



[www.yumejapanesesushi.com](http://www.yumejapanesesushi.com)

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YU-ME JAPANESE RESTAURANT

# Appetizers

ぜんさいりょうり



**Truffle Agedashi Tofu 7**

6pcs / Deep-fried Tofu with Truffle Dashi Broth and Truffle Topping



**Baked Black Cod 21**

Baked Black Cod with Miso-Soy Sauce. Served with Ponzu Sauce



**Spicy Garlic Edamame 9**

Edamame with House-made Garlic Sweet Soy Sauce



**Salted Edamame 6**

Salted Steamed Edamame



**Shrimp Spring Roll 11**

Deep fried crispy Spring roll with Shrimp, Octopus, and Vegetable. Served with Sweet Chili Sauce



**Shishito Pepper 9**

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



**Baked Green Mussel 9**

5pcs / Baked Green Mussels, Green Onion Served with Mayo and Eel Sauce



**Takoyaki 9**

5pcs / Fried Osaka-style Octopus Ball with Bonito Flakes On Top



**Spicy Garlic Green Bean 9**

Pan Sauteed Green Bean with House-made Garlic Sweet Soy Sauce



**Calamari Tempura 9**

Lightly Fried Calamari Served with House-made Spicy Dipping Sauce



**Crispy Rice w/Spicy Tuna\* 14**

4pcs / Buttered Crispy Rice Topped with Spicy Tuna, Avocado, Jalapeño, and Masago, Finished with Spicy Mayo and Eel Sauce.

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  
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# 前

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# 菜

Appetizers



**Mixed Tempura 8**

Assorted Shrimp (2pcs) & Vegetable (7pcs) Tempura  
Vegetable Only (9pcs) / Shrimp Tempura Only (4pcs)



**Yellowtail Collar / Salmon Collar 13/11**

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



**Veggie Croquette 7**

6pcs / Deep Fried Potato and Veggie Cake  
with Sweet Chili Sauce



**Beef Gyoza 9**

5pcs / Beef Dumpling with Sweet &  
Sour Soy Sauce



**Soft Shell Crab 11**

Deep Fried Soft Shell Crab with Ponzu



**Rock Shrimp Tempura 12**

8pcs / Deep Fried Rock Shrimp Served  
with Sweet Chili Sauce



**Chicken Karaage 11**

Deep Fried Chicken Served with  
House-made Spicy Dipping Sauce



**Shrimp Shumai 14**

5pcs / Steamed Shrimp Dumplings  
Served with Sweet & Sour Soy Sauce



**Jalapeno Bomb\* 9**

4pcs / Fried Jalapeno Stuffed with Spicy Tuna,  
Crabmeat and Cream Cheese Served with  
Eel Sauce and Spicy Mayo

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



# Signature Menu

\*Served Raw Actual presentation May Vary from Pictures Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness



(4pcs | 2pcs)  
**Jessica Albacore\*** 20 | 11  
 Spicy Tuna, Avocado, Asparagus Wrapped with Seared Albacore Served with House Japanese Dressing



(4pcs | 2pcs)  
**Mango Salmon\*** 20 | 11  
 Spicy Crabmeat, Mango Wrapped with Fresh Salmon with Yuzu Ponzu, Yuzu Kosho



(4pcs | 2pcs)  
**Truffle Salmon\*** 19 | 10  
 Sliced Salmon Drizzled with Truffle Oil and Garnished with Truffle



(4pcs | 2pcs)  
**Mango Salsa Halibut\*** 22 | 12  
 Fresh Halibut Sashimi Served with Yuzu Ponzu, Yuzu Kosho, Mango Salsa



(4pcs | 2pcs)  
**Salmon Blue Crab\*** 21 | 11  
 Blue Crab and Avocado Wrapped with Fresh Salmon Sashimi with Ponzu, Truffle Oil



(4pcs | 2pcs)  
**Crunch Onion Albacore\*** 20 | 11  
 Sliced Seared Albacore Sashimi Topped with Crunchy Onions and Additional Onions, Served with Ponzu Sauce and Soy Mustard, and Garnished with Jalapeño



(4pcs | 2pcs)  
**Yellowtail Carpaccio\*** 20 | -  
 Cilantro & Jalapeno on Yellowtail Sashimi with Ponzu



(4pcs | 2pcs)  
**French Kiss\*** 21 | 11  
 Fresh Tuna, Avocado, Sliced Lemon, Crunchy Garlic Flakes with Soy Mustard Sauce



