

LUNCH SPECIALS

WEEKDAYS @ 11:30AM - 3PM

BENTOS SERVED WITH MIXED TEMPURA
MISO SOUP & HOUSE SALAD

BULGOGI TERIYAKI BENTO 16
SAVORY KOREAN STYLE GRILLED BEEF BENTO

CHICKEN KATSU BENTO 16
FRIED CHICKEN CUTLET BREADED WITH PANKO

CHICKEN TERIYAKI BENTO 14
GRILLED TERIYAKI CHICKEN BENTO

SALMON TERIYAKI BENTO 16
GRILLED TERIYAKI SALMON

BULGOGI TERIYAKI BOWL 12

CHICKEN TERIYAKI BOWL 12

KOREAN FRIED CHICKEN BOWL 12
ORIGINAL | SPICY

SALMON TERIYAKI BOWL 12

POKE BOWL 14

MUMU COMBO 22
2PC SASHIMI, 2 HAND ROLLS (CALI & SPICY TUNA)
3PCS SUSHI (SALMON | YELLOWTAIL | ALBACORE)

NOODLE & ROLL COMBO 18
CHOICE OF RAMEN OR UDON
CHOICE OF CALIFORNIA OR SPICY TUNA ROLL

SUSHI COMBO 20
3 PCS SUSHI (CHEF'S CHOICE)
CHOICE - SHRIMP TEMPURA, CRUNCH, SPIDER ROLL

HAPPY HOUR

EVERYDAY @ 4:00PM - 6:00PM

~ DRINKS ALL DAY ~

CHICKEN KARAAGE 5

EDAMAME

SALT - 4 | GARLIC - 5 | SPICY - 5

GYOZA 5

MIXED TEMPURA 6

POKE NACHOS 14

TAKOYAKI 7

\$5 HAPPY HOUR ROLLS

CALIFORNIA | PHILADELPHIA | SPICY TUNA | TUNA

CRUNCH ROLL 8

EEL & AVOCADO ROLL 6

GAME DAY BUNDLE 36

1 PITCHER OF DRAFT BEER

BULGOGI FRIES

8 PCS KOREAN FRIED CHICKEN

BEVERAGES

\$5 DRAFT BEER & WINE & HOT SAKE

BOTTLED BEER (SMALL | LARGE) 4 | 6

ASAHI | KIRIN | KIRIN LIGHT | SAPPORO

WINE (GLASS | BOTTLE) 5 | 26

CABERNET SAUVIGNON | CHARDONNAY | MERLOTT

GRIGIO | PLUM WINE (GLASS)

PITCHER OF DRAFT BEER 10

SAKE BOMB 2

APPETIZERS

AGEDASHI TOFU <i>CRISPY TOFU WITH GREEN ONIONS</i>	9
BULGOGI FRIES <i>FRIED POTATO WITH KOREAN MARINATED BEEF</i>	16
CHICKEN KARAAGE <i>JAPANESE DEEP-FRIED CHICKEN THIGHS</i>	10
CRISPY RICE <i>CRISPY RICE WITH SPICY TUNA, AVOCADO</i>	13
EDAMAME <i>SALT - 7 GARLIC - 8 SPICY - 9</i>	
FRIED CALAMARI <i>DEEP-FRIED & SEASONED SQUID</i>	12
GYOZA	10
MISO SOUP	3
MUSUBI <i>CHICKEN TERIYAKI - 7 KATSU - 7 SPAM - 6</i>	
POKE NACHOS	16
TEMPURA <i>VEGGIE - 11 SHRIMP - 13 MIXED - 13</i>	
TAKOYAKI <i>JAPANESE GRILLED OCTOPUS BALLS</i>	12

