

TRADITIONAL  
JAPANESE  
CUISINE



WITH A  
CALIFORNIA  
TWIST

## Appetizers

Edamame	\$5.50-\$7.50
<i>Salted</i>	\$5.50
<i>Garlic Butter Soy Sauce</i>	\$6.50
<i>Truffle Oil</i>	\$6.50
<i>Hot Chili Pepper</i>	\$6.50
<i>Parmesan Cheese</i>	\$7.50
Shishito Tobanyaki	\$8.50
Tempura	\$2.50-\$12.50
<i>Shrimp (1pc Per Order)</i>	\$2.50
<i>Veggie</i>	\$10.50
<i>Veggies + Shrimp</i>	\$12.50
Pink Scallop Dynamite	\$12.50
Chicken Teriyaki	\$10.50
<i>White or Dark Meat</i>	
Bowl of White Rice	\$3.50
Miso Soup	\$3.50
Crispy Rice	\$12.50
<i>Spicy Tuna</i>	
<i>Spicy Salmon</i>	
<i>Spicy Yellowtail</i>	
<i>Spicy Albacore</i>	

## Salads

Seaweed Salad	\$8.50
Cucumber Salad	\$7
Green Salad	\$7.50
Spicy Tuna Salad	\$25
Salmon Skin Salad	\$17.50
Tofu Salad	\$7



## Robata

1 Skewer

Chilean Sea Bass	\$10.50
<i>w/ Sweet Soy Sauce</i>	
<i>w/ Yuzu Miso Sauce</i>	
Baked Tamago (Egg Cake)	\$2

Beverly Roll



Spicy Tuna #2 Roll



Nicky Roll



Lauren Roll



El Nino Roll



## Special Rolls

Yu&Mi Roll	\$17
<i>Crab meat roll w/ garlic, white onion sauce, pepper corn &amp; smelt egg topped w/ tuna, albacore &amp; avocado</i>	
Yu&Mi #2 Roll	\$15
<i>Crab meat roll topped w/ spicy albacore, spicy tuna &amp; smelt egg</i>	
El Nino Roll	\$15
<i>Crab meat roll covered by sesame ponzu sauce, smelt egg, Ted's seared pepper tuna &amp; avocado</i>	
Beverly Roll	\$15
<i>Crab meat wrapped in soy paper &amp; topped w/ sesame rayu sauce, smelt egg &amp; salmon</i>	
Treasure Roll	\$16
<i>Lightly-fried Chilean sea bass rolled w/ avocado in soy paper &amp; topped with baked scallop + smelt egg</i>	
The East Roll	\$13
<i>Our signature spicy tuna, shrimp tempura &amp; avocado rolled and prepared crispy in a wasabi ponzu sauce</i>	
The West Roll	\$13
<i>Rock shrimp tempura, avocado &amp; smelt egg in soy paper w/ Cajun spicy ponzu sauce</i>	
Spicy Tuna #2 Roll	\$15
<i>Spicy tuna &amp; avocado wrapped in soy paper topped w/ Ted's famous wasabi chips + smelt eggs</i>	
Special Albacore Roll	\$17
<i>Spicy tuna wrapped &amp; topped w/ albacore, avocado, smelt egg, fried onion &amp; garlic ponzu sauce</i>	
Randy Roll	\$11
<i>Spicy albacore &amp; avocado roll inside out w/ soy paper</i>	
Jared Roll	\$18
<i>Spicy tuna roll topped w/ tuna, miso mustard, ponzu sauce + avocado inside</i>	
MJ Roll	\$19
<i>Crab meat roll topped w/ yellow tail, sliced jalapeño, scallion &amp; ponzu sauce</i>	
AJ Roll	\$18
<i>Lobster, shrimp, avocado &amp; smelt egg rolled in soy paper then lightly pan fried &amp; topped w/ sriracha sesame sauce</i>	

