



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



Yellowtail Collar / Salmon Collar 13/11

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



Spicy Garlic Edamame 9

Edamame with House-made Garlic Sweet Soy Sauce



VEGAN

Salted Edamame 6

Salted Steamed Edamame



Garlic Green Bean 9

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



Truffle Tako 15

Grilled Tender Octopus with Chef's Special Truffle Broth



Baked Green Mussel 13

6pcs / Baked Green Mussels, Green Onion Served with Mayo and Eel Sauce



Shishito Pepper 9

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



Takoyaki 9

6pcs / Fried Osaka-style Octopus Ball with Bonito Flakes On Top



Calamari Tempura 14

Lightly Fried Calamari Served with House-made Spicy Dipping Sauce



Crispy Rice w/Spicy Tuna* 15

6pcs / Buttered Crispy Rice Topped with Spicy Tuna, Avocado, and Jalapeño, Garnished with Furikake and Served with Spicy Mayo and Eel Sauce on Top.

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Appetizers



Mixed Tempura 10
Assorted Shrimp (2) & Vegetable (7) Tempura
Vegetable Only (9) / Shrimp Tempura Only (4)



Soft Shell Crab 12
Deep Fried Soft Shell Crab with Ponzu



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 Sweet Chili Sauce



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



Rock Shrimp Tempura 13
Deep Fried Rock Shrimp Served
with Spicy Mayo Sauce



Sesame Chicken 12
Deep Fried Chicken Served with
House-made Spicy Dipping Sauce



Shrimp Shumai 13
6pcs / Steamed Shrimp Dumplings
Served with Sweet & Sour Soy Sauce



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



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



Jessica Albacore* 21
5pcs / Spicy Tuna, Avocado, Asparagus Wrapped with Seared Albacore Served with House Japanese Dressing



Mango Salmon Special* 20
5pcs / Spicy Crabmeat, Mango Wrapped with Fresh Salmon with Yuzu Ponzu, Yuzu Kosho



Halibut Mango Salsa* 22
5pcs / Fresh Halibut Sashimi Served with Yuzu Ponzu, Yuzu Kosho, Mango Salsa



Truffle Salmon* 20
5pcs / Sliced Salmon Drizzled with Truffle Oil and Garnished with Truffle



Crunch Onion Albacore* 19
5pcs / Sliced Seared Albacore Sashimi Topped with Crunchy Onions and Additional Onions, Served with Ponzu Sauce and Soy Mustard, and Garnished with Jalapeño



French Kiss* 20
5pcs / Fresh Tuna, Avocado, Sliced Lemon, Crunchy Garlic Flakes with Soy Mustard Sauce



Bora Bora* 21
5pcs / Spicy Tuna, Bay Scallop, Asparagus, Avocado wrapped with Fresh Tuna served with Eel Sauce and Soy Mustard



Yellowtail Sunrise* 21
5pcs / Yellowtail Sashimi, Sliced Lemon and Jalapeno with Caliente Sauce (Onions, Tomato, Pineapple, Jalapeno)



Salmon Blue Crab* 22
5pcs / Blue Crab and Avocado Wrapped with Fresh Salmon Sashimi with Ponzu, Truffle Oil



Truffle Unagi Sashimi 23
5pcs / 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 32

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



手巻き Grab Hand Roll

Spicy Chunk Tuna	7.5	Spicy Chunk Shrimp	7
Spicy Chunk Salmon	7	Spicy Chunk Yellowtail	7
Jumbo Scallop	7.5	Unagi Tamago (Fresh Water Eel+Egg)	7.5
Tuna	7	Veggie 	5.5
Salmon Skin	6.5	Utora (Uni, Toro, Ikura)	15
Salmon & Avocado	7	Blue Crab	7.5
Shrimp Crunch	7	Negi Toro	10

Poke Bowl

Choose Your Poke 19

*Served with Miso Soup

MIX - INS

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

HOW TO ORDER

1. **Choose Your Protein** : Tuna, Salmon, Albacore
2. **Choose Your Own Sauce** *Extra Sauce \$2
 Regular, Spicy, Wasabi, Creamy Goma (Sesame seed) Sauce

