



# YUMI

## Japanese Restaurant

### LUNCH MENU

## APPETIZER

### Edamame

boiled soybeans

4.95

### Agedashi tofu

lightly deep-fried tofu in a delicate sweet sauce

3.95

### Yakitori

sizzling chicken and vegetable kebabs marinated in a sweet sauce

4.95

### Gyoza

fried crescent dumplings of meat and vegetables

4.95

### Vegetable tempura

deep-fried vegetables served with dipping sauce

5.95

### Shrimp tempura

deep-fried shrimp and vegetables served with dipping sauce

7.95

### Sashimi

finely sliced raw fish

9.95

## SALAD

### Yasai salad

fresh garden salad served with house dressing

2.95

### Wakame salad

fresh garden salad topped with seaweed and rice vinegar dressing

3.95

**Sunomono salad**  
shrimp and sliced cucumber topped with seaweed and rice vinegar dressing 4.95

## SUSHI

**Sushi Hasu**  
6 pieces of sushi served with 3 California rolls 9.95

**Sushi Yuri**  
6 pieces of sushi served with 6 California rolls 10.95

**Sushi Kiku**  
8 pieces of sushi served with 3 California rolls 10.95

**Chirashi Sushi**  
sashimi served on a bed of sushi rice 10.95

**Sushi Momiji (serves two)**  
assorted sushi, sashimi and California rolls served on a wooden boat 29.95

**Vegetable tempura**  
deep-fried battered vegetables served with dipping sauce 7.95

**Shrimp tempura**  
deep-fried battered shrimp and vegetables served with dipping sauce 9.95

**Tempura moriawase**  
assorted deep-fried battered seafood and vegetables served with dipping sauce 8.95

**Chicken teriyaki**  
grilled chicken breast glazed in teriyaki sauce 7.95

**Beef teriyaki**  
grilled beef sirloin glazed in teriyaki sauce 9.95

**Salmon teriyaki**  
grilled salmon fillet glazed in teriyaki sauce 9.95

**Nabe udon**  
thick wheat noodles in a clear broth 8.95

**Tempura udon**  
thick wheat noodles in a clear broth served with shrimp and vegetable tempura 9.95

<b>Zaru soba</b>	
cold buckwheat noodles served with dipping sauce	9.95
<b>Tempura soba</b>	
buckwheat noodles in a clear broth served with shrimp and vegetable tempura	11.95
<b>Ramen</b>	
egg noodles served in a hot broth with fish cakes and vegetables	6.95
<b>Unagi don</b>	
grilled eel fillets glazed in unagi sauce served over a bed of rice	10.95
<b>Tempura don</b>	
shrimp and vegetable tempura served over a bed of rice	9.95
<b>Oyako don</b>	
grilled chicken and vegetables marinated in a sweet sauce served over a bed of rice	8.95
<b>Ton katsu</b>	
deep-fried breaded pork cutlet served with ton katsu sauce	8.95
<b>Chicken katsu</b>	
deep-fried breaded chicken breast served with ton katsu sauce	8.95
<b>Hana</b>	
assorted sushi served with shrimp and vegetable tempura	10.95
<b>Sora</b>	
assorted sashimi served with shrimp and vegetable tempura	10.95
<b>Umi</b>	
chicken teriyaki served with shrimp and vegetable tempura	10.95
<b>Nami</b>	
salmon teriyaki served with shrimp and vegetable tempura	10.95
<b>Yama</b>	
beef teriyaki served with shrimp and vegetable tempura	10.95

BENTO  
TEMPURA  
TERIYAKI

# NOODLES

# KATSU

# DON

# NIGIRI SUSHI

(served with miso soup and salad)

(served with miso soup , salad and rice)

SAKE (salmon)	3.95	UNI (sea urchin roe)	6.95
IKURA (salmon roe)	5.95	UNAGI (freshwater eel)	4.95
MAGURO (lean tuna)	4.95	KANI (crabmeat)	3.95
TORO (fatty tuna belly)	5.95	HOTATEGAI (scallop)	4.95
SABA (mackerel)	4.95	TAKO (octopus)	4.95
HAMACHI (yellow tail)	5.95	IKA (squid)	4.95
HIRAME (halibut)	4.95	EBI (shrimp)	3.95
TOBIKO (flying fish roe)	4.95	AMAEBI (sweet shrimp)	4.95
TAI (red sea bream)	4.95	TAMAGO (rolled egg)	3.95

(served with miso soup and salad)

(served with salad)

(served with miso soup, salad and rice)

(served with miso soup, salad and rice)

(served with miso soup, salad and rice)

(2 pieces per order)