SALADS

CUCUMBER	8
HOUSE	7
SALMON SKIN	13
SASHIMI	20
SEARED TUNA	18
SEAWEED	10

KOREAN SPECIALTIES

BIBIMBAP 비빔밥 18

KOREAN STYLED BEEF SERVED IN A BOWL OF RICE, MIXED VEGGIES WITH KOREAN SPICY SAUCE

CHEESE BULDAK RAMYEON 치즈 불닭볶음면 10

SPICY KOREAN NOODLES TOPPED WITH MELTED CHEESE

DOGANITANG 도가니탕 22

KOREAN SOUP DISH WITH BEEF BRISKET & TENDON SERVED IN A RICH BROTH

HOE-DEOPBAP 회덮밥 26

RICE, MIXED GREEN SALAD, SMALL CUT RAW FISH WITH KOREAN SPICY SAUCE

HOT STONE BIBIMBAP 돌솥 비빔밥 20

RICE, VEGGIES, EGG, BEEF W/ KOREAN HOT SAUCE SERVED IN A HOT STONE BOWL

JAJANGMYEON 짜장면 12

BLACK BEAN NOODLE, EGG, MINCED VEGGIES, & PORK

JJAMPPONG 짬뽕 18

SPICY RAMEN SERVED IN A SPECIAL SEAFOOD BROTH WITH SQUID, CLAM, SHRIMP, CRAB, & VEGGIES

KOREAN CHICKEN WINGS (8PC) 닭 날개 18

FRIED | SPICY | GALBI

JJOL MYEON 쫄면 12

CHEWY NOODLES, MINCED VEGGIES, BOILED EGG

SOONDUBU 순두부 16

VEGGIE | BEEF | SEAFOOD

TANGSUYUK 탕수육 16

CRISPY DEEP FRIED PORK WITH SWEET & TANGY SAUCE

TTEOKBOKKI 떡볶이 14

SPICY RICE CAKE, FISH CAKE, & MOZZARELLA CHEESE

ENTREES

SERVED WITH RICE, MISO SOUP & SALAD

BONELESS KALBI	26
KALBI - TRADITIONAL GRILLED BBQ BEEF SHORT RIB	
BULGOGI TERIYAKI	22
KOREAN MARINATED THINLY SLICED BEEF	
CHICKEN KATSU	20
JAPANESE FRIED CHICKEN CUTLET WITH CRISPY PANKO	
CHICKEN TERIYAKI	18
GRILLED CHICKEN MARINATED IN TERIYAKI SAUCE	
SALMON TERIYAKI	22
GRILLED SALMON SERVED IN A TERIYAKI GLAZE	
SPICY PORK	21
THINLY SLICED GRILLED PORK IN SPICY KOREAN SAUCE	

RICE BOWLS

BONELESS KALBI BOWL	20
TRADITIONAL GRILLED BBQ BEEF SHORT RIB - BONELESS	
BULGOGI BOWL	15
KOREAN MARINATED THINLY SLICED BEEF	
GRILLED CHICKEN BOWL	
TERIYAKI - 13 KOREAN SPICY - 14	
EEL BOWL	22
FRESHWATER EEL & AVOCADO WITH EEL SAUCE	
JAPANESE CHIRASHI BOWL	28
ASSORTED FISH, VEGGIES & SUSHI RICE	
KOREAN FRIED CHICKEN BOWL	
ORIGINAL - 13 KOREAN SPICY - 14	
POKE BOWL	28
ASSORTED FISH, CRAB MEAT, SPICY TUNA, AVOCADO, & MASAGO WITH MUMU SAUCE	
SALMON TERIYAKI BOWL	16
GRILLED SALMON SERVED IN A TERIYAKI GLAZE	
SPICY PORK BOWL	15
THINLY SLICED GRILLED PORK IN SPICY KOREAN SAUCE	