- **Extra Topping Upon Request** \$3

* Spicy Tuna * Spicy Scallop * Spicy Albacore



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Salmon Teriyaki Hot Stone 22

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 17

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 19

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 37

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 22

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

Jalapeno Cheese Curry Katsu 24

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



 **Spicy Pork Hot Stone 22**

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

Bulgogi Hot Stone 22

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



Udon 14

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

Udon with Mixed Tempura 18

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 18

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

 **Spicy Seafood Udon 19**

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 \$8

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 \$8

 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

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



Salmon Belly*(Sake Toro)

Fresh Salmon Belly

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



Albacore*(Shiro Maguro)

Fresh Albacore with Garlic Ponzu

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



Halibut*(Hirame)

with Green Onions, Lemon Juice, Sea Salt

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



Halibut Fin*(Engawa)

Fresh Halibut Fin

5 **-**
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

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



Yellowtail Belly*(Hamachi Toro)

Fresh Hon Hamachi Belly

4.3 **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)



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

4.9 **-**
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)



Uni*

Fresh Sea Urchin

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



Fatty Tuna*(Toro)

Bluefin O-Toro

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



Fresh Water Eel*(Unagi)

Baked Unagi with Sauce

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



Salmon Roe*(Ikura)

House Marinated with Soy Sauce & Mirin

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



Egg (Tamago)

House-made Tamago

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

寿司 Yume Sushi

\$1 Charge for Seared Sushi

Sashimi 刺身

すしとさしあ

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

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

Salmon Skin Salad 13

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



House Ginger Salad 6



Spicy Tuna Salad* 14

Spicy Chunk Tuna, Lettuce, Onions,
Masago, Wonton Skin
with House Ginger Dressing



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Sashimi Salad* 15

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



Seaweed Cucumber Salad 10

Seasoned Seaweed Salad with Cucumber

Salad

サラダ

Special Dish
和え



Uni Toro Kiwami Maki* 26

A Luxurious Roll Combining the Buttery Richness of Toro, the Sweet Creaminess of Uni, and The Savory Aroma of Seared Premium Beef — Crafted for the Ultimate Sushi Experience.

刺身盛り合わせ

寿司 刺身

Sushi/Sashimi

シブタネチャー



Samurai Sashimi* 80

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



Yume Premium Sushi Combo* 66

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



Ninja Sashimi* 40

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



Yume Sushi Combo* 45

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

Sensen Sushi Combo A* 27

Tuna, Salmon, Yellowtail, Albacore, White Fish, Shrimp + California Roll
*Served with Soup and Salad

Sensen Sushi Combo B* 28

Tuna, Salmon, Yellowtail, Albacore, White Fish, Shrimp + Spicy Tuna Roll
*Served with Soup and Salad



合わせ すし



Chirashi Bowl*

(Lunch 13pc + Ikura) 32
*Lunch 11:00 am ~ 3:00 pm

(Dinner 19pc + Ikura) 42

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

散らし

もりあわせ
さしみ



Sashimi Moriawase* 24

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

生鮓

フレッシュロール

Fresh Roll



Yellow Rose Roll* 18
In : Spicy Tuna, Avocado, Gobo, Cucumber
Out : Yellowtail with Jalapeno, Micro Cilantro on top
Sauce : Spicy Ponzu



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



Fire In The Roll* 16.5
In : Crabmeat, Cilantro, Onion, Cucumber
Out : Spicy Tuna with Albacore Jalapeno on top
Sauce : Soy Mustard and Sriracha Sauce



Alaskan Roll* 16.5
In : California Roll
Out : Salmon, Avocado and Red Onion, Green Onion on Top
Sauce : Ponzu



Baja California Roll* 17.5
In : Spicy Tuna Roll
Out : Tuna, Salmon, Albacore, Shrimp, Avocado, Green Onion on Top
Sauce : Ponzu



Cajun Tuna Roll* 17
In : Spicy Tuna Roll
Out : Seared Tuna, Green Onion on Top
Sauce : Yuzu Ponzu



Spicy Baked Salmon Roll 16.5
In : Spicy Tuna Roll
Out : Spicy Salmon, Green Onion, Masago with whole roll baked
Sauce : Baked Mayo, Eel Sauce

