



SUSHI & OYSTER BAR

Cold

House Salad	14
mixed greens cherry tomatoes cucumbers carrots sweet soy vinaigrette	
Sashimi Salad	28
micro rainbow mix arugula tuna salmon yellowtail cherry tomatoes cucumbers yuzu strawberry vinaigrette	
Crispy Albacore Carpaccio	25
albacore crispy onions mustard garlic ponzu sauce micro greens	
Tuna Garlic Carpaccio	28
olive oil tobiko crunchy garlic momiji ponzu sauce micro rainbow mix	
Hamachi Carpaccio	27
yuzu ponzu sauce olive oil serrano peppers pink peppercorn	
Salmon Carpaccio	24
yuzu koshō paste garlic shallots ponzu sauce olive oil sesame oil chives sesame seeds	
Shrimp Cocktail	21
cocktail sauce lemon	
Poke Tacos	20
tuna spicy mayo ponzu sauce green onions ginger guacamole mango	
Oyster Shooters (3)	16
quail eggs ponzu jelly masago micro cilantro	
Oysters on the Half Shell	MP
choice of: half dozen dozen Please ask server for daily selection.	
Cold Soba Noodles	16
mirin tamari soy sauce nori flakes	

Hot

Miso Soup	10
tofu wakame green onions	
Spicy Edamame	9
spicy garlic	
Spicy Tuna Crispy Rice	17
fried crispy rice spicy tuna micro greens sweet sauce jalapeño	
Calamari	14
togarashi wasabi aioli cocktail sauce lemon	
Tempura	18
choice of: shrimp vegetable (asparagus enoki mushrooms baby carrots)	
Fried Shishito Peppers	15
tempura batter eel sauce spicy aioli togarashi	
Beef Skewers	16
marinated tenderloin pickled shallots yakiniku sauce	
Grilled Prawns	18
chili marinade parsnip purée pineapple compôte fried garlic micro arugula	
Pork Belly	19
napa cabbage pea shoots fried gobo shoyu	
Wagyu Hot Rock	MP
Miyazaki beef housemade yakiniku sauce	
Yakitori Combination	19
beef shrimp asparagus	

Chilled Seafood Platter For Two

jumbo shrimp | oysters | spicy scallops | spicy tuna poke | king crab leg **MP**
add: 2.5 lb. Maine lobster **MP**

Entrées

Chilean Sea Bass	MP	Surf and Turf	MP
broccolini yuzu miso sauce		6 oz. Prime filet mignon	
Kokuto Salmon	50	8 oz. Australian lobster tail broccolini	
sweet soy marinade garlic asparagus		wasabi mashed potatoes demi-glance yuzu soy butter	
Whole Lobster	MP	14 oz. Ribeye	70
clarified butter		carrots wasabi mashed potatoes demi-glance	
choice of: grilled steamed		Grilled Halibut	48
		Brussels sprouts yuzu soy butter	

Sides

Japanese Sweet Potato Fries	11	Potato Salad	14
Garlic Asparagus		carrots corn jidori eggs cucumbers	
butter togarashi		shelled edamame	
		Sunomono	12
		cucumbers sweet vinegar sesame oil	
		black sesame seeds micro arugula	



Sushi and Sashimi

albacore – white tuna	12	maguro – tuna	16
amaebi – sweet shrimp	12	sake – salmon	12
ebi – shrimp	11	hirame – halibut	12
hamachi – yellowtail	16	tako – octopus	12
ika – squid	11	unagi – freshwater eel	16
ikura – salmon roe	13	uni – sea urchin	MP
kani – Alaskan king crab	20		

Sushi Platter

tuna | salmon | yellowtail | halibut | albacore | shrimp | king crab | scallops 46

Sashimi Platter

tuna | yellowtail | salmon | albacore | halibut | tako 52

Maki – Rolls

California	12	Spider Roll	17
inside: avocado crab cucumber		inside: softshell crab avocado crab cucumber	
outside: masago sesame seeds		outside: sesame seeds	
Lobster Roll	28	Temecula Fire	19
inside: lobster avocado mango		inside: avocado crab cucumber	
outside: wasabi cream sauce eel sauce deep fried		outside: spicy tuna eel sauce spicy aioli	
Wagyu	52	on the side: tempura shishito peppers tempura crunch	
inside: carrot asparagus avocado cucumber kaiware sprouts		Garlic Seared Hamachi	21
outside: A5 beef yakiniku sauce micro greens yuzu koshu sauce		inside: cucumber avocado mango	
Orange Ray	21	outside: garlic seared hamachi yuzu skin yuzu jelly ponzu yuzu sauce micro rainbow mix	
inside: spicy tuna avocado cucumber		Unagi	17
outside: salmon fresh orange salsa micro cilantro lime juice soy paper		inside: eel avocado cucumber	
UMI Sunset	30	outside: sesame seeds	
no rice		Hand Roll Trio	26
inside: king crab mango mint avocado kaiware sprouts crushed peanuts		salmon yellowtail spicy tuna kaiware sprouts	
outside: soy paper honey lime yuzu aioli		*no substitutions	
Spicy Tuna	16	Dynamite	18
inside: spicy tuna avocado cucumber		scallop shiitake mushrooms shrimp	
outside: sesame seeds		Tuna Date Night	22
Baked Snow Crab Hand Rolls (2)	26	inside: spicy tuna cucumber	
soy paper baked spicy aioli		outside: tuna avocado garlic sweet soy Tokyo onions arugula dates	
Salmon Citrus Delight	26		
inside: seared salmon spicy aioli cucumbers avocado			
outside: salmon lemon yuzu yogurt black tobiko lemon zest			