

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

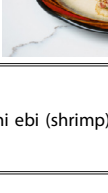
Starter		Zensai (Appetizer)	
Green Salad	5	Tempura Appetizer	15
Miso Soup	3	Shrimp tempura (2pc) and vegetable tempura (4pc)	
Edamame	7	Croquettes	17
Wakame Salad	9	Suteed Pork mixed with mashed potatoes served with spring mix and potato salad	
Seaweed salad with a special dressing		Age Dashi Tofu	13
Shumai	8	Deep fried tofu cubes in a savory dashi sauce with scallion and daikon radish	
Steamed shrimp dumplings		Baked Oysters	15
Vegetable Gyoza (5pc)	12	Buttery panko crumb topped on baked oysters	
Pan fried mixed vegetable dumpling in gyoza sauce		Oyster Sunomono (4pcs)	17
Salad		Yakimono (grilled appetizer)	
Softshell Crab Salad	17	Yellowtail Kama (limited qty)	19
Fried soft shell crab, organic arugula, chopped baby organic kale, tomatos, gooseberry in a organic Japanese dressing with mixed seasonal veges and cheese		Grilled yellowtail kama (collar)	
Spicy Shumi Sashimi Salad	21	Chilean Sea bass (limited qty)	21
Fresh assorted raw fish mixed with cucumber, kani, masago, iceburg lettuce, sesame oil and spicy sauce.		Grilled chilean sea bass caramelized with sweet miso sauce	
Tako (Octopus) Salad	21	Galbi	27
Grilled octopus, organic arugula, chopped baby organic kale, tomatos, gooseberry in a organic Japanese dressing with mixed seasonal veges and cheese		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)

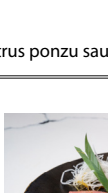
14

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 Usuzukuri

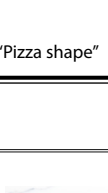
27

Finely sliced Hirame with citrus ponzu sauce

Otoro Sashimi Pizza

29

BlueFin Fatty Tuna plaeted like a “Pizza shape” dressed in Ponzu sauce (house made)



Salmon Sashimi Pizza

19

Spicy Salmon plaeted like a “Pizza shape”

Shumi Temaki (New)

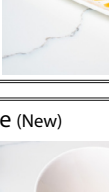
32

O-TORO & UNI hand rolled with sweet miso caramelized A5 Miyazaki Wague, yuzu scallion ponze sauce

Salmon Mozzarella (6pc)

17

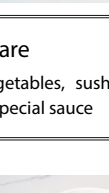
Japanese Traditional “shizushi-style” roll with seared salmon, melted mozzarella, spicy mayo, eel sauce, and fried onion (great paring with wines)



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

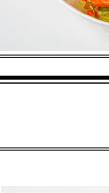
22

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, iku-ra, and masago with 30 days aged special sauce




Sushi Special (2pcs)

Miyazaki Beef & Uni

19

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



Hotate Caviar

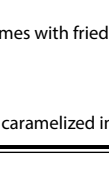
24

Scallop from Hokaido Japan and Caviar

Spicy Seared Salmon

13

Scottish salmon sushi caramelized with spicy mayo and eel sause topped with flying fish roe and scaillion



Botan Ebi (2pc)

16

Jumbo red shrimp sushi comes with fried shrimp head

Engawa (limited qty)

16

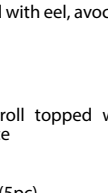
Fin of fluke from Jeju Island caramelized in special sauce

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)

22

Shrimp tempura roll topped with eel, avocado, eel sauce, and cilantro sauce

Leonia Roll (8pc)

21

Bluefin tuna and crunch roll topped with thin slices of sashimi tuna and spicy sauce

Shrimp Tempura Roll (5pc)

19

Shrimp tempura, cucumber, and avocado, masago

Rainbow Roll (8pc)

21

California roll topped with tuna, salmon and yellowtail

(NEW) WAGYU ROLL

25

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)

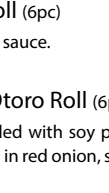
21

Grilled chilean Sea Bass with sweet miso, asparagus, scallions, shiso and pickled cucumber

Shumi Roll (8pc)

22

Spicy tuna roll topped with caramelized ebi (shrimp) sashimi, 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)

24

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)

22

Shrimp tempura rolled with yamaboko, 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

42

Chef’s choice sushi (13pc), with chef’s choice sushi roll

Sushi & Sashimi Deluxe

55

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

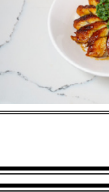
52

Chef’s daily choice of high-end fresh sashimi over sushi rice

Sashimi Deluxe

52


Chef’s choice of sashimi (21pc)



Eel Unadon

35

Sliced eel over steamed white rice



Entrees served with your choice of miso soup or green salad

3 Course Dinner Speacial 42

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

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

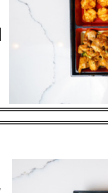
3. Chicken or Salmon Teriyaki with stir fried vegetables over rice in a bowl.

ENTREES (from the kitchen)

Chicken Teriyaki Box

28

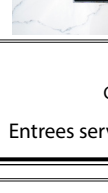
Grilled marinated chicken, vegetables, cucumber tamago rolls, tempura, and wakame salad



Beef Galbi Box

39


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



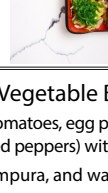
Substitute choices of “sushi roll”
California roll 5 / Blufin tuna roll 5 / O-Toro roll 7

Entrees served with your choice of miso soup or green salad

Shumi Dinner Box

52

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

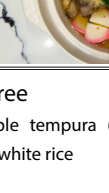
24

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

(NEW) NABEYAKI UDON

29

Thick noodles in hot dashi broth with shrimp tempura, fish cake, broccoli, bok choy, mushrooms, scallions



Seafood Tempura Entree

26

Shrimp (4pc) and vegetable tempura (7pc) chef choice seafood tempura (1pc) and white rice

Katsu Curry

26

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

21

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

Donkatsu Ramen

21

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

Miso Ramen

21

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

Veggie Ramen (*Vegetarian option)

21

Ramen noodles and vegetables in a housemade shyouu 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
OTORO bluefin fatty tuna	15	-	17	17
SAKE salmon	11	-	13	13
HAMACHI yellow tail	13	-	15	15
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 gizzard shad	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
MONK FISH LIVER & TORO	12	-	-	-
MONK FISH LIVER & SCALLOP	11	-	-	-
AJI Japanese horse mackerel	12	-	15	-
HOTATE Japanese scallop	14	-	14	14
KING RED SNAPPER madai	15	-	17	-
GOLDEN CRAB dungeness Crab	13	-	-	-
MIYAZAKI BEEF	20	-	-	-
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 PANNI 500ml

6

PELLEGRINO 500ml (SPARKLING)

6

Green Tea (Hot)

3

TABLEAU FILTERED WATER

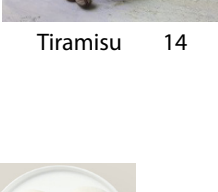
SPARKLING Water

\$5 per person (UNLIMITED REFILLS)

Complementary for kids

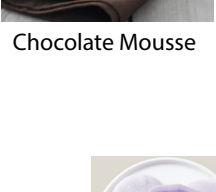
*consuming raw sea food and shellfish may cause increase your risk of food borne illness and parasite.

DESSERT



Tiramisu


14




Chocolate Mousse

14

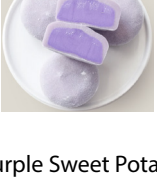
MOCHI ICE CREAM



Vanilla Chip 3pc



Matcha 3pc



Purple Sweet Potato 3pc