

# SUSHI

**POSEIDON ROLL** 🔥🍣 ..... 680 Cal | **\$13.00**  
Smoked salmon, spicy tuna, cucumber, avocado, rice, nori, topped with hoisin & wasabi cream.

**TEMPURA VEGETABLE ROLL** ..... 770 Cal | **\$6.00**  
Tempura fried vegetables, rice, nori, topped with hoisin & wasabi cream

**HAMACHI HAVEN ROLL** 🍣 ..... 520 Cal | **\$13.00**  
Hamachi, jicama, cucumber, avocado, ponzu, topped with jalapeños & sriracha sauce.

**CHICKEN FINGER ROLL** 🔥 ..... 1230 Cal | **\$7.00**  
Katsu chicken, rice, nori, topped with a spicy mayo & hoisin

**WAGYU BEEF ROLL** 🍣 ..... 560 Cal | **\$14.00**  
Avocado, jicama, rice, nori, wagyu beef, served on top of ponzu sauce

**RISING SUN ROLL** 🔥🍣 ..... 320 Cal | **\$14.00**  
Spicy tuna, salmon, avocado, hamachi, rice, nori, topped with hoisin & truffle oil

**ARIZONA ROLL** 🔥 ..... 1000 Cal | **\$9.00**  
California roll, cream cheese, nori, rice, tempura fried, topped with spicy mayo & eel sauce

**SALMON LOVER ROLL** 🍣 ..... 880 Cal | **\$12.00**  
Smoked salmon, cucumber, avocado, fresh salmon, rice, nori, ginger, miso, served with orange dipping sauce

**SPIDER ROLL** ..... 1080 Cal | **\$9.00**  
Fried softshell crab, avocado, cucumber, crab salad, nori, rice, topped with sesame seeds & eel sauce

**LAVA ROLL** 🔥🍣 ..... 1020 Cal | **\$10.00**  
Spicy kanikama, spicy tuna, avocado, cucumber, rice, nori, topped with a spicy mayo, eel sauce, sriracha & sesame seeds

**TRUFFLE TEMPURA SHRIMP ROLL** 🔥 ..... 1250 Cal | **\$14.00**  
Shrimp tempura, crab meat, avocado, rice, nori, spicy tuna, miso ginger, truffle oil & served over corn flakes

**CRISPY EYE ROLL** 🔥🍣 ..... 740 Cal | **\$10.00**  
Tempura roll, tuna, rice, nori, served over kojuchang & spicy mayo

# DESSERTS

**MOCHI ICE CREAM SAMPLER** (3) ..... 300 Cal | **\$8.00**  
Mochi ice cream & fresh berries. Strawberry, Vanilla & Green Tea

**COFFEE BRULEE** ..... 310 Cal | **\$8.00**  
Vanilla Cappuccino

**TEMPURA BROWNIE WITH ICE CREAM** ..... 890/940 Cal | **\$8.00**  
Featuring H-E-B® 1905 Dulce de Leche  
OR H-E-B® 1905 Vanilla Ice Cream

**TEMPURA CHEESECAKE** ..... 900 Cal | **\$8.00**  
Served with fresh berries



# SUSHI COMBOS

**YUMAI COMBO\*** (SERVES 1)..... 380-790 Cal | **\$14.00**  
(2) Pieces of Nigiri, (2) Pieces of Sashimi & (1) Piece of Crispy Tempura Shrimp

**GINZA COMBO\*\*** (SERVES 1)..... 375-930 Cal | **\$18.00**  
(3) Pieces of Nigiri & (3) Pieces of Sashimi

**TOKYO COMBO\*** (SERVES 1-2)..... 695-2180 Cal | **\$25.00**  
(3) pieces of Nigiri, (3) pieces of Sashimi  
*your choice* (1) Signature Roll

**KOBE COMBO\*** (SERVES 2-3)..... 820-2490 Cal | **\$30.00**  
(4) Pieces of Nigiri, (4) Pieces of Sashimi & *your choice* (1) Signature Roll

\*BLUE FIN TUNA IS NOT INCLUDED IN THIS COMBO.

## NIGIRI SUSHI

Two pieces per order, hand formed & served over sushi rice. Side of wasabi, ginger & soy sauce.