Baked Roll

焼鮓

焼きロール



Rainbow Roll* 16.5
In : California Roll
Out : Tuna, Salmon, Albacore, Shrimp, Avocado, Green Onion on Top
Sauce : Ponzu



Caterpillar Roll* 16
In : Crabmeat, Cucumber, Fresh Water Eel
Out : Avocado on top, Green Onion
Sauce : Eel Sauce



King Roll 17
In : California Roll with Shrimp Tempura
Out : Whole Roll Deep Fried and Seared Salmon on top with Green Onion
Sauce : Eel Sauce, Spicy Mayo, Baked Mayo



Baked Salmon Roll 16
In : California Roll
Out : Salmon on Top and Whole Roll Baked with Green Onion, Masago
Sauce : Baked Mayo, Eel Sauce



Protein Roll* 17.5
In : Salmon, Unagi, Asparagus, Crab Stick, Crabmeat with Cucumber Wrap
Out : Avocado
Sauce : Sauce: Eel Sauce, White Sauce on the Side



Snow White Roll* 18
In : Cucumber, Crabmeat, Tuna, Salmon, Yellowtail, Avocado with Soy Paper
Out : Masago on Top
Sauce : Eel, Spicy Mayo, and White Sauce on the Side



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



Oh My God Roll 19
In : Avocado, Crabmeat with Soy Paper
Out : Spicy Tuna with Fresh Water Eel and Crunch with Whole Roll Baked
Sauce : Eel Sauce, Spicy Mayo, and White Sauce



Ex-Girlfriend Roll* 18.5
In : Spicy Tuna and Crabmeat wrapped with Soy Paper
Out : Tuna, Salmon, Yellowtail and Green Onion, Masago on top
Sauce : Soy Mustard, Ponzu



Honeymoon Roll* 17.5
In : California Roll with Shrimp and Soy Paper
Out : Salmon
Sauce : Soy mustard , Hot Sauce



Tesla Roll* 17.5
In : California Roll
Out : Salmon and Spicy Tuna on top with Green Onion, Masago
Sauce : Eel Sauce, Spicy Mayo



Baby Rockstar Roll 17
In : California Roll
Out : Baked Crawfish Topped with Green Onions and Masago
Sauce : Eel Sauce, Baked Mayo, Wasabi Mayo



Giant Salmon Roll* 17.5
In : California Roll
Out : Spicy Salmon with Fresh Salmon on top
Sauce : Spicy Mayo, Spicy Ponzu



The Moon Roll* 16.5
In : Spicy Albacore Roll
Out : Fresh Albacore with Red Onion on Top
Sauce : Garlic Ponzu



Red Dragon Roll* 16
In : California Roll
Out : Tuna and Crunch Garlic on Top
Sauce : Spicy Mayo, Eel Sauce



Philadelphia Roll* 15.5
In : Avocado, Cucumber, Cream Cheese
Out : Salmon



Snow Cone Roll 16.5
In : California Roll Out : Spicy Albacore, Crawfish and Whole Roll Baked with Green Onion, Masago
Sauce : Baked Mayo, Eel Sauce



Rosemead Roll* 16.5
In : California Roll
Out : Salmon, Baked Eel on top
Sauce : Eel Sauce



B.S.C.R 16
In : California Roll
Out : Baked Scallops Topped with Green Onions and Masago
Sauce : Eel Sauce, Baked Mayo, Wasabi Mayo



Cali-Land Roll 13
In : California Roll
Out : Whole Roll Baked with Cream Cheese, Topped with Green Onion & Masago
Sauce : Eel sauce, Baked Mayo

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Tempura Roll

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



Geisha Roll* 18

In: Spicy Tuna Roll, Shrimp Tempura
Out: Spicy Tuna, Seared Tuna, Onions and Jalapeno on Top
Sauce: Geisha Sauce



Crunch Spider Roll* 18

In: Crabmeat, Avocado, Cucumber, Half Softshell Crab
Out: Spicy Tuna, Crunch, Half Softshell Crab on the Side
Sauce: Eel Sauce



Pico Roll* 18

In: Crabmeat, Avocado, Cucumber, Shrimp Tempura
Out: Seared Salmon with Crunch Powder on Top
Sauce: Spicy Mayo

