

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 \$95
 4 courses of Appetizers
 15 pieces of Chef's Selection Sushi

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

Leonia Private Room INTRO TO OMAKASE EVENT

Beginning March 15th (Thursdays, Fridays, Saturdays Only)
 2 Seatings 5:30pm-7:15pm / 7:30pm-9:15pm
 *Reservations required

Book Now on Opentable for March 15th or later -must specify Private Room Omakase Event.
 \$59 Omakase served by piece by David Seo Owner and Master Sushi Chef

Menu

Appetizers

1. Chawanmushi (egg custard) w Ikura
2. Chilean Seabass sushi
3. Otoro w uni
4. Yellowtail belly
5. Itoyori
6. Kimedai (golden eye red snapper)
7. Scallop & caviar
8. Kohada (gizzard shad)
9. Shumi temaki
10. Shimaji (striped jack)
11. Engawa (flake fin)
12. Miyazaki beef
13. Unagi (eel)
14. Red shrimp

Starter

Green Salad	7
Miso Soup (Refill)	5
Edamame	9
Wakame Salad	11
Seaweed salad with a special dressing	
Shumai	10
Steamed shrimp dumplings	
Vegetable Gyoza (5pc)	14
Pan fried mixed vegetable dumpling in gyoza sauce	

Salad

Softshell Crab Salad	21
Fried soft shell crab, organic arugula, chopped baby organic kale, tomatos, gooseberry in a organic Japanes dressing with mixed seasonal vege	
Spicy Shumi Sashimi Salad	21
Fresh assorted raw fish mixed with cucumber, kani, masago, iceburg lettuce, sesame oil and spicy sauce.	

Tako (Octopus) Salad	25
Grilled octopus, organic arugula, chopped baby organic kale, tomatos, gooseberry in a organic Japanes dressing with mixed seasonal vege	

Zensai (Appetizer)

Tempura Appetizer	17
Shrimp tempura (2pc) and vegetable tempura (4pc)	
Croquettes	16
Suteed Pork mixed with mashed potatoes served with spring mix and potato salad	
Age Dashi Tofu	14
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)	17

Yakimono (grilled appetizer)

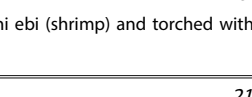
Yellowtail Kama (limited qty)	21
Grilled yellowtail kama (collar)	
Chilean Sea bass (limited qty)	25
Grilled chilean sea bass caramelized with sweet miso sauce	

Galbi	29
Marinated BBQ Short rib "Korean style" (great pairing with red wines)	



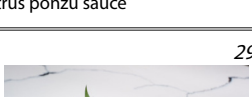
Sushi Bar Special (appetizer)

Fatty Tuna Crispy Rice	19
Crispy rice topped with chopped fatty tuna, scallion and caramelized sweet miso sauce.	



Shrimp Crunch (6pc)	15
Rice balls topped with sushi ebi (shrimp) and torched with Japanese mayo, eel sauce	

Yellowtail Ponzu	21
Hamachi sashimi dressed in Yuzu Ponzu sauce	



Fluke Usuzukuri	27
Finely sliced Hirame with citrus ponzu sauce	

Otoro Sashimi Pizza	29
BlueFin Fatty Tuna plated like a "Pizza shape" dressed in Ponzu sauce (house made)	



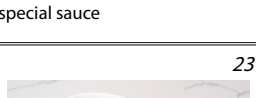
Salmon Sashimi Pizza	19
Spicy Salmon plated like a "Pizza shape"	

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

Salmon Mozzarella (6pc)	18
Japanese Traditional "shizushi-style" roll with seared salmon, melted mozzarella, spicy mayo, eel sauce, and fried onion (great pairing 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	



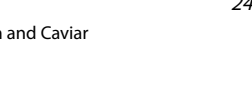
Bluefin tuna Poke Tartare	24
Bluefin tuna, avocado, vegetables, sushi rice, ikura, and masago with 30 days aged special sauce	

Salmon Poke Tartare	23
Scottish salmon, avocado, vegetables, sushi rice, ikura, and masago with 30 days aged special sauce	



