



813-907-MEAL (6325)  
<http://www.mobilemeals.com>

# Umu Japanese & Thai

## Salad & Starters

Edamame	\$7.50
<i>Steamed soybeans sprinkled with sea salt.</i>	
House Salad	\$4.80
<i>Spring mixed salad with special house dressing.</i>	
Cucumber Seaweed Salad	\$8.75
<i>Julienne cucumber with marinated wakame seaweed.</i>	
Gyoza Dumplings	\$8.75
<i>Pan fried pork or vegetables dumpling.</i>	
Tempura Appetizer	\$10.80
<i>Shrimp and vegetables fried in a light tempura batter.</i>	
Kara-age Chicken	\$9.60
<i>Crispy ginger soy marinated chicken, lemon, spicy mayo.</i>	
Agedashi Tofu	\$10.00
<i>Deep fried tofu served with grated daikon in Tsuyu sauce.</i>	

## Cool Tasting

UMU Salad	\$17.50
<i>Spring mixed, avocado, cucumber, heirloom tomatoes, tobiko with special house dressing(GF).</i>	
Sashimi Appetizer	\$17.50
<i>7 pieces of tuna, salmon and yellowtail</i>	
Madai Carpaccio	\$21.30
<i>Thinly sliced Madai with sea salts, garlic chips, truffle oil</i>	
Scallop Tiradito	\$18.80
<i>Japanese scallop sashimi with yuzu, cilantro and Aji Amarillo</i>	
Hamachi Crudo	\$17.50
<i>Heirloom tomato, avocado, soy grapefruit vinaigrette, shiso and fresh crushed black peppers.</i>	
Yuzu Salmon	\$18.80
<i>12 thinly slice cured salmon, sea salt, yuzu kosho vinaigrette, micro cilantro</i>	
Suzukuri	\$18.80
<i>12 thinly slice stripe bass, Ikura ponzu</i>	

## Hot Tasting

Miso Soup	\$5.00
<i>Wakame, silken tofu and scallions</i>	
Edamame	\$7.50
<i>Sauteed with classic salt</i>	
Agedashi Tofu	\$6.50
<i>Deep fried tofu served with grated daikon in Tsuyu sauce.</i>	
Takoyaki	\$11.50
<i>Small batter ball with octopus inside, brush with Takoyaki sauce, mayonnaise and shaving bonito</i>	
Hamachi Kama	\$16.80
<i>Yellowtail collar seasoned with salt and pepper served with ponzu sauce and grated radish.</i>	

## Side Orders

## Donburi

Salmon "Mother & Child" Donburi	\$30.00
<i>Scottish salmon on top of sushi rice along with marinated salmon roes.</i>	
Kaisen Bara Chirashi	\$32.50
<i>Raw and cooked gems accompanied by a few vegetables, beautifully mounted in a box of sushi rice.</i>	

## Thai Starters

**Choice of meat: chicken, tofu, vegetables or jumbo shrimp.**

## Thai Kitchen

Pad Thai Goong	\$30.00
<i>Jumbo shrimp, rice noodles, bean sprout, scallions, tamarind, lime, peanuts, green onions. (GF)</i>	
Panang Nuer	\$30.00
<i>Beef, coconut milk, kiffir lime leaves, peanuts (GF). Served with a side of rice</i>	
Massaman Gai	\$27.50
<i>Chicken drumsticks, potatoes, coconut milk, peanuts. (GF) served with a side of rice</i>	
Tom Yum Goong	\$26.30
<i>Jumbo shrimps, galanga, kiffir lime leaves, shiitake mushroom, onions, cilantro, lime, tomatoes (GF). Served with a side of rice</i>	
Kao Pad Pua	\$22.50
<i>Fried rice with crab meat, scallions, eggs, garlic, cucumber, tomatoes. (GF)</i>	
Yum Eggplant	\$17.50
<i>Tempura eggplants, onions, cilantro, lime, scallions, peanuts, green apple, tomatoes</i>	

## Dinner Kitchen

**All dinner dishes served with a bowl or white rice and your choice of miso soup or salad.**

USDA Prime Steak Tataki	\$25.00
<i>USDA Prime steak strip loin, pickled radish, scallions, pickled carrot, sea salt, garlic chips, lotus root fried, micro cilantro, truffle oil and ponzu sauce.</i>	
Avocado Saikyo	\$8.75
<i>Avocado, mixed greens, miso sauce, miso vinaigrette, micro cilantro and radish.</i>	
Chilean Sea Bass Misoyaki	\$45.00
<i>Our miso-marinated Chilean sea bass is perfectly baked to release its subtle and sweet flavor</i>	
UMU Tamago	\$15.00
<i>Dashi broth.</i>	
Buta Kakuni	\$22.50
<i>Braised pork belly, spinach, onsen tamago, sesame seeds, togarashi, bok choy and shiso peppers.</i>	

