



Starting at \$13



# BUILD YOUR OWN BOWL

ENDLESS COMBINATIONS. ONE AMAZING BOWL.



## 1 PICK YOUR BASE

- Rice
- Sushi Rice
- Greens



## 2 PICK YOUR PROTEIN

- Salmon
- Spicy Salmon
- Grilled Salmon
- Spicy Tuna
- Tuna
- Yellow Tail
- Shrimp
- Shrimp Tempura
- Grilled Lemon Pepper Shrimp
- Eel
- Kani
- Crab Meat
- Spicy Crab Salad
- Chicken
- Tofu



## 3 PICK YOUR VEGGIES

- Edamame
- Corn
- Cabbage
- Cucumber
- Avocado
- Scallions
- Beet Root
- Carrots
- Ginger
- Lime
- Lemon
- Sweet Onion
- Jalapeno
- Cilantro
- Seaweed
- Tomato
- Olives
- Guacamole



## 4 PICK YOUR TOPPINGS

- Crispy Wontons
- Tempura Flakes
- Crispy Onions
- Crispy Jalapeno
- Crispy Garlic
- Crunchy Garlic Peas
- Crunchy Wasabi Peas
- Crunchy Sriracha Peas
- Tobiko
- Mango
- Pineapple
- Masago
- Sesame Seeds



## 5 PICK YOUR SAUCE

- Spicy Mayo
- Poke Glaze
- Sweet Soy Sauce
- Eel Sauce
- Wasany
- Mango and Pineapple Wasany
- Sesame Dressing
- Tango Sauce (Sriracha, Mango)
- Creamy Yuzu (Vinegar and Mayo)
- Sweet Chili Sauce
- Ponzu (Soy and Lemon)
- Sriracha



401-360-6148

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www.umipokesushi.com

140 Point Judith Road, Narragansett, RI





## POKE BOWLS



- Rhody (Best Seller) 🔥** 18.00  
*Salmon & Tuna, avocado, cucumbers, edamame, scallions, carrots* **Topping:** Fried onions + Tempura crunchy **Sauce:** spicy mayo, soy sweet dressing & poke glazes
- Maui Bowl 🔥** 16.00  
*Tuna, avocado, mango, pineapple, cucumber, carrots, scallions,* **Topping:** masago & tobiko **Sauce:** poke sauces, mango sauce & wasabi dressing
- Hawaiian Bowl 🔥** 16.00  
*Salmon, avocados, cucumber, pineapple, scallions, purple cabbage, carrot* **Toppings:** sesame seeds, masago, tobiko & wonton crisps **Sauce:** poke sauce, spicy mayo, & pineapple dressing
- Mariner Bowl 🔥** 16.00  
*Marinated Tuna, cucumbers, sweet onions, scallions, carrots, roasted corns & purple cabbage* **Topping:** Wonton Crisps **Sauce:** wasany, spicy mayo & sweet soy sauce
- Paradise Bowl 🔥** 15.50  
*Shrimp & Crab Meats, avocados, cucumber, corn, scallions,* **Topping:** tempura flakes & wonton crisps **Sauce:** togarashi, spicy mayo, sweet soy sauces
- Narragansett Bowl 🔥** 16.00  
*Marinated Salmon, carrots, corn, seaweed salad, cucumbers, purple cabbage, scallions.* **Topping:** wonton crisps **Sauces:** poke glaze & sweet soy sauces & mango dressing
- Tempura Shrimp** 16.00  
*Tempura Shrimp, homemade guacamole, cucumber, corns, edamame, carrots & scallions.* **Topping:** Tem crunchy & sesame seeds **Sauce:** poke glaze, sweet soy glaze & mango dressing
- California Bowl** 14.00  
*Kanikama & Crab Meat with avocado, cucumber, scallions.* **Topping:** sesame seeds, crispy crunch, and finished **Sauce:** Japanese mayo and sweet soy sauce.
- Tuna Tango Bowl 🔥** 16.00  
*Spicy Ahi Tuna, cucumber, edamame, seaweed salads, pickled onions, and scallions* **Sauce:** poke glaze, spicy mayo, and a touch of homemade spicy mango dressing
- Umi Veggie Bowl** 14.00  
*Avocados & Cucumbers, scallions, corn, edamame, seaweed, carrots, red cabbages & cilantro* **Topping:** Wonton crisps, tempura flakes **Sauce:** wasabi cucumbers, olive oils, mango dressing & pineapple wasabi



