

soups

MISO

tofu, scallions, seaweed.....4

SPICY COCONUT LOBSTER

lobster, onion, cilantro, coconut milk, habanero tobiko,
bonito broth.....20

ASARI MISO

manila clams, seaweed, scallions.....6

SPICY KING CRAB

king crab, onion, cilantro, habanero tobiko, bonito broth.....21

salads

BEET SALAD

poached beets, mixed greens, miso mustard vinaigrette.....12

WAKAME SALAD

seaweed medley of agar, suginor, kikurage,
sesame oil seasoning, ponzu dressing.....12

OSHITASHI SPINACH

blanched spinach, sesame dressing, bonito flakes.....9

HOUSE SPRING MIX

mixed greens, cherry tomatoes, cucumbers,
yuzu shiso vinaigrette or miso vinaigrette.....10

hot plates

AGEDASHI TOFU

fried tofu, dashi broth, bonito flakes, nori, scallions,
radish, ginger.....11

CRISPY CALAMARI

fried calamari, sweet chili lime sauce, scallions, spring mix,
creamy yuzu aioli.....15

LOBSTER TEMPURA

tempura battered and fried, oyster sauce, spring mix,
creamy yuzu aioli.....31

SHRIMP & VEGETABLE TEMPURA

tempura battered and fried, tempura sauce.....18

SOFT SHELL CRAB

deep fried, cilantro aioli, spring mix, 7 spiced sesame oil.....21

SEARED SCALLOPS*

lightly seared scallops, blanched spinach, hijiki vinaigrette.....17

GARLIC SHORT RIBS

beef short ribs marinated in garlic soy glaze, taro chips.....20

BLACK COD KASUZUKE

sake kasu marinated, sweet miso, spring mix,
7 spiced sesame oil.....21

SHRIMP DIABLO

shrimp sautéed in garlic, chili, butter, wasabi aioli.....20

FILET MIGNON*

beef tenderloin tataki, roasted garlic ponzu,
wasabi aioli, spring mix, creamy yuzu aioli.....20

SEAFOOD GYOZA

house-made shrimp and scallop dumplings, chili oil ponzu.....14

HAMACHI KAMA

grilled yellowtail collar, ponzu, spring mix,
7 spiced sesame oil.....17

DYNAMITE BAKE

spicy snow crab, shrimp, scallop, mussels, habanero tobiko,
spinach, scallions.....23

SPICY GINGER CHICKEN

fried chicken, spinach, onion, spicy ginger chili sauce.....16

SPICY TOMATO TOFU

fried tofu, tomato, okra, sweet spicy garlic sauce.....13

SPICY GINGER TOFU

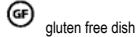
fried tofu, bell pepper, spinach, onion, spicy ginger chili sauce.....13

CHICKEN KARAAGE

fried chicken marinated in ginger, garlic, soy w/ yuzu aioli.....14

SHISHITO YAKI

grilled shishito peppers, sea salt, lemon.....9



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raw bar

AHI TUNA POKE*

tuna, onion, cucumber, seaweed, scallions,
sesame soy dressing.....**16**

RAINBOW TARTARE*

chopped tuna, yellowtail, salmon, shrimp, avocado, tobiko,
scallions over sushi rice, wasabi aioli, spicy ponzu.....**18**

YUZU SALMON POKE*

salmon, yuzu kosho aioli, tobiko, scallions, onion.....**17**

AHI TUNA TOWER*

tuna sashimi, miso mustard, yuzu aioli, tobiko, shiso,
scallions over sushi rice.....**17**

noodles

NABEYAKI UDON

udon noodle soup, king crab, scallop, egg, kamaboko, clam,
shrimp tempura, scallions, spinach, bok choy.....**26**

