



YU-OR-MI
SUSHI & SAKE BAR

CHEF'S MENU

MIXED TEMPURA UDON SOUP 24

delicious udon noodles in an umami broth with kamaboko and wakame, perfect for dipping accompanying shrimp & vegetable tempura

SHIO KANI PASTA* 34

thick udon noodles served in a creamy garlic sauce infused with sea urchin and topped with blue crab

TERIYAKI STEAK KUSHIYAKI* 32

beef tenderloin skewers with a sweet umami yakitori-style tare sauce

MISO GLAZED SALMON* 30

broiled salmon filet served with a creamy miso butter sauce, yuzu charred asparagus, topped with crispy salmon skin, baby tomato, and Asian slaw

HAMACHI KAMA^{GF} 26

broiled yellowtail collar served with lemon, ponzu, green onion, and homemade oroshi

Y.O.M POKE BOWL* 26

chef's special selection, avocado, sushi rice, truffle soy sauce

SHOYU RAMEN 24

soy broth, chashu pork, bamboo, wakame, fish cake, bean sprouts, seasoned egg, green onion

TONKOTSU RAMEN 24

creamy pork broth, chashu pork, corn, wakame, fish cake, bean sprouts, seasoned egg, green onion

STIR FRIED YAKISOBA 18

stir fried egg noodles with napa cabbage, carrots, mushroom, onion, garlic, Y.O.M. yakisoba sauce

Choice: Chicken 21 | Beef 24 | SEAFOOD 26

GARLIC SHRIMP FRIED RICE 24

buttery garlic shrimp, egg, carrots, green onions, chili flakes

TRUFFLE CRAB FRIED RICE 28

crispy softshell crab, blue crab, butter, egg, truffle oil, garlic, carrots, green onion

CHICKEN FRIED RICE 21

chicken, egg, green onion, carrots

UNAGI DON 28

eel, avocado, oshinko, eel sauce, furikake

SIGNATURE ROLLS

SURF AND TURF ROLL* 38

spicy blue crab, avocado, cucumber, topped with seared tenderloin steak, truffle soy, yuzu vinaigrette, green onion, sesame seeds

SEASIDE CEVICHE ROLL* 30

cucumber wrapped, crispy soft-shell crab, fresh scallop, yellowtail, shrimp, crab stick, lime, cilantro, serrano, onion, avocado, chili oil, yuzu ponzu

BAKE MY DAY ROLL 30

blue crab, avocado, mascarpone, topped with baked salmon, spicy aioli, eel sauce, and bonito flake

THE LEAN MACHINE ROLL* 28

cucumber wrapped, spicy tuna, kaiware, topped with fresh tuna, salmon, madai, yellowtail, ikura, ginger soy vinaigrette

SUNNY DAYS ROLL* 25

spicy yellowtail, shrimp tempura, cilantro, topped with fresh yellowtail, avocado, serrano, yuzu aioli

THE VERY HUNGRY CATERPILLAR ROLL 26

unagi, tamago, cucumber, avocado, eel sauce, sesame seeds

Y.O.M ROLL* 26

spicy salmon, cucumber, avocado, topped with fresh mango pico de gallo

SUPER SPIDER ROLL* 24

crispy soft-shell crab, shiso, cucumber, avocado, masago, yuzu wasabi aioli

ROULETTE ROLL* 22

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

NIGIRI & SASAHIMI

SALMON / SAKE* ^{GF} 10

YELLOWTAIL / HAMACHI* ^{GF} 11

TUNA / MAGURO* ^{GF} MP

FATTY TUNA / TORO* ^{GF} MP

JAPANESE SNAPPER / MADAI* ^{GF} 10

ALBACORE TUNA / BINNAGA* ^{GF} 10

HALIBUT / HIRAME* ^{GF} 10

HOKKAIDO SCALLOP / HOTATE* ^{GF} 12

SHRIMP / EBI ^{GF} 6

SWEET SHRIMP / AMAEBI* 13

SALMON ROE / IKURA* 8

EEL / UNAGI 10

MACKERAL / SABA* 10

SEA URCHIN / UNI* MP

Y.O.M SASHIMI MORIAWASE* 80

chef's selection 20 pcs sashimi

Y.O.M SUSHI MORIAWASE* 46

chef's selection 8 pcs sushi
choice of classic roll**

HIGH ROLLERS

Y.O.M ULTIMATE* 200

chef's premium selection sashimi and sushi

STARTERS

- GYOZA 12

pan seared gyoza, chives served with Y.O.M tangy sauce

CHOICE OF: CHICKEN |OR| VEGETABLE
- ROCK SHRIMP TEMPURA 14

tempura shrimp, spicy aioli, aonori-ko, togarashi, parsley
- TRUFFLE POKE NACHO* 25

