



www.yumejapanesesushi.com

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YU-ME JAPANESE RESTAURANT

Appetizers

ぜんさいりょうり



Truffle Agedashi Tofu 10
6pcs / Deep-Fried Tofu with Truffle Dashi Broth and Truffle Topping



Crispy Rice w/Spicy Tuna* 15
4pcs / Buttered Crispy Rice with Spicy Tuna, Avocado, Jalapeno, Sriracha



Yellowtail Collar / Salmon Collar 18/11
Grilled Yellowtail/Salmon Collar, Served with Ponzu
*Limited daily Quantity



Shishito Pepper 9
Pan-fried Japanese Shishito Peppers with Sweet Soy Sauce, Topped with Bonito Flakes



Grilled Black Snapper 18
Black Snapper Grilled with a Lemon Pepper Butter on One Whole Side, Served with Ponzu Sauce and Red Ginger.



Baked Green Mussel 11
5pcs / Baked Green Mussels, Green Onion Served with Baked Mayo, Sriracha



Spicy Garlic Edamame 9
Edamame with House Made Garlic Sweet Soy Sauce



Spicy Garlic Green Bean 9
Pan Sauteed Green Bean with House Made Garlic Sweet Soy Sauce



Truffle Tako 16
Grilled Tender Octopus with Chef's Special Truffle Broth, and Truffle Topping



Salted Edamame 6
Salted Steamed Edamame



Octopus Karaage 11
Deep-Fried Seasoned Octopus Legs Served with House-Made Honey Mustard Dipping Sauce.



Calamari Tempura 14
Lightly Fried Calamari Served with House Made Spicy Dipping Sauce



Takoyaki 9
5pcs / Fried Osaka Style Octopus Ball

Crabmeat = Imitation Crabmeat
Special request(Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, etc) can be added for an additional charge

Actual presentation may vary from picture
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness

Appetizers

SOFT SHELL CRAB 12
Deep Fried Soft Shell Crab with Ponzu



Mixed Tempura 11
Assorted Shrimp (2) & Vegetable (7) Tempura
Vegetable Only / Shrimp Tempura Only(4)



Crispy Squid Leg 12
Deep Fried Seasoned Squid Legs (Ika-geso)
with House Made Spicy Dipping Sauce



Veggie Croquette 8
6pcs / Deep Fried Potato and Veggie Cake
with Ketchup



Beef Gyoza 9
6pcs / Beef Dumpling with Sweet &
Sour Soy Sauce



Sesame Chicken 13
Deep Fried Chicken Served with
House Made Spicy Dipping Sauce



Rock Shrimp Tempura 13
Deep Fried Rock Shrimp Served
with Sweet Chili Sauce

Shrimp Shumai 13
5pcs / Steamed Shrimp Dimsum
Served with Sweet & Sour Soy Sauce



Jalapeno Bomb* 10
4pcs / Fried Jalapeno Stuffed with Spicy Tuna,
Cream Cheese Served with Eel Sauce and
White Sauce, Sriracha

Crabmeat = Imitation Crabmeat
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Asparagus, Real Crab, etc) can be added for an additional charge

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Signature Menu

*Served Raw Actual presentation may vary from picture Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness



Salmon Blue Crab* 19

4pcs / Blue Crab and Avocado Wrapped with Fresh Salmon Sashimi with Ponzu, Truffle Oil



Mango Salmon Special* 17

4pcs / Spicy Crabmeat, Mango Wrapped with Fresh Salmon with Yuzu Ponzu, Yuzu Kosho, and Mango Sauce



Halibut Mango Salsa* 17

4pcs / Fresh Halibut Sashimi Served with Yuzu Ponzu, Yuzu Paste, Mango Salsa



Jessica Albacore* 17

4pcs / Spicy Tuna, Avocado Wrapped with Fresh Albacore with Jalapeno on Top with House Japanese Dressing



Sushi Blossom* 17

6pcs / Imitation Crabmeat Wrapped Tuna, Salmon, Albacore 2pcs each with Soy Mustard, Masago Green Onion



French Kiss* 16

4pcs / Fresh Tuna, Avocado, Sliced Lemon, Crunchy Garlic Flakes with Soy Mustard Sauce



Bora Bora* 17

4pcs / Spicy Tuna, Bay Scallop, Asparagus, Avocado wrapped with Fresh Tuna served with Eel Sauce and Soy Mustard



