



uma
temakeria
hand-rolled sushi

CHEF'S SUSHI BURRITO \$10

UMA-RITTO*

salmon, tuna, tobanjan mayo, cucumber
carrots, tempura crunch & sesame seeds

O-MAKI* (+\$2)

fresh crab, salmon, apple, seasonal pickle
cucumber, wasabi-ginger & crunch

TOFU-RITTO

marinated tofu, seaweed salad, seasonal
pickle, carrot daikon, ginger miso

CHEF'S TEMAKI \$6

TSUMI TUNA*

green apple, wasabi ginger

SPICY TUNA*

scallions, tobanjan mayo, and tempura crunch

ISARA SALMON*

seaweed salad, ginger miso

CALI CRAB (+\$1)

carrot, cucumber, avocado lime

TERRAMAKI

seaweed salad, daikon, carrot, avocado
lime, sesame seeds

CITERA TOFU

red pepper, seasonal pickle, zesty citrus

TEMAKI SETS

2 Temaki + a side | \$14.00

3 Temaki + a side | \$18.50

MARKET SIDES \$3.5

Kale with Balsamic Miso
Spicy Cucumber
Seaweed Salad
Edamame Hummus

Miso Soup
Spicy Miso Soup

BEVERAGES

Organic Lemonade, Iced Ginger Green
Tea, Sake, Sake Cocktails, Beer

created by chef chris jaeckle

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



design your own sushi

PICK AN ITEM

TEMAKI \$6

Cone-shaped
hand roll



SUSHI BURRITO \$10

Extra-large
sushi roll



CHIRASHI BOWL \$12

Rice or kale
bowl covered
in goodness



STEP 1

SELECT A BASE

White rice, brown rice, or kale

STEP 2

PICK YOUR PROTEIN (OR TWO)

Yellowfin Tuna* · Atlantic Salmon*
Marinated Tofu · Zesty Tofu ·
Seasonal Fish* · Fresh Crab (+ \$1/\$2)

STEP 3

SAUCE IT UP

Ginger Miso · Wasabi Ginger
Zesty Citrus · Avocado Lime
Tobanjan Mayo* · Balsamic Miso

STEP 4

EAT YOUR VEGGEIS

Carrot · Cucumber · Red Pepper
Daikon · Carrot & Daikon Pickle
Green Apple · Seaweed Salad
Seasonal Pickle · Avocado Slices (+ \$1/\$2)

STEP 5

ADD A TOPPING

Tobiko* (+ \$1) · Tempura Crunch
Sesame Seeds · Scallions