

## Welcome to Umi Grill...

In 2001, Sushi Umi opened as the first Japanese restaurant in Terre Haute. Originally a fourteen-table venue, we grew with our patrons' support and moved to this larger location to provide a more modern and comfortable dining experience. The name was revised to showcase that Umi Grill is about experiencing Japan's diverse and delicious cuisine in America's heartland and not just the realm of raw fish and sushi. The word "Umi" was kept because it is the Japanese word for "ocean," and Japan has always featured seafood as the center of its food preparation. Sushi was developed by the Japanese as a way to preserve food and this innovative style of cuisine has evolved into an art form today. Modern sushi is not only limited to raw fish, but also includes a variety of cooked ingredients. Umi Grill offers a variety of dishes ranging from fresh cut sashimi to our signature sautéed and grilled entrees.

Below is a short guide to Japanese cuisine for first-time guests, but please, feel free to ask your server for more information and recommendations. Especially about our daily specials.

Most importantly, "Enjoy!" Or as they say in Japan, "Douzo Omeshiagari Kudasai!"

### House Specialty Sushi Rolls

**Dr. Singh Special:** Shrimp tempura roll topped with fresh-cut mango, steamed shrimp, crab and lobster claw meat finished off with Qi's Spicy Chili Oil Sauce.

**Baked Scallop Roll:** Asparagus and avocado roll topped with baked fresh sea scallops and kani-kama in house spicy sauce, finished with sweet unagi sauce.

**Yuki Roll:** Asparagus tempura roll covered with super white tuna sashimi and drizzled with Qi's Spicy Chili Oil Sauce, wasabi lime sauce and green onion.

**Number One Roll:** Shrimp tempura roll wrapped in fresh-cut avocado and drizzled with sweet unagi sauce and lime mayo sauce.

### Sashimi Lover

**Tuna Cubes:** Fresh-cut Bluefin tuna sashimi and avocado marinated in light Japanese seven spice, sesame oil and a dash of soy sauce, offering a flavorful and refreshing taste.

**Ceviche:** Thinly sliced sweet mango, ripe avocado and red snapper sashimi with steamed shrimp and lobster claw meat with citrus garlic vinaigrette.

### House Signature Dish

**Chilean Sea Bass:** Our best fresh mild whitefish lightly seasoned with sake and sea salt, grilled and topped with a ginger sauce and served with organic green salad (fresh mango, avocado, asparagus and shrimp with a Japanese vinegar garlic dressing).

**Sautéed Seafood:** A tasteful tour of the ocean. This entree includes tuna, salmon, red snapper, shrimp and scallops sautéed with onion, shiitake mushrooms and asparagus with a splash of lemon.

**Super White Tuna Steak:** Fresh super white tuna filet grilled and served with fresh apple cream sauce and sweet grapes.

## Appetizers

<b>Sautéed Sea Scallops</b> .....	12.95
<i>Fresh large sea scallops with garlic, asparagus, and shiitake mushrooms</i>	
<b>Scallop-Crab Cakes</b> .....	12.95
<i>Hand-made with fresh scallop, blue crab, and shrimp and served with light orange sauce</i>	
<b>Pineapple Shrimp</b> .....	10.95
<i>Fresh pineapple and sweet shrimp</i>	
<b>Soft Shell Crab</b> .....	9.95
<i>Lightly battered and fried, served with ponzu sauce</i>	
<b>Vegetable Harumaki</b> .....	4.95
<i>Vegetable egg roll</i>	
<b>Edamame (Salted or Spicy)</b> .....	5.95
<i>Boiled soy beans served in the pod</i>	
<b>Dynamite Shrimp</b> .....	9.95
<i>Shrimp sautéed with onion and baked in light spicy mayonnaise</i>	
<b>Beef Negamaki</b> .....	9.95
<i>Scallions and asparagus wrapped in Black Angus beef with teriyaki sauce</i>	
<b>Ika Calamari</b> .....	9.95
<i>Fried Japanese squid served with garlic and lemon sauce</i>	
<b>Seafood Eggplant</b> .....	9.95
<i>Scallop, shrimp, and crab stuffed in Japanese eggplant then lightly battered and fried</i>	
<b>Shrimp Tempura</b> .....	7.95
<i>Four large tiger prawns lightly battered and fried</i>	
<b>Vegetable Tempura</b> .....	6.75
<i>Assortment of fresh vegetables lightly battered and fried</i>	
<b>Seaweed Salad</b> .....	6.95
<i>Thinly cut seaweed marinated with seasoning and sesame oil</i>	
<b>Gyoza Dumplings</b> .....	6.95
<i>Pan-fried pork dumplings</i>	
<b>Spicy Gyoza Dumplings</b> .....	6.95
<i>Deep-fried pork dumplings with a spicy garlic dressing</i>	
<b>Yakitori</b> .....	6.25
<i>Chicken grilled on bamboo skewers with teriyaki sauce</i>	
<b>* Sashimi Appetizer</b> .....	15.95
<i>Tuna, salmon, red snapper</i>	
<b>Umi Appetizer Sampler</b> .....	20.95
<i>Basa , Seaweed Salad, Vegetable Harumaki and Scallop-Crab cakes</i>	