Crunch Onion Albacore* 16

4pcs / Sliced Fresh Albacore Sashimi Topped with Crunchy Onions Served with Ponzu Sauce and Soy Mustard, and Garnished with Jalapeño



Yellowtail Sunrise* 16

4pcs / Yellowtail Sashimi, Sliced Lemon and Jalapeno with Caliente Sauce (Onions, Tomato, Jalapeno)



Truffle Unagi Sashimi 18

4pcs / Baked Unagi Sashimi Served with Truffle Oil and Maldon Salt, Accompanied by Whole Grain Mustard, Sliced Ginger, and Topped with Truffle



Truffle Salmon* 16

4pcs / Sliced Salmon Drizzled with Truffle Oil and Garnished with Truffle



Yellowtail Kick* 16

4pcs / Yellowtail Sashimi with Jalapeno on Top with Ponzu Sauce

Pink Lady* 18

4pcs / Shrimp Tempura, Krab, Avocado, Soy Paper in Salmon & Mango, Jalapeno on Top. Soy Mustard and Hot Sauce



Kanpachi Carpaccio* 16

4pcs / Thinly Sliced Amberjack Topped with Truffle Paste, Shiso and Ponzu

Crabmeat - Imitation Crabmeat
Special request(Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, etc) can be added for an additional charge

手巻き寿司

Grab Hand Roll

Grab Hand Roll Combo 33

Salmon and Avocado Hand Roll / Spicy Chunk Salmon Hand Roll
 Spicy Chunk Tuna Hand Roll / Shrimp Crunch Hand Roll
 Jumbo Scallop Hand Roll



Spicy Chunk Tuna	7.5	Shrimp Crunch	7
Spicy Chunk Salmon	7	Spicy Chunk Shrimp	7
Jumbo Scallop	7	Spicy Chunk Yellowtail	7
Tuna	7	Unagi	7.5
Spicy Tuna	6.5	Veggie 	5.5
Salmon Skin	6.5	Utora (Uni, Toro, Ikura)	15
Salmon & Avocado	7	Blue Crab	7.5

Poke Special Choose Your Poke 20

*Served with Miso Soup

MIX - INS The Basic Poke Bowl includes Red Onion & Green Onion, Crabmeat, Avocado, Cucumber, Seaweed Salad and Sesame Seed

- HOW TO ORDER**
- 1. Choose Your Protein** : Tuna, Salmon, Albacore, Yellowtail
 - 2. Choose your Base** : Rice, Salad
 - 3. Choose Your Own Sauce** *Extra Sauce \$2
 Regular, Spicy, Creamy Goma (Sesame seed) Sauce
- **Extra Topping Upon Request** \$3
 * Spicy Tuna * Spicy Scallop * Spicy Albacore



特 鮓

Special Sushi



Fatty Sushi Combo* 20

A Rich and Premium Sushi Set
Featuring Fatty Tuna, Fatty Salmon, Fatty Yellowtail,
and Garlic Butter Seared Albacore.

特製寿司盛り

寿司/Sashimi



Yume Premium Sushi* 70

10pcs / Chef's Assortment of Sushi + 1pc / Premium Hand Roll

*Dine-In Only *Served with Soup and Salad



Samurai Sashimi* 90

24pcs / Premium Sashimi (Chef's Pick)

*Dine-In Only *Served with Soup and Salad



Ninja Sashimi* 45

12pcs / Tuna, Salmon, Yellowtail, Albacore, White Fish

*Served with Soup and Salad

Moriawase Sashimi* 75

20pcs / Assorted Chef's Choice Sashimi

*Served with Soup and Salad



Yume Sushi* 49

10pcs / Chef's Assortment of Sushi + 6pcs / Tuna Roll

*Served with Soup and Salad



Sensen Sushi* 28

6pcs Chef's Assortment of Sushi with California Roll or with Spicy Tuna Roll (add \$1)

*Served with Soup and Salad



Chirashi Bowl* 40

12pcs / Various kinds of Fresh Sashimi & Cooked Seafood on a bed of Sushi Rice

*Served with Soup and Salad

Salad

サラダ



House Ginger Salad 13

Salmon Skin Salad 14

Grilled Crispy Salmon Skin, Lettuce, Onions, Bonito Flake, Gobo, Radish Sprout with House Ginger Dressing

Crab Salad* 14

Crab, Lettuce, Onions, Masago, Avocado, Shredded Crab Sticks, Gobo, Radish Sprout with House Ginger Dressing



