



UMAI
BAR & GRILL

LUNCH SPECIALS

LUNCH SALADS

- HOUSE SALAD** mixed greens, cucumbers, radish, tomatoes, red onion, wonton chips, and tossed with a mustard soy vinaigrette **6**
add: **CHICKEN 9 STEAK 11**
SHRIMP 12 SALMON 14
- POKE SALAD** tuna, sweet onions, cucumbers, cilantro, masago, scallions, seaweed, avocado & wonton chips **12**
- SEAFOOD SALAD** mixed greens, marinated calamari, cooked shrimp, sea steak & snow crab legs, tossed in mustard soy dressing **15**
- SEAFOOD CUCUMBER SALAD** cucumber strings, marinated calamari, cooked shrimp, sea steak, snow crab legs & jalapeño, tossed in ponzu sauce **15**
- TAKO SALAD** octopus, sliced cucumbers, masago, Thai chilies & cilantro, tossed in fish lime sauce **15**

LUNCH BENTO

CHOOSE 2 items from the list below. Served with a side salad & rice. **16**

GYOZA (3 pieces)	SHRIMP TEMPURA ROLL
TERIYAKI CHICKEN	NEGIHAMA ROLL
TERIYAKI SALMON	TEKKA MAKI ROLL
SESAME CHICKEN	SPICY TUNA ROLL
BEEF TERIYAKI	VEGETABLE ROLL
PORK KATSU	KAPPA MAKI ROLL
CHICKEN KATSU	CALIFORNIA ROLL
NIGIRI (4 pieces) <i>Chef's choice</i>	AVOCADO CUCUMBER ROLL
SASHIMI (5 pieces) <i>Chef's choice</i>	SHRIMP TEMPURA (3 pieces)
	VEGETABLE TEMPURA (5 pieces)

G Gluten-free choices available upon request

S Spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illnesses. Please inform us if you have any dietary restrictions or allergies prior to placing your order so we can better accommodate you, especially if you have certain medical conditions.

LUNCH ROLLS

- ALBACORE GALORE** (avocado, crab mix & tempura shrimp) BBQ albacore, unagi sauce, spicy cream & gochujang sauce, rice puff, cabbage, scallions **15**
- FIREMEN** (crab mix, avocado) tuna, fried leeks, spicy, cream, gochujang sauce & unagi sauce (*torched roll*) **13**
- GRANTLINE** (spicy tuna, crab mix, shrimp tempura) yellowtail, avocado, masago, scallions, unagi sauce & spicy cream **13**
- HOT MAMA** (spicy tuna, shrimp tempura) seared tuna, avocado, habañero masago, scallions, sriracha, jalapeños, unagi sauce & Japanese 7 spice **13**
- PHILADELPHIA** (smoked salmon, cream cheese) avocado **8**
- RAINBOW** (crab mix, avocado) tuna, salmon & yellowtail **12**
- RANCHER** (shrimp tempura, cream cheese, cucumber) salmon, avocado, lemon, masago, scallions, unagi sauce & spicy cream **13**
- REX** (shrimp tempura, avocado, cucumber) crab mix, unagi, unagi sauce, garlic cream & fried leeks **13**
- SHELDON** (tempura asparagus, spicy tuna) salmon, avocado, jalapeños, habañero masago, unagi sauce & spicy cream **13**
- WILTON** (cooked shrimp, crab mix & cream cheese) unagi sauce, spicy cream & sesame seed (*tempura fried*) **12**

NOODLES

- SHOYU RAMEN** pork soy sauce base noodle soup, Chashu, cabbage, bamboo shoot, egg, black mushroom, fish cake, corn, scallions & seaweed **13**
- SPICY TAN TAN MEN** pork base spicy noodle soup, bamboo shoot, egg, black mushroom, fish cake, cabbage, corn, scallions & seaweed **13**
- TONKOTSU RAMEN** pork based noodle soup, Chashu, cabbage, bamboo shoot, egg, black mushroom, fish cake, corn, scallions & seaweed **13**
- UDON NOODLE SOUP** thick flour noodles with dashi broth, fish cake, bamboo shoot, scallions, black mushroom & cabbage. *Choice of:*

