



umami
RESTAURANT AND SUSHI BAR

Our menu is built on traditional Japanese concepts while at the same time using progressive and innovative techniques. We use only the highest quality and freshest food available. We have a constant rotation of rare fish and shellfish seldom seen in our locale. Allow us to take your palate across a broad spectrum of flavors from the simple to the complex. We hope you enjoy the experience.



Chris Chem
Chef & Owner

SMALL PLATES

COLD

Tuna Kobachi*	16
spicy tuna poke' style tossed with a variety of oils and spices, avocado, and scallions	
Tartare*	16
choice of tuna, yellowtail or salmon, puffed rice ball, avocado, wasabi-tosa soy, raw quail egg, and tobiko	
Carpaccio*	14
choice of tuna, salmon, or yellowtail, wasabi vinaigrette, red onion, truffle oil, serrano, tobiko, goat cheese, and micro greens	
Tuna Tataki*	14
Thinly sliced seared rare tuna served with ponzu sauce, scallions, momiji, radish	
Ceviche*	15
white fish, shell fish, peppers, radish, onion, tomato, avocado, citrus, and cilantro	

HOT

Wagyu Ishiyaki	Market Price
4oz of thinly sliced wagyu beef served with vegetables and a Japanese hot stone, cooked table-side	

Edamame	6
soy bean pod, spicy garlic or sea salt	
Kalbi Appetizer	14
marinated and grilled bone-in Korean style short ribs	
Tempura Appetizer	9
lightly battered fried shrimp, assorted vegetables	
Agedashi Tofu	6
deep fried tofu, savory dashi-soy, bonito flakes, scallions, enoki mushrooms	
5-Spice Calamari	12
deep fried calamari, Chinese 5-spice, feta cheese, Thai basil, sweet-chili sauce	
Harumaki	5
vegetable spring rolls	
Gyoza	6
steamed, deep-fried, or pan-fried pork dumplings	
Kazan Scallop	12
bay scallops, krab, masago, mayo, and scallions	
Umami Mushroom	8.50
a variety of fresh Japanese mushrooms sautéed with soy, sake, and finished with white truffle oil	

SOUPS

Miso Soup	3.5
tofu, wakame, scallions	
Clear Broth	3.5
dashi, scallions, enoki	
Seafood Miso Nabe	12
shrimp, clams, fish, squid, tofu, enoki, scallions	

SALADS

House Salad	3.5
mixed greens with ginger dressing	
Seaweed Salad	5.5
marinated wakame seaweed	
Tuna or Salmon Avocado Salad*	13
mixed greens, radish, grape tomato, sprouts, halved avocado, wasabi aioli with su-miso dressing	

LUNCH PLATES

BENTO (Lunch M-F 11:30-2:30 Only)

served with soup, salad, California roll, fried gyoza

Teriyaki Steak or Salmon	13
Teriyaki Chicken	11
Hibachi Shrimp	13
Tempura Shrimp	11
Tempura Vegetable	9
Bulgogi	12
thinly sliced marinated beef	
Kalbi	14
bone-in Korean style marinated short ribs	
Katsu	11
panko fried chicken or pork	
Sushi*	15
5 piece nigiri and 1 tuna cucumber roll	
Sashimi*	16
6 piece sashimi and 1 tuna cucumber roll	
Japanese Curry	14
Beef	14
Chicken or Pork Katsu	14
2 Roll Combo	15
any two makimono \$10 and below served with soup and salad	

LARGE PLATES

ENTREE

served with soup or salad and bowl of rice

Yuzu Miso-Yaki Sea Bass	MKT
broiled yuzu-miso marinated Chilean sea bass, Japanese mushrooms, and baby bokchoy	
Shrimp Tempura Dinner	20
5 pieces shrimp and 5 assorted vegetables	
Bulgogi	23
thinly sliced steak marinated in a sweet garlic soy served on a bed of caramelized onions	
Wafu Strip Steak	27
10 oz. New York strip, sautéed Japanese mushrooms, mixed vegetables	
Teriyaki	
served with sautéed vegetables	
Tofu	14
Chicken	18
Salmon	24