Sashimi Salad* 21

Assorted Sashimi, Lettuce, Onions, Masago with House Ginger Dressing



Seaweed Salad 8

Cucumber Salad 8

Crabmeat = Imitation Crabmeat
Special request(Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, etc) can be added for an additional charge

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フレッシュロール

Fresh Roll



Baja California Roll* 18
In: Spicy Tuna, Avocado, Cilantro, Cucumber
Out: Yellowtail, Jalapeno
Sauce : Ponzu



Lemon Tuna Roll* 17
In : Spicy Tuna Roll
Out : Tuna and Slice Lemon on top
Sauce: Ponzu



Mexican Roll* 18
In: Krab, Cilantro, Cucumber
Out: Spicy Tuna, Albacore, Jalapeno
Sauce : Spicy Soy Mustard Sauce, Sriracha



Washington Roll** 17
In: Crab, Avocado
Out: Salmon, Onion
Sauce : Soy Mustard



Salmon Belly Bombz Roll* 20
In: Avocado, Shrimp Tempura
Out: Fatty salmon
Sauce : Japanese dressing



Rainbow Roll** 17
In: Crab, Avocado, Cucumber
Out: Tuna, Salmon, Yellowtail, Albacore, Shrimp



Caterpillar Roll* 16
In: Baked Fresh Water Eel, Crab
Out: Avocado
Sauce : Eel Sauce



Ex- Girlfriend Roll* 19
In: Avocado, Krab Spicy Tuna in Soy Paper
Out: Tuna, Salmon, Yellowtail
Sauce : Soy Mustard Sauce



Alaska Roll* 18
In: Tuna, Salmon, Yellowtail, Crab, Avocado
Out : Soy Paper



Zen Roll* 18
In: Tuna, Salmon, Yellowtail Cucumber, Soy Paper
Out: Avocado
Sauce : Soy Mustard Sauce



Hawaiian Roll* 17
In: Tuna, Salmon, Yellowtail, Avocado, Crab
Out: Cucumber
Sauce : Soy Mustard



Deja Vu Roll 17
In: Spicy Tuna, Cilantro, Avocado, Cucumber
Out: Tuna, Jalapeno
Sauce : Soy Mustard Sauce, Sriracha



Volcano Roll* 17
In: Spicy Tuna, Cucumber
Out: Seared Salmon
Sauce : Eel Sauce, Spicy Mayo



Protein Roll* 17
In: Salmon, Crab, Asparagus, Unagi
Out: Cucumber, Avocado
Sauce : Eel Sauce, White Sauce



Aloha Roll* 17
In: Spicy Tuna, Mango, Cucumber, Soy Paper
Out: Avocado, Baked Pineapple, Masago, Green Onion
Sauce : Ponzu & White Sauce



Garlic Butter Albacore Roll 18
In: Cucumber, Avocado
Out: Albacore, Green Onion
Sauce : Garlic Ponzu



Tesla Roll** 18
In : California Roll, Avocado
Out : Salmon and Spicy Tuna on top with Green Onion, Masago
Sauce : Eel Sauce, Spicy Mayo



Red Dragon Roll 17
In: Salmon, Mango, Avocado
Out: Spicy Tuna, Shrimp, Masago, Green Onion
Sauce : White Sauce



Philadelphia Roll** 16
In : Cream Cheese, Avocado
Out : Salmon



Mango Mango Roll* 17
In: Cucumber, Avocado, Spicy Tuna, Mango
Out: Shrimp, Mango, Soy Paper
Sauce : Mango Sauce



Kamikaze Roll* 17
In: Spicy Tuna, Cucumber
Out: Albacore, Onion
Sauce : Garlic Ponzu Sauce



Sweet Sixteen Roll* 16
In: Cream Cheese, Salmon, Avocado
Out: Shrimp, Avocado, Green Onion
Sauce : White Sauce



Shrimp Crunch Roll 15
In: Shrimp Tempura, Crabmeat, Avocado, Cucumber
Out: Crunch Powder
Sauce : Eel Sauce



Baby Rockstar Roll* 18
In: Crab, Avocado, Cucumber
Out: Baked Crawfish, Green Onion, Sesame Seed
Sauce : Eel Sauce



Snowcone Roll 17
In: Crab, Avocado, Cucumber
Out: Baked Crawfish, Spicy Albacore, Masago Green Onion
Sauce : Eel Sauce, Spicy Mayo, White Sauce



Baked Salmon Roll* 17
In: Crab, Avocado, Cucumber
Out: Baked Salmon
Sauce : Eel Sauce



