, SPICY TUNA, SNOW CRAB, CREAM CHEESE, JALAPEÑOS, EEL SAUCE, SPICY MAYO	
NARUTO	9.5
CUCUMBER WRAP, SNOW CRAB, AVOCADO, WASABI AIOLI, SESAME SEEDS, NO RICE	
ROCK N' ROLL	10
TEMPURA SHRIMP, SNOW CRAB, CUCUMBER, AVOCADO, SOY PAPER, EEL SAUCE, SESAME SEEDS	
»»»»» SALMON	6.5
SNOW CRAB	6.5
SNOW CRAB, AVOCADO	
»»»»» SPICY SALMON	7
SPICY SALMON, CUCUMBER	
»»»»» SPICY TUNA	8
SPICY TUNA, CUCUMBER	
SUNSHINE	12.5
TEMPURA SHRIMP, SNOW CRAB, CREAM CHEESE, AVOCADO, MANGO, EEL SAUCE	
»»»»» TUNA	7.5
UNAGI	7
BBQ EEL, CUCUMBER, AVOCADO, MASAGO, EEL SAUCE, SESAME SEEDS	
»»»»» YELLOWTAIL	6.5
FRESH YELLOWTAIL, SCALLIONS	

SIDES	
PICKLED WASABI	3.5
STEAMED RICE	2
SUSHI RICE	2.5
FRIED RICE	9.5
CHICKEN OR VEGETABLE	
SAUTÉED VEGETABLES	6
OISHII FRIES	6
GRILLED ASPARAGUS	6

NIGIRI & SASHIMI	
	NIGIRI (2PCS) SASHIMI (4PCS)
EBI (SHRIMP)	5 9
»»»»» ENOKI MUSHROOM	4.5 8
w/ EEL SAUCE	
»»»»» NAGASAKI HAMACHI	7.5 14
(JAPANESE YELLOWTAIL)	
»»»»» HOKKAIDO HOTATEGAI	7.5 14
(JAPANESE SCALLOP)	
»»»»» IKURA (SALMON ROE)	6 6
KANI (CRAB STICK)	5 8.5
»»»»» MAGURO (TUNA)	7.5 14
»»»»» MASAGO (SMELT ROE)	5 5
»»»»» NASU (GRILLED EGGPLANT)	4.5 7.5
QUAIL EGG	6 6
»»»»» SABA (MACKEREL)	5 9
»»»»» SAKE (SALMON)	6 10.5
TAKO (OCTOPUS)	5.5 9.5
»»»»» TOBIKO (FLYING FISH ROE)	5.5 5.5
UNAGI (GRILLED EEL)	6 11
»»»»» WHITEFISH	5.5 9.5

ENTRÉES	
ALL ENTRÉES ACCOMPANIED WITH MISO SOUP & SIDE ZEN SALAD	
»»»»» SASHIMI DINNER	38
• SMALL	
CHEF'S CHOICE, 18 PIECES	
• LARGE	60
CHEF'S CHOICE, 30 PIECES	
»»»»» NIGIRI DINNER	33
CHEF'S CHOICE, 9 PCS, TUNA ROLL OR SPICY TUNA TEMAKI	
SAMURAI STEAK	35
AGED 8 OZ. CERTIFIED ANGUS FILET, MUSHROOM SOY STEAK SAUCE, GRILLED ASPARAGUS OR SAUTÉED BRUSSEL SPROUTS	
UNAGI DON	22
GRILLED FRESHWATER EEL, STEAMED RICE, UNAGI SAUCE, MASAGO, PICKLED GINGER, SCALLIONS, SESAME SEEDS	
TERIYAKI CHICKEN	20
SAUTÉED VEGETABLES, STEAMED RICE	
YAKI SOBA	CHICKEN / TOFU 18
	LA GULF SHRIMP 25
STIR-FRIED SOBA NOODLES, MIXED VEGETABLES, SWEET SOY SAUCE	
GRILLED MISO SALMON	25
SAUTÉED VEGETABLES, STEAMED RICE	
»»»»» MUSHROOM TRIO UDON	18
STIR-FRIED UDON NOODLES, KING TRUMPET, ENOKI MUSHROOMS, SHIITAKE, ASPARAGUS, AND CILANTRO PUREE	

LUNCH	
SERVED MON — SAT, 11 AM — 3 PM	
CHOICE OF MISO SOUP OR SIDE SALAD	
»»»»» NIGIRI	15.5
CHEF'S CHOICE, 5 PCS, TUNA, SALMON, OR YELLOWTAIL ROLL	
»»»»» CHIRASHI	17.5
CHEF'S CHOICE OF FRESH FISH, SESAME SEEDS, SUSHI RICE	
»»»»» MAKI SPECIAL	13
CHOICE OF TWO ROLLS: CALI, CRUNCHY, SNOW CRAB, SPICY SALMON, SALMON-AVOCADO, OR UNAGI	
TERIYAKI CHICKEN	11
SAUTÉED VEGETABLES, STEAMED RICE	
GRILLED MISO SALMON	14
SAUTÉED VEGETABLES, STEAMED RICE	
YAKI SOBA	CHICKEN / TOFU 12
	LA GULF SHRIMP 16
STIR-FRIED SOBA NOODLES, MIXED VEGETABLES, SWEET SOY SAUCE	

HAPPY HOUR	
BEST TIME OF THE DAY MON — FRI, 4 — 7 PM	
DINE-IN ONLY	
\$4 SMALL PLATES & SUSHI	
EDAMAME	CALI ROLL
BRUSSEL SPROUTS	CRUNCHY ROLL
PORK DUMPLINGS	SALMON ROLL
ENOKI NIGIRI	SNOW CRAB ROLL
GRILLED NASU NIGIRI	YELLOWTAIL ROLL
CUCUMBER & CRAB SALAD	
2 FOR 1 HOUSE SAKE, DRAFTS, SAKE BOMB, SELECTED WINE	
HACIENDA CHARDONNAY	
HACIENDA MERLOT	
TAKARA PLUM WINE	

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