(4pcs | 2pcs)  
**Bora Bora\*** 21 | 11  
 Spicy Tuna, Bay Scallop, Asparagus, Avocado wrapped with Fresh Tuna served with Eel Sauce and Soy Mustard



(4pcs | 2pcs)  
**Truffle Unagi Sashimi** 19 | 10  
 Baked Unagi Sashimi Served with Truffle Oil and Maldon Salt, Accompanied by Whole Grain Mustard, Sliced Ginger, and Topped with Truffle



**Spicy Tuna Crunch\*** 17  
 3pcs / Fresh Tuna Mixed with Tomato, Red Onion, Green Onion, Cilantro, Smelt Egg with House Special Sauce Served on top of Wonton Skin

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

## Grab Hand Roll Combo 34

Salmon and Avocado Hand Roll / Spicy Chunky Salmon Hand Roll  
 Spicy Chunky Tuna Hand Roll / Shrimp Crunchy Hand Roll  
 Jumbo Scallop Hand Roll



# 手巻き寿司

Grab Hand Roll

Spicy Chunky Tuna	8	Shrimp Crunch	7.5
Spicy Chunky Salmon	7.5	Spicy Chunky Yellowtail	7.5
Jumbo Scallop	7.5	Unagi (Fresh Water Eel+Egg)	8
Spicy Tuna	7.5	Veggie	7
Salmon & Avocado	7.5	Blue Crab	8
Tuna	7	Utora (Uni, Toro, Ikura)	16
Salmon Skin	6	Negi Toro	10

## Poke Bowl Tuna 24 | Salmon 21 | Yellowtail 22

### MIX - INS

Each Bowl Includes Rice Topped with Red Onion & Green Onion, Masago, Crabmeat, Avocado, Cucumber, Seaweed Salad, and Sesame Seed.

### HOW TO ORDER

**Choose Your Protein** : Tuna, Salmon, Yellowtail

**Extra Topping Upon Request \$3**

\* Spicy Tuna \* Spicy Crab \* Spicy Albacore



# 特製ポケ

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# 石

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## Salmon Teriyaki Hot Stone 23

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



## Chicken Teriyaki Hot Stone 18

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



## Beef Teriyaki Hot Stone 20

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

# 鍋

Hot Stone



## BBQ Short Rib Hot Stone 39

Grilled Short Rib with Grilled Veggies (Bell Peppers, Zucchini, Onion) and Garlic Buttered Rice, Served on a Hot Stone. Served with Miso Soup

# 熱 Hot Signature Menu



**Pork / Chicken Curry Katsu 23**

Pork Katsu / Chicken Katsu. Served with Rice and Curry on Hot Stone. Served with Miso Soup

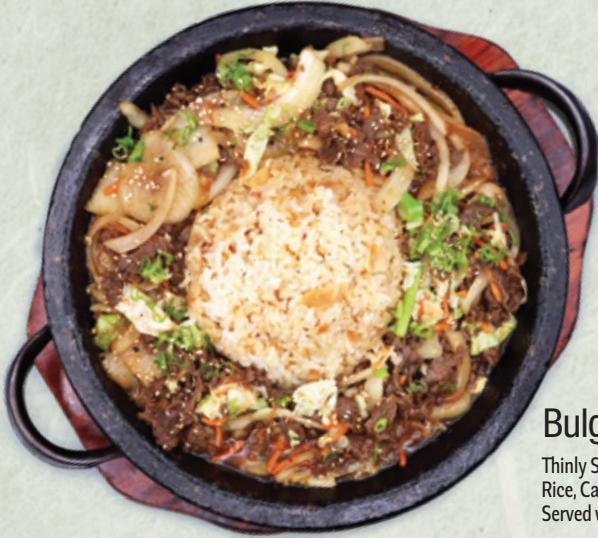
 **Jalapeno Cheese Curry Katsu 25**

Jalapeno, Cheese Stuffed Pork Katsu. Served with Rice and Curry on Hot Stone. Served with Miso Soup



 **Spicy Pork Hot Stone 23**

Spicy Marinated Pork Served with Rice, Cabbage, Carrot, and Onion on Hot Stone. Served with Miso Soup



**Bulgogi Hot Stone 23**

Thinly Sliced Marinated Beef Served with Rice, Cabbage, Carrot, and Onion on Hot Stone. Served with Miso Soup