	Cal	MKT PRICE
BLUE FIN TUNA	180 Cal	\$7.00
YELLOW FIN TUNA	170 Cal	\$6.00
SALMON	180 Cal	\$8.00
YELLOWTAIL	180 Cal	\$8.00
RED SNAPPER	170 Cal	\$5.00
CAPELIN	190 Cal	\$5.00
FLYING FISH ROE	200 Cal	\$8.00
SALMON ROE	250 Cal	\$5.00
SHRIMP	190 Cal	\$8.00
SMOKED HAMACHI	200 Cal	\$8.00
WAGYU BEEF	210 Cal	\$6.00
TRUMPET MUSHROOM	170 Cal	\$5.00
ASPARAGUS	150 Cal	\$5.00

## SASHIMI

Two pieces per order, served with a side of wasabi, ginger & soy sauce.

	Cal	MKT PRICE
BLUE FIN TUNA	110 Cal	\$7.00
YELLOW FIN TUNA	100 Cal	\$6.00
SALMON	130 Cal	\$8.00
YELLOWTAIL	130 Cal	\$8.00
RED SNAPPER	110 Cal	\$5.00
CAPELIN	180 Cal	\$5.00
FLYING FISH ROE	220 Cal	\$8.00
SALMON ROE	350 Cal	\$5.00
SHRIMP	100 Cal	\$8.00
SMOKED HAMACHI	140 Cal	\$5.00

Beer, Wine & Sake – **ask for the DRINK MENU**

## TEXAS BREWS ON TAP

ROTATING SELECTION OF TEXAS CRAFT BREWS AVAILABLE BY THE GLASS  
Featuring breweries such as Southern Star, Lone Pint & many more!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ©2016 HEB, 16-3955

S shrimp C chicken P pork B beef 🔥 spicy 🍣 raw + add-on



# MENU



20309 CHAMPION FOREST DRIVE | SPRING, TX 77379

for to-go orders call  
**(832) 717-7360**

LIKE US AT /YUMAI

# SMALL PLATES

## HOT

**ROASTED EDAMAME** ..... 340-490 Cal | **\$5.00**

Garlic & Onion, Sea Salt **OR** Spicy

**OR TRIO** ..... 440 Cal | **\$6.00**

**HAMACHI KAMA** ..... 370 Cal | **\$10.00**

Smoked yellowtail cheek, raddish & served with a sushi sauce.

### TEMPURA CRISPY SHRIMP

Corn flake tempura shrimp, served with a spicy mayo

510 Cal | **\$7.00**

(3) ..... 690 Cal | **\$10.00**

**POTSTICKERS** ..... 500 Cal | **\$6.00**

Pan seared chicken **OR** pork gyoza, carrots, daikon, served with ponzu

**CHICKEN TERIYAKI** ..... 410-490 Cal | **\$7.00**

Teriyaki glazed white or dark chicken breast, pineapple & crispy sweet potato

**WAGYU BEEF ON HOT ROCK** ..... 420 Cal | **\$10.00**

Wagyu beef cooked on a hot river rock, olive oil, sea salt, served with ponzu & spicy hoisin sauces

## COLD

**TUNA POKE WITH CRISPY DIPPERS** ..... 240 Cal | **\$10.00**

Ahi tuna, avocado, seaweed salad, sesame seeds, crispy corn scoops & served with ponzu sauce

**CRISPY YELLOWTAIL SALAD** ..... 670 Cal | **\$10.00**

Yellowtail tuna, crispy yucca chips, apple, almonds, raisins, seaweed salad & served with ponzu sauce, wasabi cream and lemon

**AHI TUNA CARPACCIO** ..... 130 Cal | **\$10.00**

Ahi tuna, red onion, jalapeño, scallion, togarashi, cilantro & served with ponzu and sriracha sauces

**SALMON CARPACCIO** ..... 150 Cal | **\$10.00**

Salmon, red onion, jalapeño, scallion, togarashi, cilantro & served with ponzu and sriracha sauces

**YUMMI CEVICHE** ..... 290 Cal | **\$10.00**

Salmon, apple, cherry tomatos, jalapeño, sesame seeds, sea salt, sesame oil, cilantro & served with ponzu sauce

**WAGYU BEEF TATAKI** ..... 250 Cal | **\$9.00**

Seared wagyu beef, sea salt, orange, green onion, cucumber & served with ponzu sauce



# RAMEN

**CHASHU RAMEN** + ..... 1460 Cal | **\$10.00**

Pork+Miso broth, thin noodles, topped with pork chasu, buttered corn, bean sprouts and scallions

**EGG RAMEN** + ..... 1500 Cal | **\$10.00**

Pork+Miso broth, thin noodles topped with soft boiled egg, bamboo shoots, bean sprouts, seaweed and scallions