NO RICE
SOY PAPER



Caliente Roll* 17

In: California Roll, Spicy Tuna, Shrimp Tempura
Out: Fresh Albacore, Soy Paper
Sauce: Caliente Sauce



Super Dragon Roll* 17

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



Hot Night Roll* 16

In: Crabmeat, Shrimp Tempura, Avocado, Cucumber
Out: Spicy Tuna, Crunch
Sauce: Eel Sauce, Spicy Mayo



Super Crunch Roll* 17

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



Monster Roll* 17

In: California Roll, Shrimp Tempura
Out: Salmon Tempura, Coconut Flake, Crabmeat
Sauce: Spicy Mayo, Eel Sauce



Spider Roll 16

In: Softshell Crab, Avocado, Cucumber, Lettuce, Gobo, Crabmeat
Out: Crunch
Sauce: Eel Sauce



Tornado Roll 18

In: Spicy Tuna, Crabmeat, Avocado
Out: Crispy Shredded Potato with Soy Paper, Green Onion
Sauce: Eel Sauce, Spicy Mayo

SOY PAPER



Shrimp Crunch Roll 14

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



Captain America roll* 19

In: Spicy Tuna, Cucumber, Red Onion, Shrimp Tempura
Out: Baked Eel and Avocado
Sauce: Eel Sauce



Crazy Roll 19

In: Spicy Albacore Roll
Out: Shredded Crab, Popcorn Shrimp, Avocado, Crunch, Spicy Albacore
Sauce: Eel Sauce, Spicy Mayo



Lady In Red Roll* 18

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



Island Roll 17

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



Golden Tiger Roll* 17

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



Popcorn Rockstar Roll* 17

In: California Roll
Out: Deep Fried Crawfish
Sauce: Honey Mustard and Eel Sauce



Fantasy Roll* 16

In: Spicy Tuna Roll, Shrimp Tempura
Out: Avocado
Sauce: Eel Sauce, Spicy Mayo



Hungry Roll* 19

In: Deep Fried Fresh Water Eel, Crabmeat, Avocado, Cucumber
Out: Deep Fried Fresh Water Eel, Spicy Tuna, Crunch, Soy Paper
Sauce: Eel Sauce, Spicy Mayo, White Sauce

SOY PAPER



Mystery Roll 17

In: Crabmeat, Mango, Shrimp Tempura, Cucumber
Out: Avocado and Salmon on top
Sauce: Eel Sauce



Vegas Roll 15

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



Popcorn Shrimp Roll* 14

In: Popcorn Shrimp, Crabmeat
Out: Deep Fried Popcorn Shrimp
Sauce: Spicy Mayo, Eel Sauce



Tempura California Roll 13

In: California Roll
Out: Whole Roll Deep Fried
Sauce: Eel Sauce



Mixed Tempura + Pick Any 1 or 2 Items

Served with Miso Soup, Salad, and Rice.

No Duplicate Selections.

Lunch

Lunch 11:00 AM ~ 3:00 PM

Any 1 Item 17

Any 2 Items 21

Dinner

Any 1 Item 22

Any 2 Items 25



1 Item Bento

お弁当

Bento BOX

お弁当ボックス

Choices

選



タンパク料理

MEAT / PROTEIN DISHES

- Bulgogi
- Pork Katsu
- Chicken Katsu
- Chicken Teriyaki
- Beef Teriyaki (add \$2)
- Salmon Teriyaki (add \$2)



前菜・フライ料理

APPETIZERS / FRIED ITEMS

- Beef Gyoza
- Calamari Tempura
- Sesame Chicken



ロール

ROLLS

- California Roll
- Spicy Tuna Roll
- Avocado Roll
- Spicy Albacore Roll
- Salmon Roll
- Shrimp Crunch Roll (6pcs)
- Yellowtail Roll
- Tuna Roll (6pcs)



さしみ・すし

SASHIMI / SUSHI

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

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



2 Items Bento

Kids Meal 15

- Chicken Teriyaki
- Veggie Croquette
- Shrimp Tempura (2pcs)



*Age 10 or Younger

*Dine-In Only

*Served with Steamed Rice & Miso Soup.