**Udon 15**

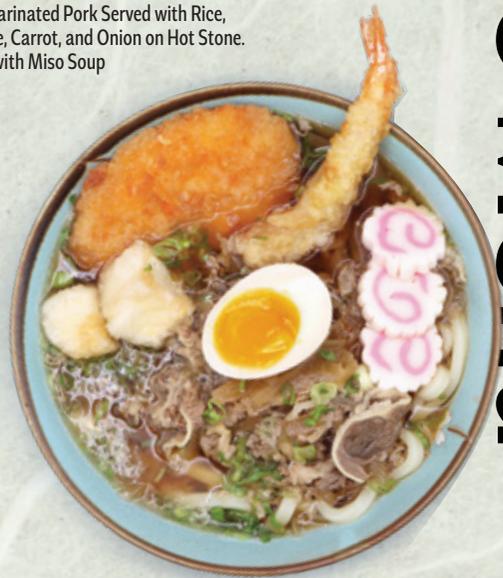
House-made Udon Soup with Fried Tofu, Green Onion, Fish Cake, Seaweed, Crunch Powder. Served with Salad

**Udon with Mixed Tempura 17**

House-made Udon Soup with Fried Tofu, Green Onion, Fish Cake, Seaweed, Crunch Powder. Served with Mixed Tempura on the side. Served with Salad

**Udon with Katsu (Pork / Chicken) 19**

House-made Udon Soup with Crunch Powder. Served with Choice of Pork Katsu or Chicken Katsu. Served with Salad



**Sukiyaki Udon 19**

House-made Udon Soup with Beef Sukiyaki, Fried Tofu, Veggie Croquette, Shrimp Tempura, Boiled Egg, Green Onion. Served with Salad

 **Spicy Seafood Udon 20**

Hot and Spicy Udon Soup with Seafood and Veggies. Served with Salad



**Tonkotsu Ramen 18**

Pork Broth: Pork Chashu, Bean Sprout, Corn, Seasoned Egg, Green Onion, Dried Seaweed

- Extra Chashu 3pcs -\$7.5 / 5pcs -\$10
- Extra Noodle \$5
- Add Grilled Chicken on top \$5

**Kuro Mayu Ramen 19**

Pork Broth: Pork Chashu, Bean Sprout, Corn, Seasoned Egg, Green Onion, Dried Seaweed, Black Garlic Oil

- Extra Chashu 3pcs -\$7.5 / 5pcs -\$10
- Extra Noodle \$5
- Add Grilled Chicken on top \$5

 This ramen contains a spicy sauce. Please ask your server to remove it if you prefer it mild.

# 麵 Noodle



### Bluefin Tuna\*

Fresh Tuna (from Spain)

**6** **17/32**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Salmon\*(Sake)

Fresh Salmon

**3.9** **11/20**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Salmon Belly\*(Sake Toro)

Fresh Salmon Belly

**4.2** **12/22**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Albacore\*(Shiro Maguro)

Fresh Albacore with Garlic Ponzu

**4.2** **12/22**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Halibut\*(Hirame)

with Green Onions, Lemon Juice, Sea Salt

**5.2** **13/23**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Halibut Fin\*(Engawa)

Fresh Halibut Fin

**5.4** **-**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Red Snapper\*(Madai)

Fresh Red Snapper

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



### Black Snapper\*(Kurodai)

Fresh Black Snapper

**3.6** **11/20**  
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

**4.5** **13/23**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Mackerel\*(Saba)

House Marinated with Vinegar

**3.3** **-**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Squid (Ika)

Soft Yari-Ika

**3.3** **-**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Octopus (Tako)

House Cooked Fresh Tako

**3.5** **9/17**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Jumbo Scallop\*(Hotate)

Butter Seared Jumbo Scallop with yuzu kosho

**5** **-**  
SUSHI (1pc) SASHIMI (3/6pcs)

すしとさしあ

# Yume Sushi Sashimi



**SUSHI (1pc) SASHIMI (3/6pcs)**  
\$1 Charge for Seared Sushi



### Kinmedai\*

Golden Eye Snapper

**M.P.** **M.P.**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Sweet Shrimp\*(Amaebi)

with Fried Shrimp Head

**M.P.** **-**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Uni\*

Fresh Sea Urchin

**M.P.** **-**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Fatty Tuna\*(Toro)

Bluefin Toro

**M.P.** **M.P.**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Fresh Water Eel (Unagi)

Baked Unagi with Sauce

**4** **-**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Shrimp\*(Ebi)

House-made Black Tiger Shrimp

**3.3** **-**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Smelt Roe\*(Masago)

Flavorful Smelt Roe.