## Soups and Salads

<b>Umi House Salad</b> .....	3.75	<b>*Sashimi Salad</b> .....	16.95
<i>Organic greens topped with carrot, cucumber, and house miso dressing</i>		<b>Lobster Salad</b> .....	16.95
<b>Umi Seafood Salad</b> .....	12.95	<i>Lobster claw meats, mango and avocado over organic green in a lemon garlic sauce</i>	
<i>Crab, shrimp, squid, asparagus, over organic greens in a peanut miso garlic dressing</i>		<b>Fried Rice</b> .....	12.95
<b>Spicy Seafood Soup</b> .....	6.95	<i>Steamed rice tossed with soy beans, green onion, kani-kama, shrimp and egg</i>	
<i>Scallops, shrimp, red snapper, clam, &amp; squid</i>		<b>Miso Soup</b> .....	3.50
<i>( Your choice of moderate or spicy)</i>			

\*Warning: Consuming raw or under cooked food increases the risk of food borne illness

## Sashimi and Sushi Combos

<b>*Tuna Cubes</b> .....	18.95
<i>Fresh-cut Bluefin tuna and avocado marinated in house-made Japanese spicy sauce</i>	
<b>*Ceviche</b> .....	16.95
<i>Red snapper, shrimp, lobster meat, thinly sliced avocado, and mango with lime sauce</i>	
<b>*Sashimi Regular</b> .....	25.95
<i>Four kinds of Chef's choice sashimi</i>	
<b>*Sashimi Deluxe</b> .....	34.95
<i>Six kinds of Chef's choice sashimi</i>	
<b>*Sumo Sashimi</b> .....	46.95
<i>Nine kinds of our best selection sashimi</i>	
<b>Zen Plate</b> .....	14.95
<i>Five pieces of vegetarian nigiri with vegetable maki</i>	
<b>*Happy</b> .....	21.95
<i>Seven pieces of nigiri and California roll</i>	
<b>*Lucky</b> .....	26.95
<i>Eleven pieces of nigiri and California roll</i>	
<b>*Happy Go Lucky</b> .....	72.95
<i>Nine kinds of sashimi, twelve pieces nigiri, California &amp; Shrimp Tempura roll</i>	
<b>Sushi Flight</b> .....	53.95
<i>Number One roll, Baked Scallop, Sun roll and Dr. Singh Special</i>	

## Noodles

<b>Shoyu Ramen</b> .....	11.95
<i>Ramen noodles with roast pork and bamboo shoots in soy-based broth</i>	
<b>Vegetable Udon</b> .....	11.95
<i>Fresh vegetables and sweet tofu pouches served with soy-based broth and udon noodle</i>	
<b>Beef Curry Udon</b> .....	13.95
<i>Thinly sliced beef served in a semi-spicy curry soup</i>	
<b>Tempura Udon</b> .....	13.95
<i>Soy broth served over udon noodles accompanied by shrimp and vegetable tempura</i>	
<b>Nabeyaki Udon</b> .....	14.95
<i>Udon noodles with beef, chicken, shiitake mushrooms, spinach and egg served with shrimp and vegetable tempura</i>	
<b>Shrimp Yaki Udon</b> .....	15.95
<i>Sauteed shrimp, asparagus, zucchini, squash and onion with udon noodle</i>	
<b>Japanese Seafood Pasta</b> .....	18.95
<i>Sautéed shrimp, scallop, squid, and mussels with fresh garlic, asparagus and tomatoes over Angel hair pasta</i>	
<b>Seafood Somen</b> .....	14.95
<i>Scallop, shrimp, red snapper, clam and squid in a light seafood broth served over somen noodle, shiitake mushrooms, and green onions</i>	