## DRINK

### SAKE

Warm sake	small	large
hakutsuru	4.95	8.95
Cold sake		
hakutsuru		13.95
Plum wine	glass	
gekkeikan	4.95	
Saketini		
sake, vodka and cucumber garnish	7.95	

<b>California roll</b>	
crabmeat, avocado and cucumber	5.25
<b>Kappa maki</b>	
cucumber	3.95
<b>Alaskan roll</b>	
salmon, avocado and cucumber	5.25
<b>Chicken teriyaki roll</b>	
grilled chicken breast marinated in teriyaki sauce, lettuce and mayo	9.95
<b>Avocado Cucumber roll</b>	
avocado and cucumber	4.95
<b>Oshinko maki</b>	
Japanese pickled radish	3.95
<b>Natto maki</b>	
fermented soybean and scallion	4.95
<b>American roll</b>	
deep-fried chicken breast, onion, lettuce and sauce	9.95
<b>Tekka maki</b>	
tuna	4.95
<b>Sake maki</b>	
salmon	4.95
<b>Futo maki</b>	
rolled egg, cucumber and crabmeat	9.95
<b>Dynamite roll</b>	
shrimp tempura, avocado, caviar, cucumber and egg	9.95
<b>Kyoto roll</b>	
shrimp, caviar, egg and cucumber	9.95
<b>Spicy tuna roll</b>	
tuna with spicy sauce	5.25

**Negi toro maki**  
fatty tuna belly and scallion 5.25

**Negi hamachi maki**  
hamachi and scallion 5.25

## MAKIMONO

**Yumi maki**  
deep-fried shrimp with Yumi sauce 5.95

**Dragon roll**  
bbq eel and avocado 9.95

**Rainbow roll**  
salmon, whitefish and avocado 9.95

**BC roll**  
bbq salmon skin, avocado, cucumber and lettuce 7.95

**Vegi maki**  
lettuce, tomato, cucumber, sesame seed and mayo 9.95

**Midori roll**  
avocado, cucumber and asparagus 5.25

**Spider roll**  
deep-fried soft shell crab and cucumber 9.95

**Soft shell crab roll**  
deep-fried battered soft shell crab 9.95

**Salmon skin roll**  
bbq salmon skin 4.95

**Salmon tsutsumi**  
salmon, crabmeat and asparagus 7.95

**Smoked salmon roll**  
smoked salmon, cucumber and cream cheese 9.95

# MAKIMONO

(Please see reverse for more selection)

## BEER

### Japanese imported beer

asahi	330 ml	4.50
asahi	500 ml	6.95
sapporo	355 ml	4.50
sapporo draft	650 ml	6.95
kirin lager	355 ml	4.95
kirin ichiban	633 ml	8.95

### Domestic beer

ask server for selection		3.95
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## RED WINE

<b>House</b>	<b>glass</b>	<b>1/2 litre</b>
fortant de france cabernet sauvignon	5.50	13.95

### Soft drink

coke, diet coke, sprite, ginger ale		1.50
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### Other

iced tea, juice (apple or orange)		1.95
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<b>Bottled spring water</b>	<b>500 ml</b>	<b>1 litre</b>
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evian	2.50	4.95
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<b>Mineral water</b>	<b>330 ml</b>	<b>750 ml</b>
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perrier	2.50	4.95
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san pelligrino		4.95
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## WHITE WINE

<b>House</b>	<b>glass</b>	<b>1/2 litre</b>
fortant de france sauvignon blanc	5.50	13.95

<b>Ontario</b>		<b>bottle</b>
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cave spring chardonnay		19.95
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jackson triggs chardonnay		19.95
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jackson triggs sauvignon blanc		19.95
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### Australia

lindemans chardonnay		19.95
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lindemans sauvignon blanc		22.95
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### California

earnest & julio gallo turning leaf chardonnay		25.95
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### Italy

collavini pinot grigio		23.95
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### France

baron philippe de rothschild chardonnay		19.95
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baron philippe de rothschild sauvignon blanc		19.95
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hugel alsace riesling 1998		45.00
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### Chile

errazuriz sauvignon blanc		22.95
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<b>Ontario</b>	<b>bottle</b>
chateau des charmes gamay noir	19.95
jackson triggs meritage	22.95
<b>Australia</b>	
lindemans cabernet sauvignon	23.95
long flat cabernet sauvignon	22.95
<b>California</b>	
delicato shiraz	22.95
woodbridge cabernet sauvignon	24.95
<b>Italy</b>	
masi valpolicella	22.95
<b>France</b>	
b & g merlot	19.95
fortant de france cabenet sauvignon	18.95
<b>Chile</b>	
santa carolina cabernet sauvignon	22.95

2384 Bloor Street West, Toronto, Ontario CANADA M6S 1P3  
 Telephone (416) 766-3293