TEMPURA UDON

udon noodle soup, shrimp tempura, kamaboko,
scallions, spinach, bok choy.....**21**

vegetable sushi

VEGETABLE SUSHI SAMPLER

12 piece assortment of vegetable sushi/rolls.....**25**

SHISHITO PEPPER

.....**3**

SHISO & KAIWARE .....**3**

AVOCADO & CUCUMBER .....**3**

OKRA.....**3**

PORTABELLO MUSHROOM .....**3**

ENOKI MUSHROOM .....**3**

INARI.....**3**

BELL PEPPER.....**3**

AVOCADO ROLL .....**6**

CUCUMBER ROLL .....**6**

JALAPENO HAMACHI*

yellowtail, jalapeño, garlic, cilantro, yuzu citrus ponzu.....**19**

SALMON USUZUKURI*

salmon, yuzu citrus ponzu, jalapeño, sprouts, tobiko.....**17**

HOUSE SASHIMI*

two slices each of tuna, salmon, yellowtail, albacore.....**19**

7 SPICED AHI TUNA TATAKI*

lightly seared tuna dusted in 7 spiced seasoning, tobiko,
scallions, roasted garlic ponzu, cilantro aioli.....**17**

YAKISOBA

chicken, seafood or tofu, stir fried egg noodles, vegetables.....**23**

YAKIUDON

chicken, seafood or tofu, stir fried udon noodles, vegetables.....**23**

KANPYO ROLL.....**7**

OSHINKO ROLL.....**7**

PORTABELLA ROLL .....**7**

NATTO ROLL.....**7**

UME SHISO ROLL.....**7**

VEGETABLE ROLL

mixed japanese pickles, avocado, cucumber, sesame seeds.....**10**

LUCKY LEPRECHAN ROLL

takuan, shibazuke, yamagobo, cucumber topped w/
mango, avocado, mango shiso sauce.....**20**

GREEN DECADANCE ROLL

scallions, asparagus tempura topped w/ avocado, tomato,
sweet chili aioli.....**20**

LADYBUG ROLL

sweet potato, asparagus tempura topped w/ avocado, onion,
cilantro, jalapeno citrus truffle oil.....**20**

	nigiri		sashimi
	1 piece		3 slices
			6 slices
MAGURO tuna*	4	10	18
SAKE salmon*	4	10	18
HAMACHI yellowtail*	4	10	18
UNAGI freshwater eel	5	12	22
TOBIKO flying fish roe	4	10	18
KANI snow crab	6	14	26
EBI shrimp	4	10	18
AMAEBI sweet shrimp*	6	14	26
HOTATE scallop*	6	14	26
TAMAGO egg omelet	3	8	14
SHIRO MAGURO albacore*	4	8	14
TAKO octopus	4	10	18
IKA squid*	3	8	14
HOKKIGAI surf clam*	3	8	14
IKURA salmon roe	5	12	22
SABA mackerel	4	10	18
UZURA quail egg*	2		

umi platters

SUSHI | SASHIMI

chef's selection available until 10pm.....**60, 100, 140**

CHIRASHI BOWL

assorted sashimi over sushi rice, miso soup.....**38**

standard rolls

TUNA ROLL* **9**

SALMON ROLL* **9**

NEGI HAMA ROLL* 
chopped yellowtail, scallions.....**9**

SPICY TUNA ROLL*  
chopped tuna, sriracha, avocado, cucumber,
sesame seeds.....**11**

CALIFORNIA ROLL 
snow crab, mayo, avocado, cucumber, tobiko,
sesame seeds.....**12**