BEEF	14	SEAFOOD	16
CHICKEN	13	VEGETABLE TEMPURA	12
- YAKI UDON** stir fried udon noodles with bell peppers, scallions & jalapeño. *Choice of:*

BEEF	14	SHRIMP	15
CHICKEN / SPAM	13	VEGETABLE	12

SIDES

MISO SOUP	2	GARLIC MASHED POTATOES	5
SUNOMONO	5	UMAI RICE	6
WAKAME	6	STEAMED / SUSHI RICE	2 / 2.5
SIDE SALAD	5	SAUTEED VEGETABLES	5

KIDS MENU

Only available to children under the age of 12. All meals served with steamed rice, except the Spam Masubi.

SESAME CHICKEN	8	PORK KATSU	8
TERIYAKI CHICKEN	8	CHICKEN KARAAGE	8
CHICKEN KATSU	8	SPAM MASUBI	6
TERIYAKI BEEF	9	(2 pieces)	

DESSERT

Proudly serving Gunther's Ice Cream. Please ask servers for seasonal flavors.

GUNTHER'S ICE CREAM (2 scoops) choice of green tea, vanilla or taro	6
CHOCOLATE CHIP COOKIES topped with 2 scoops of vanilla ice cream	9
TEMPURA ICE CREAM choice of green tea or vanilla	8
GREEN TEA CREME BRÛLÉE green tea, caramelized sugar, topped with seasonal fruit	7
MOLTEN LAVA CAKE served with a scoop of vanilla ice cream & topped with seasonal fruit	8
MOCHI (2 pieces) choice of vanilla, mango, strawberry, chocolate ice cream wrapped in rice cake	5

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8973 Grant Line Road, Suite 100
Elk Grove, CA 95624

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STARTERS

EDAMAME lightly salted	4
GARLIC/SPICY GARLIC EDAMAME	6
AGEDASHI TOFU lightly fried, served with warm dashi, bonito flakes & scallions	7
CRISPY CALAMARI tossed with onion, jalapeños & Japanese 7 spice	11
GRILLED ALBACORE (6 pieces) seared with a spicy gochujang sauce & topped with rice puffs	12
GYOZA (6 pieces) deep fried pork dumplings served with sweet chili sauce	7
SLIDERS 3 grilled pork belly sliders, topped with caramelized onions & house mayonnaise	9
OYSTERS ON THE HALF SHELL (6 or 12 pieces) with masago, sriracha, ponzu sauce & scallions	MP
SOFT SHELL CRAB 2 crabs, battered & served with tempura sauce	13
TEMPURA battered & deep fried, served with tempura sauce	
ASSORTED VEGETABLES	7
SHRIMP (3 pieces) & VEGETABLES	10
SHRIMP (6 pieces)	12
LOBSTER (2 pieces) & VEGETABLES	15
GRILLED WHOLE SQUID served with garlic butter & spicy kimchi ponzu sauce	16
SWEET & SPICY CHICKEN WINGS (5 pieces) deep fried & topped with jalapeños	8
CHICKEN KARAAGE chicken tempura served with tonkatsu sauce	8
LAMB LOLLIPOP (2 pieces) lamb chop glazed with a red wine reduction	14
TUNA TARTARE spicy tuna, avocado, masago, unagi sauce, scallion & spicy cream, served on wonton chips	8

SALADS

HOUSE SALAD mixed greens, cucumbers, radish, tomatoes, red onion, wonton chips, and tossed with mustard soy vinaigrette	8
add: CHICKEN 11 STEAK 13	
SHRIMP 14 SALMON 16	
POKE SALAD tuna, sweet onions, cucumbers, cilantro, masago, scallions, seaweed, avocado & wonton chips	13
SEAFOOD SALAD mixed greens, marinated calamari, cooked shrimp, sea steak & snow crab legs, tossed in mustard soy dressing	17
SEAFOOD CUCUMBER SALAD cucumber strings, marinated calamari, cooked shrimp, sea steak, snow crab legs & jalapeño, tossed in ponzu sauce	17
TAKO SALAD octopus, sliced cucumbers, masago, Thai chilies & cilantro, tossed in fish lime sauce	17