Hibachi

served with sautéed vegetables and roasted garlic aioli

Shrimp	23
U10 Scallops	MKT

Katsu

Japanese panko fried Chicken or Pork cutlet

NOODLES

Tempura Udon	14
Yaki Soba Noodles	
sautéed noodles in a savory-tangy soy-based sauce with vegetables and choice of protein topped with shaved bonito flakes, aonori	
*Duck Confit	19
Steak	17
Shrimp	19
Chicken	16

DESSERT

Ice Cream	6
green tea / red bean / black sesame / lychee sherbet	
Tempura Ice Cream	6
Green Tea Cheesecake	7
Chocolate Molten Lava Cake	7

KIDS MENU

Teriyaki	
Chicken	8
Steak	12
Chicken Katsu	8



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. *Contains raw ingredients.

Umami Restaurant and Sushi Bar | 3042 West New Haven Avenue, West Melbourne, FL 32904 | 321.676.5159 | myumamisushi.com



Umami (ü-mä-mē): One of the five basic tastes; often described as a savory or meaty “mouth-filling” taste.

NIGIRI SUSHI AND SASHIMI

MORIAWASE

Chef composition comes with choice of soup or salad

Nigiri 32
10 piece chef choice

Sashimi 38
14 piece chef choice

Ask us about our weekly selections.

Sushi Sashimi 34
5 piece nigiri, 8 piece sashimi and choice of tuna or California roll

Bara Chirashi 27
Chef’s choice assorted fish, Japanese pickles, and seasonal vegetables

Unagi Don 27
broiled fresh water eel and sweet soy glaze served on a bed of steamed rice

VEGETARIAN ROLLS

Cucumber Roll 5

Tempura Sweet Potato 7

Tempura Asparagus 7

Avocado Roll 7

Vegeta 9

Avocado, cucumber, kanpyo, yamagobo, asparagus, and takuwan

Supa Mario 11

avocado, tempura asparagus, and baked spicy mayonnaise mushroom topping

Koopa Troopa 11

tempura zucchini, tempura onion, cream cheese, topped with tempura egg plant, eel sauce, scallions

Garden Combo 17

5 vegetable nigiri, vegeta roll

SUSHI/SASHIMI

1 piece per order

Maguro*(Tuna) 3.50

Toro* (Fatty Tuna) MKT

Sake*(Salmon) 3.50

Walur*(Escolar) 3.25

Hamachi*(Yellowtail) 3.75

Bincho Maguro* (Albacore) 3.25

Madai* (Japanese Sea Bream) 4.25

Shime Saba* (House cured Mackerel) MKT

Unagi* (Fresh Water Eel) 3.75

Anago* (Salt Water Eel) 4

Ebi (Tiger Shrimp) 3

Botan Ebi* (Spot Prawn) 5

Sazae (Conch) 3

Tako (Octopus) 3

Ika* (Squid) 3

Hotate (Scallop) 4

Hokigai (Surf Clam) 3

Tamago (Sweet Omelet) 3

Masago* (Smelt Roe) 3

Tobiko* (Flying Fish Roe) 3

Ikura* (House marinated Salmon Roe) 3.75

Uni* (Sea Urchin) MKT

Uzura* (Quail Egg) 1.5

TRADITIONAL ROLLS

Tekka* 7
tuna

Negihama* 7.50
chopped yellowtail and scallions

California 8
blue crab salad, avocado, cucumber

Philadelphia* 9
salmon, cream cheese, scallions, cucumber

Spicy Tuna* 9
spicy marinated tuna, cucumber, scallions, and tempura flakes

Spicy Salmon* 9
spicy marinated salmon, avocado, scallions, and tempura flakes

Softshell Crab 12
fried softshell crab, scallions, asparagus, masago, avocado, and cucumber

Shrimp Tempura 10
tempura fried shrimp, cucumber, masago, avocado, and Japanese mayo

