



# YU-OR-MI

## SUSHI & SAKE BAR

### CHEF'S MENU

#### THE MI-STAKE\* 60

beef, onion, bell pepper served on a hot stone  
CHOICE OF: WASABI DEMI BEURRE BLANC SAUCE  
BLACK PEPPER SAUCE

#### PAN SEARED SALMON\* 26

tomatoes, creamy sambal mushroom sauce

#### HAMACHI KAMA 26

seasoned yellowtail collar

#### PAD THAI

tamarind, fried tofu, egg, bean sprouts, peanuts

CHOICE: CHICKEN 21

BEEF 24

SHRIMP 23

#### DRUNKEN NOODLE

onions, bell peppers, Thai basil, soy sauce

CHOICE: CHICKEN 21

BEEF 24

SHRIMP 23

#### UNI CRAB PASTA\* 34

uni cream sauce, blue crab, garlic, udon noodles

#### MIXED TEMPURA UDON SOUP 24

udon noodles, kamaboko, wakame, mushroom, shrimp tempura, asparagus tempura, sweet potato tempura

#### STIR FRIED YAKISOBA 18

napa cabbage, shiitake mushroom, asparagus, onion, Y.O.M. yakisoba sauce

CHOICE: CHICKEN 21

BEEF 24

SEAFOOD 26

#### PANANG CURRY

coconut curry, onions, bell peppers, Thai basil served with side of rice

CHOICE: CHICKEN 21

BEEF 24

SHRIMP 23

### RICE & BOWLS

#### GARLIC SHRIMP FRIED RICE 24

shrimp, egg, garlic, green onion

#### CHICKEN FRIED RICE 20

chicken, egg, green onion, soy seasoning

#### TRUFFLE CRAB FRIED RICE 28

softshell crab, blue crab, egg, truffle oil, garlic, green onion

#### Y.O.M POKE BOWL\* 26

chef's special selection, avocado, sushi rice

#### UNAGI DON 28

eel, avocado, oshinko, eel sauce

### NIGIRI SUSHI & SASHIMI

TUNA / MAGURO\*<sup>GF</sup> 10

SALMON / SAKE\*<sup>GF</sup> 8

YELLOWTAIL / HAMACHI\*<sup>GF</sup> 9

SHRIMP / EBI<sup>GF</sup> 6

SWEET SHRIMP / AMAEBI\*<sup>GF</sup> 12

HOKKAIDO SCALLOP / HOTATE\*<sup>GF</sup> 10

FATTY TUNA / OTORO\*<sup>GF</sup> MP

JAPANESE SNAPPER / MADAI\*<sup>GF</sup> 10

SALMON ROE / IKURA\* 8

EEL / UNAGI 10

SEA URCHIN / UNI\*<sup>GF</sup> MP

OCTOPUS / TAKO<sup>GF</sup> 8

#### Y.O.M ULTIMATE\* 200

chef's premium selection sashimi and sushi choice of specialty roll

#### Y.O.M SASHIMI MORIAWASE\* 72

chef's selection 15 pcs sashimi

#### Y.O.M SUSHI MORIAWASE\* 46

chef's selection 8 pcs sushi choice of classic roll

### SPECIALTY ROLLS

#### DRAGON ROLL 28

whole eel, california roll, eel sauce

#### HAWAIIAN ROLL\* 20

spicy tuna, cucumber, tuna, garlic ponzu sauce, crispy garlic

#### TRUFFLE HAMACHI ROLL\* 22

soy paper, yellowtail, cucumber, avocado, herb truffle soy sauce, truffle ginger mayo

