

# YU-OR-MI

## SUSHI & SAKE BAR

### TRADITIONAL

TUNA ROLL* 10	TORO & OSHINKO ROLL* 22	FUTOMATKI 12
SALMON ROLL* 10	CALIFORNIA ROLL 10	SOFT SHELL CRAB 17
SPICY TUNA ROLL* 12	OSHINKO ROLL 6	YELLOWTAIL & AVOCADO ROLL* 14

### CHEF'S MENU

<b>SIZZLING WASABI DEMI GYU-KAKU* 65</b> beef, wasabi demi buerre blanc sauce	<b>TEMPURA UDON 20</b> seaweed, udon, fishcake, shrimp tempura, shiitake mushroom, green onion
<b>BEEF SUKIYAKI 36</b> sliced ribeye, shirataki noodle, tiger shrimp, fish cake, assorted vegetables, rice	<b>UNI UDON PASTA* 35</b> uni, kani, garlic, udon noodles
<b>TRUFFLE CRAB FRIED RICE 28</b> softshell crab, blue crab, egg, truffle oil, garlic, green onion	<b>SPICY SEAFOOD UDON PASTA* 36</b> jumbo scallop, tiger shrimp, spicy seasoning, udon
<b>SPICY SHRIMP FRIED RICE 25</b> shrimp, egg, garlic, green onion, chili	<b>UNAGI DON 28</b> eel, avocado, oshinko, eel sauce
<b>SALMON FRIED RICE 24</b> salmon, egg, green onion, soy seasoning	<b>BARA CHIRACHI DON* 28</b> chef's special selection, avocado
<b>HAMACHI KAMA 26</b> seasoned yellowtail collar, pandan puree	<b>GYUDON 26</b> beef, egg, ginger soy sauce, green onion
<b>Y.O.M SASHIMI CLASSIC* 35</b> chef's selection 9 pcs sashimi	
<b>Y.O.M SUSHI CLASSIC* 28</b> chef's selection 5 pcs sushi and choice of traditional roll	
<b>Y.O.M SUSHI DELUXE* 52</b> chef's selection 10 pcs sushi and choice of traditional roll	
<b>Y.O.M SASHIMI DELUXE* 119</b> chef's selection 21 pcs sashimi	
<b>Y.O.M ULTIMATE SELECTION* 229</b> chef's selection 28 pcs sashimi, 8pcs sushi, and choice of specialty roll	

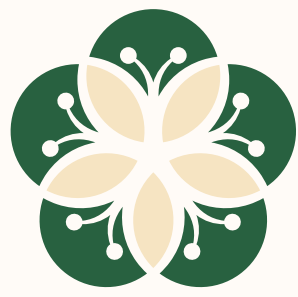
### SPECIALTY ROLLS

<b>EEL &amp; AVOCADO ROLL 18</b> eel, avocado, cilantro, red onion, spicy aioli	<b>DRAGON ROLL 28</b> california roll, whole eel, eel sauce
<b>TRUFFLE HAMACHI ROLL* 22</b> soy paper, cucumber, avocado, truffle soy sauce, truffle ginger mayo yellowtail	<b>ROULETTE ROLL* 22</b> shrimp tempura, spicy tuna, cucumber, avocado, jalapeno, eel sauce
<b>TROPICAL TUNA* 20</b> spicy tuna, tuna, cucumber, oshinko, ginger vinaigrette	<b>DURANGO ROLL 20</b> spicy tuna, cucumber, salmon, avocado, truffle ginger mayo, parsley
<b>SUNCOAST ROLL* 20</b> soy paper, salmon, yellowtail, cucumber, passion fruit sauce	<b>SHRIMP TEMPURA ROLL 17</b> shrimp tempura, cucumber, avocado, crab, eel sauce
<b>HAWAIIAN ROLL* 21</b> spicy tuna, cucumber, tuna, garlic ponzu sauce, crispy garlic	<b>TRUFFLE RAINBOW ROLL* 23</b> variety of fish on california roll, truffle soy sauce, micro-herbs

