

SHUMI OMAKASE

“Omakase” means “I leave it to you.” For sushi, it refers to the chef’s special tasting menu. Our omakase menu offers seasonal sushi selected from the day’s fresh catch and made in Shumi’s signature style. Also offers tasting menu from the kitchen.

Shumi Omakase \$140
5 courses of Appetizers
21 pieces of Chef’s Selection Sushi

Omakase Express \$65
2 courses of Appetizers
8 pieces of Chef’s Selection Sushi

Starter

Green Salad	5
Miso Soup	3
Edamame	7
Wakame Salad	9
Seaweed salad with a special dressing	
Shumai	8
Steamed shrimp dumplings	

Vegetable Gyoza (5pc) 12

Pan fried mixed vegetable dumpling in gyoza sauce

Salad

Softshell Crab Salad 17
Fried soft shell crab, organic arugula, chopped baby organic kale, tomatoes, gooseberry in a organic Japanes dressing with mixed seasonal veges and cheese

Spicy Shumi Sashimi Salad 19
Fresh assorted raw fish mixed with cucumber, kani, masago, iceburg lettuce, sesame oil and spicy sauce.

Tako (Octopus) Salad 19
Grilled octopus, organic arugula, chopped baby organic kale, tomatoes, gooseberry in a organic Japanes dressing with mixed seasonal veges and cheese

Zensai (Appetizer)

Shumi Tempura 13
Shrimp tempura (2pc) and vegetable tempura (4pc)

Croquettes 15
Suteed Pork mixed with mashed potatoes served with spring mix and potato salad

Age Dashi Tofu 11
Deep fried tofu cubes in a savory dashi sauce with scallion and daikon radish

Baked Oysters 15
Buttery panko crumb topped on baked oysters

Oyster Sunomono (4pcs) 15

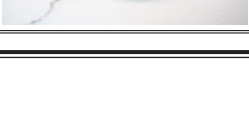
Yakimono (grilled appetizer)

Yellowtail Kama (limited qty) 19
Grilled yellowtail kama (collar)

Chilean Sea bass (limited qty) 17
Grilled chelian sea bass caramelized with sweet miso sauce

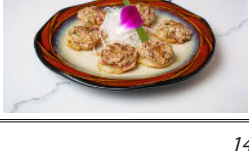
Galbi 23

Marinated BBQ Short rib
"Korean style"
(great paring
with red wines)



Sushi Bar Special (appetizer)

Fatty Tuna Crispy Rice 17
Crispy rice topped with chopped fatty tuna, scallion and caramelized sweet miso sauce.



Shrimp Crunch (6pc) 14
Rice balls topped with sushi ebi (shrimp) and torched with Japanese mayo, eel sauce

Yellowtail Ponzu 19
Hamachi sashimi dressed in Yuzu Ponzu sauce



Fluke Usuzkuri 24
Finely sliced Hirame with citrus ponzu sauce

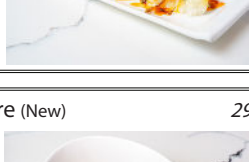
Otoro Sashimi Pizza 28
BlueFin Fatty Tuna plaetled like a "Pizza shape" dressed in Ponzu sause (haus made)



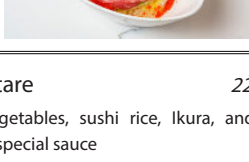
Salmon Sashimi Pizza 17
Spicy Salmon plaetled like a "Pizza shape"

Shumi Temaki (New) 32
O-TORO & UNI hand rolled with sweet miso caramelized A5 Miyazaki Wague, yuzu scallion ponze sauce

Salmon Mozzarella (6pc) 14
Japanese Traditional "shizushi-style" roll with seared salmon, melted mozzarella, spicy mayo, eel sauce, and fried onion (great paring with wines)



Fatty Tuna Poke Tartare (New) 29
Chop O-Toro sashimi, avocado, vegetables, sushi rice, ikura, masago and uni with 30 days aged special sauce



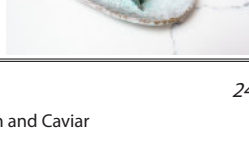
Bluefin tuna Poke Tartare 22
Bluefin tuna, avocado, vegetables, sushi rice, Ikura, and masago with 30 days aged special sauce

Salmon Poke Tartare 21
Scottish salmon, avocado, vegetables, sushi rice, ikura, and masago with 30 days aged special sauce



Sushi Special (2pcs)

Miyazaki Beef & Uni 17
A5 Wagu & Uni (from Hokaido Japan) caramelized in sweet miso sauce