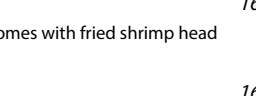
Sushi Special (2pcs)

Miyazaki Beef & Uni	27
A5 Wagu & Uni (from Hokaido Japan) caramelized in sweet miso sauce	



Hotate Caviar	24
Scallop from Hokaido Japan and Caviar	

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

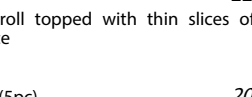


Botan Ebi (2pc)	16
Jumbo red shrimp sushi comes with fried shrimp head	

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

SHUMI SIGNATURE ROLLS

Lobster Roll (5pc)	25
Lobster tempura rolled with scallion and salmon roe, with shallot miso sauce, shiso leave	



Spicy Dragon Roll (8pc)	23
Shrimp tempura roll topped with eel, avocado, eel sauce, and cilantro sauce	

Leonia Roll (8pc)	22
Bluefin tuna and crunch roll topped with thin slices of sashimi tuna and spicy sauce	

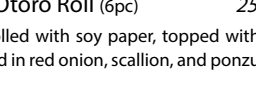
Shrimp Tempura Roll (5pc)	20
Shrimp tempura, cucumber, and avocado, masago	

Rainbow Roll (8pc)	22
California roll topped with tuna, salmon and yellowtail	

(NEW) WAGYU ROLL	26
Grilled Asparagus and avocado roll topped with seared A5 Wagyu, Miyazaki Beef marinated with sweet miso. yuzu ponzu sauce topping	

(NEW) CHILEAN SEA BASS ROLL (limited qty)	22
Grilled chilean Sea Bass with sweet miso, asparagus, scallions, shiso and pickled cucumber	

Shumi Roll (8pc)	23
Spicy tuna roll topped with caramelized ebi (shrimp) sushi, spicy mayo, scallion, eel sauce, and furikake crunch	



Spicy Blue Fin Tuna Roll (6pc)	15
Bluefin tuna, japanese spicy sauce.	

Chef Special Bluefin Otoro Roll (6pc)	25
Cucumber and avocado rolled with soy paper, topped with chopped otoro, and dressed in red onion, scallion, and ponzu sauce	

Seared Salmon Roll (6pc)	21
Seared salmon marinated with ponzu sauce, chives, shiso leaves, red onion, crunch rolled with soy paper ikura topping	

Seared Salmon Yellowtail Roll (8pc)	23
Shrimp tempura rolled with yamabogo, topped with salmon, yellowtail, and avocado caramelized with sweet miso	

(NEW) SUPREME ROLL	24
Fatty Tuna, Shrimp Tempura, Tamago (egg), Cucumber, Avocado, Yamabogo, Pickled Cucumber, Shiso	

ENTREES (from the sushi bar)

Sushi Deluxe	45
Chef's choice sushi (13pc), with chef's choice sushi roll	

Sushi & Sashimi Deluxe	59
Chef's choice sushi (8pc) and sashimi (15 pc), with chef's choice sushi roll	
Substitute choices of "sushi roll"	
California roll 5 / Blufin tuna roll 5 / O-Toro roll 7	

Shumi Chirashi	54
Chef's daily choice of high-end fresh sashimi over sushi rice	

Sashimi Deluxe	54
Chef's choice of sashimi (21pc)	



Eel Unadon	37
Sliced eel over steamed white rice	



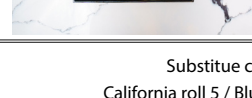
Entrees served with your choice of miso soup or green salad

3 Course Dinner Special 47

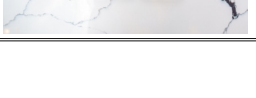
1. Miso soup, Green Salad & Shumai (2pc)
2. Shumi Roll (2pc) / Fried Tempura Roll (2pc), / & Chef's choice sushi (2pc)
3. Chicken or Salmon Teriyaki with stir fried vegetables over rice in a bowl.