## Sunomono

<b>Ika Sansai (squid)</b> .....	6.75
<b>Baby Octopus</b> .....	6.75
<b>Tako-Su (octopus)</b> .....	6.95
<b>Tsukemono Pickles</b> .....	6.50
<i>Assorted Japanese-style pickled vegetables</i>	

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## Entrees

*Served with miso soup, steamed rice and Umi house salad*

<b>Chicken Teriyaki (12 oz.)</b> .....	<b>18.95</b>
<b>Salmon Teriyaki (12 oz.)</b> .....	<b>21.95</b>
<b>Tonkatsu</b> .....	<b>17.95</b>
<i>Choice of Japanese panko breaded pork or chicken</i>	
<b>Rib-eye Teriyaki</b> .....	<b>25.95</b>
<i>Organic Black Angus rib-eye sautéed with onion and house teriyaki</i>	
<b>Filet Teriyaki</b> .....	<b>30.50</b>
<i>10 oz. certified organic Black Angus beef</i>	
<b>Japanese Kobe Beef</b> .....	<b>39.95</b>
<i>10 oz. Japanese Kobe rib-eye with light seasoned with salt and paper</i>	
<b>Shrimp Teriyaki</b> .....	<b>21.95</b>
<b>Shrimp and Vegetable Tempura</b> .....	<b>17.95</b>
<i>Five tiger prawns and assorted vegetables lightly battered and fried</i>	
<b>Tenju</b> .....	<b>15.95</b>
<i>Four tiger prawns and three vegetable lightly battered and fried served over rice</i>	
<b>Shrimp Katsu Curry</b> .....	<b>18.95</b>
<i>Six large prawns served over steamed rice and finished with Japanese curry</i>	
<b>Unaju (fresh water eel)</b> .....	<b>25.95</b>
<i>Broiled freshwater eel served over a bed of steamed rice</i>	
<b>Basa</b> .....	<b>19.95</b>
<i>Breaded mild whitefish served with organic greens, fresh mango, shrimp, asparagus and avocado with a garlic dressing</i>	
<b>Red Snapper (grilled or sautéed)</b> .....	<b>19.95</b>
<i>Choice of grilled or sautéed red snapper served with zucchini, squash and asparagus</i>	
<b>Sautéed Shrimp</b> .....	<b>23.95</b>
<i>Sweet shrimp lightly sautéed in fresh ginger and olive oil served with spinach and tomato</i>	
<b>Super White Tuna Steak</b> .....	<b>25.95</b>
<i>Fresh Super White tuna filet grilled and served with fresh apple cream sauce and grapes</i>	
<b>*Seared Tuna</b> .....	<b>25.95</b>
<i>Fresh Bluefin tuna coated with sesame seeds lightly seared and topped with ginger sauce and served with organic greens, mango, shrimp, asparagus, and avocado in a garlic dressing</i>	
<b>Sautéed Seafood</b> .....	<b>26.95</b>
<i>Salmon, tuna, red snapper, shrimp, and scallop sautéed and served with shiitake mushroom, onion and asparagus</i>	
<b>Grilled Chilean Sea Bass</b> .....	<b>30.95</b>
<i>Grilled and served with organic greens, fresh mango, shrimp, asparagus, and avocado with a garlic dressing</i>	
<b>Spicy Chilean Sea Bass</b> .....	<b>30.95</b>
<i>Fresh sea bass cooked in a pepper paste, edamame, fresh garlic green onion and a splash of lemon</i>	
<b>Okonomi Yaki</b> .....	<b>17.95</b>
<i>Seafood egg pancake (lobster meat, red snapper, scallop, crab, shrimp, and vegetables)</i>	

## Bento Box

*Served with shrimp vegetable tempura, california roll, miso soup, Umi house salad and steamed rice*

<b>Chicken Teriyaki</b> .....	<b>21.95</b>	<b>Filet Teriyaki</b> .....	<b>25.95</b>
<b>Salmon Teriyaki</b> .....	<b>22.95</b>	<b>*Chef's Choice Sashimi</b> .....	<b>25.95</b>
<b>Tonkatsu</b> .....	<b>20.95</b>	<b>Shrimp Teriyaki</b> .....	<b>22.95</b>

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