

# 3 YUMI

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## SPECIALS

### SUSHI / SASHIMI

Daily Imported & Seasonal Fish, Priced 2 Pieces

<b>Live Hotate – Live Scallop</b> 10	<b>King Crab Leg</b> 8
<b>O-Toro - Blue Fin Tuna Belly</b> MP	<b>Organic Salmon</b> 8
<b>Botan-Ebi – Large Sweet Shrimp</b> MP	<b>Seared Organic Salmon Toro</b> 10
<b>Kanpachi – Amberjack ( Japan )</b> 8	<b>King Salmon ( NZ )</b> MP
<b>Aji – Horse Mackerel (Japan)</b> 10	<b>O-Toro Tartare</b> 20
<b>Kumamoto Oyster Half Shell</b> 8	<b>Oyster Shooters</b> 10
with Yuzu Soy & Wasabi Tobiko	Tomato puree & fresh wasabi

### ROLLS / COLD SMALL PLATES

**WASABI KANPACHI – Amberjack ( Japan )** 10  
Marinated With Fresh Chopped Wasabi

**TUNA SHITAKE** 18  
Shallot, Onion, Crispy Shitake Mushroom Bits & Ponzu

**Original** **SPICY TUNA RICE CRISPY ROLL** (no seaweed) 16  
Sliced Jalapeno & Spicy Kabayaki Sauce

**New** **RICE CRISPY TUNA** 18  
Pan seared sushi rice, spicy tuna, jalapeno, chive oil & spicy kabayaki sauce

**FAIR HAVEN ROLL** 20  
Yellowtail, Takuran In Soy Paper Top With O-Toro Tar-Tare & Wasabi Sauce

**YANKEE ROLL** 20  
Yellowtail and Avocado with Layers of Spicy Tuna, Salmon  
and Top with Caramelized Creamy-Spicy Sauce

**LOBSTER TAIL TEMPURA ROLL** 20  
with Mango, Avocado, Shiso Sprinkle & Spicy Kawasaki Sauce

### WARM SMALL PLATES

**HOME-MADE SHRIMP WONTON** 11  
w/ ginger-garlic soy sauce ( spicy or  
none spicy )

**RAMEN NOODLE SOUP**  
w/ Ten-Hours Roasted **Pork Belly** 15  
w/ Home-Made **Shrimp Wonton** 15

**SAUTÉED SHRIMP** 13  
w/ Mango Salsa & Endive

**PAN-GRILLED DUCK BREAST** 15  
w/ Plum Sauce Glaze and Pineapple  
Chutney

w/ Brown Rice + 1.50, Home-made Ginger + 3

Prices/items subject to change based on market availability & freshness,  
some items may no longer be available

# MAIN MENU

## WARM SMALL PLATES

### **Spring Roll**

Duck -Tamarind Dipping Sauce 9  
Veggie – Sweet Chili Sauce 9

**Wok-Sautéed Chicken in Lettuce Cups 8**  
Pine Nuts & Hoisin Sauce

**Lemongrass-Marinated Prawns 13**  
Spicy Kaffir Lime Sauce Crisp Asian Salad

**Cashew Crusted Prawns 15**  
w/ Mango & Green Papaya Salad

**Beef Teriyaki 11**  
w/ Green Beans Salad

**Soft-Shell Crab Tempura 13**  
Roasted Corn Salsa

**Crispy Lump Crabmeat, Samosa 12**  
and Sweet Corn Wrapped In Rice Paper  
with Mango Salsa

**Oyster Tempura 12**  
w/ Creamy Cajun Sauce

**Organic Salmon Filet 15**  
w/ Ginger-Soy Glaze & Garden Greens, Wasabi  
Vinaigrette

**Miso Black Cod 15**  
w/ Black Seaweed Salad & Spicy Miso

**Chicken Satay 8**  
w/ Cucumber Relish, Spicy Peanut Sauce

**Scallion Pancake, Yumi Style 7**  
Curry Sauce Dip

**Pork or Vegetable Gyoza, Pan-Fried 6**  
Aged Vinegar & Ginger-Soy Sauce

**Shrimp Shumai, Steamed 6**  
Ginger & Red Vinegar Sauce

**Fried Tofu 10**  
Wok Sautéed Chinese Seasonal Vegetables In  
Ginger-Soy Sauce

**Edamame 6**  
Steamed, Sea Salt & Lime

## SALADS

**Seared Tuna Salad 13**  
Seasonal Garden Greens, Hearts of Palm,  
Shallot Crisps, Sesame-Shoyu Dressing

**Yuzu Romaine Lettuce 8**  
Japanese Yuzu Fruit Vinaigrette  
In Parmesan Basket

**Grilled Squid Salad 9**  
Mesclun Greens, Ginger, Sesame  
Asian Wild Vegetables, Citrus-Soy Sauce

**“Yumi” Seaweed Salad 8**  
Mango, Apple, Cucumber, Sesame-Rice Vinaigrette

**Popcorn Shrimp & Frisee 11**  
Mango, Cashews Spicy Lime-Miso Dressing

**Thai Beef Salad 13**  
Romaine Lettuce, Tomato and Thai Herbs  
With A Spicy Lemony Dressing

## COLD SMALL PLATES

**Trio Tartare Tasting 22**  
Tuna - Chopped Fresh Wasabi & Yuzu  
Yellowtail- Shallot, Parsley & Saffron-Soy  
Salmon- Pickled Onion, Capers, Truffle Oil