SEATTLE ROLL* 
salmon, avocado, cucumber, tobiko, sesame seeds.....**11**

SPIDER ROLL

soft-shell crab, mayo, avocado, cucumber, tobiko.....**13**

SALMON SKIN ROLL

 spiced salmon skin, avocado, cucumber, tobiko.....**10**

SHRIMP TEMPURA ROLL

shrimp tempura, mayo, avocado, cucumber, tobiko,
sesame seeds.....**11**

SPICY SALMON ROLL

 salmon, spicy aioli, avocado, cucumber,
tobiko, sesame seeds.....**11**

UNAGI ROLL

freshwater eel, cucumber, avocado, soy glaze.....**12**

FUTOMAKI

spinach, tamago, takuan, kanpyo.....**11**



spicy dish



gluten free dish

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specialty rolls

FIRST AVE ROLL*

shrimp tempura, avocado, cucumber topped w/
spicy tuna, tobiko, spicy aioli.....**22**

KNOCKOUT*

spicy yellowtail, cilantro, pickled eggplant topped
w/ seared spicy snow crab mix, habañero tobiko,
scallions habañero citrus truffle oil.....**23**

DRAGONFLY*

shrimp tempura, avocado, grilled shishito pepper
topped w/ yellowtail, tobiko, ghost pepper aioli,
ghost pepper sauce.....**23**

CASINO ROYALE* GF

spicy tuna, avocado, cucumber, cilantro topped w/
yellowtail, lime, shishito pepper, jalapeño.....**22**

007* GF

spicy tuna, avocado, cucumber, cilantro topped w/
salmon, lime, shishito pepper, jalapeño.....**22**

008* GF

spicy tuna, avocado, cucumber, cilantro topped w/
tuna, lime, shishito pepper, jalapeño.....**22**

009* GF

spicy tuna, avocado, cucumber, cilantro topped w/
wild salmon, lime, shishito pepper, jalapeño.....**24**

BUTTERFLY ROLL* GF

spicy snow crab mix, cucumber, cilantro topped w/
tuna, avocado, scallions, sweet lemon jalapeño sauce.....**22**

HOTTIE ROLL* GF

spicy scallop, cucumber topped w/ salmon, tobiko,
spicy aioli.....**22**

CRUNCHY LIZARD

shrimp tempura, avocado, cream cheese,
topped w/ eel, soy glaze.....**24**

ROCKSTAR*

scallop, avocado tempura fried roll topped w/
spicy snow crab mix, tobiko, spicy aioli, soy glaze.....**24**

COWBOY CRUNCH*

salmon, avocado, cream cheese, tempura fried roll
topped w/ seared snow crab mix, bacon, scallions,
soy glaze, spicy aioli.....**23**

CASANOVA*

snow crab, avocado, pickled eggplant topped w/
seared spicy snow crab mix, scallops, tobiko,
soy glaze, pico de gallo.....**26**

SPICY SUNSET* GF

spicy yellowtail, cucumber topped w/ yellowtail,
avocado, spicy aioli, tobiko.....**21**

MR. PERFECT*

spicy tuna, cucumber, cilantro, yamagobo, topped w/
7 spiced seared albacore, garlic ponzu, scallions.....**22**

CATERPILLAR

eel, cucumber, topped w/ avocado, tobiko,
soy glaze, sesame seeds.....**22**

MOONRAKER* GF

spicy yellowtail, cucumber, cilantro, topped w/
seared spicy snow crab mix, black tobiko, scallions,
jalapeño citrus truffle oil.....**23**

STREET FIGHTER*

spicy snow crab mix, cucumber, cilantro topped w/
seared 7 spiced tuna, jalapeño, shishito pepper,
garlic ponzu.....**23**

BELLTOWN BARBIE*

snow crab mix, avocado, cucumber topped w/
seared salmon, tobiko, scallions, sweet chili aioli,
sweet chili, soy glaze.....**22**

HOTTER THAN HELL*

spicy tuna, yamagobo, cilantro topped w/
seared 7 spiced tuna, habanero tobiko,
scallions, citrus habanero sauce.....**23**

PIKE PLACE ROLL*

spiced salmon skin, cucumber topped w/ smoked salmon,
avocado, scallions, sesame seeds, soy glaze.....**21**

PANDA ROLL*

spiced salmon skin, avocado, cucumber topped w/
7 spiced seared albacore, sesame sauce, scallions.....**21**