**3.2** **-**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Salmon Roe\*(Ikura)

House Marinated with Soy Sauce & Mirin

**4.2** **-**  
SUSHI (1pc) SASHIMI (3/6pcs)



### Egg (Tamago)

House-made Tamago

**3.2** **-**  
SUSHI (1pc) SASHIMI (3/6pcs)

Yume Maki まきずし

# 巻きずし



### California Roll (8pcs)

8



### Spicy California Roll (8pcs)

8



### Spicy Tuna Roll (8pcs)

9



### Spicy Albacore Roll (8pcs)

9



### Tuna Roll (6pcs)

9.5



### Negi Toro Roll (6pcs)

13



### Yellowtail Roll (6pcs)

9.5



### Negi Yellowtail Roll (6pcs)

9.5



### Salmon Roll (6pcs)

9



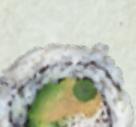
### Eel Roll (6pcs)

11



### Salmon Skin Roll (6pcs)

9



### VEGAN Vegetable Roll (6pcs)

7.5



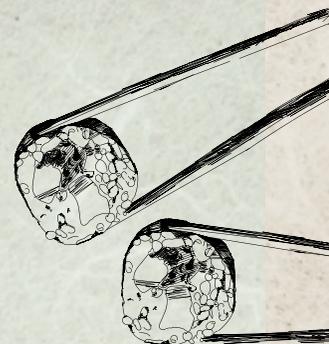
### VEGAN Cucumber Roll (6pcs)

6.5



### VEGAN Avocado Roll (6pcs)

8



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

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## Sashimi Salad\* 22

Assorted Sashimi Mixed with Spicy Sauce, Masago, Cucumber, and Avocado on a Bed Of Greens.  
Served with Spicy Ginger Dressing



## Blue Crab Avocado Salad\* 18

Blue Crab and Avocado on a Bed of Greens.  
Served with Ginger Dressing



## Salmon Skin Salad 16

Grilled Crispy Salmon Skin, Lettuce, Onions, Bonito Flake, Wonton Skin with Served with Ginger Dressing



## Seaweed Cucumber Salad 10

Seasoned Seaweed Salad with Cucumber

Salad

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Special Dish  
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Fatty Flight\*

18

Chef-Curated Three-Piece Premium Belly Selection  
*Toro, Salmon Belly, and Yellowtail Belly*

刺身盛り合わせ

# Yume Sushi Sashimi Set

ビュネチヤ



**Samurai Sashimi\* 90**  
24pcs / Premium Sashimi (Chef's Pick)  
\*Dine-In Only \*Served with Soup and Salad



**Yume Premium Sushi Combo\* 70**  
10pcs / Chef's Assortment of Sushi + 1pc / Premium Hand Roll  
\*Dine-In Only \*Served with Soup and Salad



**Ninja Sashimi\* 45**  
12pcs / Tuna, Salmon, Yellowtail, Albacore, White Fish \*Served with Soup and Salad

**Sensen Sushi Combo A\* 28**  
Tuna, Salmon, Yellowtail, Albacore, White Fish, Shrimp + California Roll  
\*Served with Soup and Salad

**Sensen Sushi Combo B\* 29**  
Tuna, Salmon, Yellowtail, Albacore, White Fish, Shrimp + Spicy Tuna Roll  
\*Served with Soup and Salad



**Yume Sushi Combo\* 48**  
10pcs / Chef's Assortment of Sushi + 6pcs / Tuna Roll  
\*Served with Soup and Salad



**Chirashi Bowl\***  
(Lunch 13pc + Ikura) 33  
\*Lunch 11:00 am ~ 3:00 pm  
(Dinner 19pc + Ikura) 43  
Various kinds of Fresh Sashimi & Cooked Seafood on a bed of Sushi Rice  
\*Served with Soup and Salad

**Side Order**  
Fresh Wasabi \$3 | Yuzu Kosho \$2

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**Sashimi Moriawase\* 25**  
10pcs / Tuna, Salmon, Albacore, White Fish

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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# 生 鮓

