



1120 Ocean Ave \* Sea Bright \* N.J. \* 07760 \* 732.212.0881

## SPECIALS

### SUSHI / SASHIMI

Daily Imported & Seasonal Fish, Priced 2 Pieces

<b>Live Hotate – Live Scallop</b> 10	<b>King Crab Leg</b> 8
<b>O-Toro - Blue Fin Tuna Belly</b> Mp	<b>Organic Salmon</b> 8
<b>Botan-Ebi – Large Sweet Shrimp</b> Mp	<b>Seared Organic Salmon Toro</b> 10
<b>Kumamoto Oyster Half Shell</b> 8 with Yuzu Soy & Wasabi Tobiko	<b>Oyster Shooters</b> 10 Tomato puree & fresh wasabi
<b>Aji – Baby Jack (Japan)</b> 10	<b>O-Toro Tartare</b> 20

### ROLLS / COLD SMALL PLATES

**SHIMA-AJI JALAPENO (Japan)** 16  
with Yuzu-Citrus Soy

**YELLOWTAIL THAI STYLE** 16  
Tomato, Mango & Cilantro with Thai Lemon Sauce

**KING CRAB CALIFORNIA ROLL** 10  
Cucumber, Avocado

**LOBSTER TAIL TEMPURA ROLL** 20  
with Mango, Avocado, Shiso Sprinkle & Spicy Kabayaky Sauce

**L. A. S. ROLL** 20  
Lobster, Asparagus & Shitake Caramelized  
In Soy Paper with Spicy Miso Sauce

**SPICY TUNA RICE CRISPY ROLL (no seaweed)** 16  
Sliced Jalapeno & Spicy Kabayaki Sauce

**EBI-TUNA TEMPURA** 14  
Spicy Tuna, Asparagus, Soy Paper & Shrimp Sheet  
with Spicy Miso Sauce

**YANKEE ROLL** 20  
Yellowtail and Avocado with Layers of Spicy Tuna, Salmon  
and Top with Caramelized Creamy-Spicy Sauce

### WARM SMALL PLATES

**SPICY VEGGIES FRY, Yumi Style** 8  
Carrot & Green Beans, Creamy Spicy Sauce

**OYSTER TEMPURA** 12  
with Creamy Cajun Sauce

**FRIED TOFU** 10  
Wok Sauté Chinese Seasonal Vegetables In Ginger-Soy Sauce

**PAN-GRILLED DUCK BREAST** 15  
with Plum Sauce Glaze and Pineapple Chutney

**W/ Brown Rice + 1.50**

**Prices/items subject to change based on market availability & freshness,  
some items may no longer be available**

Executive Chef, Shuenn Yang

# MAIN MENU

## WARM SMALL PLATES

### **Spring Roll**

**Duck** -Tamarind Sauce  
**Veggie** - Sweet Chili Sauce  
9

### **Wok-Sautéed Chicken in Lettuce Cups**

Pine Nuts & Hoisin Sauce  
8

### **Lemongrass-Marinated Prawns**

Spicy Kaffir Lime Sauce & Crisp Asian Salad  
13

### **Cashew Crusted Prawns**

with Mango & Green Papaya Salad  
15

### **Beef Teriyaki**

with Green Beans Salad  
11

### **Soft-Shell Crab Tempura**

with Roasted Corn Salsa  
13

### **Crispy Lump Crabmeat, Samosa**

and Sweet Corn Wrapped In Rice Paper  
with Mango Salsa  
12

### **Organic Salmon Filet**

w/ Ginger-Soy Glaze & Garden Greens, Wasabi Vinaigrette  
15

### **Chicken Satay with Cucumber Relish**

Spicy Peanut Sauce  
8

### **Scallion Pancake, Yumi Style**

Curry Sauce Dip  
7

### **Pork or Vegetable Gyoza, Pan-Fried**

Aged Vinegar & Ginger-Soy Sauce  
6

### **Shrimp Shumai, Steamed**

Ginger & Red Rice Vinegar Sauce  
6

### **Edamame**

Steamed, Sea Salt & Lime  
6

## **COLD SMALL PLATES**

### **Trio Tartare Tasting**

-Tuna, Chopped Fresh Wasabi & Yuzu  
-Yellowtail, Shallot, Parsley & Saffron-Soy  
-Salmon, Pickled Onion, Capers & Truffle Oil

**22**

### **Yuzu Yellowtail**

Japanese Salsa with Yuzu Essence

**12**

### **7-Spice Seared Tuna Tataki**

Palm Hearts & Celery Salad  
with Yuzu-Soy Dressing

**12**

### **Hirame Maki**

Spicy Tuna Wrapped In Thin Sliced Fluke  
with Sesame-Onion Sauce,  
White Truffle Oil & Pink Sea Salt Sprinkle

