YUME RAMEN SUSHI & BAR

HAPPY HOUR MENU (MON, WED – FRI 4PM – 6:30PM)

By ordering from the Happy Hour Menu, you agreed to: 1) check-in and like our social media page (FB/IG @yumeclt); 2) Dine-in only; 3) No take-away even for left-overs; 4) 60 minutes dine-in limit when there is a wait list. 5) No substitutions or add-ons to any items. 6) Exchange, return or refund are considered solely at management's discretion.

APPETIZERS

Ⓥ Salted Edamame – $3
+ >> add black garlic +1.5

Takoyaki – $4

Hamachi Kama (up to 25 mins) – $12

Ⓥ Fried Shishito Peppers – $4

Pork or Vegetable Gyoza – $4

Kakuni Bao – $4

Fried Hiroshima Oysters – $4.5

Original YUME Wings – $5

Karaage – $4

Salmon Kama – $8

Ⓥ Agedashi Tofu – lightly fried tofu with dashi soy dipping sauce $4

COLD APPETIZERS

Ⓥ Seaweed Salad – $3

Kani Salad – $5

*Kimchi Bonito – $6

*Hamachi Ponzu – $7

*Belly Medley – $8

*Tako Wasabi – $4

Crab Salad – $5

*Tuna Tataki – $6

*Truffle Salmon – $7

*Tuna Avocado Appetizer – $10

Ika Sansai – $4

*Ika Tobiko – $6

GF Ankimo Appetizer – $7

*Albacore Onion Ponzu – $8

*O'Toro Lotus Chips – $10

YAKITORI

Buy one get one FREE (equal or lesser value). Price is per skewer. Gluten-free can be tailored upon request.

Ⓥ Shiitake Mushroom – $2.5

Ⓥ Miso Tofu – $2.5

Miso Eggplant – $3

Whole shrimp with head – $3.5

Chicken Skin – $2.5

Chicken Soft Bones – $3.5

Ⓥ Asparagus – $2.5

Ⓥ Koji Gome (fried tofu ball) – $2.5

Chicken Hearts – $2.75

Pork – $3

Angus Sirloin Beef Skewer – $3.5

Ⓥ Shishito Peppers – $2

Half Avocado – $3

Kuro Buta Sausage – Premium pork $2.75

Takomaru – $3

Pork Belly – $4

*** Contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food bourne illness. | Please let your server know if you have any allergy or dietary concerns. | Extra Sauce $0.50 each.**

SUSHI ROLLS

ⓥ🌶 **Nana** – Inari (fried tofu skin), oshinko (pickled radish), cucumber, avocado, sriracha, tempura crunchies $7

***Risa** – Crab salad, cucumber, avocado, yuzu paste; topped with white fish & soy jalapeno $7

Shrimp Eel Fiesta – Soy paper wrap, barbecue eel, tempura shrimp, guacamole, eel sauce $9

🌶 ***Ume** – Spicy tuna, tempura crunchies and cucumber, topped with hamachi, avocado and tobiko, mango and eel sauce $9

🌶 ***Lobster Salad** – Lobster salad (lobster, mango, cucumber), shrimp, cucumber, avocado, wasabi tobiko, soy jalapeno $11

ⓥGf **Ume Shiso Maki** – Plum paste, cucumber, shiso leaf $3.5

ⓥ **Oshinko Maki** – Japanese pickled radish $3.5

Salmon Skin Maki – $4

🌶 ***Spicy Tuna Maki** – $5

***Red Wrap Roll** – Snow crab, masago, masago mayo, cucumber, avocado, wrapped with crab sheet, topped with yuzu miso mayo & micro cilantro $7

🌶 **Kani Island** – Asparagus, cucumber, avocado, tempura crunchies; topped with kani crab, torched spicy mayo, red tobiko $7

🌶 ***Kimuri** – Crab Salad, avocado, cucumber; topped with seared tuna, wasabi mayo & jalapeno relish $7

Wakumi – Barbecue eel, salmon skin, cucumber, scallions, sprouts, masago and eel sauce $9

ⓥGf **Natto Maki** – Fermented beans $3.5

ⓥ **Kanpyo Maki** – Pickled calabash gourd $3.5

***California Maki** – Crab stick, avocado, cucumber, masago $5

🌶 ***Spicy Salmon Maki** – $5

Gf ***Tekka Maki** – Chunk bluefin tuna $5

***Naomi** – Hamachi, tuna, crab salad and cucumber; topped with torched salmon, tobiko, scallions and eel sauce $9

🌶 ***Mango Kumo** – Salmon, mango, tempura crunchies; topped with spicy tuna and spicy mayo $7

🌶 ***Crunchy Scallop** – Scallop, crab stick, crab salad, avocado, cucumber, micro cilantro, tempura crunchies, spicy mayo $9

***Sakura** – Flower-shaped roll with tuna, crab salad, cucumber and tobiko $9

***Chubby Toro Roll** – Seared chunk tuna, kaiware, cucumber; topped with negitoro, micro cilantro & soy ginger $11

ⓥGf **Kappa Maki** – Cucumber $3.5

Kani Crab Maki – Crab salad $4

Gf **Philly Maki** – Smoked salmon, cream cheese, avocado $5

Gf ***Negihama Maki** – Yellowtail with scallions $5

ONLY AVAILABLE DURING HAPPY HOUR

Happy Hour Omakase Nigiri Set – Salad, chef's choice premium nigiri set and Chawanmushi $50

Toro vs Chutoro Nigiri – $16

DON'T FORGET TO CHECK OUT OUR AMAZING LUNCH DEALS AVAILABLE ON WEEKENDS!

*** Contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food bourne illness. | Please let your server know if you have any allergy or dietary concerns. | Extra Sauce $0.50 each.**