フレッシュロール

## Fresh Roll



**Zen Roll\*** 21  
In: Tuna, Salmon, Yellowtail  
Out: Soy Paper, Avocado  
Sauce: Wasabi Sauce



**Lemon Roll\*** 21  
In: Spicy Tuna, Avocado  
Out: Tuna, Sliced Lemon  
Sauce: Ponzu



**Sunset Roll\*** 21  
In: Crab meat, Avocados, Eel  
Out: Tuna, Salmon, Masago  
Sauce: Chili Oil Eel Sauce, Ponzu



**Rainbow Roll\*** 19  
In: Crabmeat, Avocado  
Out: Tuna, Salmon, Yellowtail, Albacore, Shrimp  
Sauce: Ponzu



**Hawaiian Roll\*** 18  
In: Tuna, Salmon, Yellowtail, Albacore, Avocado, Crabmeat  
Out: Cucumber  
Sauce: Ponzu, Soy & Mustard Dressing



**Yummy Roll\*** 19  
In: Crabmeat, Avocado  
Out: Spicy Tuna, Salmon  
Sauce: Spicy Mayo, Spicy Ponzu



**Super Philly Roll\*** 17  
In: Salmon, Avocado, Cream Cheese  
Out: Salmon



**Geisha Roll\*** 21  
In: Spicy Tuna, Shrimp Tempura  
Out: Tuna, Avocado, Jalapeno, Onion  
Sauce: Ponzu, Soy & Mustard Dressing



**G.I. Joe Roll\*** 20  
In: Crabmeat, Spicy Tuna, Soy Paper  
Out: Tuna, Salmon, Yellowtail  
Sauce: Soy Mustard

**Cherry Blossom Roll\*** 20  
In: Spicy Tuna, Avocado, Soy paper  
Out: Tuna, Salmon, Yellowtail, Green Onion, Masago  
Sauce: Soy & Mustard Dressing



**Mystery Roll\*** 20  
In: Blue Crab, Mango, Shrimp Tempura  
Out: Salmon, Avocado  
Sauce: Eel Sauce, Ponzu, Soy & Mustard Dressing



**Manhattan Beach Roll\*** 20  
In: Blue Crab, Avocado, Soy Paper  
Out: Spicy Tuna, Jalapeno, Smelt Egg  
Sauce: Honey Mustard, Eel Sauce



**Snow White Roll\*** 20  
In: Cucumber, Crabmeat, Tuna, Salmon, Yellowtail, Avocado with Soy Paper  
Out: Masago on Top  
Sauce: Eel, Spicy Mayo, and White Sauce on the Side



**Déjà Vu Roll\*** 20  
In: Spicy Tuna, Cilantro, Onion, Avocado  
Out: Fresh Tuna, Jalapeno  
Sauce: Ponzu, Soy & Mustard Dressing



**Blue Diamond Roll\*** 18  
In: Spicy Tuna, Salmon, Yellowtail, Shrimp, Avocado  
Out: Cucumber  
Sauce: Soy Mustard, Ponzu



**Red Dragon Roll\*** 19  
In: Salmon, Mango, Avocado  
Out: Spicy Tuna, Masago, Shrimp  
Sauce: Honey Mustard



**Morningside Roll\*** 20  
In: Spicy Tuna, Avocado, Cilantro, Onion  
Out: Yellowtail, Jalapeno  
Sauce: Ponzu



**Caliente Roll\*** 19  
In: Shrimp Tempura, Crabmeat, Spicy Tuna, Avocado  
Out: Soy Paper, Albacore, Jalapeno, Onion  
Sauce: Caliente Sauce



**Caterpillar Roll\*** 16  
In: Freshwater Eel, Crabmeat  
Out: Avocado  
Sauce: Eel Sauce



**Benjie Roll\*** 19  
In: Spicy Tuna  
Out: Salmon, Sliced Lemon, Cilantro  
Sauce: Ponzu, Sweet Chili, Spicy Mayo



**Dragon Roll** 17  
In: Crabmeat, Avocado  
Out: Fresh Water Eel, Avocado  
Sauce: Eel Sauce



**Spicy Rose Roll\*** 16  
In: Crabmeat, Avocado  
Out: Spicy Tuna, Crunch Powder  
Sauce: Eel Sauce, Spicy Mayo



**Senorita Roll** 19  
In: Crab, Avocado  
Out: Baked Salmon, Cilantro  
Sauce: Eel Sauce, Caliente Sauce, Jalapeno & Onion



**Love Roll** 19  
In: California Roll  
Out: Baked Salmon, Masago, Green Onion  
Sauce: Eel Sauce



**Baby Rockstar Roll** 18  
In: California Roll  
Out: Baked Crawfish Topped with Green Onions and Masago  
Sauce: Eel Sauce, Baked Mayo