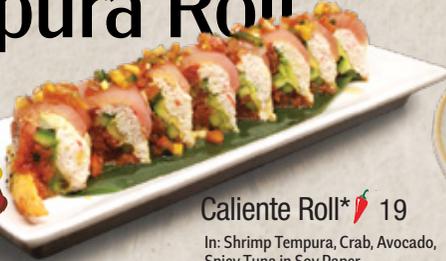
B.S.C.R* 17
In: Crab, Avocado, Cucumber
Out: Baked Scallop, Green Onion, Sesame Seed
Sauce : Eel Sauce

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Tempura Roll

NO RICE
SOY PAPER
SEARED



Caliente Roll* 19

In: Shrimp Tempura, Crab, Avocado,
Spicy Tuna in Soy Paper
Out: Seared Albacore, Jalapeno, Japanese Salsa



Spider Roll 18

In: Soft Shell Crab, Krab,
Avocado, Gobo, Cucumber
Out: Crunch, Masago, Green Onion
Sauce: Eel Sauce



Hungry Roll* 20

In: Spicy Albacore, Shrimp Tempura, Cucumber
Out: Crab Sticks, Popcorn Shrimp, Spicy Albacore,
Avocado, Crunch
Sauce: Eel Sauce, Spicy Mayo, White Sauce



Godzilla Roll* 20

In: Crab, Avocado
Out: Unagi Tempura, Spicy Tuna, Soy Paper, Crunch
Sauce: Eel Sauce, Spicy Mayo, White Sauce



Black Spider Roll 20

In: Soft Shell Crab, Avocado, Gobo, Krab, Cucumber
Out: Unagi
Sauce: Eel Sauce



Tornado Roll 19

In: Spicy Tuna, Krab, Avocado, Asparagus
Out: Crispy Shredded Potato with Soy Paper
Sauce: White Sauce & Eel Sauce,
Spicy Mayo



Salmon Double Double Roll* 20

In: Shrimp Tempura, Avocado, Salmon Tempura
Out: Salmon, Soy Paper
Sauce: Eel Sauce, White Sauce



Mystery Roll* 19

In: Blue Crab, Mango, Shrimp Tempura, Cucumber
Out: Salmon, Avocado
Sauce: Soy Mustard



Energy Roll* 18

In: Shrimp Tempura, Spicy Tuna, Cucumber
Out: Unagi, Avocado
Sauce: Eel Sauce



Jose Roll* 18

In: Shrimp Tempura, Spicy Tuna, Cucumber
Out: Seared Tuna, Jalapeno, Onion with
Sauce: House Spicy Sauce



Super Crunch Roll* 18

In: Shrimp Tempura, Crab, Cucumber
Out: Shrimp, Avocado, Crunch
Sauce: Eel Sauce



Kings Roll 18

In: Shrimp Tempura, Crab, Avocado
Out: Baked Salmon
Sauce: Eel sauce



Monster Roll 18

In: Coconut Shrimp Tempura, Avocado,
Out: Crabmeat, Salmon Tempura, Soft Shell Crab
Sauce: White Sauce, Eel Sauce



Lady In Red Roll* 18

In: Spicy Tuna, Cucumber
Out: Spicy Albacore, Avocado, Crunch Onion
Sauce: Eel Sauce, Spicy Mayo



Golden Tiger Roll* 18

In: Shrimp Tempura, Cream Cheese, Avocado
Out: Deep Fried Whole Roll with Spicy Crabmeat on top
Sauce: Eel sauce, Spicy Mayo



Popcorn Roll 17

In: Crab, Avocado, Cucumber
Out: Crawfish Tempura
Sauce: Spicy Mayo & Eel Sauce



Long Beach Roll* 17

In: Crab, Salmon Tempura
Out: Salmon, Albacore, Spicy Tuna
Sauce: Eel Sauce, White Sauce



Bikini Roll* 17

In: Spicy Tuna, Cucumber, Shrimp Tempura
Out: Tuna, Salmon, Jalapeno
Sauce: Eel Sauce, Spicy Mayo



Fantasy Roll* 16

In: Spicy Tuna, Shrimp Tempura, Cucumber
Out: Lettuce, Soy paper
Sauce: Spicy Mayo



In & Out Roll* 16

In: Salmon Tempura, Crab, Cucumber
Out: Salmon, Avocado
Sauce: Eel Sauce



Dragon Roll 16

In: Shrimp Tempura, Cream Cheese
Out: Avocado, Masago
Sauce: Eel Sauce, White Sauce



