うみぜん

# umizen

SUSHI ● RAMEN ● IZAKAYA

## Menu

Before placing your order, please inform your server if a person in your party has a food allergy.

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UMIZEN
SUSHI • RAMEN • IZAKAYA

# 宮崎牛A5和牛の溶岩焼き

(Served with rice, miso soup, salad and garlic ponzu sauce)

Certificate of Authenticity
宮崎牛 MIYAZAKI WAGYU

宮崎牛 BEEF JAPAN

Quality Grade 5

| | |
|---|---|
| Feeder Cattle Origin | Miyazaki, Japan |
| Owner | Kouyoubokujou |
| Breed | Japanese Black |
| Sex | Steer |
| Cattle ID No. | 1387393440 |

Date of issue: May 07, 2025

MIYAZAKI WAGYU COUNCIL
1-1-1 Kiyohara, Miyazaki City, Miyazaki 880-0032, Japan
Tel: +81-985-31-2130 Fax: +81-985-31-5765
http://www.miyazakigyu.jp

2901

# *HOT STONE MIYAZAKI A5 WAGYU $39.95

Premium Miyazaki A5 Wagyu, thinly sliced and served with hot stone for your perfect sear.
Melt-in-your-mouth texture with rich umami flavor.

*Limited availability

***This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

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# LUNCH COMBO

## $15.95

**(Monday - Friday from 11:30AM - 3:30 PM • Except Holidays)**

**Complimentary REFILL of ICED GREEN TEA for dine-in customers**

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## KITCHEN COMBO

**Includes:** Choice of Main Entrée, Miso Soup, Salad, 1 Yakitori (chicken or mushroom) and white rice.

- Chicken Teriyaki
- Tofu Teriyaki
- Chicken Katsu
- Pork Katsu
- Tofu Katsu
- Chashu Pork Fried Rice
- Shoyu Ramen
- Salmon Teriyaki **$17.95**

CHICKEN KATSU

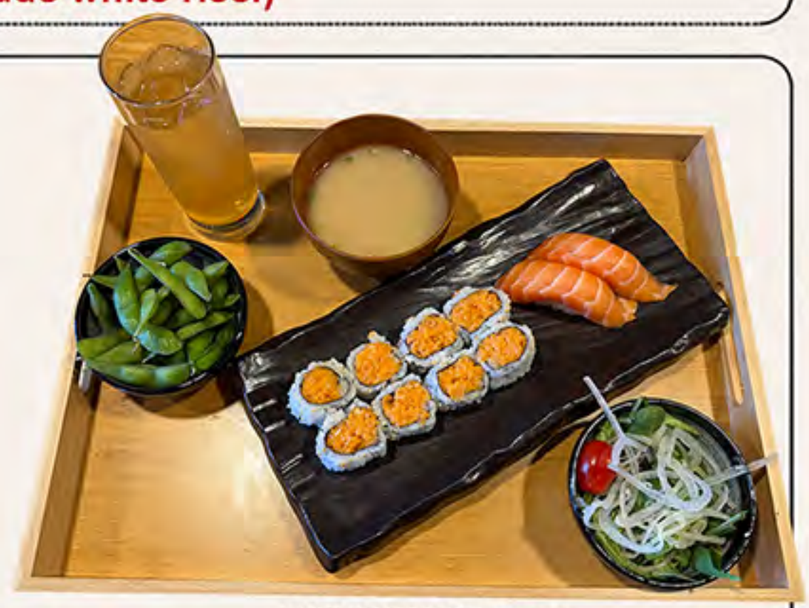
SHOYU RAMEN

**( Only Chashu pork fried rice and Shoyu ramen don't include white rice.)**

## SUSHI BAR COMBO

**Includes:** Choice of Main Entrée, Miso Soup, Edamame and salad.

- *TUNA COMBO **$17.95**
  (2 pcs Tuna Nigiri & Spicy Tuna Roll)
- *SALMON COMBO **$17.95**
  (2 pcs Salmon Nigiri & Spicy Salmon Roll)
- 2 CLASSIC ROLLS COMBO **$17.95**
  - *Califonia roll
  - *Spicy Tuna
  - *Spicy Salmon
  - *Tuna Avocado
  - *Salmon Avocado
  - Unagi Avocado
  - Sweet potato roll
  - Avocado cucumber roll
- *SASHIMI COMBO **$18.95**
  ( Sushi rice, 2 pcs Salmon, 2pcs Tuna, 2pcs Yellowtail, 1 Tamago, 1 crabstick)