## SALAD BOWLS



- Yellowtail Bliss** 16.00  
*Hamachi, arugula & spinach, tomatoes, cucumber, carrots, corn, red cabbage, mango, seaweed salad* **Topping:** crispy wontons **Sauce:** honey-wasabi drizzle
- Tuna Green** 16.00  
*Ahi tuna, spring mix, tomatoes, edamame, cucumber, corn, scallions, mango slices, seaweed salad, sesame dressing & ginger dressing, topped with masago*
- Salmon Crunch** 16.00  
*Salmon Poke, romaine, tomatoes, corn, roasted beats, sweet onion rings, avocado* **Topping:** crispy onions **Sauce:** eel sauce, sesame dressing, pickled ginger
- Shrimp Heat 🔥** 16.00  
*Seared Shrimp, seaweed salads, beets, avocado* **Topping:** jalapeno crisps, banana peppers, red cabbage, corn, cilantro, lemon wedge **Sauce:** pineapple-jalapeno drizzle
- Crimson Crab** 16.00  
*Umi House Crab Mix, romaine, seaweed salads, avocado, pickled onion, beets, egg, carrots, cucumber* **Topping:** corn, crispy wontons **Sauce:** ginger-lime aioli, mango sauce
- Zen Tofu Crunch** 14.00  
*Crispy Tofu, arugula & spinach, Grape tomatoes, Seaweed salads, avocado, edamame, red cabbage* **Topping:** corn, pickled ginger, toasted chickpeas, crispy wontons **Sauce:** sweet chili drizzle, sesame-pineapple dressing

### ADD-ONS

- |               |       |   |               |       |
|---------------|-------|---|---------------|-------|
| Extra Protein | +4.00 | • | Avocado       | +2.00 |
| Extra Sauce   | +0.75 | • | Extra Topping | +1.00 |

🔥 Spicy | ★ Customer Favorite



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# SIGNATURE ROLLS

**UMI ROLL** 🔥 ..... 17.50

*Shrimp Tempura, cucumber & avocado topped with Spicy Tuna & sesame seeds glazed spicy mayo & sweet soy sauce*

**VOLCANO ROLL** 🔥 ..... 17.50

*Crabs Mixes, cucumber, avocado, Tuna & Salmon topped with tobiko, scallions & Chef's Trio Sauce*

**RAINBOW ROLL** ..... 16.00

*California topped with Shrimp, Salmon, Tuna & avocado*

**SUNSET TORCH** 🔥 ..... 20.00

*Spicy crispy Tuna, mango & cucumber, rolled inside. Topped with lightly torched Salmon, finished with lemon Ponzu, sesame seeds, and scallions. - Warm, balanced, and approachable—the perfect ease-in roll.*

**TUNA LOVER** 🔥 ..... 19.50

*Spicy Tuna & cucumbers, topped with Tuna, avocado, and tobiko, drizzle of House Sauce*

**SALMON LOVER** 🔥 ..... 19.00

*Spicy Salmon and avocado, topped with Salmon Sashimi and tobiko, with Chef's Special Sauce*

**YELLOWTAIL LOVER** 🔥 ..... 19.00

*Spicy Yellowtail and avocado, topped with yellowtail sashimi and tobiko, Citrus-infused Soy Sauce*

**DANCING EEL** ..... 18.00

*Shrimp Tempura, avocado & cucumber topped with Eel slices, sesame seeds, creamy avocado, Eel Sauce*

**TIGER DELIGHT** ..... 18.00

*Shrimp Tempura and cream cheese, topped with avocado, Tiger Shrimp, drizzle of Sweet Soy Sauce*

**MARINER** 🔥 ..... 19.50

*Spicy Yellowtail, crunchy, cucumbers, topped with salmon, tuna, and avocado, scallions and Duo Sauce*

**SHRIMP TANGO** ..... 18.00

*Shrimp Tempura and mango, topped with avocado and Tiger Shrimp, Sweet Sauce & Mango Citrus Soy*

**ISLAND** 🔥 ..... 19.00

*Marinated Tuna, cucumber topped with Salmon & avocado, spicy mayo and Chef's Wasany Dressing*

**SWEET HEART** 🔥 ..... 19.50

*Tuna & avocado, wrapped in Red Tobiko and Tuna Sashimi, Duo Sauce*

**GATOR** 🔥 ..... 19.00

*Spicy Tuna and cucumber, topped with Eel, avocado, Glazed with spicy mayo, and Unagi Sauce*