### VEGAN

<b>VEGAN INARI ROLL 19</b> inari, asparagus, shiitake mushroom, avocado, eel sauce	<b>AVOCADO ROLL 10</b> avocado
<b>ASPARAGUS ROLL 12</b> asparagus, cucumber, avocado	<b>VEGETABLE TEMPURA ROLL 16</b> asparagus tempura, sweet potato tempura, avocado, crispy shallots, eel sauce

\*Consumer Advisory: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



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## SUSHI & SAKE BAR

### APPETIZERS

- SPICY BLACK TIGER SHRIMP 18**  
tiger shrimp, Korean chili sauce
- MISO BLACK COD 35**  
black cod, pandan miso puree
- TRUFFLE POKE NACHO\* 19**  
tuna, spicy aioli, truffle soy sauce
- SPICY TUNA CRISPY RICE\* 22**  
tuna, spicy aioli, eel sauce
- OYSTER (HALF DOZEN/ DOZEN)\* 24/48**  
caviar, ponzu sauce
- BRUSSELS SPROUTS 13**  
brussels sprouts, calamansi dressing
- SHISHITO PEPPER 15**  
shishito pepper, fish flake
- BROCCOLINI 13**  
broccolini, chili, yuzu dressing
- VEGETABLE GYOZA 13**  
truffle soy sauce, chives
- SAUTEED ASPARAGUS 16**  
asparagus, ginger soy sauce

### COMPOSED SASHIMI

- TRUFFLE TORO TIRADITO\* 34**  
toro, caviar, truffle soy sauce
- SALMON CARPACCIO\* 19**  
salmon, ikura, truffle yuzu ponzu
- YELLOWTAIL CARPACCIO\* 19**  
yellowtail, serrano, spicy garlic ponzu
- GARLIC TUNA CARPACCIO\* 20**  
tuna, micro-herb, red onion, spicy garlic ponzu
- TROPICAL HOKKAIDO SCALLOP\* 26**  
hokkaido scallop, caviar, passion puree
- SPICY IKA TIRADITO\* 16**  
oba, ika, micro-herb, spicy garlic ponzu
- TUNA TATAKI\* 26**  
tuna, sesame seeds, avocado puree, spicy garlic ponzu

### SIDES

- MISO SOUP 5**
- MUSHROOM MISO SOUP 10**
- STEAMED EDAMAME 9**
- GARLIC EDAMAME 11**
- STEAMED RICE 3**

### SALADS

- ORIENTAL GREEN SALAD 12**  
mixed greens, citrus, tomato, radish, red onion, ginger vinaigrette
- SASHIMI SALAD\* 19**  
chef's seafood selection, green salad, yuzu vinaigrette
- SUNOMONO SALAD\* 7**  
wakame, cucumber, yuzu vinaigrette
- SEAWEED SALAD\* 7**  
seaweed, sesame seeds

### NIGIRI SUSHI & SASHIMI

- TUNA / MAGURO\* 10**
- SALMON / SAKE\* 10**
- YELLOWTAIL / HAMACHI\* 10**
- SHRIMP / EBI 8**
- SWEET SHRIMP / AMAEBI\* 14**
- HOKKAIDO SCALLOP / HOTATE\* 12**
- FATTY TUNA / TORO\* MP**
- JAPANESE SNAPPER / MADAI\* 12**
- SALMON ROE / IKURA\* 11**
- EEL / UNAGI 12**
- SEA URCHIN / UNI\* MP**
- OCTOPUS / TAKO 10**
- CRAB STICK / KANI 8**
- SQUID / IKA 10**

### KIDS MENU

- KIDS SUSHI PLATE 12**  
inari, crab stick, shrimp, california roll
- KIDS FRIED RICE**  
crab 15  
shrimp 13  
salmon 12
- KIDS GYUDON 15**  
beef, egg, green onion

### DESSERT

- TIRAMISU 14**
- CHEESECAKE 12**