SALMON COMBO

SASHIMI COMBO

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## KITCHEN ZENSAI
キッチン前菜

$8.50

**PAN FRIED GYOZA**
焼き餃子
Choice of chicken or vegetable.

$7.95

**POTATO KOROKKE**
ポテトコロッケ
Served with mayo sauce

$6.95

**TRUFFLE EDAMAME**
トリュフ枝豆
Salt and truffle oil.

$10.95

**KAKI FRIED**
カキフライ
Fried oyster, served with tartar sauce.

$8.95

**TAKOYAKI**
たこ焼き
Bonito and seaweed.

$9.95

**AGEDASHI TOFU**
揚げ出し豆腐
Fried tofu, bonito and daikon

$9.25

**KARA-AGE**
唐揚げ
Japanese fried boneless chicken, served with mayo.

$5.50

**KAMABOKO**
かまぼこ
Japanese fish cake.

$15.95

**HAMACHI KAMA**
ハマチカマ
Grilled Yellowtail collar. Searve with house ponzu sauce

$9.25

**GRILLED MUSSELS**
焼きムール貝

$14.95

**PORK JOWL**
豚トロ
Grilled pork jowl.
Served with garlic ponzu sauce

## IRON GRIDDLE
鉄板焼き

$16.95

**SALMON GINGER SCALLION**
サーモン生姜ねぎ
Salmon, enoki mushroom, shiitake, ginger, scallion and sesame oil.

$9.95

**GARLIC BUTTER MUSHROOM**
ガーリックバターマッシュルーム
Assorted mushroom, butter, garlic, salt and pepper.

$15.95

**TAKO MENTAIKO**
タコ明太子
Octopus, butter, heavy cream and mentaiko.

$15.95

**SIZZLING KIMCHI PLATE**
キムチ鉄板焼き
Choice of chicken, pork or tofu, garlic, onion, napa cabbage, kimchi, scallions.

$16.95

**SALMON MISO BUTTER**
鮭の味噌バター焼き
Grilled salmon, onion, enoki mushroom, asparagus and scallions.

$8.95

**SWEET CORN**
コーンバター
Corn, butter, cream and cheese.

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# Sushi Bar Zensai
## 寿司バー前菜

$20.95

***UMIZEN SASHIMI STARTER**
ウミゼン刺身前菜
Chef's selection of premium fresh sashimi and Hokkaido scallop.

$14.95

***MAGURO CEVICHE**
マグロのセビーチェ
Thin sliced tuna sashimi with signature yuzu kosho sauce, orang and pickle

$15.95

***TUNA TATAKI**
マグロのたたき
Lightly seared tuna with toragachi chili topped with ponzu and crispy onion.

$16.95

***SPICY HOTATE YAKI**
ピリ辛ホタテ焼き
Baked Hokkaido scallops with octopus, spicy mayo and scallions.

$13.95

***SPICY SALMON ON CRISPY RICE**
ピリ辛サーモンのクリスピーライス
Spicy salmon served on crispy rice topped with spicy mayo, eel sauce and scallions.

$16.95

***GOMA HAMACHI**
胡麻ハマチ
Yellowtail sashimi with house special sesame soy sauce.

$9.95

**KANIKAMA CRUNCH SANDWICH**
カニカマクランチサンド
Folded sushi rice & nori with Crab stick, mayo, crunchy flakes and tobiko

$10.95

**OCTOPUS AND ORANGE SALAD**
たことオレンジのサラダ
Torched octopus with fresh orange, mixed greens, bonito, and sesame dressing.

$6.95

**SEAWEED SALAD**
海藻サラダ

$8.95

アボカドサラダ
**AVOCADO SALAD**
Avocado with mixed greens, tomato topped with cheese and sesame dressing.

# *UMIZEN TAKARA BOAT
## ウミゼン宝船

$50.95

Assorted sashimi, nigiri, and Tuna maki. Perfect for sharing.