ENTREES (from the kitchen)

Chicken Teriyaki Box	33
Grilled marinated chicken, vegetables, cucumber tamago rolls, tempura, and wakame salad	



Salmon Teriyaki Box	34
Grilled salmon teriyaki, vegetables, cucumber tamago rolls, tempura, and wakame salad	



Beef Galbi Box	44
Grilled Korean style "galbi" marinated short-rib, vegetables, cucumber tamago rolls, tempura, and wakame salad	



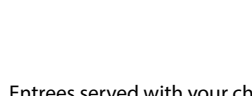
Shrimp Teriyaki Box	34
Grilled shrimp teriyaki, vegetables, cucumber tamago rolls, tempura, and wakame salad	



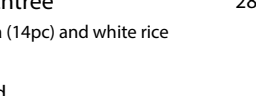
Substitute choices of "sushi roll"
 California roll 5 / Blufin tuna roll 5 / O-Toro roll 7

Entrees served with your choice of miso soup or green salad

Shumi Dinner Box	57
Salmon teriyaki, Korean style "galbi" marinated short-rib, Assorted Sashimi, Shumai, tempura	



(NEW) NABEYAKI UDON	29
Thick noodles in hot dashi broth with shrimp tempura, fish cake, broccoli, bok choy, mushrooms, scallions	



Fresh Mixed Sautéed Vegetable Box	27
(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	27
Fried tofu teriyaki, vegetables, cucumber avocado rolls, tempura, vegetable gyoza and wakame salad	

Seafood Tempura Entree	28
Shrimp (4pc) and vegetable tempura (7pc) chef choice seafood tempura (1pc) and white rice	

Katsu Curry	31
Japanese style curry over rice and "pork cutlet"	

Vegetable Tempura Entree	28
Assorted vegetable tempura (14pc) and white rice	

Entrees served with your choice of miso soup or green salad

RAMEN

Shumi Ramen	23
Chashu (Braised collagen) with ramen noodles, egg and veges in a housemade pork rich bone broth	

Donkatsu Ramen	25
Ramen noodles, egg and veges in a housemade collagen rich bone broth served with donkatsu (fried port cutler)	

Miso Ramen	23
Chashu (Braised collagen) with ramen noodles, egg and veges in a housemade miso broth	

Veggie Ramen (*Vegetarian option)	23
Ramen noodles and vegetables in a housemade shoyu broth	

A LA CARTE (sushi to shshimi & handroll)

	Sushi 2pc	Sashimi 2pc	Sashimi 3pc	Hand Roll 1pc
MAGURO bluefin tuna	13	-	15	15
CHU TORO bluefin medium fatty tuna	15	-	17	17
OTORO bluefin fatty tuna	16	-	18	18
SAKE salmon	12	-	14	14
HAMACHI yellow tail	14	-	16	16
HIRAME fluke	15	-	17	17
Engawa fluke fin	15	-	-	-
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)	9	-	16	-
SAWARA spanish mackerel	14	-	11	11
SICHIMI seared salmon	11	-	13	-
KOHADA SUSHI	15	-	17	17
UNAGI eel	17	-	17	17
ABURABO	11	-	13	-
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 amberjack	13	-	15	15
SHIMA AJI striped jack	14	-	16	-
SPICY SQUID TENTACLE	9	-	-	11
MONK FISH LIVER & TORO	12	-	-	-
MONK FISH LIVER & SCALLOP	11	-	-	-
AJI Japanese horse mackerel	12	-	14	-
HOTATE Japanese scallop	14	-	17	14
KING RED SNAPPER madai	15	-	17	-
GOLDEN CRAB dungeness Crab	13	-	-	-
MIYAZAKI BEEF	19	-	-	-
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.	

DESSERT

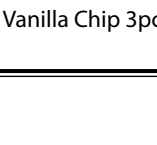


Tiramisu 14

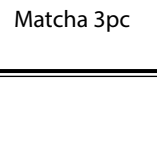


Chocolate Mousse 14

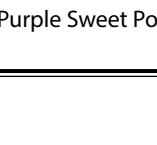
MOCHI ICE CREAM



Vanilla Chip 3pc



Matcha 3pc



Purple Sweet Potato 3pc