

## CLASSIC STARTERS 日本の前菜

<b>MISO SOUP</b> Japanese fermented soybean paste soup with tofu, scallion and seaweed. Good to have before raw fish dishes	4
<b>EDAMAME</b> Steamed young green beans	4
<b>SPICY EDAMAME</b> Steamed young beans sautéed with garlic butter chili sauce	6
<b>COLD TOFU HIYAYAKKO</b> Cold soft tofu slices with yuzu ponzu sauce and bonito flakes on top	7
<b>CRISPY TOFU</b> Panko battered fried tofu served with spicy mayo	7
<b>SHISHITO PEPPER</b> Sautéed tiger pepper soften with sweet soy vinegar sauce. Paired well with meat dishes	9
<b>DEEP FRIED GYOZA</b> 5 pieces of deep-fried chicken & vegetable pot-stickers	8
<b>TRADITIONAL GYOZA</b> 5 pieces of steamed and one-side-fried pot-stickers	10
<b>JUMBO SHRIMP SHUMAI</b> 4 pieces of steamed jumbo shrimp dumplings	9

## SALAD 日本サラダ

<b>CUCUMBER HOUSE SALAD</b> Thin sliced Persian cucumber topped on mixed green with our apple carrot dressing	6
<b>ADDICTIVE CABBAGE SALAD</b> Famous "izakaya" salad with flavors of sesame oil, kombu tea and garlic. Paired well with meat dishes or fried foods	6
<b>SEAWEED SALAD</b> Sweet marinated salty natural seaweed on a bed of mixed green	8
<b>SALMON SKIN SALAD</b> Baked crispy salmon skin on a bed of mixed green	14

## FRIED RICE 炒飯 チャーハン

<b>FRIED RICE BOWL</b> Chinese-Japanese style fried rice with egg, vegetables, and your choice of protein; Chicken: + \$2 / Beef: + \$3 / Shrimp: + \$4	8
<b>2X (DOUBLE) FRIED RICE</b> Large sharable sized fried rice and choice of protein; Chicken: + \$2 / Beef: + \$3 / Shrimp: + \$4	14



## JAPANESE BAR TAPAS 酒の肴

Japanese style battered and deep-fried foods. Paired well with beer, sake, pinot noir, pinot grigio, Riesling, and soju

<b>SPICY TUNA NACHOS</b> Spicy tuna, shredded greens, mango salsa and avocado comes with crispy wonton nachos	16	<b>KOREAN HOT WINGS</b> 5 pieces of deep-fried chicken wings tossed with famous Korean sweet chili sauce	15
<b>FRIED CHICKEN / KARA-A-GE</b> Japanese style seasoned and fried chicken comes with Japanese coleslaw & spicy mayo	13	<b>CHEESY TAKOYAKI</b> 5 pieces of Japanese octopus fried balls with mozzarella cheese and takoyaki sauce on top	14
<b>FRIED CALAMARI / IKA-GESO</b> Japanese style battered and fried calamari comes with Japanese coleslaw & spicy mayo	13	<b>MINI OKONOMIYAKI</b> Japanese classic crispy pancake with bacon, mixed seafood and vegetables	10
<b>JALAPENO BOMB</b> Deep-fried jalapeno stuffed with cream cheese, crab salad and spicy tuna	11	<b>BULGOGI TRES TACOS</b> 3 tacos with thin-sliced beef ribeye bulgogi, avocado, lettuce, chopped onion, cilantro and our special salsa	12
<b>STUFFED MUSHROOM</b> Panko-fried button mushroom stuffed with cream cheese, crab salad and spicy tuna	11	<b>SALMON KAMA</b> Baked Scottish salmon collar with togarashi Japanese seasoning and yuzu ponzu	16
<b>ELOTE CALIENTE</b> Korean-Mexican style sweet corn and cheese appetizer on a hot plate	9	<b>HAMACHI KAMA</b> Baked yellowtail collar with togarashi Japanese seasoning and yuzu ponzu	18
<b>EBI MAYO</b> Pan-fried tiger prawns with sweet and sour mayo sauce	14	<b>EBI CHILI</b> Batter-fried tiger prawns with sweet chili sauce	14
<b>TAKO WASABI</b> Very popular Japanese cold appetizer with tiny-cut raw octopus seasoned with refreshing wasabi sauce	5		

## ENTREES 焼き定食

Charbroiled or Pan-fried entrees come with tempura, white rice, miso soup, and salad

<b>KALBI ENTREE</b> Sweet soysauce marinated grilled beef short-rib	31
<b>BEEF BULGOGI ENTREE</b> Sweet soysauce marinated thin sliced beef rib-eye	27
<b>SPICY PORK ENTREE</b> Sweet spicy sauce marinated thin sliced pork loin	25
<b>CHICKEN TERIYAKI ENTREE</b> Sweet soysauce marinated chicken	23
<b>SPICY CHICKEN ENTREE</b> Sweet & spicy sauce marinated chicken	23
<b>SALMON MISO ENTREE</b> Grilled salmon with garlic miso glaze	23
<b>TON KATSU   PORK CUTLET</b> Japanese style breaded and deep-fried pork loin	20
<b>TORI KATSU   CHICKEN CUTLET</b> Japanese style breaded and deep-fried chicken breast	18

Please see our SUSHI MENU STRIP and ROBATA MENU in the back of this paper.