MAIN PLATES

Split-Plate Charge	4
RIBEYE STEAK 12 oz. Ribeye topped with mushrooms, onions, served with seasonal vegetables & garlic mashed potatoes	30
LAMB CHOPS (4 pieces) marinated with rosemary & red wine, served with seasonal vegetables & garlic mashed potatoes	30
TERIYAKI SALMON 8 oz. salmon, served with tomatoes, seasonal vegetables & Umai rice	24
PAN SEARED CHICKEN marinated in spicy lime sauce, served with steamed rice & seasonal vegetables	18
SEAFOOD FETTUCCINE salmon, scallop, lobster, shrimp, asparagus, herbs & tomatoes, cooked in an alfredo cream sauce	30
JAPANESE KATSU CURRY CHICKEN OR PORK mixed with potato, carrots, onion, served over steamed rice	16

TERIYAKI CHICKEN 18	SESAME CHICKEN 18
TERIYAKI BEEF 22	PORK KATSU 18
CHICKEN KATSU 18	
<i>*served with steamed rice & mixed green salad</i>	

KUSHI-YAKI

*All kushi-yaki comes with two skewers.

SHRIMP 7	CHICKEN THIGH 6
PORK BELLY 7	MIXED VEGETABLES 5
BEEF 8	BACON WRAPPED SCALLOP 10
LAMB 8	

SUSHI

NIGIRI ORDERS (2 pieces) **SASHIMI ORDERS** (5 pieces)
Nigiri served with a brush of soy seasoning.

AMAEBI (Spot Prawn) 10	SAKE (Salmon *fresh or smoked) 5 / 12
EBI (Cooked Shrimp) 4	TAKO (Octopus) 6 / 12
IKURA (Salmon Roe) 7	WALU (Escolar) 6 / 12
YELLOWTAIL 6.5 / 13	UNAGI (Fresh Water Eel) 6 / 12
HOTATE (Scallop) 7 / 14	PICKLED WASABI 2
MAGURO (Tuna) 7 / 14	
SHIRO MAGURO 6.5 / 13 (Albacore Tuna)	
CHIRASHI (12 pieces) Chef's choice of sashimi with pickled wasabi served over a bed of sushi rice 26	
YELLOWTAIL CARPACCIO (7 slices) yellowtail, jalapeños, daikon radish, kimchi ponzu sauce & Japanese 7 spice 15	
NIGIRI SAMPLER (7 pieces) salmon, yellowtail, tuna, escolar, albacore, ebi & unagi 18	

OMAKASE NIGIRI (7 pieces) "Leave it up to the Chef" 23
SASHIMI MIX (15 pieces) salmon, yellowtail, tuna, albacore & escolar, served with pickled wasabi 28
OMAKASE SASHIMI (15 pieces) "Leave it up to the Chef" 38
TUNA TATAKI (7 pieces) seared tuna, ponzu sauce, Japanese 7 spice, sesame oil & chili oil 15
PEPPER FIN (9 slices) albacore, jalapeños, daikon, ponzu sauce, Japanese 7 spice & sesame oil 17
RAINBOW FIN (12 slices) tuna, yellowtail, salmon & albacore, served with jalapeño, Japanese 7 spice, ponzu sauce & sesame oil 22

HAND / BASIC ROLLS

First price shown is for hand rolls, second price for basic rolls
AVOCADO CUCUMBER avocado, cucumber, sesame 5 / 7
CALIFORNIA crab mix, avocado, sesame 5 / 7
KAPPA MAKI cucumber, sesame 3 / 5
NEGIHAMA yellowtail, scallions 6 / 8
PHILADELPHIA smoked salmon, cream cheese, avocado, sesame 7 / 9
SALMON AVOCADO salmon, avocado, sesame 6 / 8
SALMON SKIN salmon skin, takuan, kaiware, shiso, scallions, sesame, masago, unagi sauce 6 / 8
SOFTSHELL CRAB deep fried crab, cucumber, avocado, takuan, kaiware, masago, unagi sauce 8 / 10
SPICY TUNA spicy tuna, cucumber, Japanese 7 spice 5 / 7
SHRIMP TEMPURA shrimp tempura, cucumber, avocado, kaiware, sesame, unagi sauce 6 / 8
TEKKA MAKI tuna 6 / 8
VEGETABLE cucumber, avocado, takuan, kaiware, sesame 3 / 5
VEGETABLE TEMPURA tempura green bean, sweet potato, zucchini, unagi sauce 5 / 7
UNAGI-AVOCADO unagi, avocado, unagi sauce, sesame 6 / 8
ZIG ZAG panko fried crab, avocado, masago, scallions, garlic cream, spicy cream (soy wrap) 7 / 14