*\*Imitation crab used in rolls*

*\*Vegetarian menu available upon request*

## Special Rolls Cont.

Nicky Roll \$18

*Rock shrimp tempura wrapped in soy paper topped w/ baked lobster & creamy sesame sauce*

MR. JB Roll \$14

*A traditional crab meat cut roll topped w/ rock shrimp tempura for extra bite*

Lauren Roll \$16

*Crab meat topped w/ sliced salmon, avocado, smelt egg & Yumi's special creamy onion sauce*

Nancy Roll \$14

*Ted's famous creation consists of tuna, crab, yellow tail, salmon, avocado & smelt egg wrapped w/ rice and sesame*

Kathy Roll \$14

*Spicy tuna, spicy yellow tail, shrimp tempura & avocado w/ rice outside and topped w/ smelt egg*

SCC Roll \$14

*Tender soft shell crab, crab meat & avocado all wrapped in seaweed w/ rice & topped w/ spicy sauce*

## Cucumber Rolls

Special Tuna Roll \$17

*Tuna, avocado & gobo wrapped in cucumber under sesame ponzu sauce*

Special Spicy Tuna Roll \$17

*Just like our special tuna roll only this time we've added some kick!*

Tori Roll \$12

*Delicious crab meat, avocado & gobo wrapped in cucumber*

Special Spicy Salmon Roll \$13

*A special spicy chopped salmon w/ avocado & gobo wrapped in cucumber w/ sesame ponzu sauce*

## Traditional Rolls

### Soy Paper Rolls

Baked Crab Roll \$8.50

Baked Lobster Roll \$12

Baked Salmon \$8.50

Halibut Tempura Roll \$8.50

King Crab Roll \$15

Spicy Yellowtail Roll \$11

Rock Shrimp Tempura Roll \$12

Chopped Salmon w/ Avocado \$12

Seabass Roll \$15

### Seaweed Rolls

Baked Blue Crab Roll \$10

Cold Blue Crab Roll \$10

California Roll \$9

Salmon Skin Roll \$8

Spicy Albacore Roll \$9

Spicy Tuna Roll \$10

Spicy Scallop Roll \$10

Spicy Yellowtail Roll \$10

Avocado + Cucumber Roll \$8

FW Eel w/ Avocado \$10

FW Eel w/ Cucumber \$10

Tuna Roll \$12

Yellowtail + Scallion Roll \$12

Toro + Scallion Roll \$16

Uni Roll \$14

Fried Calamari Roll \$11





## Nigiri / Sashimi

Super Toro	mp / mp
Blue Fin Tuna w/ or w/o sauce	mp / mp
Blue Fin Tuna	mp / mp
Big Eye Tuna	\$10 / \$25
Wagyu Beef	\$15 / na
Hamachi (Yellowtail)	\$10 / \$26
Hamachi Toro (Yellowtail Belly)	\$11 / \$30
Albacore (Binchou)	\$9 / \$25
Albacore Toro (Binchou Belly)	\$11 / \$26
Salmon (Sake)	\$8 / \$23
Salmon Roe (Ikura)	\$10 / na
Halibut (Hirame)	\$10 / \$25
Halibut Fin (Ensawa)	\$7 / na
NZ Snapper (Tai)	\$9 / \$23
Aji (SP Mackerel)	\$10 / \$25
King Crab	\$15 / na
Hot Wasabi Scallop	\$9 / \$26
Uni (Sea Urchin)	\$13 / \$30
Uni + Scallop	\$15 / na
Ebi (Shrimp)	\$7 / na
Ama- Ebi (Live Sweet Shrimp)	mp / mp
Unagi (Fresh Water Eel)	\$8 / \$15
Siena Butterfish	\$10 / \$25
Ankimo (Monkfish Liver)	\$8 / na
Egg Tamago	\$5 / na