**Volcano Roll\*** 19  
In: Spicy Tuna, Avocado  
Out: Baked Salmon, Crunch Powder  
Sauce: Eel Sauce, Spicy Mayo



**B.S.C.R** 18  
In: California Roll  
Out: Baked Scallop Topped with Green Onions and Masago  
Sauce: Eel Sauce, Baked Mayo

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# 天 鮨

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## Tempura Roll

Add Cream Cheese for \$2 to Any Fresh/ Baked/ Tempura Roll



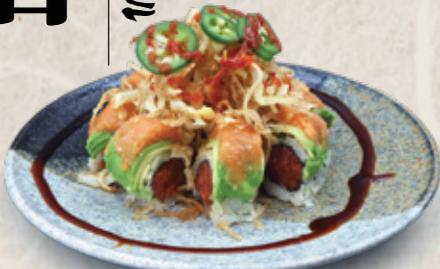
**Captain America** 21

In: Crawfish Tempura, Shrimp Tempura, Spicy Tuna  
Out: Fresh Water Eel, Avocado, Crunch Powder  
Sauce: Eel Sauce



**Baja Roll** 19

In: Shrimp Tempura, Crabmeat, Avocado  
Out: Spicy Tuna, Jalapeno, Onion, Spicy Mayo,  
Sauce: Eel Sauce, Caliente Sauce, Cilantro



**Lady In Red Roll** 19

In: Spicy Tuna  
Out: Spicy Albacore, Avocado, Crunch Onion  
Sauce: Soy Mustard, Eel Sauce, Sriracha



**Monster Roll** 19

In: Shrimp Tempura, Avocado.  
Out: Salmon Tempura, Soft Shell Crab, Crabmeat  
Sauce: Honey Mustard, Eel Sauce



**Godzilla Roll** 20

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



**Golden Tiger Roll** 18

In: Avocado, Cream Cheese, Shrimp Tempura  
(Whole Roll Deep Fried)  
Out: Spicy Crabmeat On Top, Masago, Green Onion.  
Sauce: Eel Sauce, Spicy Mayo



**Crunch Dragon Roll** 19

In: Shrimp Tempura, Spicy Crabmeat  
Out: Fresh Water Eel, Avocado, Crunch Powder  
Sauce: Eel Sauce



**Ami Roll** 19

In: Shrimp Tempura, Spicy Tuna, Avocado  
Out: Albacore, Crispy Onion  
Sauce: Spicy Ponzu, Eel Sauce, Spicy Mayo



**Island Roll** 18

In: Shrimp Tempura, Spicy Crabmeat  
Out: Salmon, Avocado, Shrimp  
Sauce: Mango Salsa, Spicy Ponzu, Spicy Mayo



**Super Crunch Roll\*** 16

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



**Black Spider Roll** 20

In: Soft Shell Crab, Avocado, Crabmeat  
Out: Freshwater Eel, Avocado, Crunch  
Sauce: Eel Sauce



**Shrimp Crunch Roll** 16

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



**Maui Roll** 19

In: Crabmeat, Shrimp Tempura  
Out: Avocado, Tuna, Salmon, Chopped Jalapeños  
Sauce: Japanese Dressing, Eel Sauce



**Golden Unagi Roll** 17

In: Crabmeat, Avocado, Shrimp Tempura  
Out: Deep Fried Freshwater Eel, Crunch Powder  
Sauce: Truffle Oil, Eel Sauce



**Mountain Hand Roll** 18

In: Shrimp Tempura, Spicy Tuna, Crabmeat, Avocado  
Out: Lettuce, Soy Paper  
Sauce: Eel Sauce, Spicy Mayo on the side



**911 ROLL\*** 17

In: Spicy Tuna  
Out: Spicy Crabmeat, Jalapeno  
Sauce: Spicy Mayo, Sriracha



**Salmon Lover Roll\*** 18

In: Crabmeat, Shrimp Tempura  
Out: Fresh Salmon, Avocado  
Sauce: Eel Sauce



**Crouching Tiger Roll\*** 16

In: Crabmeat, Avocado  
Out: Salmon, Freshwater Eel, Avocado  
Sauce: Eel Sauce



**Deep Fried Philly Roll** 20

In: Cream Cheese, Avocado, Salmon  
Sauce: Eel Sauce



**Tomado Roll** 18

In: Spicy Tuna, Avocado  
Out: Soy Paper, Crispy Potato  
Sauce: Eel Sauce



**California Tempura Roll** 15

In: Crabmeat, Avocado  
Out: Whole Roll Deep Fried  
Sauce: Eel Sauce



**Vegetable Tempura Roll** 15

In: Avocado, Vegetable Tempura (Asparagus, Green Bean, Kabocha, Sweet Potato)  
Out: Crunch Powder  
Sauce: Tempura Sauce