Geisha Roll* 16

In: Asparagus, Crab, Avocado
Out: Whole Roll Deep Fried
Sauce: Ponzu & Eel Sauce



Mountain Hand Roll* 16

In: Shrimp Tempura, Spicy Tuna, Crab, Avocado
Out: Lettuce, Soy paper
Sauce: Spicy Mayo & Eel sauce



Vegas Roll 16

In: Salmon, Crab, Avocado, Cream Cheese
Out: Whole Roll Deep Fried
Sauce: Eel Sauce, White Sauce



Spicy Tuna Tempura Roll 15

In: Spicy Tuna, Avocado
Out: Whole Roll Deep Fried
Sauce: Eel Sauce, Spicy Mayo



California Tempura Roll 14

In: Crab, Avocado, Cucumber
Out: Whole Roll Deep Fried
Sauce: Eel Sauce & Spicy Mayo

Hot Signature Menu

熱



 **Spicy Seafood Udon 19**
Hot and Spicy Udon Soup with Seafood and Veggies



Udon with Mixed Tempura 21
House Made Udon Soup with Fried Tofu Skin, Green Onion, Bok Choy, Fish Cake, and Sansai vegetable mix. Served with Mixed Tempura on the side



Udon with Katsu (Pork / Chicken) 22
House Made Udon Soup with Fried Tofu Skin, Green Onion, Bok Choy, Fish Cake, and Sansai vegetable mix. Served with Choice of Pork Katsu or Chicken Katsu

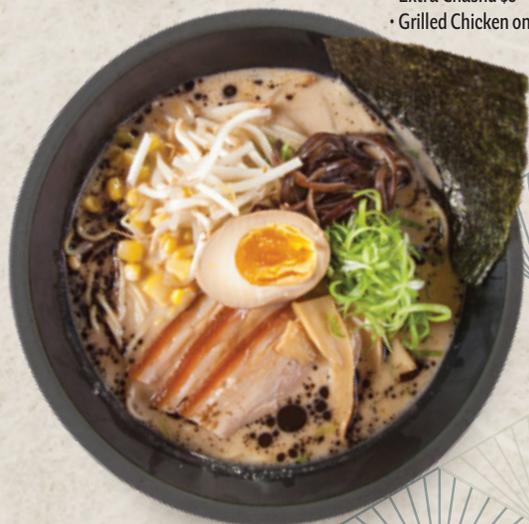


Sansai Udon 14
House Made Udon Soup with Fried Tofu Skin, Green Onion, Bok Choy, Fish Cake, and Sansai vegetable mix.
*Add California or Sp. Tuna Roll \$5



Tonkotsu Ramen 19
Pork Broth: Pork Chashu, Bean Sprout, Corn, Seasoned Egg, Green Onion, Dried Seaweed
• Extra Chashu \$5
• Grilled Chicken on top \$8 add

Kuro Mayu Ramen 20
Pork Broth: Pork Chashu, Bean Sprout, Corn, Seasoned Egg, Green Onion, Dried Seaweed, Black Garlic Oil
• Extra Chashu \$5
• Grilled Chicken on top \$8 add



麵

Noodle

Crabmeat = Imitation Crabmeat
Special request(Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, etc) can be added for an additional charge

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Hot Stone

鍋



Bulgogi Hot Stone 24

Thinly Sliced Marinated Beef Served with Garlic Rice, Carrot, and Onion on Hot Stone



Spicy Pork Hot Stone 24

Spicy Marinated Pork Served with Garlic Rice, Carrot, and Onion on Hot Stone



Sesame Chicken Curry Udon 24

Sesame chicken & udon noodle served with curry on hot stone



Pork / Chicken Curry Katsu 24

Panko Fried Pork/Chicken Katsu Served with Rice and Curry on Hot Stone *Extra Curry(8oz) \$9



Chicken Teriyaki Hot Stone 15

Sliced Grilled Chicken, Red Ginger, Green Onions, Pickled Radish, Corn, and Teriyaki Sauce, Served on a Hot Stone with Buttered Garlic Rice



BBQ Short Rib Hot Stone 37

Grilled Short Rib with Grilled Veggies (Zucchini, Onion) and Garlic Buttered Rice, Served on a Hot Stone



Beef Teriyaki Hot Stone 17

Sliced Grilled Beef, Red Ginger, Green Onions, Pickled Radish, Corn, and Teriyaki Sauce, Served on a Hot Stone with Buttered Garlic Rice



Salmon Teriyaki Hot Stone 19

Sliced Grilled Salmon, Red Ginger, Green Onions, Pickled Radish, Corn, and Teriyaki Sauce, Served on a Hot Stone with Buttered Garlic Rice.