**BLAZING DRAGON** 🔥 ..... 19.00

*Unagi, cucumber, & avocado, topped with Shrimp, Tuna, Salmon, and unagi sauce, and crispy fried onions.*

**BAY CRUNCHY** 🔥 ..... 19.50

*Spicy Salmon, cucumber and avocado topped with Yellowtail and crispy tempura flakes, finished with Chef's Trio Sauce.*

**GALILEE** ..... 19.00

*Shrimp Tempura and cucumber, topped Salmon & Tuna, with Chef's Wasany & Sweet Soy Sauce and a crispy finish of fried onions*

**BLAZING REEF (GF)** 🔥 ..... 19.00

*Spicy Shrimp and cucumber, carrots topped with Shrimp & Tuna, spicy mayo and Wasany Sauce*

**OCEAN EMBER** 🔥 ..... 19.50

*Spicy Yellowtail cucumber topped with Tuna & green tobiko served with Duo Sauce*

**PARADISE** ..... 20.00

*Shrimp, cucumber, and crab meat topped with Salmon, Sweet soy glaze, and Wasany, crispy tempura crunch*

**SIZZLE CRUNCH** ..... 22.00

*Shrimp Tempura, creamy crab salad, and cream cheese, topped with Torched Salmon, spicy mayo, and Homemade Sweet Soy Sauce, and finished with a crunch of tempura flakes*



**SPICY**

Please let us know of any allergies.



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## ENTREES



House-made Miso Soup **or** Salad  
with Chef's Ginger Dressing

**Cooked Fusion (3 rolls)** 🔥 23.00

Shrimp Tempura & California,  
& Spicy Shrimp

**Veggie Mix (3 rolls)** 19.00

Veggies & Sweet Potato & Avocado

**Maki Combo (3 rolls)** 24.00

Tuna & Salmon & California

**Spicy Set (3 rolls)** 🔥 24.00

Spicy Shrimp & Spicy Salmon & Spicy Tuna

**Cados Set (3 rolls)** 24.00

Shrimp avocado, Salmon avocado  
and Tuna avocado

**Umi Duo (2 rolls)** 🔥 19.00

Spicy Tuna & Tempura Shrimp

**Umi Trio (3 rolls)** 🔥 24.00

Shrimp Tempura & Spicy Tuna  
& Eel Avocado

**Nigiri Bliss** 🔥 24.00

6 pcs assorted Nigiri & Spicy Tuna Roll

**Nigiri Flight** 27.00

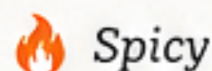
8 pcs assorted Nigiri & Tuna roll

**Nigiri Fresh** 27.00

8 pcs assorted nigiri - Choice of  
Salmon, Tuna or Mixes

**Sushi Harmony** 29.00

6 pcs assorted Nigiri, 4 pcs of Sashimi  
& Salmon roll



Spicy



Customer Favorite

## SUSHI PLATTERS

(Pre -Ordering 5-6 hours ahead  
recommended for best availability)

Shareable Sushi assortment featuring rolls, nigiri,  
and a plant-based option – perfect for groups  
and special occasions.



**UMI Garden Platter** 🌿

A vibrant 100% Plant-based  
platter either variety of  
vegetables rolls and  
fresh bites

45.00



**UMI Cooked Selection**

No raw fish. A selection  
of fully cooked sushi rolls  
made with either baked  
or crispy ingredients.

60.00



**UMI Crunchy Lover** ★

A bold selection of sushi rolls  
featuring premium fish,  
crispy toppings, and extra  
crunch and textures.

75.00



**UMI Deluxe Party Platter** ★

Chef-Selected Specialty rolls  
\* Premium Fish

Serves 5-7

95.00



**UMI Deluxe Sushi &  
Nigiri Platter** ★

Chef-selected nigiri and  
classic rolls featuring Tuna,  
salmon, yellowtail, eel, and  
shrimp. A balanced spread of  
traditional sushi and crowd  
favorites rolls.