tuna, pineapple cubes, avocado, spicy aioli, truffle soy sauce, serrano
- CHICKEN KARAAGE 14

aonori-ko, togarashi and honey drizzle
- OYSTER (HALF DOZEN / DOZEN)* 25/50

seasonal oyster, tobiko, lemon, house ponzu
- SPICY TUNA CRISPY RICE* 22 

tuna, crispy rice, spicy aioli, serrano, eel sauce, crispy garlic
- FIRECRACKER BITES* 25 

tuna, salmon, yellowtail, shrimp, crab, crispy rice, serrano, capsaicin hot sauce, spicy aioli, eel sauce, crispy garlic, chives
- Y.O.M MIXED TEMPURA 20

shrimp tempura and vegetable tempura, served with Y.O.M tempura sauce, oroshi, green onion, aonori-ko
- SHISHITO PEPPER 12

shishito pepper, bonito flake, kurozu sauce
- CRISPY BRUSSEL SPROUTS 14

kurozu reduction, almonds

JAPANESE CRUDO

- ALBACORE DELIGHT* 20

radish, crispy onion, ginger soy
- HALI-GOOD* 24

kaiware, ikura, yuzu ponzu
- YUZU SALMON* 20

salmon, ikura, yuzu, ponzu, chive oil
- BEEF TATAKI* 24

seared beef, black pepper, truffle soy, truffle ginger mayo, chives
- YELLOWTAIL JALAPEÑO* 22

yellowtail, jalapeño, micro-herbs, spicy garlic ponzu
- GARLIC TUNA* 24

tuna, shallot, micro-herbs, spicy garlic ponzu, crispy garlic
- TOTORO* 40

otoro, tobiko, truffle soy sauce, chives
- SCALLOP CEVICHE* 25

Hokkaido scallop, onion, mango, jalapeño, avocado, carrots, ponzu, homemade wonton chips

CLASSIC ROLLS

- SALMON ROLL* 11
- SALMON SKIN ROLL 12
- SALMON AVOCADO ROLL* 14
- SHRIMP TEMPURA ROLL 15
- TUNA ROLL* 15
- SPICY TUNA ROLL* 15
- TORO & OSHINKO ROLL* 22
- EEL & AVOCADO ROLL 17
- CALIFORNIA ROLL 12
- YELLOWTAIL ROLL* 12
- SPICY YELLOWTAIL ROLL* 13
- YELLOWTAIL & AVOCADO ROLL* 16
- BLUE CRAB ROLL 16
- SOFT SHELL CRAB ROLL 17
- RAINBOW ROLL* 20
- DRAGON ROLL 28

whole eel, california roll, eel sauce
- VEGAN INARI ROLL 20

inari, asparagus, mushroom, avocado, vegan eel sauce
- ASPARAGUS ROLL ^{VEGAN} 14

asparagus, cucumber, avocado
- AVOCADO ROLL ^{VEGAN} 12

avocado
- VEGETABLE TEMPURA ROLL ^{VEGAN} 17

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

SALADS

- HOUSE SALAD 10

romaine lettuce, cherry tomato, radish, red onion, carrot, cucumber, ginger vinaigrette
- SASHIMI SALAD*^{GF} 20

chef's selection, green salad, diced avocado, yuzu vinaigrette
- SUNOMONO SALAD^{GF} 6

cucumber, wakame, yuzu vinaigrette
- SEAWEED SALAD^{GF} 6

seaweed, wakame, sesame seeds

SIDES

- MISO SOUP 5
- MUSHROOM MISO SOUP 10
- STEAMED EDAMAME^{GF} 7
- SPICY GARLIC EDAMAME 9
- STEAMED RICE^{GF} 3