Salmon Skin 8
salmon skin, cucumber, scallions, bonito, and yamagobo

Crunchy Eel 10
broiled eel, cream cheese, avocado, scallions, and tempura flakes

Crunchy Tuna* 13
tuna, avocado, asparagus, scallions, cream cheese, deep fried, spicy mayo, eel sauce

Tempura Salmon* 10
salmon, cream cheese, scallions, asparagus, and eel sauce

Rainbow* 12
California roll, tuna, salmon, yellowtail, white fish, and escolar

Futomaki 9
krab, tamago, kanpyo, oshinko, cucumber, asparagus, and avocado

SIGNATURE ROLLS

Spicy Tuna Crispy Rice* 12
spicy tuna, crispy fried sushi rice, serrano, scallions, spicy mayo, eel sauce

Distinguished Gentleman* 19
Maine lobster salad, masago, avocado, seared rare beef, serrano, truffle salt, and wasabi aioli

Corona 17
grilled shrimp, serrano, tempura asparagus, cucumber, wrapped in avocado, blue crab, sea salt flakes, pico de gallo, and micro cilantro

Atkins* 15
tuna, salmon, escolar, avocado, wrapped in cucumber, and ponzu

Double Dragon* 16
shrimp tempura, cream cheese, cucumber, tuna, eel, avocado, tempura flakes, spicy mayo, eel sauce

Double Spicy Tuna* 15
spicy tuna, scallions, cucumber, topped with tuna, serrano peppers, and spicy mayo

Boba Fett 15
California roll, wrapped in avocado, baked scallop, krab, masago, and eel sauce, scallions, tobiko

Cajun Salmon* 15
spicy blue crab salad, avocado, asparagus, topped with blackened salmon, lemon dill aioli, tobiko

Trinity 16
tuna, salmon, yellowtail, avocado, sliced lemon, puffed rice cracker, cilantro, and yuzu tobiko

BuriBurigood* 16
yellowtail, orange, cilantro, cucumber, serrano, spicy ginger sauce, and yellowtail on top

Yoga Flame* 13
tempura fish, cream cheese, scallions, avocado, cucumber, baked kani, and scallops

Angus 14
seared steak, asparagus, avocado, scallions, garlic chips, fried onions, and Alabama white BBQ sauce

Godfather* 22
4 oz whole fried lobster tail, cream cheese, masago, asparagus, tuna, salmon, and eel sauce

New Englander* 15
tempura asparagus, avocado, topped with raw Japanese scallops, spicy mayo, yuzu tobiko, chili thread, and lime zest

The Millennial* 16
rice paper, spring mix, tuna, salmon, yellowtail, whitefish, avocado, cucumber, and spicy ginger sauce

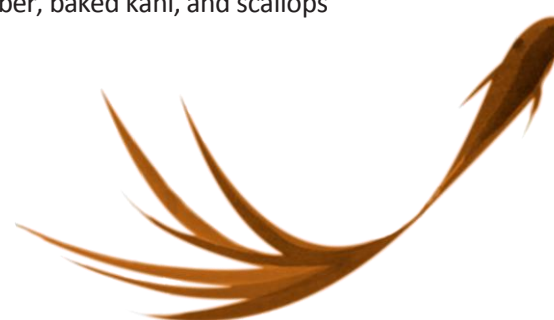
Bang Dang* 14
coconut shrimp, mango, cream cheese, topped with tuna, blue crab salad, and eel sauce

Heisenberg* 16
tuna, cream cheese, crab salad, asparagus, topped with tempura whitefish, wasabi aioli, eel sauce, mango salsa, micro cilantro

Afternoon Delight* 25
macadamia crusted 4 oz lobster tail, tuna, yellowtail, avocado, cucumber, honey truffle aioli, eel sauce, micro greens, macadamia nuts

King in the North* 15
spicy tuna, cream cheese, cucumber, scallions, topped with avocado, steamed shrimp, spicy mayo, eel sauce, fried sweet potato curls

Rick Rolled* 1987
“Never gonna give you up, never gonna let you down, never gonna run around and desert you...”



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