## Sushi Bar Specials Lunch

**All sushi bar special served with salad. Lunch only available Monday-Friday.**

Kaisen Chirashi Lunch	\$25.00
<i>Raw and cooked seafood accompanied by a few vegetables, beautifully mounted in a box of sushi rice.</i>	

## Roll Combinations - Lunch Only

**All roll combinations served with salad.**

Pick 2 - Roll Combination Lunch	\$12.65
Pick 3 - Roll Combination Lunch	\$17.25

## Classic Rolls

Tekka Roll	\$8.75
<i>Fresh bigeye tuna wrapped in seaweed.</i>	
Negihama Roll	\$13.80
<i>Fresh yellowtail and scallions</i>	
Negi-toro maki	\$13.80
<i>Toro and scallions wrapped in seaweed.</i>	
Kappa Roll	\$6.25
<i>Cucumber and sesame seeds</i>	
Vegetable Roll	\$9.40
<i>Avocado, asparagus, cucumber, pickled radish and kampo.</i>	
Futomaki Roll	\$13.80
<i>Cucumber, pickled radish, asparagus, krab, egg, avocado and kampo</i>	
Takuwan maki	\$7.50
<i>Pickled radish roll.</i>	

## Specialty Rolls

Sea Master Roll	\$23.80
<i>Blue crab, avocado, cucumber, hokkaido scallop, yuzu, micro cilantro and sea salt (GF)</i>	
Distinguished Gentleman Roll	\$22.50
<i>Lobster salad, masago, avocado, seared rare beef, serrano, truffle salt and wasabi aioli</i>	
Cobra Roll	\$21.30
<i>Lobster salad, cream cheese, tamago, tobiko, seared salmon on top with sweet sauce.</i>	
Texas Roll	\$21.30
<i>Shrimp tempura, spicy tuna, yellowtail, yuzu, serrano and sea salt.</i>	
Tuna Tuna Roll	\$20.00
<i>Spicy tuna, takuwan wrapped with tuna sashimi, topped with spicy sauce, tobiko fish roe, micro cilantro</i>	
Caribbean Roll	\$30.00
<i>Fried lobster, avocado, asparagus, spicy tuna, Serrano, sweet sauce, tobiko</i>	
Trinity Roll	\$21.25
<i>Tuna, yellowtail, salmon, avocado, sliced lemon, puffed rice cracker, cilantro and yuzu tobiko.</i>	

Side of Brown Rice	\$3.75
Side of White Rice	\$3.75

### **Kitchen Lunch**

**All lunch box served with gyoza dumpling, white rice, salad and tamagoyaki. Noodle does NOT include rice. Miso soup is NOT included with take out orders!**

Salmon Misoyaki	\$17.50
Peanut Sauce	\$13.75
Fried Rice	\$13.75
Japanese Curry	\$16.25
Pad Thai	\$13.75

### **Kids Meals**

#### **Desserts**

Godiva Hot Chocolate Cake	\$13.75
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*Warm chocolate cake*

### **Nigiri & Sashimi**

**Nigiri 2 pieces per order/Sashimi 3 pieces per order**

Madai (Japanese Sea Bream)	\$11.25
Anago (Salt Water Eel)	\$10.00
King Salmon	\$8.75
Sake (Salmon)	\$8.75
Tamago (Sweet Egg)	\$5.00
Hamachi (Yellowtail)	\$8.75
Hotate (Japanese Scallop)	\$8.75
Ama Ebi (Spot Prawn)	\$10.00
Tako (Octopus)	\$6.25
Ikura (Salmon Roe)	\$8.75
Unagi (Fresh Water Eel)	\$7.50
Horagai (Conch)	\$6.25
Smoked Salmon	\$7.50
Tobiko (Flying Fish Roe)	\$7.50
Nigiri Grand Selection	\$38.75
Kanpachi (Baby Yellowtail)	\$11.25
Sashimi Grand Selection (17 pcs)	\$62.50
Bluefin Tuna Akami	\$10.00
Bluefin Chu-Toro	\$15.00
Bluefin Tuna Otoro	\$20.00

Rising Sun Roll	\$18.80
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*Spicy salmon, lemon slices, cucumber, avocado, tobanjan aioli, bubu arare (GF)*

Beauty and the Beast Roll	\$20.00
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*Tuna and avocado inside topped with tempura eels drizzled with special sauces, tobiko and scallions.*