**Spicy Crunch Roll** 14

In: Spicy Tuna, Avocado  
Out: Crunch  
Sauce: Eel Sauce



## Mixed Tempura + Pick Any 1 or 2 Items

Served with Miso Soup, Salad, Rice, and Mixed Tempura.  
**No Duplicate Selections.**

### Lunch

Lunch 11:00 AM ~ 4:00 PM

Any 1 Item 20  
Any 2 Items 23

### Dinner

Any 1 Item 21  
Any 2 Items 24

# お弁当

Bento BOX おべんとう



# 選 Choices



前菜

APPETIZERS

- Beef Gyoza
- Takoyaki
- Chicken Karaage
- Fried Calamari



タンパク料理

MEAT / PROTEIN DISHES

- Bulgogi
- Pork Katsu
- Chicken Katsu
- Jalapeno Cheese Katsu
- Chicken Teriyaki
- Beef Teriyaki (add \$2)
- Salmon Teriyaki (add \$2)
- Black Cod (add \$5)



ロール

ROLLS

- California Roll
- Cucumber Roll
- Spicy Tuna Roll
- Avocado Roll
- Spicy Albacore Roll
- Salmon Roll
- Shrimp Crunch Roll
- Yellowtail Roll (add \$1)
- Tuna Roll (add \$2)



さしみ・すし

SASHIMI / SUSHI

- 4pcs Sashimi (Salmon, Tuna, Albacore, Yellowtail)\* (add \$3)
- 4pcs Sushi (Salmon, Tuna, Albacore, Yellowtail)\* (add \$3)

Sushi and sashimi are pre-selected (one piece of each). No substitutions.



2 Items Bento



1 Item Bento

# カチンと一杯!

# 日本酒

Cold Sake  
れいしゅ



01

獺祭 23

**Dassai 23** 300ml 72 720ml 165

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%

04

獺祭 45

**Dassai 45** 300ml 37 720ml 67

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%

07

菊水

**Kikusui** 300ml 21 720ml 45

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

Alcohol : 15%

10

濁酒

**Strawberry** 300ml 18

Rich & Sweet, Thick and Full of Rich Strawberry Flavor. This Sake is Very Much a Low Alcohol Strawberry Smoothie 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.

02

久保田 萬寿

**Kubota Manjyu** 720ml 149

The Floral Aroma Reminiscent of Pear and Melon and The Delicate Balance of Sweetness and Sourness Spread Across Your Tongue with Each Sip.

Tasting Notes : Pear, Flower  
Alcohol : 15%

05

翔雲

**Sho-Une** 300ml 32 720ml 67

Premium Junmai Ginjo with Light, Crisp Aromatics and Elegant Fruit notes. Silky-smooth Finish with Hints of Peach, Grapefruit, and Honeydew.

Alcohol : 15.5%

08

松竹梅

**Sho Chiku Bai** 375ml 18

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

Alcohol : 15%

11

濁酒

**Pineapple** 300ml 18

This Sake Nigori Pineapple. The Sweetness and Creamy Texture of Ozeki Nigori Sake Combined with a Light, Refreshing Pineapple Flavor. All-natural Color and GMO Free

Alcohol : 9%

03

鬼ころし

**Onikoroshi** 320ml 42 720ml 87

From Kyoto Prefecture, Very Famous Traditional Sake with a Smooth and Dry Taste; Very Popular Amongst The Young Crowd.

Tasting Notes : Peach, Melon  
Alcohol : 16.5%

06

男山

**Otokoyama** 300ml 21 720ml 45

Light, Smooth and Rich Type. Quiet Grain-like Aroma with a Hint of Fruity Nose. Refreshing Lightness with Vivid Acidity. Very Dry Sake with Sharp, Right and Full-bodied Taste

Alcohol : 15.5%

09

濁酒

**Mango Nigori** 300ml 18

Refreshing Acidity and Gentle Sweetness Sake. It Is Unfiltered Sake with a Fresh and Juicy Mango Which You Can Enjoy Sake and Mango Simultaneously.