Crabmeat = Imitation Crabmeat
Special request(Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, etc) can be added for an additional charge



Bluefin Tuna*
Fresh Tuna (from Spain)
6 17/32
SUSHI (1pc) SASHIMI (3/6pcs)



Salmon*(sake)
Fresh Salmon
3.7 11/20
SUSHI (1pc) SASHIMI (3/6pcs)



Salmon Belly*(sake toro)
Fresh Salmon Belly
4.2 12/22
SUSHI (1pc) SASHIMI (3/6pcs)



SEARED
Albacore*(shiro maguro)
Fresh Albacore with Garlic Ponzu
4.2 12/22
SUSHI (1pc) SASHIMI (3/6pcs)



SEARED
Seared Tuna
3.5 10/18
SUSHI (1pc) SASHIMI (3/6pcs)



Halibut*(hirame)
with Green Onions, Lemon Juice, Sea Salt
4.7 14/26
SUSHI (1pc) SASHIMI (3/6pcs)



Halibut Fin*(engawa)
Fresh Halibut Fin
5 -
SUSHI (1pc) SASHIMI (3/6pcs)



Black Snapper*(kurodai)
4.1 12/22
SUSHI (1pc) SASHIMI (3/6pcs)



Red Snapper*(madai)
3.6 11/20
SUSHI (1pc) SASHIMI (3/6pcs)



Octopus (tako)
house cooked fresh tako
3.5 9/17
SUSHI (1pc) SASHIMI (3/6pcs)



Yellowtail*(hamachi)
Fresh hon Hamachi
4.2 12/22
SUSHI (1pc) SASHIMI (3/6pcs)



Yellowtail Belly*(hamachi toro)
Fresh Hon Hamachi Belly
4.5 13/23
SUSHI (1pc) SASHIMI (3/6pcs)



Amberjack*(kanpachi)
Fresh Amberjack
4.1 12/22
SUSHI (1pc) SASHIMI (3/6pcs)



Mackerel*(saba)
House Marinated with Vinegar
3.3 -
SUSHI (1pc) SASHIMI (3/6pcs)



Fatty Tuna*(toro)
Bluefin O-Toro
M.P. M.P.
SUSHI (1pc) SASHIMI (3/6pcs)



Snow Crab Leg
4 -
SUSHI (1pc) SASHIMI (3/6pcs)



Squid (ika)
Soft Yari-Ika
3.3 -
SUSHI (1pc) SASHIMI (3/6pcs)

刺身 Yume Sushi

Sashimi 寿司

\$1 Charge for Seared Sushi



Fresh Water Eel*(unagi)
Baked Unagi with Sauce
4.0 -
SUSHI (1pc) SASHIMI (3/6pcs)



Egg (tamago)
House Made Tamago
3.2 -
SUSHI (1pc) SASHIMI (3/6pcs)



Jumbo Scallop*(hotate)
Jumbo Scallop with yuzu kosho
5 -
SUSHI (1pc) SASHIMI (3/6pcs)



SEARED
Garlic Butter Albacore
4.6 13/24
SUSHI (1pc) SASHIMI (3/6pcs)



SEARED
Lemon Pepper Salmon
4.8 14/26
SUSHI (1pc) SASHIMI (3/6pcs)



Ankimo
3.5 10/18
SUSHI (1pc) SASHIMI (3/6pcs)



Scallop* (kobashira)
Scallop Mixed with Mayo
3.5 -
SUSHI (1pc) SASHIMI (3/6pcs)



Sweet Shrimp*(amaebi)
with Fried Shrimp Head
M.P. -
SUSHI (1pc) SASHIMI (3/6pcs)



Shrimp*(ebi)
House Made Black Tiger Shrimp
3.3 -
SUSHI (1pc) SASHIMI (3/6pcs)



Salmon Roe*(ikura)
House Marinated with Soy Sauce & Mirin
4.2 -
SUSHI (1pc) SASHIMI (3/6pcs)



Smelt Roe*(masago)
House Made Tamago
3.2 -
SUSHI (1pc) SASHIMI (3/6pcs)



UNI*
Fresh Sea Urchin
M.P. -
SUSHI (1pc) SASHIMI (3/6pcs)

