



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	5	Tempura Appetizer	13
		Shrimp (2pc) and vegetable tempura (4pc)	
Wakame Salad	9		
Seaweed salad with a special dressing		Salmon Sashimi Pizza	17
		Spicy dressed salmon plated like a pizza (circular shape)	
Shrimp Crunch (6pc)	11	Salmon Poke Tartare	13
Rice balls topped with sushi ebi (shrimp) and torched with Japanese mayo, eel sauce		Assorted vegetable with Scottish Salmon & Ikura	
Edamame	7		
Lightly salted, steamed baby soybean		Age Dashi Tofu	11
Shumai	8	Deep fried tofu blocks in a savory dashi sauce with scallion and daikon radish	
Steamed shrimp dumplings			

3 Course Lunch Special 25

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	23	Sushi & Sashimi Deluxe	25
Chef’s choice sushi (8pc), 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 23		Salmon Teriyaki Box 24	
Grilled marinated chicken, vegetables, cucumber tamago rolls, tempura, and wakame salad		Grilled salmon teriyaki, vegetables, cucumber tamago rolls, tempura, and wakame salad	
(NEW) NABEYAKI UDON 25		Tofu Teriyaki Lunch Box 19	
Thick noodles in hot dashi broth with shrimp tempura, fish cake, broccoli, bok choy, mushrooms, scallions		Fried tofu teriyaki, vegetables, cucumber avocado rolls, tempura, vegetable gyoza and wakame salad	
Tempura Entree 19		Katsu Curry Lunch 22	
Shrimp (4pc) and vegetable tempura (7pc) and white rice		Japanese style curry over rice and “pork cutlet”	
		Chirashi Lunch Special 24	
		Assorted chef choice sashimi over rice	
Served with Miso soup and green salad			

RAMEN

Shumi Ramen	19	Miso Ramen	19
Noodles and braised pork in a housemade broth		Noodles and braised pork in a house made Miso broth	
Donkatsu Ramen	19	Veggie Ramen (*Vegetarian option)	19
Noodles and pork cutlet in a housemade broth		Noodles and vegetables in a housemade broth	

SHUMI SIGNATURE ROLLS

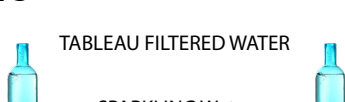
Shumi Roll (8pc)	16	Chef Special Bluefin Otoro Roll (6pc)	19
Spicy tuna roll topped with caramelized ebi (shrimp) sushi, spicy mayo, scallion, eel sauce, and furikake crunch		Cucumber, avocado, and white rice rolled in soy paper, topped with chopped otoro, and dressed in red onion, scallion, and ponzu sauce	
Leonida Roll (8pc)	16	Seard Salmon Yellowtail Roll (8pc)	16
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)	16	Spicy Blue Fin Tuna Roll (6pc)	12
California roll topped with tuna, salmon and yellowtail		Bluefin tuna, japanese spicy sauce.	

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	15	-	17	17
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	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	12	-	14	14
SHIMA AJI striped jack	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	14	-	14	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)	4



\$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.