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## THE SIGNATURE ROLL
ザ・シグネチャーロール

***UMIZEN ROLL**
ウミゼンロール
Torched salmon with crab stick avocado, cucumbers, topped with colorful frying fish roe and mayo.

***TOKYO LUXURY**
東京ラグジュアリーロール
Yellowtail, cucumbers, scallions topped with salmon, tuna, yellowtail, eel, uni and gold leaf

***GOLDEN OCEAN ROLL**
ゴールデンオーシャンロール
Tuna sashimi over shrimp tempura,cucumbers, topped with salmon roe, tempura crunch, micro green and spicy house sauce.

***WAGYU MAKI**
和牛巻き
Torched Miyazaki A5 Wagyu, Akami tuna, cucumber topped with crispy onion, chive and Truffle aioli sauce.

***ABURI TORO MAKI**
炙りトロ巻き
Spicy tuna and cucumber roll. Topped with Seared fatty tuna eel sauce, spicy mayo and japanese rice cracker.

**SNOW CRAB MAKI**
ズワイガニ巻き
Cucumber maki topped with snow crab mixed with mayo and japanese rice cracker.

***MAGURO FUTOMAKI**
まぐろ太巻き
Akami and toro roll topped with scallion.

**ZEN GARDEN ROLL**
禅ガーデンロール
Enoki mushroom tempura, asparagus, Japanese pickle, topped with avocado, crispy onion and sweet soy sauce.

## CLASSIC SUSHI ROLL
巻き寿司

| | | | |
|---|---|---|---|
| CALIFORNIA カリフォルニアロール | $7.95 | AVOCADO CUCUMBER アボカドきゅうり | $6.95 |
| *SPICY TUNA スパイシーツナ | $8.95 | *SALMON AVOCADO サーモンアボカド | $8.95 |
| *SPICY SALMON スパイシーサーモン | $8.95 | CRAZY SHRIMP クレイジーシュリンプ | $11.95 |
| *SPICY YELLOWTAIL スパイシーはまち | $8.95 | UNAGI AVOCADO うなぎアボカド | $8.95 |
| *TUNA AVOCADO ツナアボカド | $8.95 | | |

## NIGIRI / SASHIMI
にぎり・刺身

### RAW FISH

| | | | | | |
|---|---|---|---|---|---|
| *TORO トロ | $16 / $19 | *CHU-TORO 中トロ | $15 / $18 | *HOKKAIDOSCALLOP ホタテ | $13 / $13 |
| *UNI ウニ | $15 / $17 | *TUNA マグロ | $9 / $13 | *SALMON サーモン | $8 / $11 |
| *YELLOWTAIL ハマチ | $9 / $13 | *BOTAN EBI (Sweet Shrimp) 甘エビ | $12 | *TOBIKO とびこ | $8 / $11 |
| *SALMON ROE いくら | $13 / $17 | *RED SHRIMP 赤えび | $7 / $10 | *SQUID いか | $7 / $10 |

### COOKED

| | | | | | |
|---|---|---|---|---|---|
| CRAB STICK カニ | $5.50 / $7 | SWEET EGG たまご | $6 / $8 | MACKEREL さば | $7 / $10 |
| UNAGI (Eel) うなぎ | $9 / $12 | ANAGO (Sea eel) 穴子 | $12 | | |

### HOSOMAKI
細巻き

| | | | | | |
|---|---|---|---|---|---|
| *SALMON サーモン | $7 | *YELLOWTAIL SCALLION ハマチネギ巻き | $8 | AVOCADO アボカド | $5 |
| CUCUMBER きゅうり | $5 | KANPYO かんぴょう | $5 | OSHINKO お新香 | $5 |

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# DONBURI
寿司バー前菜

(Served with miso soup)

**$27.95**

### *KAISEN DON
海鮮丼
Assorted fish over sushi rice
topped with ikura, tobiko and uni.

**$23.95**

### *IKURA SAKE DON
いくらサーモン丼
Fresh salmon and Ikura over sushi rice.

**$29.95**

### *UNAKICHI DON
うな吉丼
Grilled water eel, ikura and sea urchin
over sushi rice.

**$24.95**

### *CHIRASHI DON
ちらし丼
Assorted fish over sushi rice

**$27.95**

### UNAGI DON
うな丼
Grilled water eel over sushi rice.

# TEMAKI (Hand Roll)
手巻き

(All Temaki served with signature sauce)