**KIMCHI RAMEN** + ..... 1490 Cal | **\$10.00**

Pork+Miso broth, thin noodles, topped with housemade kimchi, soft egg, buttered corn & scallions

**SPICY TANTANMEN RAMEN** + ..... 1670 Cal | **\$10.00**

Pork+Miso broth, thin noodles, topped with ground chasu, bamboo shoots, chili sauce, fish cake and scallions



## +ADD ONS | \$1.00

Bamboo Shoots ..... 30 Cal	Homemade Kimchi ..... 25 Cal
Buttered Corn ..... 35 Cal	Chili Paste ..... 45 Cal
Straw Mushrooms ..... 60 Cal	Hard or Soft Boiled Egg ..... 80 Cal
Steamed Rice ..... 780 Cal	Fish Cake ..... 50 Cal
Noodles ..... 650 Cal	Pork Chasu (1) ..... 60 Cal
Seaweed ..... 5 Cal	Shrimp (2) ..... 40 Cal

# NOODLES

**SINGAPOREAN STREET NOODLES** ..... 1110 Cal | **\$10.00**

Yellow curry stir fried noodles, bok choy, bell peppers, carrot, scallions, coconut milk, topped with lime and cilantro

**S** 1190 Cal **C** 1280 Cal **P** 1310 Cal **B** 1340 Cal

**LO MEIN** ..... 1370 Cal | **\$10.00**

Chinese stir fried noodles, bell peppers, bok choy, red onion, topped with lime and cilantro

**S** 1450 Cal **C** 1540 Cal **P** 1570 Cal **B** 1600 Cal

**SPICY VIETNAMESE NOODLE BOWL** ..... 870 Cal | **\$10.00**

Spicy Vietnamese noodles, red Argentine shrimp, green leaf lettuce, coconut milk, beef and chicken broth, topped with scallions

**SWEET & SOUR NOODLES** ..... 810 Cal | **\$10.00**

Japanese style stir fry noodles, mung beans, green cabbage, red onion, bok choy, topped with lime and cilantro

**S** 880 Cal **C** 970 Cal **P** 1010 Cal **B** 1040 Cal

**PAD THAI** ..... 1850 Cal | **\$10.00**

Thai stir fried noodles, egg, carrots, jicama, bell peppers, peanuts, topped with lime and cilantro

**S** 1930 Cal **C** 2020 Cal **P** 2050 Cal **B** 2080 Cal

# SOUP

**PHO** ..... 1130 Cal | **\$10.00**

Traditional Vietnamese soup, rice stick noodles, topped with red onion, scallions, bean sprouts, lime, thai basil & jalapeños.

**S** 1210 Cal **C** 1260 Cal

**KHOA SOI** ..... **\$10.00**

Thai yellow curry soup, chicken broth, coconut milk, thin noodles, jicama, red onion and topped with crispy noodles.

**S** 1540 Cal **C** 1590 Cal



# SALADS

**ASIAN CHICKEN CHOPPED SALAD** ..... 590 Cal | **\$10.00**

Grilled chicken, cabbage, crispy noodle, carrots, cucumber, mandarin orange & crunchy peanuts **OR** with a thai peanut dressing **690 Cal**

**GRILLED CHICKEN LETTUCE WRAP** ..... 450 Cal | **\$8.00**

Grilled satay chicken, lettuce cups, pickled carrots, shredded daikon, jicama, rice noodles & cilantro **OR** with a pineapple-peanut dressing **590 Cal**



**PEPPER CRUSTED AHI TUNA SPRING MIX SALAD** ..... 260 Cal | **\$12.00**

Seared pepper crusted ahi tuna, spring mix, avocado, red cabbage & shallots **OR** with a ponzu vinaigrette **340 Cal**

# YUMAI BOWLS

**CHIRASHI BOWL** ..... 880 Cal | **\$13.00**

Sushi rice topped with ahi tuna, salmon, hamachi, red snapper, ebi shirmp, salmon roe, served with wasabi and ginger

## LOBSTER

**MAC & CHEESE** ..... 2570 Cal | **\$15.00**

Three cheese blend mac n' cheese, crispy panko, topped with lobster tail

**WAGYU BEEF TERIYAKI BOWL** ..... 1450 Cal | **\$11.00**

Wagyu beef, seasoned vegetables, teriyaki sauce, white rice & topped with a fried egg



# BEVERAGES

**FOUNTAIN BEVERAGES** ..... 0-275 Cal | **\$2.00**

**BREWED UNSWEET OR SWEET TEA** ..... 0-225 Cal | **\$2.00**