**16**

### **Salmon Sashimi & Tomato Crudo**

with Onion & Capers,  
Wasabi-Balsamic Vinaigrette

**12**

### **Mame-Nori Maki with Tuna & Lobster**

Rolled in Soybean Paper with Cucumber,  
Wasabi-Kabayaki Sauce

**13**

### **White Tuna Ceviche**

Pineapple, Onion, Avocado, Cilantro  
& Chili-Citrus-Soy

**12**

### **Scallop Carpaccio**

with Yuzu Soy & White Truffle Oil

**13**

### **Spicy Tuna Tartare**

Green Apple & Wasabi-Miso Sauce

**12**

### **Tuna Sashimi Pizza**

Crispy Scallion Pancake,  
Signature Spicy Kabayaki Sauce

**15**

### **Avo-Ebi Cone**

Shrimp and Avocado with Lemon-Miso Sauce  
Served in Homemade Crispy Rice Paper Cone

**7**

**Substitute above dishes with your choice of fish**

**+ 2**

## SALADS

### **Seared Tuna Salad**

Seasonal Garden Greens, Hearts of Palm,  
Shallot Crisps, Sesame-Shoyu Dressing

13

### **Yuzu Romaine Lettuce**

Japanese Yuzu Fruit Vinaigrette  
In Parmesan Basket

8

### **Grilled Squid Salad**

Mesclun Greens, Ginger, Sesame,  
Asian Wild Vegetables, Citrus-Soy Sauce

9

### **“Yumi” Seaweed Salad**

Mango, Apple, Cucumber,  
Sesame-Rice Vinaigrette

8

### **Popcorn Shrimp & Frisee**

Mango, Cashews,  
Spicy Lime-Miso Dressing

11

### **Thai Beef Salad**

Romaine Lettuce, Tomato and Thai Herbs  
With A Spicy Lemony Dressing

13

## SOUPS

### **Chicken Rice Miso Soup**

Celery, Carrot

5

### **Spicy Coconut Seafood Soup**

Shrimp, Scallop, Kaffir lime, Lemongrass,  
Sweet Basil, Enoki Mushroom

6

## SIDES

**Warm Tossed Noodle 6**

**Vegetable Tempura 6**

**Chicken Fried Rice 6**

**Shrimp Tempura (per piece) 3**

**Steamed Jasmine Rice 2**

**Brown Rice 3**

## YUMI SIGNATURE ROLLS

### **Yumi 15**

Eel, Mango, Fluke Tempura,  
Spicy Kabayaki Glaze

### **Shuenn 15**

Yellowtail, Avocado,  
Spicy Tuna & Salmon Tartare,  
Sesame Seeds & Wasabi-Sweet Soy Glaze

### **Crazy Tuna 14**

Seared Tuna, Cucumber & Spicy Tuna,  
Wasabi-Miso Sauce & Shallot Crisps Sprinkle

### **Sea Bright 14**

Tuna, Salmon, Yellowtail,  
Avocado, Cucumber, Fish Roe,  
Japanese Mayo, Shaved Bonito Sprinkle

### **Sandy Hook 15**

Spicy Tuna & Lobster Salad In White Seaweed  
with Wasabi-Pepper Sauce

### **Ocean Ave. 15**

Shrimp Tempura, Spicy Tuna & Avocado,  
In Soy Paper with Spicy Kabayaki Sauce

### **O-Toro Special Roll 18**

Soybean Paper with Scallion & Wasabi-Tobiko

### **Lobster Roll (5 Pieces) 14**

Mango, Avocado, Wasabi-Tobiko,  
Jalapeno Salsa

### **Volcano 12**

Crabstick, Cucumber, Avocado,  
Spicy Tuna Tartare with Spicy Aioli

### **Rice-Puff Shrimp Tempura 8**

Cucumber, Mustard Aioli

### **Mame-Spider (5 Pieces) 10**

Soft-Shell Crab Tempura,  
Avocado, Cucumber,  
Wasabi-Kabayaki Sauce

### **Green Dragon 12**

Eel & Cucumber Wrapped with Avocado,  
Sesame-Kabayaki Glaze

### **Rumson Roll 18**

Spicy Tuna, Avocado & King Crab Salad  
with Wasabi-Sweet Soy Sauce

### **Two River Roll 15**

Red Tuna, White Tuna, Avocado  
& Pickled Jalapeno In White Seaweed  
w/ Miso-Red Bell Pepper Sauce

**W/ Brown Rice + 1.50**

**Extra special sauce + 2**

## **LARGE PLATES**

### **Sushi Plate**

Chef's Special Assortment of Raw Fish (w/ Rice)  
And a Shuenn Roll

**24**

### **Sashimi Plate**

Chef's Special Assortment of Raw Fish (no Rice)  
with Three of Chef Shuenn's Signature Sauces

**26**

### **Oven Roasted Chilean Sea Bass**

Miso Marinated,  
Garlic-Eggplant Caviar

**26**

### **Sirloin Steak, Asiate**

Natural Beef - Steroid & Hormone Free  
with Japanese 7-Spice Seared  
Warm Tossed Avocado, Onion & Tomato