Alcohol : 7%

12

濁酒

**Yuzu** 300ml 18

This Sake Nigori Yuzu. The Sweetness and Creamy Texture of Ozeki Nigori Sake Combined with a Light, Refreshing Yuzu Flavor. All-natural Color and GMO Free

Alcohol : 9%

# Beverages

ノンアルコール

<b>Fruit Juice</b> (No Refill) Cranberry, Apple, Pineapple, Orange	5
<b>Perrier</b> (330ml)	5
<b>S.Pellegrino</b> (500ml)	7
<b>Waiakea Hawaiian</b> (Bottled Water)	4
<b>Oi Ocha Green Tea</b> (Bottled Tea)	5

<b>Iced Tea</b> (Free Refill) Matcha Tea, Unsweetened Black Tea, Peach Tea	4
<b>Evian</b>	4
<b>Calpico</b> (カルピス) Original, Strawberry	6
<b>Ramune</b> (ラムネ) Original, Strawberry	5
<b>Bottomless Soda</b> (Free Refill) Coke, Diet-Coke, Sprite, Fanta (orange)	4



飲みたい

# Dessert

菓子

<b>Tempura Ice Cream</b> Deep Fried Ice Cream (Vanilla or Green Tea)	10
<b>Mochi Ice Cream</b> Green Tea / Strawberry/ Chocolate	6
<b>Mini Keki</b> Add Vanilla Ice Cream \$3	(8pcs) 8



Mochi Ice Cream



Pancake Mini Keki Bite

デザート

## WHITE WINE

	Glass	750ml
Sauvignon Blanc	11	45
Chardonnay	11	45
Pinot Grigio	11	45

## RED WINE

Cabernet Sauvignon	11	45
Pinot Noir	11	45
Merlot	11	45

## PLUM WINE (Sweet)

Takara Plum Wine	8	30
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ワイン

葡萄酒

# Beer

# 麦酒

ビール



## JAPANESE BEER

	(L)
Sapporo	22floz 11
Asahi	21floz 11
Kirin Ichiban	22floz 11
Kirin Light	22floz 11
★ ★ Orion	21.4floz 12
Kyoto White Yuzu Ale	11.5floz 11
Kyoto IPA Matcha	11.5floz 11

## NON - ALCOHOLIC BEER

Asahi Zero	11.8 oz 6
Sapporo Premium Non - Alcoholic	12 oz 6

# Cocktails

\$17

カクテル



Rum Punch



Old Fashioned



Coastal Bliss Martini

## VODKA

### Vodka Martini

Classic Cocktail Made with Vodka

### Moscow Mule

Classic Cocktail Made with Vodka & Ginger Beer

### Cosmopolitan

Classic Cocktail Made with Vodka

### Espresso Martini

Caffeinated Cocktail Made with Coffee Liqueur

### Coastal Bliss Martini

Sweet take of the Classic Martini with Vodka

## GIN

### Gin and Tonic

Highball Cocktail Made with Gin & Tonic

### Tom Collins

Straightforward Cocktail with Gin & Lemon

### Gin Rickey

Refreshing Cocktail Made with Gin & Club Soda

### French 75

Cocktail Mix with Gin and Champagne

### Long Island Iced Tea

A Twist on the Long Island

## TEQUILA

### Margarita

Cocktail: Tequila and Lime Juice

### Tequila Sunrise

Classic Mix of Tequila and Orange Juice

### Paloma

Grapefruit-Based Tequila Drink

### Tequila Sour

Refreshing Sweet and Sour Cocktail

### Tommy's Margarita

Characterized Margarita with of the Orange Flavor

## WHISKEY

### Old Fashioned

Classic Cocktail Made with Bourbon

### Whiskey Sour

Made with Whiskey & Lemon Juice

### Manhattan

Made with Whiskey & Sweet Vermouth

### Highball

Highball with Whiskey & Tonic

### Rob Roy

## RUM

### Daiquiri

Perfect Balance of Rum and Lime Juice

### Rum Punch

Tropical Cocktail with Coconut & Pineapple

### Pain Killer

Rich Rum Cocktail with Fruity Notes

### Rum Runner

Combination of Rum, Fruity Mix, & Juices

## JAPANESE WHISKEY FLIGHT

Toki Suntory, Nikka Single Miyagikyo 45  
Nikka Single Malt Yoichi,  
and Nikka The Barrel





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We are Now Delivering!!

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eats

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DASH

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.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.