### *TORO UNI $19.95
トロウニ
Fatty tuna with sea urchin topped with
tobiko and gold leaf.

### *NEGI TORO $16.95
ネギトロ
chopped fatty tuna
topped with tobiko and scallion.

### *WAGYU UNI $19.95
和牛ウニ
Miyazaki wagyu A5 with sea urchin
topped with tobiko and gold leaf.

### FUJI CRUNCH $16.95
フジクランチ
Snow crab meat with avocado,
cucumber, tobiko and mayo.

### *UNI $19.95
ウニ
Sea urchin
topped with black tobiko and gold leaf.

### *THE RAINBOW $10.95
レインボーロール
Tuna, yellowtail, salmon, tobiko,
and avocado

### *RISING SUN $10.95
ライジングサン
Spicy tuna, shrimp tempura and cucumber
topped with spicy mayo and eel sauce.

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## RICE BOWL
丼物

### *WAGYU GARLIC FRIED RICE
牛肉のガーリック炒飯

Garlic, butter, scallions, egg and fried shallot.

### UNAGI GARLIC FRIED RICE
うなぎガーリック炒飯

Grilled water eel over garlic fried rice, tobiko, topped with eel sauce, scallions, pickle and eel sauce

### CHACHU DON
チャーシュー丼

Chashu pork, pickled ginger and seaweed.

### OYAGO DON
親子丼

Chicken, onion, egg and scallions.

### TOFU GARLIC FRIED RICE
豆腐ガーリック炒飯

Garlic, butter, scallions and egg.

## RAMEN / NOODLES
ラーメン・麺類

### * MIYAZAKI A5 WAGYU SHOYU RAMEN
宮崎A5和牛醤油ラーメン

beansprout, marinated shoyu egg, scallions, bamboo and kamaboko.

### TONKOTSU RAMEN
豚骨ラーメン

Pork Chashu, beansprout, scallions, bamboo, kamaboko and marinated shoyu egg.

### YAKISOBA
焼きそば

Garlic, onion, carrots, broccoli, mushroom, scallions, bacon and egg.

### MENTAIKO BACON UDON
明太子ベーコンうどん

Mentaiko and bacon

(Add spicy +$1)

### CHASHU MISO RAMEN
チャーシュー味噌ラーメン

Pork Chashu, corn, beansprout, kamaboko scallion and marinated shoyu egg.

### SUKIYAKI
すき焼き

Udon in vegan broth with assorted vegetable andassorted mushroom.

### SHRIMP & VEGETABLE TEMPURA UDON SOUP
海老と野菜の天ぷらうどん

Udon noodle soup with shrimp & vegetable tempura

### *UNI MENTAIKO SCALLOP UDON
ウニ明太子ホタテうどん

Mentaiko, torched scallop, uni, tobiko

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## YAKITORI
焼き鳥

| | |
|---|---|
| PORK BELLY<br>豚バラ | $3.50 |
| CHICKEN THIGH<br>鶏もも肉 | $3.50 |
| CHICKEN GIZZARD<br>砂肝 | $3.50 |
| CHICKEN SKIN<br>鶏皮 | $3.50 |
| BACON SHITAKE<br>ベーコン椎茸串 | $3.50 |
| PORK KUROBUTA SAUSAGE<br>黒豚ソーセージ | $3.50 |
| ASSORTED MUSHROOM<br>きのこ盛り合わせ | $2.50 |
| OKRA<br>オクラ | $2.50 |

## KATSU & TERIYAKI
カツ・照り焼き

$22.95

**SALMON TERIYAKI**
鮭の照り焼き
Served with steamed carrot, broccoli, mushroom and sesame.

$16.95

**CHICKEN TERIYAKI**
ガーリックバターマッシュルーム
Served with steamed carrot, broccoli, mushroom and sesame.

$16.95

**TOFU TERIYAKI**
豆腐の照り焼き
Served with steamed carrot, broccoli, mushroom and sesame.

$16.95

**PORK KATSU / CHICKEN KATSU / TOFU KATSU**
豚カツ　チキンカツ　豆腐カツ
Served with sliced cabbage, katsu sauce, mayo and sesame.

**Make It a Combo +$7**
**Rice • Miso Soup • Salad • 2 Daily Sides Dishes**
**(please ask your server for today's side selection)**