Maki 巻き



California Roll
6.5



Spicy California Roll
7



Tuna Roll
7.5



Spicy Tuna Roll
7.5



Yellowtail Roll
8



Salmon Roll
7.5



Spicy Albacore Roll
7.5



Salmon Skin Roll
7



Fresh Water Eel Roll
9.5



Shrimp Roll
6.5



Scallop Roll
7



VEGAN
Avocado Roll
6.5



VEGAN
Vegetable Roll
6.5



VEGAN
Cucumber Roll
5.5



VEGAN
Vegetable Tempura Roll
10.5

*All maki rolls include 8 pieces, Except Tuna Roll, Vege Roll, Vege Temp Roll, Salmon Skin Roll

Crabmeat = Imitation Crabmeat
Special request(Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, etc) can be added for an additional charge

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Served with Miso Soup, Salad, and Rice
Each Item cannot be duplicated for combination

Pick Any 2 or 3 Items

Lunch

Lunch 11:00 AM ~ 4:00 PM

Any 2 Items 18

Any 3 Items 21

Dinner

Any 2 Items 21

Any 3 Items 24



お弁当

Bento BOX お弁当ボックス

Choices

選

CLASSIC

- Sesame Chicken
- Shrimp Shumai (3pcs)
- Gyoza (4pcs)
- Takoyaki (3pcs)
- Chicken Teriyaki
- Seaweed & Cucumber Salad
- California Roll
- Spicy California Roll
- Spicy Tuna Roll
- Spicy Albacore Roll
- Vegetable Roll
- Cucumber Roll
- Avocado Roll

PREMIUM ITEMS

ADD \$1

- Mixed Tempura
- Salmon Roll
- Tuna Roll
- Yellowtail Roll
- Shrimp Crunch Roll

DELUXE ITEMS

ADD \$2

- Spicy Pork
- Chicken Cutlet
- Pork Cutlet
- Salmon Teriyaki
- Beef Teriyaki

CHEF'S RESERVE

ADD \$3

- Mixed Sashimi
- Mixed Sushi
- Bulgogi

Kids Meal 15

Chicken Teriyaki

Gyoza (2pcs)

Shrimp Tempura (1pc)

*Age 10 or Younger

*Dine-In Only

*Served with Steamed Rice & Miso Soup.



日本酒

Cold Sake ねづけ



01

頌歌

Daishichi Shoka 720ml 160

This is a Premium Kimoto Method Junmai Daiginjo sake, Known for its Elegant, Profound Taste and Smooth, Well-Rounded Finish.

Tasting Notes : Elegant, Profound, Well-Rounded
Alcohol : 16%

02

獺祭 23

Dassai 23 720ml 160

Polished To an Unprecedented 23% Polish Ratio. The Nose Shows off with Lots of Berry Fruit and Candy-like Yeast Aromas.

Tasting Notes : Flower, Melon, Honey
Alcohol : 16%

03

獺祭 45

Dassai 45 300ml 27 720ml 63

Smv +3.0 (Light & Dry) with Engaging Flavors and Easy Pair-Ability Its No Wonder That this Sake is Popular in Japan and The U.S

Alcohol : 16%

04

山本

Yamamoto Yuzu Omoi 500ml 65

This is a Sweet-Tart, Refreshing Yuzu Liqueur made with Natural Yuzu Juice and a Sake Base from the Yamamoto Honke Brewery.

Alcohol : 7%.

05

浮世絵

Hakutsuru Ukiyo-E 720ml 55

This is a Smooth, Balanced Sake from the Respected Hakutsuru Brewery. Its Distinct Feature is the Label, Which Showcases a Classic Ukiyo-E Woodblock Print.

Alcohol : 16%

06

松竹梅

Sho Chiku Bai 375ml 17

Full-bodied, Pleasantly Sweet and Complex Flavor with a Smooth Texture

Alcohol : 15%

07

小百合

Sayuri 300ml 21

This Creamy Sake Passes Through a Mesh and it is Coarsely Filtered. It has a Refreshing Aroma, Natural Sweetness and Smooth Aftertaste

Alcohol : 12.5%

08

濁酒

Superior 300ml 19

This Sake Offers a Full and Fruity Aroma, with a Light Texture and a Rich Taste. One of The Highest Quality Sakes Available

Alcohol : 14.5%.

09

菊水

Kikusui 300ml 22 720ml 45

Delicate, Clean Aromatics with a Rich, Smooth and Elegant Finish.