HOUSE ROLLS

ALBACORE GALORE (avocado, crab mix & tempura shrimp) BBQ albacore, unagi sauce, spicy cream & gochujang sauce, rice puff, cabbage, scallions 17
BACON ME CRAZY (crab mix, avocado) salmon, bacon, masago, unagi sauce, garlic cream, furikake & scallions (baked roll) 14
BOND (shrimp tempura, crab mix, spicy tuna) tuna, salmon, yellowtail, avocado, TNT sauce, masago & scallions 15
BRADSHAW (shrimp tempura, crab mix) cooked shrimp, avocado, unagi sauce, spicy cream & scallions 13
DILLARD (shrimp tempura, cucumber, avocado) smoked salmon, scallions, masago, unagi sauce & spicy cream 14

ELK GROVE (shrimp tempura, spicy tuna) unagi, avocado, unagi sauce, spicy cream, masago, scallions & sesame seed 15
FARMER (softshell crab, cream cheese) salmon, albacore, avocado, unagi sauce, garlic cream sauce, with masago & scallions 15
FIREMEN (crab mix, avocado) tuna, fried leeks, spicy cream, gochujang sauce & unagi sauce (torched roll) 14
GARDEN (spring mix, cucumber, avocado & tempura vegetables, kaiware) micro cilantro, rice puff & garlic cream (soy wrap) 12
GRANTLINE (spicy tuna, crab mix, shrimp tempura) yellowtail, avocado, masago, scallions, unagi sauce & spicy cream 15
GOLDEN SALMON (tempura salmon, avocado, cucumber) fresh salmon, unagi sauce, spicy cream, masago & scallions 14
HOT MAMA (spicy tuna, shrimp tempura) seared tuna, avocado, habañero masago, scallions, sriracha, jalapeños, unagi sauce & Japanese 7 spice 15
NARUTO (salmon, yellowtail, tuna, avocado, kaiware) masago, ponzu sauce & sesame (cucumber wrapped) 14
RAINBOW (crab mix, avocado) tuna, salmon & yellowtail 13
RANCHER (shrimp tempura, cream cheese, cucumber) salmon, avocado, lemon, masago, scallions, unagi sauce & spicy cream 14
REX (shrimp tempura, avocado, cucumber) crab mix, unagi, unagi sauce, garlic cream & fried leeks 14
SHELDON (tempura asparagus, spicy tuna) salmon, avocado, jalapeños, habañero masago, unagi sauce & spicy cream 15
SILVER SPRINGS (shrimp tempura, crab mix) Hokkaido scallops, scallions, avocado, masago, unagi sauce & spicy cream 15
SPECIAL J (crab mix, tempura shrimp) Hokkaido scallops, avocado, lemon zest, habañero masago, unagi sauce, scallions, spicy cream & gochujang sauce (torched roll) 16
SPICY DJ (shrimp tempura, spicy tuna) salmon, avocado, lemon, cilantro, red onion, jalapeño, habañero masago, kimchi ponzu & Japanese 7 spice 16
UMAI (tempura lobster, cucumber, kaiware, crab mix) salmon, avocado, lemon, unagi sauce, spicy cream, habañero masago, seared tuna & scallions 25
WILDHAWK (shrimp tempura, crab mix) salmon, avocado, jalapeño, lemon, yellow onion, ponzu sauce, chili oil & Japanese 7 spice 14
WILTON (cooked shrimp, crab mix & cream cheese) unagi sauce, spicy cream & sesame seed (tempura fried) 13
WRANGLER (tuna, yellowtail, salmon & albacore) jalapeño, Japanese 7 spice, TNT sauce, kimchi ponzu (tempura fried) 14

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