**Shima-Aji Jalapeno (Japan) 16**  
w/ Yuzu-Citrus Soy

**Yellowtail Thai Style 16**  
Tomato, Mango, Cilantro, Thai Lemon

**7-Spice Seared Tuna Tataki 12**  
Palm Hearts & Celery Salad  
with Yuzu-Soy Dressing

**Hirame Maki 16**  
Spicy Tuna Wrapped In Thin Sliced Fluke with  
Sesame-Onion Sauce White Truffle Oil & Pink Sea  
Salt Sprinkle

**Salmon & Tomato Crudo 12**  
w/ Onion & Capers  
Wasabi-Balsamic Vinaigrette

**White Tuna Ceviche 12**  
Pineapple, Onion, Avocado, Cilantro  
& Chili-Citrus-Soy

**Scallop Carpaccio 13**  
with Yuzu-Soy & WhiteTruffle oil

**Spicy Tuna Tartare 12**  
Green Apple & Wasabi-Miso Sauce

**Tuna Sashimi Pizza 15**  
Crispy Scallion Pancake,  
Signature Spicy Kabayaki Sauce

**Avo-Ebi Cone 7**  
Shrimp and Avocado with  
Lemon-Miso Sauce. Served in  
Homemade Crispy Rice Paper Cone

**Substitute above dishes with your choice of  
fish + 2**

## SOUPS

**Chicken Rice Miso Soup 5**  
Celery, Carrot

**Spicy Coconut Seafood Soup 6**  
Shrimp, Scallop, Kaffir Lime, Lemongrass, Sweet  
Basil, Enoki Mushroom

## SIDES

**Spicy Veggies Fry, Yumi Style 8**

**Warm Tossed Noodle 6**

**Vegetable Tempura 6**

**Chicken Fried Rice 6**

**Shrimp Tempura (per piece) 3**

**Steamed Jasmine Rice 2**

**Brown Rice 3**

**Sushi Rice 2**

**Homemade Ginger 3**

## YUMI SIGNATURE ROLLS

### **Yumi 15**

Eel, Mango, Fluke Tempura  
Spicy Kabayaki Glaze

### **Shuenn 15**

Yellowtail, Avocado,  
Spicy Tuna & Salmon Tartare  
Sesame Seeds & Wasabi-Sweet Soy Glaze

### **Crazy Tuna 14**

Seared Tuna, Cucumber & Spicy Tuna  
Wasabi-Miso Sauce & Shallot Crisps

### **Sea Bright 14**

Tuna, Salmon, Yellowtail,  
Avocado, Cucumber, Fish Roe  
Japanese Mayo, Shaved Bonito Sprinkle

### **Sandy Hook 15**

Spicy Tuna & Lobster Salad In White Seaweed,  
Wasabi-Pepper Sauce

### **Ocean Ave. 15**

Shrimp Tempura, Spicy Tuna & Avocado  
In Soy Paper with Spicy Kabayaki Sauce

### **L. A. S. ROLL 20**

Lobster, Asparagus & Shitake Caramelized  
In Soy Paper with Spicy Miso Sauce

### **Lobster Roll (5 Pieces) 14**

Mango, Avocado, Wasabi-Tobiko  
& Jalapeno Salsa

### **Volcano 12**

Crabstick, Cucumber, Avocado  
Spicy Tuna Tartare with Spicy Aioli

### **Rice Puff Shrimp Tempura 8**

Cucumber, Mustard Aioli

### **Mame-Spider (5 Pieces) 10**

Soft-Shell Crab Tempura  
Avocado, Cucumber  
Wasabi-Kabayaki Sauce

### **Green Dragon 12**

Eel & Cucumber Wrapped with Avocado  
Sesame-Kabayaki Glaze

### **Rumson Roll 18**

Spicy Tuna, Avocado & King Crab Salad  
with Wasabi-Sweet Soy Sauce

### **Two River Roll 15**

Red Tuna, White Tuna, Avocado, Pickled Jalapeno  
In White Seaweed w/ Miso-Red Bell Pepper Sauce

w/ Brown Rice + 1.50, Extra special sauce + 2

## LARGE PLATES

### **Sushi Plate 24**

Chef's Special Assortment of Raw Fish (w/ Rice),  
And a Shuenn Roll

### **Sashimi Plate 26**

Chef's Special Assortment of Raw Fish (no Rice) w/  
three of Chef Shuenn's Signature Sauces