Hotate Cavier 24
Scallop from Hokaido Japan and Caviar

Spicy Seared Salmon 13
Scottish salmon sushi caramelized with spicy mayo and eel sause topped with flying fish roe and scaillion



Botan Ebi 16
Jumbo red shrimp sushi comes with fried shrimp head

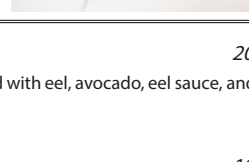
Engawa (limited qty) 16
Fin of fluke from Jeju Island caramelized in special sauce

SHUMI SIGNATURE ROLLS

Lobster Roll (5pc) 23
Lobster tempura rolled with scallion and salmon roe, with shallot miso sauce, shiso leave



Soft Shell Crab (5pc) 18
Soft-shell crab and cucumber in a special eel sauce



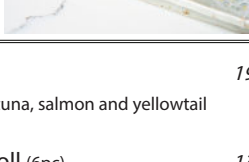
Spicy Dragon (8pc) 20
Shrimp tempura roll topped with eel, avocado, eel sauce, and cilantro sauce

Leonia Roll (8pc) 19
Bluefin tuna and crunch roll topped with thin slices of sashimi tuna and spicy sauce

Soft Shell Crab (5pc) 18
Soft-shell crab and cucumber in a special eel sauce

Shrimp Tempura (5pc) 17
Shrimp tempura, cucumber, and avocado, masago

Shumi Roll (8pc) 20
Spicy tuna roll topped with caramelized ebi (shrimp) sushi, spicy mayo, scallion, eel sauce, and furikake crunch



Rainbow Roll (8pc) 19
California roll topped with tuna, salmon and yellowtail

Spicy Blue Fin Tuna Roll (6pc) 13
Bluefin tuna, japanese spicy sauce.

Chef Special Bluefin Otoro Roll (6pc) 22
Cucumber, avocado, and white rice rolled in soy paper, topped with chopped otoro, and dressed in red onion, scallion, and ponzu sauce

Salmon Ponzu Roll (6pc) 19
Seared salmon marinated with ponzu sauce, chives, shiso leaves, red onion, crunch and salmon roe

Seard Salmon Yellowtail Roll (8pc) 20
Shrimp tempura rolled with yamabogo, topped with salmon and yellowtail caramelized with sweet miso

Yellowtail Scallion Roll (6pc) 14
Yellowtail, scallion and shiso leaves

ENTREES (from the sushi bar)

Sushi Deluxe 35
Chef's choice sushi (13pc), with chef's choice sushi roll

Sushi & Sashimi Deluxe 45
Chef's choice sushi (8pc) and sashimi (15 pc), with chef's choice sushi roll

Substitue choices of "sushi roll"

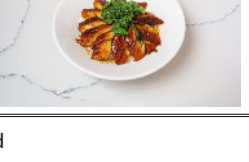
California roll 5 / Blufin tuna roll 5 / O-Toro roll 7

Shumi Chirashi 45
Chef's daily choice of high-end fresh sashimi over sushi rice

Sashimi Deluxe 45
Chef's choice of sashimi (21pc)



Eel Unadon 29
Sliced eel over steamed white rice



Entrees served with your choice of miso soup or green salad

3 Course Dinner Speacial 35

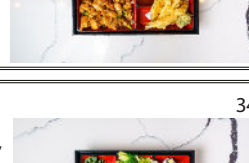
1. Miso soup, Green Salad & Shumai (2pc)

2. Shumi Roll (2pc) / Fried Tempura Roll (2pc), / & Chef's choice sushi (2pc)

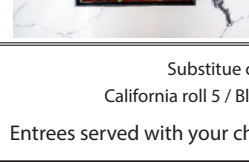
3. Chicken or Salmon Teriyaki with stir fried vegetables over rice in a bowl.

ENTREES (from the kitchen)

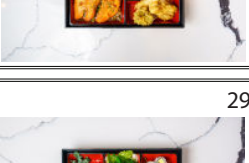
Chicken Teriyaki Box 28
Grilled marinated chicken, vegetables, cucumber tamago rolls, tempura, and wakame salad



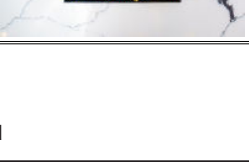
Beef Galbi Box 34
Grilled Korean style "galbi" marinated short-rib, vegetables, cucumber tamago rolls, tempura, and wakame salad



Salmon Teriyaki Box 29
Grilled salmon teriyaki, vegetables, cucumber tamago rolls, tempura, and wakame salad



Shrimp Teriyaki Box 29
Grilled shrimp teriyaki, vegetables, cucumber tamago rolls, tempura, and wakame salad