## Seared Nigiri / Sashimi

Super Toro	mp / mp
Pepper Tuna	\$10 / na
Albacore (Binchou)	\$10 / \$25
Albacore Belly (BinchouToro)	\$11 / na
Salmon (Sake)	\$10 / \$23
Scallop	\$10 / \$23

## Special Sashimi

Seared Toro Topped w/ Spicy Tuna	mp
Seared Toro Topped w/ Fried Onions	mp
Yellowtail w/ Jalapeno	\$25
Albacore w/ Jalapeno or Wasabi Chips	\$25
Blue Fin Topped w/ Spicy Tuna	\$25
Halibut Wrapped Spicy Tuna	\$25

## Specialty Dishes

Halibut Carpaccio	\$26
<i>Thin sliced halibut topped w/ Yumi's secret yuzu sauce + pink peppercorn</i>	
Salmon Special	\$21
<i>Perfectly seared salmon sashimi in a light miso Dijon sauce</i>	
Rock Shrimp Tempura	\$23
<i>Popcorn style shrimp and calamari tempura + Yu N Mi Cajun Style Sauce</i>	
Potato Crisp + Eel	\$15
<i>Potato skin topped w/ baked eel and crab + eel sauce</i>	

*\*18% service charge will be applied to parties of 6 or more\**

## Soft Drinks

Coke/ Diet/ Zero / Sprite	\$3.50
Iced Green Tea	\$4
Hot Green Tea	\$2.50
Spring Water	\$3.50
Sparkling Water	\$5

## Sake

300 ml / 720 ml

Hakkaisan	\$37 / na
<i>Cold / Stewed apples, lightly toasted nuts and wood, in between semi dry and sweet</i>	
Dassai	\$30 / na
<i>Cold / Blood orange peel and jasmine with tart orange flavor and notes of ginger and pepper, semi-dry</i>	
Kanchiku	\$30 / na
<i>Cold / Raw corn and unripe mango flavors finishing with a note of ginger, dry</i>	
Kikusui	\$18 / \$47
<i>Cold / A sweet aroma of rose and Mandarin orange with a clean and spicy finish, in between semi dry and sweet</i>	
Nigori	\$12 / na
<i>Cold / Tropical fruits, coconut and custard, very sweet (375 ml)</i>	
Kubota	na / \$85
<i>Cold / Nutmeg, stewed pear and grape, semi dry</i>	
Onikoroshi	\$21/ na
<i>Cold or Warm / Green apple, cinnamon and strawberry, extremely dry</i>	
Suigei	\$22/ na
<i>Warm / Fennel, hops and unripe strawberry, extremely dry</i>	
Otokoyama	\$21/ na
<i>Warm / Clean and extremely dry</i>	
Kikusui Funaguchi	\$11
<i>Cold / A can of sake, in between semi dry and sweet (200 ml)</i>	
House Sake	\$9
<i>Hot</i>	

## Wine

	Bottle
Chardonnay	\$35
<i>Clos du Bois/ California</i>	
Chardonnay	\$42
<i>Kendall-Jackson / Vinter's Reserve / California</i>	
Chardonnay	\$42
<i>Francis Coppola / Gold Label / Monterey</i>	
Chardonnay	\$42
<i>Hess / Monterey</i>	
Chardonnay	\$44
<i>Simi / Sonoma County</i>	
Merlot	\$42
<i>Clos du Bois/ California</i>	
	Glass
House Wine	\$8
<i>Woodbridge Mandavi</i>	
<i>Merlot / Cabernet Sauvignon / Chardonnay</i>	

## Beer

	Small / Large
Sapporo	\$5 / \$9
Sapporo Light	\$5 / NA
Asahi	\$5/ \$9
Orion	\$6 / \$9.50
Echigo	\$7

*\*WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy can cause birth defects*

*\*WARNING: eating raw oysters may cause severe illness and even death in persons who have liver disease (e.g. alcoholic cirrhosis), cancer or other chronic illness that weaken the immune system. if you eat raw oysters and become ill, you should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician.*