Serves 5-7

95.00



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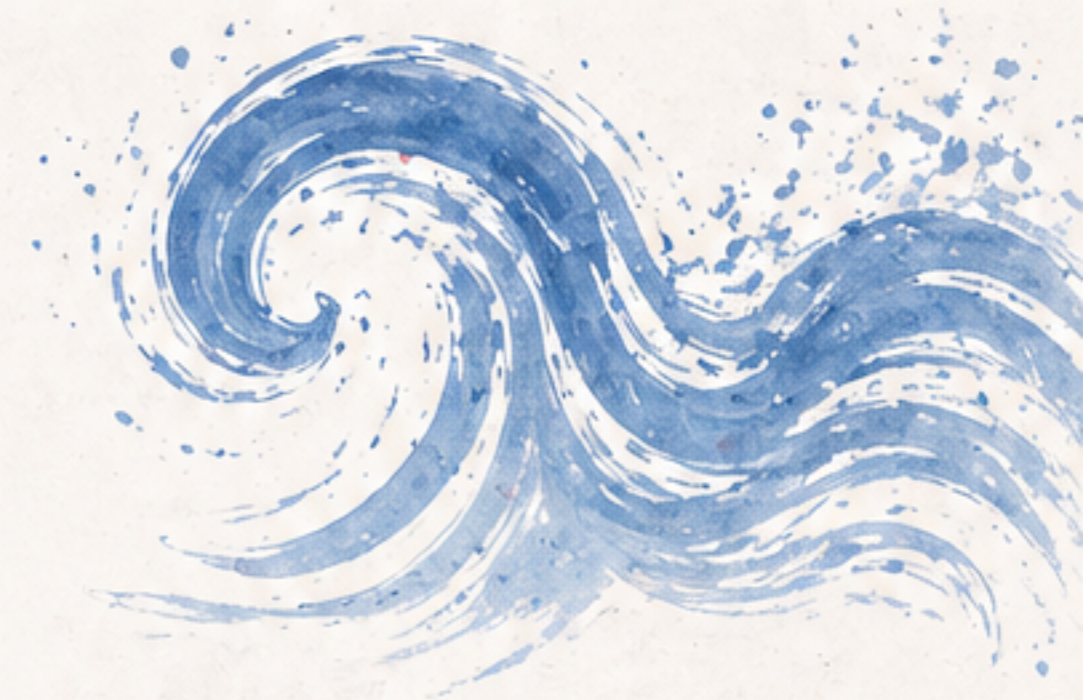


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## APPETIZERS



**Garden Salad**  6.00

*Spring Mixes, Romaine, carrots & cucumbers with Chef's Home Made Ginger Dressing*

**Spicy Kani Salad**  7.00

*Umi House Kani, carrots & cucumbers with spicy mayo*

**Seaweed Salad**  7.00

*Imported High Quality Seaweed w/ house dressing*

**Steamed Gyoza** 7.00

*Savory Ground Pork wrapped in succulent thin skin and steamed to perfection*

## DRINKS



**BOTTLED WATER** 1.50

**ALOE VERA** 3.50

Mango 3.50

Water Melon 3.50

Pomegranate 3.50

Mango 3.50

**MANGO JUICE** 3.00

**GUAVA JUICE** 3.00




## SOY ROLLS




— Soy wrapped - no Nori —

**Surf and Turf**  19.00

*Tempura Shrimp, Spicy Salmon, cucumbers & avocado, topped with crab meat*

**Fire Dragon**  19.00

*Tempura Shrimp, Spicy Tuna, avocado, & topped with Spicy Crab Meat*

**Gansett**  22.00

*Tempura, Crunchy Spicy Salmon, Tuna, Yellowtail, cucumbers, carrots & avocados*

**Queens**  22.00

*Spicy Tuna, Spicy Crab Meat, avocado, topped with torched Salmon, served with Chef's Special Trio Sauces, garnished with fried onions*

**Juicy** 22.00

*Tempura Shrimp and Salmon, edamame, carrots. Topped with spicy tuna, seaweed salad, tobiko, and drizzled with homemade Trio sauces. Sweet & Spicy*

**Mango Mayhem** 21.00

*Shrimp Tempura, mango, and cucumber topped with avocado and Tuna, spicy mayo, and a drizzle of mango dressing. Sweet, spicy, and crispy*

  
**FRESH  
INGREDIENTS  
DAILY**

  
**MADE  
FROM  
SCRATCH**

  
**UNIQUE  
FLAVORS  
YOU WON'T FIND  
ANYWHERE ELSE**

*We don't cut corners.  
We craft every dish with care,  
creativity, and bold flavors.*



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