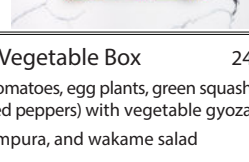


Substitue choices of "sushi roll"

California roll 5 / Blufin tuna roll 5 / O-Toro roll 7

Entrees served with your choice of miso soup or green salad

Shumi Dinner Box 45
Salmon teriyaki, Korean style "galbi" marinated short-rib, Assorted Sashimi, Shumai, tempura



Fresh Mixed Sauteed Vegetable Box 24
(potatoes, carrots, broccoli, tomatoes, egg plants, green squash, white mushrooms, onions, red peppers) with vegetable gyoza, cucumber avocado rolls, tempura, and wakame salad

Tofu Teriyaki Box 24
Fried tofu teriyaki, vegetables, cucumber avocado rolls, tempura, vegetable gyoza and wakame salad

Chilean Sea bass (limited qty) 34
Grilled chelian sea bass caramelized with sweet miso served with potato sald and grilled asparagus

Seafood Tempura Entree 26
Shrimp (4pc) and vegetable tempura (7pc) chef choice seafood tempura (1pc) and white rice

Katsu Curry 24
Japanese style curry over rice and "pork cutlet"

Vegetable Tempura Entree 26
Assorted vgetable tempura (14pc) and white rice

Entrees served with your choice of miso soup or green salad

RAMEN

Shumi Ramen 19
Chashu (Braised pork) with ramen noodles, egg and veges in a housemade collagen rich bone broth

Donkatsu Ramen 19
Ramen noodles, egg and veges in a housemade collagen rich bone broth served with donkatsu (fried port cuttler)

Miso Ramen 19
Chashu (Braised pork) with ramen noodles, egg and veges in a housemade miso broth

Veggie Ramen (*Vegetarian option) 19
Ramen noodles and vegetables in a housemade shyou broth



A LA CARTE (sushi to shshimi & handroll)

	Sushi 2pc	Sashimi 2pc	Sashimi 3pc	Hand Roll 1pc
MAGURO bluefin tuna	12	-	14	14
CHU TORO bluefin medium fatty tuna	14	-	16	16
O TORO bluefin fatty tuna	15	-	17	17
SAKE salmon	11	-	13	13
HAMACHI yellow tail	13	-	15	15
HIRAME fluke	14	-	16	16
EBI shrimp	8	-	10	10
AMAEBI sweet shrimp	12	-	14	-
BOTAN EBI red shrimp	16	-	16	-
TAMAGO egg	8	-	10	10
AOYAGI yellow clam	12	-	14	14
SABA mackerel (from Japan)	14	-	16	-
SAWARA spanish mackerel	9	-	11	11
SICHIMI seared salmon	11	-	13	-
KOHADA SUSHI	15	-	17	-
UNAGI eel	14	-	16	16
ABURABO	9	-	11	-
SPICY SEARED SALMON	13	-	-	-
MASAGO flying fish roe	11	-	-	-
IKURA fresh salmon roe	15	17	-	17
UNI sea urchin (Hokaido from Japan)	19	21	-	21
KANPACHI	11	-	13	13
SHIMA AJI	14	-	16	-
SPICY SQUID TENTACLE	9	-	11	11
MONK FISH LIVER & TORO	12	-	-	-
MONK FISH LIVER & SCALLOP	11	-	-	-
AJI Japanese horse mackerel	12	-	14	-
HOTATE Japanese scallop	13	-	13	13
KING RED SNAPPER madai	16	-	18	-
GOLDEN CRAB dungeness Crab	13	-	-	-
MIYAZAKI BEEF	16	-	-	-
KOHADA gizzard shad	15	-	16	-
SAYORI needle fish	15	-	17	-
ANAGO sea eel	17	-	19	-
BONITO	12	-	14	-
HIRAMASA golden striped amberjack	12	-	14	-
KIMEDAI SUSHI	16	-	18	-
ANAGO (SEA EEL)	17	-	19	-

BEVERAGES

COKE / DIET COKE / SPRITE 237ml	4
FANTA (ORANGE) 500ml	4
GINGER ALE 591ml	4
FUJI 500ml	5
EVIAN 500ml	5
ACQUA PANNA 500ml	6
PELLEGRINO 500ml (SPARKLING)	6
Green Tea (Hot)	3

TABLEAU FILTERED WATER

SPARKLING Water

\$5 per person (UNLIMITED REFILLS)
Complementary for kids

*consuming raw sea food and shellfish may cause increase your risk of food borne illness and parasite.