### **Pan-Seared Chilean Sea Bass 26**

Sautéed Daily Vegetables w/ Lemon-Soy Sauce

### **Sirloin Steak, Asiate 26**

Natural Beef - Steroid & Hormone Free  
with Japanese 7-Spice Seared  
Warm Tossed Avocado, Onion & Tomato

### **Pan-Seared Sea Scallop or Shrimp 26**

Japanese Risotto, Shiitake, Pea Shoot,  
Seafood Jus, Soy-Sesame Oil Drizzle

### **Stir-Fry Udon Pasta 21**

With Shrimp or Chicken and Vegetables  
In Ginger-Saffron Soy Sauce

### **Pan-Roasted Soy Marinated Chicken 18**

Shanghai Bok-Choy  
Ginger-Scallion Pesto

### **Asian Roasted Pork Tenderlion 20**

With Apple Chutney

## SUSHI (with rice) / SASHIMI (no rice)

### CUT ROLLS / HAND ROLLS

Hand Rolls – Priced One Cone  
Sushi & Sashimi - Priced 2 Pieces  
Cut Rolls - Priced Per Roll (Cut 6 Pieces), Seaweed  
Outside

Tuna 6	Striped Bass 5
Salmon 6	Smoked Salmon 5.5
Yellowtail 6	Fly Fish Roe 5
White Tuna 5.5	Salmon Roe 6.5
Crabstick 4.5	Sea Urchin mp
Shrimp 5	Eel 6
Fluke 6	
Octopus 5.5	

### VEGETARIAN INSIDE-OUT ROLLS / HAND ROLLS

Avocado 4.5	Shitake Mushroom 6
Cucumber 4.5	Sweet Potato 5
Asparagus 5	Yama-Gobo 5
Sun-Dried	Takuran 4.5
Tomato 5	Mango 5

### CREATE YOUR OWN INSIDE-OUT ROLLS

Choice one of the above rolls & adding your favorite  
ingredient(s) (One kind of fish per roll)

Takuran + .50
Avocado + .50
Cucumber + .50
Asparagus + 1
Sweet Potato + 1
Soybean Paper + 1
White Seaweed Paper + 1
Mango + 1
Fish Roe + 1
Yama-Gobo + 1
Sun-Dried Tomato + 1
Shitake Mushroom + 2
Cream Cheese + 1
Brown Rice + 1.5
Add Spicy + 1.5

Yumi California Roll 5.5  
w/ King Crab 10

### SIDES

Fresh Wasabi + 2, Spicy Aioli + 1.5

## LUNCH BENTO BOX

Served with Pork Gyoza, Warm Tossed Noodle w/ soy and House Green Salad

**California Roll 10**

**Spicy Tuna Roll 11**

**Sushi 13**

Tuna, Salmon, Yellowtail, Striped Bass, Shrimp

**Sashimi 14**

Tuna, Salmon, Yellowtail

**Soy Marinated Chicken 10**

Ginger-Scallion Pesto

**Pan-Seared Salmon 12**

Kabayaki Sauce

**Grilled Beef Teriyaki 14**

with Green Beans Salad

**Pan-Seared Scallop 14**

Japanese Risotto, Shiitake

**Miso Black Cod 14**

w/ Black Seaweed Salad & Spicy

## DESSERTS

**Tempura Cheesecake 8**

Rich, smooth cheesecake, with a slight tangy finish, rolled in melt-in-your-mouth, flaky pastry tortilla, served with ice cream

**Molten Chocolate Cake 8**

Deeply chocolate filled w/ dark chocolate truffle served warm, w/ vanilla ice cream

**Lychee & Longan Fruits 5**

with mango sorbet

**Passion Mango Cheesecake 8**

Layer of creamy passion fruit and mango infused buttermilk topped with tart passion fruit curd

**Mochi Ice Cream 6**

with caramelized plantain

**Ice Cream 3.5**

Green Tea, Red Bean, Chocolate, Vanilla, Mango Sorbet

## HOT BEVERAGES

Coffee 2.50 | Decaf Coffee 2.50 | Cappuccino 4 | Espresso 3.50  
Green Tea (Individual Pot) 4 | Oolong Tea (Individual Pot) 4

## COLD DRINKS

### Frozen Drinks

**Island Dream 4**

Mango, Pina Colada

**Beachside Blast 4**

Mango, Orange Cream & Pina Colada

**Sea Bright Dream 4**

Strawberry Daiquiri, Orange Cream

**Island Illusion 4**

Peach, Mango

**Tropical Breeze 4**

Pina Colada, Peach, Strawberry

**Peach Sunrise 4**

Peach, Grenadine

### Cold Beverages

**Bottled**

**San Benedetto**

**Spring Water (1L) 6**

**Bottled**

**San Pellegrino**

**Sparkling water (1L) 6**

**Bottle Green Tea 4**

Ito-En (500ml)

Original unsweetened bottled

**Bottle Ginseng Soda 4**

**Soda 2.5**

Pepsi, Diet Pepsi, Unsweetened Ice Tea, Mountain Dew, Ginger Ale, Sierra Mist, Club Soda