



SUSHI & OYSTER BAR

Soups & Salads

clam chowder	8
miso soup.....	5
caesar	
gem lettuce, croutons, parmesan cheese, caesar dressing	9
house salad	
spring mix, arugula, snap peas, cucumber, baby tomato, red onion, yellow pepper, crispy carrot with ginger vinaigrette	9

temecula garden salad	
baby kale, arugula, palm hearts, snap peas, yellow pepper, baby tomato, cucumber, gobo chips with chili miso corn vinaigrette.....	9
grilled shrimp salad	
market greens, shrimp, fried feta cheese, asparagus, red onion, sweet yellow peppers with tomato vinaigrette.....	15

Appetizers

edamame	
garlic soy	6
tataki tuna	
blackened ahi, wakame, avocado, lime, cilantro, red onion, tempura crunch with miso truffle ponzu.....	16
beef skewers	
marinated beef tenderloin, apple coleslaw, wasabi cream sauce.....	9
fried shishito pepper	
eel sauce, spicy mayo, togarashi	11
salt and pepper calamari	
ponzu dipping sauce	15
shrimp tempura	
citrus soy dipping sauce	15
pork belly sliders	
braised kurobuta pork belly, green onion, jalapeno, cilantro, crushed cashews, steamed bun, pickle radish	14

robata street corn	
grilled sweet corn, kewpie mayo, togarashi, sautéed shrimp, edamame, grana padano, shredded nori, bonito, with okonomiyaki sauce	12
poke tacos	
raw ahi tuna, cucumber, avocado, wakame, red onion, sesame oil, wasabi tobiko in crispy wonton shells with pineapple relish	16
hibachi scallop	
scallop, soba noodles, cucumber, kaiware sprout, mango, with miso corn puree.....	15
hamachi crudo	
raw yellowtail, compressed melon, asian pear, avocado, black salt, local olive oil, chili ponzu.....	17
salmon ceviche	
salmon, red onion, cucumber, kaiware sprout, micro greens, crispy red quinoa with herb citrus soy	14
seared miso anticuchos chilean sea bass	
peruvian corn and soy glaze	15

Market Selection

choice of grilled, blackened or pan seared
served with seasonal vegetables and choice of steamed rice, wasabi mashed potatoes or marble potatoes
choice of one sauce: creamy chimi / sake beurre blanc / garlic soy butter
ahi...30 • halibut...34 • salmon...29 • scallops...34 • sea bass...38 • jumbo prawns...34

Umi Specialties

lobster	
fresh maine lobster, steamed, grilled or broiled with miso chimichurri.....	65
seafood steam pot	
crab, shrimp, fish, mussels, clams, corn and potatoes in fresh herb white wine broth	36
steamed alaskan king crab leg	
16oz steamed.....	58
jidori chicken	
chicken breast, with wild mushroom risotto, truffle oil, teriyaki sauce and seasonal vegetables	29
chilean sea bass	
miso marinated, jalapeño pepper, and seasonal vegetables.....	38

crispy whole fish	
seasonal catch, ginger, soy, pineapple.....	38
fish and chips	
served with waffle fries and oshinko tartar sauce	25
salmon	
crusted with macadamia nuts with citrus-soy couscous, seasonal vegetables, pineapple relish and sake butter..	29
surf & turf	
8oz beef tenderloin, australian lobster tail, asparagus tempura with wasabi mashed potatoes and beef demi-glaze	80
ribeye steak	
14oz ribeye, white corn polenta, seasonal vegetables, with uni butter and demi-glaze	40

Raw Bar

shrimp cocktail
cocktail sauce, lemon 18

sapporo clams
littlenecks, garlic, ginger, cilantro,
beer broth 18

oysters on half shell
please ask server for daily selection
half dozen..... 16
dozen..... 30

fried oysters
panko breaded with oshinko
tartar sauce..... 16

oyster shooters (3)
uni, quail egg, ponzu jelly, green onion,
sriracha, and tobiko..... 12

oysters rockefeller
spinach, bacon, béarnaise..... 16

Chilled Grand Seafood

platter for two
whole maine lobster, 4 jumbo shrimp, 4 oysters, salmon lomi-lomi,
tuna poke, king crab leg.85

Sushi

Nigiri (2 pcs.)

maguro – tuna.....9
hamachi – yellowtail.....9
sake – salmon8
unagi – freshwater eel.....9
albacore – white tuna.....7
tako – octopus8
saba – mackerel7

kani – alaskan king crab.....13
ebi – shrimp.....7
uni – sea urchinMP
hotate – scallop.....10
amaebi – sweet shrimp10
ika – squid8
ikura – salmon roe.....9

Sashimi

maguro – tuna..... 17
hamachi – yellowtail..... 18
ebi – shrimp..... 17

sake – salmon 16
albacore – white tuna..... 15
tako – octopus 17

Maki

(Cut Rolls)

aloha roll
spicy tuna roll, albacore, pineapple,
sweet honey aioli, chili
strawberry sauce.....16

cajun california
spicy california mix, seared cajun
salmon on top.....15

california
avocado, crab, cucumber,
masago9

crispy white dragon
yellow tail, spicy tuna, fried shallot,
spicy mayo, tempura crunch, chili
pepper on the side18

crunch salmon
salmon, cucumber, avocado, fried shallot,
tempura crunch on top14

dynamite
mixed seafood, masago, tempura
crunch, spicy aioli baked on a
california roll.....16

king alaskan
king crab, shishito pepper, salmon on
top, wasabi aioli, wasabi tobiko,
mango chilli sauce on the side.....19

lobster roll
lobster, avocado, mango whole deep
fried, wasabi cream sauce,
eel sauce19

love vegan
cucumber, asparagus, shiso, avocado,
mango, gobo chips, kaiware sprout,
tomato miso puree, cilantro puree,
bean curd, red bell pepper sauce
wrapped in soy paper12

pechanga
tuna, yellowtail, avocado, red onion
jalapeño, spicy aioli18

philly style
rib eye steak, provolone cheese, onion,
pickled jalapeño, wrapped in soy paper,
horseradish aioli on the side18

rainbow
tuna, salmon, yellowtail, crab,
avocado, cucumber17

seattle roll
smoked salmon, cream cheese,
cucumber, dry fig, smokey eel sauce,
chili pepper13

spicy tuna
spicy tuna, avocado, cucumber.....12

three amigos
eel, shrimp, crab, mango, spicy tuna,
avocado, tempura crunch,
spicy aioli.....18

temecula fire roll
spicy tuna, crab, avocado, spicy
aioli, shishito tempura15

umi
albacore, tempura shrimp, crab,
jalapeño, spicy aioli15

yam tempura roll
yam potato, onion, truffle sweet soy,
spicy miso, daikon sprout, wrapped in
soy paper.....12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. Please advise of any food allergies.
An 18% service charge will be added to parties of 8 or more. Thank you.