**26**

### **Pan-Seared Sea Scallop or Shrimp**

Japanese Risotto, Shiitake, Pea Shoot  
Seafood Jus, Soy-Sesame Oil Drizzle

**26**

### **Stir-Fry Udon Pasta**

With Shrimp or Chicken and Vegetables  
In Ginger-Saffron Soy Sauce

**21**

### **Pan-Roasted Soy Marinated Chicken**

Shanghai Bok Choy  
Ginger-Scallion Pesto

**18**

### **Asian Roasted Pork Tenderlion**

With Apple Chutney

**20**

## **SUSHI / SASHIMI / CUT ROLLS / HAND ROLLS**

(W/ Rice) / (No Rice) / (6 Pieces Per Roll) / (One Cone Style)

Hand Rolls – Priced One Cone

Sushi & Sashimi - Priced Two Pieces

Cut Rolls – Priced Per Roll (Cut Six Pieces), Seaweed Outside

Tuna	5.5	Fluke	5.5
Salmon	5.5	Octopus	5
Yellowtail	5.5	Striped Bass	5
White Tuna	5.5	Smoked Salmon	5.5
Crabstick	4.5	Fly Fish Roe	5
Shrimp	5	Salmon Roe	6
Eel	5.5	Sea Urchin	mp

## **VEGETARIAN INSIDE-OUT ROLLS / HAND ROLLS**

Avocado Roll	4.5
Cucumber Roll	4.5
Asparagus Roll	5
Sun-Dried Tomato Roll	5
Sweet Potato Roll	5
Yama-Gobo Roll	5
Takuran Roll	4.5
Mango Roll	5

## **CREATE YOUR OWN INSIDE-OUT ROLLS**

Choice one of the above rolls & adding your favorite ingredient(s)  
(One kind of fish per roll)

Takuran	+ .50	Mango	+ 1
Avocado	+ .50	Fish Roe	+ 1
Cucumber	+ .50	Yama-Gobo	+ 1
Asparagus	+ 1	Sun-Dried Tomato	+ 1
Sweet Potato	+ 1	Cream Cheese	+ 1
Soybean Paper	+ 1	Add Spicy	+ 1.50
White Seaweed Paper	+1	Brown Rice	+ 1.50

**Yumi California Roll**  
Crabstick, Avocado, Cucumber  
5.5

## **SIDES**

Fresh Wasabi + 2, Spicy Aioli + 1.5, Sushi Rice + 2

\* For our outstanding daily imported and seasonal fish, please ask your server

An 18% gratuity will be added to parties of six or more

# **LUNCH BENTO BOX**

**Served with Pork Gyoza, Warm Tossed Noodle w/ soy  
and House Green Salad**

## **California Roll**

**10**

## **Spicy Tuna Roll**

**11**

## **Sushi**

Tuna, Salmon, Yellowtail, Striped Bass, Shrimp

**13**

## **Sashimi**

Tuna, Salmon, Yellowtail

**14**

## **Soy Marinated Chicken**

Ginger-Scallion Pesto

**10**

## **Pan-Seared Salmon**

Kabayaki Sauce

**12**

## **Grilled Beef Teriyaki**

with Green Beans Salad

**14**

## **Pan-Seared Scallop**

Japanese Risotto, Shiitake

**13**

## **Oven Roasted Chilean Sea Bass**

Miso Marinated

**14**

## DESSERTS

### Tempura Cheesecake

Rich, smooth cheesecake, with a slight tangy finish,  
rolled in melt-in-your-mouth, flaky pastry tortilla.  
served with ice cream

8

### Molten Chocolate Cake

Deeply chocolate filled with a dark chocolate truffle served warm, with vanilla ice cream

8

### Lychee & Longan Fruits

with mango sorbet

5

### Passion Mango Cheesecake

Layer of creamy passion fruit and mango infused buttermilk topped with tart passion fruit curd

8

### Mochi Ice Cream

with caramelized plantain

6

### Ice Cream

Green Tea, Red Bean, Chocolate, Vanilla,  
Mango Sorbet

3.5

### Hot Beverages

Coffee 2.50 | Decaf Coffee 2.50 | Cappuccino 4 | Espresso 3.50  
Green Tea (Individual Pot) 4 | Oolong Tea (Individual Pot) 4

# DRINKS

## Frozen Drinks

**Island Dream**  
Mango, Pina Colada  
4

**Beachside Blast**  
Mango, Orange Cream and Pina  
Colada  
4

**Sea Bright Dream**  
Strawberry Daiquiri, Orange  
Cream  
4

**Island Illusion**  
Peach, Mango  
4

**Tropical Breeze**  
Pina Colada, Peach, Strawberry  
4

**Peach Sunrise**  
Peach, Grenadine  
4

## Cold Beverages

**Bottled**  
**San Benedetto**  
**Spring Water (1L)**  
6

**Bottled**  
**San Pellegrino**  
**Sparkling water (1L)**  
6

**Bottle Green Tea**  
Ito-En (500ml)  
Original unsweetened bottled  
4

**Bottle Ginseng Soda**  
4

**Soda**  
Pepsi, Diet Pepsi,  
Unsweetened Ice Tea,  
Mountain Dew, Ginger Ale,  
Sierra Mist, Club Soda  
**2.50**

## **Hot Beverages**

Coffee 2.50 | Decaf Coffee 2.50 | Cappuccino 4 | Espresso 3.50  
Green Tea (Individual Pot) 4 | Oolong Tea (Individual Pot) 4