#### SUNCOAST ROLL\*<sup>GF</sup> 20

soy paper, salmon, yellowtail, cucumber, jalapeño, lychee puree

#### SO-CAL\* 20

california roll, topped with ebi and avocado

#### DURANGO ROLL\* 20

spicy tuna, cucumber, salmon, avocado, truffle ginger mayo, parsley

#### ROULETTE ROLL\* 22

shrimp tempura, spicy tuna, cucumber, avocado, jalapeño, eel sauce, sriracha

#### SHRIMP TANGO ROLL\* 20

shrimp tempura, cucumber, ebi, avocado, spicy garlic ponzu

#### WHAT THE FISH ROLL\* 24

tuna, salmon, yellowtail, chives, avocado, ikura, soy paper

---

## APPETIZERS

---

### TRUFFLE POKE NACHO\* 18

tuna, micro-greens, pineapple cubes, spicy aioli, truffle soy sauce

### CHICKEN KARAAGE 14

honey wakame sriracha, furikake

### OYSTER (HALF DOZEN / DOZEN)\* 24/48

seasonal oyster, ikura, caviar, house ponzu

### ROCK SHRIMP TEMPURA 14

tempura shrimp, YOM tangy sauce, furikake, parsley

### SPICY TUNA CRISPY RICE\* 22

tuna, crispy rice, spicy aioli, eel sauce

### Y.O.M MIXED TEMPURA 20

shrimp tempura and vegetable tempura, served with Y.O.M. tempura sauce

### SAUTEED ASPARAGUS 16

asparagus, ginger soy sauce

### SHISHITO PEPPER 12

shishito pepper, bonito flake

### CRISPY BRUSSEL SPROUTS 14

kurozu reduction, almonds

### GYOZA 12

pan seared gyoza, drizzled with truffle soy sauce

CHOICE OF: CHICKEN

VEGETABLE

---

## SALADS

---

### ORIENTAL GREEN SALAD <sup>GF</sup> 10

mixed greens, cherry tomato, watermelon radish, red onion, calamansi vinaigrette

### SASHIMI SALAD\* <sup>GF</sup> 18

chef's selection, green salad, diced avocado, yuzu vinaigrette

### SUNOMONO SALAD <sup>GF</sup> 6

cucumber, wakame, yuzu vinaigrette

### SEAWEED SALAD <sup>GF</sup> 6

seaweed, mixed greens, sesame seeds

---

## SIDES

---

### MISO SOUP <sup>GF</sup> 5

### MUSHROOM MISO SOUP <sup>GF</sup> 10

### STEAMED EDAMAME <sup>GF</sup> 7

### GARLIC EDAMAME <sup>GF</sup> 9

### STEAMED RICE <sup>GF</sup> 3

This menu consists of items prepared without gluten-containing ingredients based on information from our approved suppliers. While we make every effort to prevent cross-contamination, because we have multiple sources of gluten in our kitchen there is risk that gluten cross-contact may occur during the preparation and cooking of these items. We asks our guests to exercise their best judgement before placing their order and please inform the server of your food allergy and/or sensitivity so we can do everything possible to safely accommodate your dietary needs.

---

## COMPOSED SASHIMI

---

### **BEEF TATAKI\* 22**

seared beef, black pepper, truffle soy, truffle ginger mayo, chives

### **YUZU SALMON\* 18**

salmon, ikura, truffle yuzu ponzu

### **YELLOWTAIL JALAPEÑO\* 18**

yellowtail, jalapeño, micro-herbs, spicy garlic ponzu

### **GARLIC TUNA\* 20**

tuna, shallot, micro-herbs, spicy garlic ponzu

### **TOTORO\* 34**

otoro, caviar, truffle soy sauce, scallions

### **SCALLOP CEVICHE\* 24**

hokkaido scallop, red onion, bell pepper, jalapeño, avocado, yuzu, wonton chips

---

## CLASSIC ROLLS

---

### **SALMON ROLL\*<sup>GF</sup> 10**

### **SALMON AVOCADO ROLL\*<sup>GF</sup> 12**

### **SHRIMP TEMPURA ROLL 14**

### **TUNA ROLL\*<sup>GF</sup> 10**

### **SPICY TUNA ROLL\* 12**

### **YELLOWTAIL ROLL\*<sup>GF</sup> 12**

### **YELLOWTAIL & AVOCADO ROLL\*<sup>GF</sup> 14**

### **TORO & OSHINKO ROLL\*<sup>GF</sup> 22**

### **EEL & AVOCADO ROLL 16**

### **CALIFORNIA ROLL 10**

### **SOFTSHELL CRAB ROLL 16**

### **RAINBOW ROLL\* 18**

---

## VEGAN ROLLS

---

### **VEGAN INARI ROLL 19**

inari, asparagus, shiitake mushroom, avocado, vegan eel sauce

### **ASPARAGUS ROLL<sup>GF</sup> 12**

asparagus, cucumber, avocado

### **VEGETABLE TEMPURA ROLL 16**

asparagus tempura, sweet potato tempura, avocado, crispy shallots, vegan eel sauce

### **AVOCADO ROLL<sup>GF</sup> 10**

avocado