

Umai Umi

533 N 22nd St 19130-3130 · +12159880707 · Updated: Jan 14, 2026

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DESIGNER ROLLS 13

Henrietta	\$14.00
lobster tempura, mango, spicy tuna tartare, avocado, cashew bits, eel sauce	
4-8-15-16-23-42	\$12.00
tuna, salmon, yellowtail, avocado, mango, romaine lettuce, wrapped in pickled daikon	
Krakken	\$12.00
shrimp tempura, eel, avocado, soft shell crab, cherries, worcestershire aioli, almond bits	
Spirited Away	\$11.00
sesame crusted tuna, red crab, cucumber, avocado, chili-soy	
eternal sunshine	\$10.00
crispy escolar, cucumber, avocado, salmon, apricot-miso, blueberry-balsamic, pine nuts	
Pingu	\$10.00
crispy cream cheese & chive roll, spicy red crab salad, potato crunch	
Traffic Light	\$12.00
crispy soft shell crab, avocado, red, yuzu, & wasabi tobiko, spicy mayo	
Spartan	\$11.00
marinated tenderloin, cucumber, shrimp tempura, mozzarella cheese, paprika aioli	
Godzilla	\$10.00
shrimp tempura, eel, avocado, strawberry, honey, macadamia bits	
Poseidon	\$11.00
shrimp tempura, spicy red crab salad, avocado, eel	
Ping Pong	\$10.00
crispy spicy tuna, inari, chives, spicy mayo, pineapple salsa	
Nemo	\$12.00
snow crab, avocado, spicy mayo & crunch wrapped in cucumber	
King Kong	\$10.00
tuna, salmon, yellowtail, cucumber, avocado	

ENTREES 6

Pad Thai	\$18.00
shrimp, red bell pepper, shiitake, arugula, peanuts	
Chicken Teriyaki	\$16.00
pan seared chicken, wasabi mash, teriyaki sauce	
Seafood Paella	\$24.00
seafood medley including scallops, mussels, shrimp, and mixed vegetables in green curry	
Pan Seared Salmon	\$20.00
tomato, cauliflower, brussel sprouts, enoki mushroom, capers, yuzu-butter	
Miso-Marinated Chilean Sea Bass	\$32.00
steamed baby bok choy, seared scallions, ginger, shitake, soy-bean broth	
Seafood Tobanyaki	
scallop, mussel, dungeness crab, lobster, shrimp, bok choy, shiitake & enoki mushrooms	

BASIC ROLLS 12

Spicy Tuna	\$8.00
Spicy Salmon	\$8.00
Spicy Yellowtail	\$8.00
Crispy Spicy Scallop	\$8.00
California	\$8.00
Eel	\$8.00
Shrimp Tempura	\$8.00
Soft Shell Crab	\$12.00
Philadelphia	\$8.00
Vegetable	\$6.00
Shishito Pepper	\$4.00
Ume-Shiso-Cucumber	\$3.00

CHEFS CHOICE COMBINATION 3

Nigiri (Twelve Cuts)	\$30.00
Sashimi	\$30.00
six selections/three cuts each	
Chirashi	\$28.00
sashimi assortment over seasoned sushi rice	

A LA CARTE 14

Tuna	\$4.00
maguro	
Yellowtail	\$4.00
hamachi	
Amber Jack	\$4.00
kanpachi	
Striped Jack	\$6.00
shima aji	
Golden Eye Snapper	\$6.00
kin-madai	
Madai	\$4.00
sea bream	
Escolar	\$4.00
abura bozu	
Albacore	\$4.00
bincho maguro	
Scallop	\$4.00
hotate	
Salmon	\$4.00
sake	
Freshwater Eel	\$4.00
unagi	
Sea Urchin	\$6.00
uni	
Squid	\$4.00
ika	
Salmon Roe	\$4.00
ikura	

STARTER 11

Tapas for Two	\$16.00
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chicken spring roll/sweet-citron, shrimp shumai/champagne-saffron, vegetable gyoza/citrus-soy, and edamame

Oysters

half-dozen oysters in shell, citrus-soy, cilantro ceviche, toban salsa

Oyster Shooters	\$12.00
oyster & sea urchin set in citrus-soy with salmon and quail egg bombers	
Filet Mignon Carpaccio	\$16.00
citrus-soy, piquillo salsa, extra virgin olive oil	
Poke	\$14.00
tuna, salmon, yellowtail, tobikko, red onions, scallions, jalapeno, pickled cucumber	
Grilled Octopus	\$16.00
potato, pickled red onion, olives, baby radish, cherry tomatoes, arugula, pancetta vinaigrette	
Crispy Rice	\$14.00
spicy tuna/ avocado, smoked salmon/cream cheese, yellowtail/ jalapeno/ chili-soy, crab salad/marinated salmon roe, & unagi/macadamia bits/sweet soy	
Pink Shrimp Tempura	\$12.00
coconut aioli, endive, chives	
Shishito Peppers	\$6.00
yuzu-salt	
Japanese Caprese	\$10.00
tomato, tofu, thai basil, citrus-soy, extra virgin olive oil	
Crispy Chilean Sea Bass Tacos	\$10.00
romaine lettuce, plum tomato, avocado, spicy mayo, toban salsa	
SALAD 5	
Crispy Brussel Spout	\$10.00
red onion, carrot, purple cabbage, scallions, crispy shallots, sweet chili-tamarind dress	
Mixed Green	\$8.00
mixed vegetables, crispy shallots, ginger dress	
Crispy Calamari	\$10.00
mixed greens, white- miso vinaigrette	
Seaweed Salad	\$5.00
Mizuna	\$12.00
5-spice crusted salmon, shaved bonito, yuzu dress	
SOUP 2	
Miso	\$5.00
soybean broth, tofu	
Udon	\$6.00
soy-dashi broth, shrimp tempura	

BEVERAGES 3

Carbonated

\$2.50

sprite, ginger ale, coke, diet coke

Norwegian Voss Water

\$6.00

still, sparkling

Tea

\$4.00

green, genmaicha, jasmine