\*Consuming raw or undercooked meats, poultry, fish, seafood, shellfish, or eggs may cause food borne illness. Please advise your server of any allergies or substitution requests. Not all menu items may be substituted. Some substitutions may be at additional charge.

## TEMPURA 天ぷら

apanese style battered and deep-fried foods. Paired well with beer, sake, pinot noir, pinot grigio, Riesling, and soju

<b>SALMON TEMPURA</b> 4 pieces of battered and deep-fried salmon filet	11
<b>SHRIMP TEMPURA</b> 4 pieces of battered and deep-fried tiger prawns	9
<b>VEGETABLE TEMPURA</b> 6 kinds of battered and deep-fried vegetables zucchini/yam/broccoli/bell pepper/green beans/lotus root	8
<b>TEMPURA COMBO</b> 2 salmon + 2 shrimp + 6 vegetable	16

## SOUP & NOODLES 麺類

<b>UMAMI CHASHU RAMEN</b> Japanese ramen noodle soup with garlic pork bone based broth. sliced pork belly, crispy garlic chips, vegetables and boiled egg on top	15
<b>SPICY MISO SEAFOOD RAMEN</b> Spicy noodle soup with assorted seafood and vegetables	16
<b>TEMPURA UDON</b> Udon noodle soup with 2 pieces of shrimp tempura	15
<b>YAKI UDON</b> Pan-fried udon noodle with sweet soy sauce, assorted vegetables and shrimp	16
<b>SUKIYAKI   SIZZLING BEEF POT</b> Sweet soysauce vegetable broth with thin sliced beef rib-eye, tofu and vegetables in a hot sizzling pot	24
<b>AGLIO Y OLIO SHRIMP PASTA</b> Famous and classic garlic and olive oil pasta with shrimp	18

## DESSERTS デザート

<b>GREEN TEA AFFOGATO</b> Japanese thick matcha green tea poured over vanilla icecream	7
<b>LIMON FLUTE</b> Lemon cream and lemon sorbet in a champagne flute	7
<b>PISTACHIO TRUFFLE</b> A heart of pistachio cream surrounded by pistachio gelato all rolled in praline hazelnuts & pistachios	11
<b>COCO NOCHE</b> Crunch hazelnut chocolate mousse cake with vanilla icecream and raspberry puree	12
<b>MOCHI DELIGHT</b> Assorted mochi icecream and fried mini taiyaki on chocolate, lemon and raspberry decorated plate	12



## UMAMI is IMPROVING

Being known for one of the best sushi and sashimi restaurants in town. Our goal is continuing to improve the quality and experience to better serve our guests and leave a positive impression. We are revamping ourselves including some changes from our menu items to more authentic and higher quality. Our menu is still in progress, but has new items we want you to try and experience a new style Japanese cuisine. Soon, we will finalize our complete menu with more fine foods and beverages.

We proudly introduce **TWO NEW ROBATA MENU ADDITIONS.**



JAPANESE BBQ SKEWERS

## KUSHIYAKI 串焼き

*Kushi-yaki is a generic term for skewered and grilled meat and vegetables. In order to facilitate even cooking, the ingredient is cut into small, roughly uniform shapes. Skewers or kushi are made with bamboo or Japanese cypress, and shape as well as length varies to use for the type of food. A famous type of kushi-yaki is "yakitori" – skewered chicken.*

<b>NEGIMA</b> chicken and scallion with sweet soy sauce	4	<b>STREET DOG</b> bacon wrapped sausage	5
<b>YAKITORI</b> chicken leg meat with sweet soy sauce	4	<b>SHRIMP</b> jumbo tiger prawn with butter	5
<b>SPICY YAKITORI</b> spicy chicken leg meat	4	<b>SCALLOP</b> bay scallop with sweet yakitori sauce	4
<b>KALBI BEEF</b> marinated beef boneless short rib	8	<b>BABY OCTOPUS</b> spicy marinated baby octopus	5
<b>SPICY BEEF</b> spicy marinated beef short rib	8	<b>ZUCCHINI</b>	2
<b>PORK BELLY</b> miso glazed crispy pork belly	6	<b>GARLIC</b>	2
<b>SPICY PORK BELLY</b> spicy and crispy pork belly	6		

SIZZLING HOT STONE BBQ

## ISHIYAKI 石焼き定食

# COMING SOON!