UMI HOUSE ROLL* GF

creamy scallop, cucumber, topped w/
tuna, avocado, tobiko.....**21**

specialty rolls

THREE DEVILS*

spicy tuna, cucumber, cilantro, topped w/ yellowtail, salmon, tobiko, scallions, strawberry habanero sauce.....**23**

SPICY CASSIDY*

yellowtail, cucumber & sriracha, topped w/ salmon, avocado, jalapeño, spicy aioli.....**21**

LEGEND OF THE ROLLS*

shrimp tempura, avocado, cucumber topped w/ seared snow crab mix, scallop, tobiko, soy glaze.....**23**

ULTIMATE DRAGON

snow crab mix, avocado, cucumber topped w/ half an eel, sesame seeds, tobiko, soy glaze.....**28**

TARANTULA EXTREME

deep fried soft-shell crab, cucumber topped w/ avocado, spicy snow crab mix, jalapeño, tobiko, spicy aioli.....**24**

SPICY RAINBOW*

spicy snow crab mix, cucumber topped w/ tuna, salmon, shrimp, yellowtail, avocado, tobiko, spicy aioli.....**23**

MANGO TANGO*

mango, cilantro, bell peppers topped w/ tuna, mango shiso sauce.....**21**

TROPICAL PARADISE*

strawberry, mango, avocado, cucumber topped w/ tuna, salmon, tobiko, blueberry soy glaze.....**22**

CALI KRISTY*

snow crab mix, avocado, cucumber topped w/ seared albacore, tobiko, sweet chili aioli, soy glaze.....**23**

SAMURAI SPIRIT*

spicy yellowtail, white onion, cilantro topped w/ albacore, scallions, yuzu ponzu.....**22**

PRETTY IN PINK*

snow crab mix, scallop wrapped in soy paper topped w/ avocado, tobiko, sweet chili sauce, soy glaze.....**21**

FLAMING TUNA*

spicy tuna, avocado, cucumber topped w/ spicy yellowtail, tobiko, spicy aioli.....**21**

SOUNDER ROLL*

spicy yellowtail, asparagus, avocado topped w/ seared spicy snow crab mix, scallop, tobiko, spicy ponzu, wasabi aioli.....**24**

SWEET INFERNOR

lobster tempura, asparagus, bell pepper, topped w/ portobello, avocado, scallions, sweet spicy blood orange sauce, mango shiso sauce.....**22**

206 ROLL*

snow crab, cucumber, avocado, cream cheese, topped w/ spicy tuna, tobiko, scallions, spicy ponzu, wasabi aioli.....**24**

GEISHA ROLL*

spicy yellowtail, onion, cilantro, cucumber topped w/ tuna, albacore, salmon, tobiko, ponzu, habanero citrus sauce.....**23**

BLOOD OF THE DRAGON

spicy snow crab mix, asparagus tempura, sprouts topped w/ smoked salmon, avocado, tobiko, spicy blood orange sauce.....**23**

BADBOY ROLL

eel, avocado, cream cheese, snow crab mix, tempura fried roll w/ spicy aioli, soy glaze.....**18**

CRUNCHY CALI

snow crab mix, avocado, cream cheese tempura fried roll w/ soy glaze, sweet chili aioli.....**17**

CRUNCHY SEATTLE*

salmon, cream cheese, avocado tempura fried roll w/ soy glaze, sweet chili aioli.....**17**

SCORPION ROLL*

shrimp tempura, scallop, cucumber topped w/ avocado, spicy snow crab mix, jalapeño, tobiko, ghost pepper aioli, ghost pepper sauce.....**30**

GODZILLA ROLL*

shrimp tempura, cilantro, grilled shishito peppers, topped w/ seared beef tenderloin, avocado, garlic ponzu, citrus aioli.....**28**



dish



gluten free dish

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