カチンと一杯!

日本酒

Cold Sake

れいしゅ



01

PREMIUM 瀬祭 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%

02

PREMIUM 久保田 萬寿

Kubota Manjyu 350ml 65 720ml 145

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%

03

PREMIUM 鬼ころし

Onikoroshi 320ml 40 720ml 82

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%

04

SHO-UNE 翔雲

Sho-Une 300ml 30 720ml 64

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

Alcohol : 15.5%

05

KIKUSUI 菊水

Kikusui 300ml 20 720ml 44

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

Alcohol : 15%

06

NIGORI 松竹梅

Sho Chiku Bai 375ml 17

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

Alcohol : 15%

07

NIGORI 濁酒

Strawberry 300ml 17

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%.

08 | 09

NIGORI 濁酒

Yuzu | Pineapple 300ml 17

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

Alcohol : 9%.

10

NIGORI 濁酒

Mango 300ml 17

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%

OZEKI 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.

JAPANESE BEER

	(s)	(L)
Sapporo	12floz 7	22floz 10
Asahi	12floz 7	21floz 10
Kirin Ichiban	-	22floz 10
Kirin Light	7	22floz 10
★ Orion	-	21.4floz 11
Kyoto IPA Matcha		11
Kyoto White Yuzu Ale		11

DRAFT BEER

★ ★ Suntory Premium Malt's 13 oz 10
サントリー プレミアム・モルツ (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.



麦酒

ビール

Soju

Original Soju	375ml 15
Peach Soju	
Grapefruit Soju	
Strawberry Soju	
Green Grape Soju	
Lemon Chu-hi	355ml 10
Grapefruit Chu-hi	

Alcohol : 13%

Alcohol : 6%



しゅるい

焼酎

A Cocktail Made with Soju and Sake

10 Yume Cocktails

カクテル



Soju Sunrise

Soju, Pineapple Juice Orange Juice, Fresh Lemon Juice



Soju Midnight

Soju, Blueberry Monin Blueberry Lemonade



Apple Breeze

Soju, Fresh Lemon Juice, Almond Monin, Apple Juice



Soju Ruby

Soju, Fresh Cranberry Juice Lychee Monin



Gold-Rush

Soju, Fresh Lemon Juice, Almond Monin, Fresh Orange Juice



Lychee Glow

Tropical Lychee, Cold Sake with Sweet Pineapple

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

Perrier (330ml) 5

S.Pellegrino (500ml) 7

Waiakea Hawaiian (Bottled Water) 5

Oi Ocha Green Tea (Bottled Tea) 5

Golden Oolong Tea (Bottled Tea) 5

Iced Tea (Free Refill) 4
Raspberry Iced Tea, Unsweetened Iced Tea, Sweetened Iced Tea

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

Lemonade (Free Refill) 4

Bottomless Soda (Free Refill) 4
Coke, Diet-Coke, Zero Coke, Sprite, Fanta (orange)



飲み物
Beverages
ノンアルコール

デザート

Banana Surprise (Dine-In Only) 8
Deep Fried Banana with Ice Cream (Vanilla or Green Tea)

Tempura Ice Cream 8
Deep Fried Ice Cream (Vanilla or Green Tea)

Ice Cream 5
Green Tea or Vanilla

Macaron Ice Cream 5
Vanilla / Strawberry / Green Tea/Cappuccino/Mango



Crème Brûlée Cheese Cake 10 (1pc)



Yuzu Cheese Cake 11 (1pc)

Mini Keki 8 (8pcs)
*Add Vanilla Ice Cream \$3



菓子デザート

WHITE WINE

	Glass	750ml
Sauvignon Blanc	9	42
Chardonnay	9	42
Pinot Grigio	9	42

RED WINE

Cabernet Sauvignon	9	42
Pinot Noir	9	42
Merlot	9	42

PLUM WINE (Sweet)

Takara Plum Wine	8	30
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ワイン

葡萄酒



Tel. 213.693.3726

6730 Rosemead Blvd. Pico Rivera, CA 90660



We are Now Delivering!!



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 KNOWS IF YOU HAVE ANY FOOD ALLERGIES.

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