Alcohol : 15%

10

黒沢

Kurosawa 300ml 22

Boasts a Natural Kimoto Flavor, which is Full-Bodied and Earthy, yet Light. It is Exquisitely Balanced and Masterfully Brewed as the Almighty Sake

Alcohol : 15.5%

11 | 12

濁酒

Pineapple | Yuzu 300ml 17

This Nigori Sake Blends Pineapple and Yuzu for a Bright, Refreshing Sweetness. Its Creamy Texture and Natural Fruit Notes Make it Smooth, Vibrant, and Easy to Enjoy. All-Natural Color and GMO-Free.

Alcohol : 9%.

熱燗

Ozeki Hot Sake Large 9

The Mainstay of Ozeki's Sake Lineup, This Exquisitely Well-Balanced Sake Has an All Around Drinkability That You'll Never Get Tired of.

Soju Cocktails 11

ソジュカクテル



Soju Sunrise

Soju, Pineapple Juice Orange Juice, Fresh Lemon Juice



Soju Midnight

Soju, Fresh Lemon Juice, Blueberry Puree, Blueberry Lemonade



Yuzu Soju

Soju, Fresh Lemon Juice, Japanese Squeezed Yuzu



Soju Ruby

Soju, Fresh Cranberry Juice Lychee Monin



Blue Ocean

Soju, Fresh Lemon Juice, Lime Monin, Blue Lemonade



Soju Margarita

Soju, Fresh Lemon Juice, Fresh Lime Juice, Agave Monin

Soju Highball 11

ハイボール



Grapefruit
グレープフルーツ

Crisp Soju Mixed with Tangy Grapefruit for a Bright, Refreshing Finish.



Blueberry
ブルーベリー

Smooth Soju Blended with Juicy Blueberry Flavor for a Sweet, Refreshing Twist.



Lemon
レモン

Zesty Lemon Soda Paired with Smooth Soju for a Clean, Uplifting Taste.



Peach
ピーチ

Sweet, Fragrant Peach Mixed with Fizzy Soju for a Soft And Mellow Finish.

Soju

Original Soju 375ml 15

Peach Soju

Grapefruit Soju

Strawberry Soju

Green Grape Soju

Lemon Soju



Alcohol : 13%

西村

飲み物

Beverages

ノンアルコール

Bottomless Soda (Free Refill)
Coke, Diet-Coke, Zero Coke, Sprite, Lemonade, Fanta Orange
Raspberry iced tea, Unsweetened iced tea



Green Tea (Free Refill) 4 / 4.5
Hot / Iced

Iced Peach Tea 5

Yuzu Tea (Hot / Iced / Ade) 4 / 5 / 6

Ramune 4
Original, Peach, Lemon

Perrier (330ml) 5

Japanese Can Soda (12oz) 4

Fruit Juice (No Refill) 4.5
Cranberry, Apple, Pineapple, Orange

Bottle Water 4

ワイン

葡萄酒

WHITE WINE

	Glass	750ml
House	9	-
Chardonnay	11	36
Pinot Grigio	12	38
Sauvignon Blanc	13	40

RED WINE

House	9	-
Cabernet Sauvignon	10	32
Pinot Noir	12	38

PLUM WINE (Sweet)

Takara Plum Wine	10
Sparkling Wine	12

JAPANESE BEER

	(s)	(L)
Sapporo	330ml 7	620ml 10
Asahi	335ml 7	650ml 10
Kirin Ichiban	-	650ml 11
Kirin Light	330ml 8	650ml 11
★ Orion	-	633ml 12
Kyoto White Yuzu Ale		300ml 12
Kyoto IPA Matcha		300ml 13

DRAFT BEER

★★ Suntory Premium Malt's 13 oz 10
サントリー プレミアム・モルト (生ビール)

Brewed with Carefully Selected Malts and Hops,
This Premium Japanese Beer Features a Silky,
Fine Foam That Lingers With Every Sip – Smooth,
Aromatic, and Beautifully Balanced.



ビール

Beer

Dessert

Tempura Ice Cream 8
Green tea / Vanilla

Ice Cream 5
Green Tea / Vanilla

Mochi Ice Cream 6
Vanilla / Strawberry / Green Tea / Mango

Macaron Ice Cream 6
Vanilla / Strawberry /
Green Tea / Cappuccino / Mango



**Crème Brûlée
Cheese Cake**
11



**Yuzu
Cheese Cake**
11

菓子



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Available for Delivery!!



ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH,
OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
NOT ALL INGREDIENTS MAY BE LISTED ON THE MENU FOR EACH ITEM.
PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES.

GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.