



since 1986

LUNCH SPECIAL 11:30AM - 2PM

“Everday” except holidays

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 \$55

2 courses of Appetizers

8 pieces of Chef’s Selection Sushi

Zensai (Appetizer)

Green Salad	6	Tempura Appetizer	14
		Shrimp (2pc) and vegetable tempura (4pc)	
Wakame Salad	10	Salmon Sashimi Pizza	18
Seaweed salad with a special dressing		Spicy dressed salmon plated like a pizza (circular shape)	
Shrimp Crunch (6pc)	13	Salmon Poke Tartare	15
Rice balls topped with sushi ebi (shrimp) and torched with Japanese mayo, eel sauce		Assorted vegetable with Scottish Salmon & Ikura	
Edamame	7	Age Dashi Tofu	12
Lightly salted, steamed baby soybean		Deep fried tofu blocks in a savory dashi sauce with scallion and daikon radish	
Shumai	9	Softshell Crab Salad	21
Steamed shrimp dumplings		Fried soft shell crab, organic arugula, spring mixed, tomatoes, gooseberry, baby corn, zucchini in a organic Japanese dressing	
Taco Salad	25		
Grilled octopus, organic arugula, spring mixed, tomatoes , gooseberry, baby corn, zucchini in a organic Japanese dressing			

3 Course Lunch Special 29

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

2. Shumi Roll (2pc) / Tempura Roll (2pc), / and Chef’s choice sushi (2pc)

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

ENTREES

Sushi Deluxe	27	Sushi & Sashimi Deluxe	29
Chef’s choice sushi (9pc), with chef’s choice sushi roll		Chef’s choice sushi (6pc) and sashimi (10pc), with chef’s choice sushi roll	

Substitutue choices of “sushi roll”

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

Served with Miso soup and green salad

Chicken Teriyaki Box

27

Grilled marinated chicken, vegetables, cucumber tamago rolls, tempura, and wakame salad



Salmon Teriyaki Box

28

Grilled salmon teriyaki, vegetables, cucumber tamago rolls, tempura, and wakame salad



Tempura Entree

23

Shrimp (4pc) and vegetable tempura (7pc) and white rice

Tofu Teriyaki Lunch Box

23

Fried tofu teriyaki, vegetables, cucumber avocado rolls, tempura, vegetable gyoza and wakame salad

Katsu Curry Lunch

26

Japanese style curry over rice and “pork cutlet”

Chirashi Lunch Special

29

Assorted chef choice sashimi over rice

Served with Miso soup and green salad

RAMEN

Shumi Ramen	21	Miso Ramen	21
Noodles and braised pork in a housemade broth		Noodles and braised pork in a house made Miso broth	
Donkatsu Ramen	23	Veggie Ramen (*Vegetarian option)	21
Noodles and pork cutlet in a housemade broth		Noodles and vegetables in a housemade broth	

SHUMI SIGNATURE ROLLS

Shumi Roll (8pc)	18	Chef Special Bluefin Otoro Roll (6pc)	21
Spicy tuna roll topped with caramelized ebi (shrimp) sushi, spicy mayo, scallion, eel sauce, and furikake crunch		Cucumber, avocado, and white rice rolled in soy paper, topped with chopped otoro, and dressed in red onion, scallion, and ponzu sauce	
Ridgewood Roll (8pc)	18	Seard Salmon Yellowtail Roll (8pc)	18
Bluefin tuna and crunch roll topped with thin slices of sashimi tuna and spicy sauce		Shrimp tempura rolled with yamabogo, topped with salmon, yellowtail, and avocado caramelized with sweet miso	
Rainbow Roll (8pc)	18	Spicy Dragon Roll	18
California roll topped with tuna, salmon and yellowtail		Shrimp tempura roll topped with eel, avocado, eel sauce, and cilantro sauce	

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
O TORO bluefin fatty tuna	16	-	18	18
SAKE salmon	12	-	14	14
HAMACHI yellow tail	14	-	16	16
HIRAME fluke	15	-	17	17
EBI shrimp	8	-	10	10
BOTAN EBI red shrimp	16	16	-	-
TAMAGO egg	8	-	10	10
SABA mackerel (from Japan)	14	-	16	-
SAWARA spanish mackerel	9	-	11	11
KOHADA SUSHI	15	-	17	-
UNAGI eel	15	-	17	17
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	-
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	-	-	-
MIYAZAKI BEEF	19	-	-	-
KOHADA gizzard shad	15	-	16	-
KIMEDAI SUSHI	16	-	18	-
ANAGO (SEA EEL)	17	-	19	-

BEVERAGES

COKE / DIET COKE / SPRITE 237ml	4
FANTA (ORANGE) 500ml	4
GINGER ALE 591ml	4
FIJI 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.