



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

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, tomatoes, gooseberry in a organic Japanes dressing with mixed seasonal veges	
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, tomatoes, gooseberry in a organic Japanes dressing with mixed seasonal veges	

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

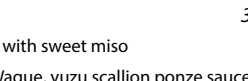
Yakimono (grilled appetizer)

Yellowtail Kama (limited qty)	21
Grilled yellowtail kama (collar)	

Chilean Sea bass (limited qty)	25
Grilled chelian sea bass caramelized with sweet miso sauce	

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



Sushi Bar Special (appetizer)

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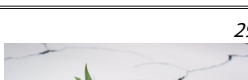
Crispy rice topped with
chopped fatty tuna,
scallion and caramelized
sweet miso sauce.



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

Yellowtail Ponzu	21
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Hamachi sashimi dressed
in Yuzu Ponzu sauce



Fluke Usuzkuri	27
Finely sliced Hirame with citrus ponzu sauce	

Otoro Sashimi Pizza	29
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BlueFin Fatty Tuna pla-
eted like a "Pizza shape"
dressed in Ponzu sause



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

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

Salmon Mozzarella (6pc)	18
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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
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Chop O-Toro sashimi,
avocado, vegetables,
sushi rice, ikura, masago
and uni with 30 days
aged special sauce



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

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



Sushi Special (2pcs)

Miyazaki Beef & Uni	21
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A5 Wagu &
Uni (from Hokaido Japan)
caramelized in sweet miso
sauce

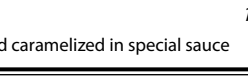


Hotate Caviar	24
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Scallop from Hokaido Japan and Caviar

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



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

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

SHUMI SIGNATURE ROLLS

Lobster Roll (5pc)	25
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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	

Ridgewood 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	

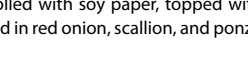
Rainbow Roll (8pc)	22
California roll topped with tuna, salmon and yellowtail	

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

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

Shumi Roll (8pc)	23
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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	

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

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

(NEW) SUPREME ROLL	24
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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
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Chef's choice of sashimi
(21pc)



Eel Unadon	37
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Sliced eel over
steamed white rice



Entrees served with your choice of miso soup or green salad

3 Course Dinner Speacial 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)

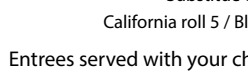
Chicken Teriyaki Box	33
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Grilled marinated chicken,
vegetables, cucumber
tamago rolls, tempura, and
wakame salad



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



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



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

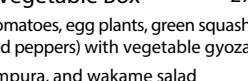


Substitute choices of "sushi roll"
California roll 5 / Blufin tuna roll 5 / O-Toro roll 7

Entrees served with your choice of miso soup or green salad

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



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	

Entrees served with your choice of miso soup or green salad

Seafood Tempura Entree	28
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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	

RAMEN

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

Veggie Ramen (*Vegetarian option)	23
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	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)	14	-	16	-
SAWARA spanish mackerel	9	-	11	11
SICHIMI seared salmon	11	-	13	-
KOHADA SUSHI	15	-	17	-
UNAGI eel	15	-	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	-	14	14
KING RED SNAPPER madai	15	-	17	-
GOLDEN CRAB dungeness Crab	13	-	-	-
MUYAZAKI 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	EVIAN 500ml	5
FANTA (ORANGE) 500ml	4	ACQUA PANNA 500ml	6
GINGER ALE 591ml	4	PELLEGRINO 500ml (SPARKLING)	6
FUJI 500ml	5	Green Tea (Hot)	3