## SIDE ORDER
サイドオーダー

| | | | |
|---|---|---|---|
| MISO SOUP 味噌汁 $4.50 | SUSHI RICE 酢飯 $4.00 | WASABI わさび $2.00 | EEL SAUCE うなぎのタレ $2.00 |
| WHITE RICE ご飯 $3.50 | SPICY MAYO スパイシーマヨ $2.00 | GINGER ガリ $2.00 | PONZU SAUCE ポン酢 $2.00 |

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# DRINK
ドリンク

## SOFT DRINK
ソフトドリンク

SARATOGA (Sparkling) $3.50
サラトガ

COKE $2.95
コーラ

DIET COKE $2.95
ダイエットコーラ

GINGER ALE $2.95
ジンジャーエール

SPRITE $2.95
スプライト

## JAPANESE SODA
(Ramune)
- ラムネ

ORIGINAL $3.25
オリジナル

LYCHEE $3.25
ライチ

STRAWBERRY $3.25
ストロベリー

BLUE HAWAII $3.25
ブルーハワイ

## ICED TEA
モクテル

GILDEN OOLONG TEA UNSWEETENED $3.50

OI OCHA UNSWEETENED GREEN TEA $3.50

## MOCKTAIL
モクテル

**SAKURA LYCHEE FIZZ**
桜ライチフィズ
Lychee juice, lychee syrup, lemon juice, grenadine, dried Sakura flowers and spite.

**COCONUT UBE**
ココナッツアベ
Coconut water and ube fome.

**YUZU SODA**
ゆずソーダ
Lemon juice, Yuzu and soda

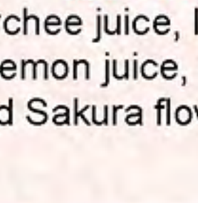
**STRAWBERRY MOJITO**
ストロベリーモヒート
Fresh strawberry, mints, lemon juice, sweet syrup and spite.

**MELON SODA FLOAT**
メロンソーダフロート
green melon-flavored soda topped with vanilla ice cream and a cherry

# Tea Menu
茶 UMI ZEN
• simple & easy to understand

## GREEN TEA

**Genmai Cha (玄米茶)** $7.00
- → **Notes:** toasted rice, seaweed, greens
- **Vibe:** warm, toasty, very easy
- → Pairs with: sushi, fatty fish



**Jasmine Yin Hao**
(茉莉银毫) $7.00
- Strong jasmine, floral
- Pairs with: sashimi, light foods

**Peaflower Blossom**
(Butterfly pea flower blend)
- **Notes:** lemongrass, berry
- → Great for signature drinks, beautiful color $7.00

## OOLONG TEA

**Golden Buds Milk Oolong**
(Jin Xuan / 金萱) $7.00
- **Notes:** macadamia, honeydew, butter
- Vibe: creamy, rich, smooth
- → Pairs with: dimsum, smoked foods

## HERBAL TISANES

**Red Zen*** $7.00
- **Notes:** orange, clove, lavender
- Vibe: refreshing, aromatic
- → CAFFEINE FREE

## TEA LATTES

**Matcha** $7.00
- **Notes:** fern / moss / turnip
- Vibe: green, creamy, umami

RECOMMENDED
**STRAWBERRY MATCHA $9**

**JASMINE MATCHA CLOUD $9**
HAND-WHISKED MATCHA CLOUD SERVED OVER ICED JASMINE LATTE— LIGHT, FLORAL, AND CREAMY. A SOOTHING ESCAPE IN EVERY SIP.

**MATCHA PINEAPPLE $9**
FRESH PINEAPPLE BLENDED WITH PREMIUM MATCHA FOR A PERFECT BALANCE OF TROPICAL SWEETNESS AND EARTHY FLAVOR—BRIGHT, REFRESHING, AND ENERGIZING. (NO DAIRY)

THE NEW FLAVOR MATCHA LOVERS ARE FALLING FOR

**UBE CLOUD MATCHA LATTE (ICED) $9**
HAND-WHISKED MATCHA OVER ICE, TOPPED WITH A VELVETY UBE CLOUD FOR A SWEET, CREAMY FINISH AND VIBRANT FLAVOR