RAMEN

EGG + \$2 | NOODLE + \$4 | 2PC CHAR SIU + \$4
GRILLED CHICKEN + \$4 | VEGGIES + \$3

BLACK GARLIC RAMEN 17

TONKOTSU BROTH FEATURING A RICH BLACK GARLIC OIL
SERVED WITH PORK CHAR SIU, EGG & GREEN ONION

MISO RAMEN 16

RICH MISO BROTH SERVED WITH PORK CHAR SIU, BOILED
EGG, & GREEN ONION

SHOYU RAMEN 16

LIGHT & SAVORY SHOYU BROTH SERVED WITH PORK
CHAR SIU, BOILED EGG & GREEN ONION

TONKOTSU RAMEN 16

RICH & CREAMY TONKOTSU BROTH SERVED WITH PORK
CHAR SIU, BOILED EGG, & GREEN ONION

VEGGIE RAMEN 15

VEGGIE BASE BROTH SERVED WITH VARIOUS VEGGIES &
FRIED TOFU

UDON (TEMPURA | SEAFOOD) 18 | 20

THICK JAPANESE NOODLES SERVED IN A MILD KAKEJIRU
BROTH

CHEF'S SPECIAL

ASSORTED SASHIMI 48

15 PIECES OF CHEF'S CHOICE SASHIMI

CARPACCIO

ALBACORE - 19 | SALMON - 21 | YELLOWTAIL - 21

MUMU SASHIMI SPECIAL 32

9 PIECES OF CHEF'S CHOICE SASHIMI

MUMU SUSHI SPECIAL 25

7 PIECES OF CHEF'S CHOICE SUSHI

SASHIMI & SUSHI COMBO 38

6 PIECES SASHIMI & 6 PIECES SUSHI
SALMON, YELLOWTAIL, & TUNA

REGULAR ROLLS

CUT ROLL | HAND ROLL

AVOCADO (6 PCS)	7 6
CALIFORNIA	8 7
CRUNCH (CUT ROLL ONLY)	13
CUCUMBER (6 PCS)	6 5
EEL & AVOCADO (6 PCS)	11 9
PHILADELPHIA	10 9
SALMON (6 PCS)	9 8
SALMON SKIN (6 PCS)	9 8
SHRIMP TEMPURA (6 PCS)	10 9
SPICY SALMON	9 8
SPICY TUNA	10 9
SPICY YELLOWTAIL	9 8
SPIDER (6 PCS)	12 11
TUNA (6 PCS)	9 8
YELLOWTAIL (6 PCS)	9 8
VEGETABLE (6PCS)	7 6
VEGGIE TEMPURA (6 PCS)	8 7

À LA CARTE

NIGIRI | SASHIMI

ALBACORE (SHIRO MAGURO)	8 14
BLUEFIN TUNA (HON MAGURO)	10 20
EEL (ANAGO)	8 16
FATTY TUNA (TORO)	14 28
HALIBUT (HIRAME)	8 16
INARI	6
JUMBO SCALLOP (HOTATE)	8 16
MACKEREL (SABA)	6 12
OCTOPUS (TAKO)	8 14
RED SNAPPER (MADAI)	11 22
SALMON (SAKE)	9 18
SALMON BELLY (SAKE TORO)	10 20
SALMON EGG (IKURA)	6
SEA URCHIN (UNI)	16 32
SHRIMP (EBI)	6 12
SMELT EGG (MASAGO)	5
SQUID (IKA)	6 12
SWEET SHRIMP (BOTAN EBI)	MP
SWEET EGG (TAMAGO)	5
TOBIKKO (FLYING FISH EGG)	6 12
YELLOWTAIL (HAMACHI)	8 16
YELLOWTAIL BELLY (HAMACHI TORO)	9 18
TUNA (MAGURO)	8 16

MUMU ROLLS

ALBACORE SPECIAL 18

IN - SPICY TUNA & SHRIMP TEMPURA
TOP - ALBACORE, AVOCADO, & SHISHITO PEPPER
SAUCE - SPICY PONZU & EEL

BRONCO ROLL 18

IN - CRAB MEAT & SHRIMP TEMPURA
TOP - EEL, AVOCADO & EEL SAUCE

CATERPILLAR 16

IN - CRAB MEAT, CUCUMBER, EEL
TOP - AVOCADO & EEL SAUCE

K-POP 🌶️ 18

IN - SPICY TUNA & CUCUMBER
TOP - SPICY SEARED TUNA & KOREAN SPICY SAUCE

LEMON 16

IN - SPICY SALMON & CUCUMBER
TOP - SALMON & LEMON & PONZU SAUCE

NIGHT HAWK ROLL 20

IN - CRAB MEAT & SHRIMP TEMPURA
TOP - EBI, AVOCADO, CRAB MEAT, & SOFT SHELL CRAB
SAUCE - EEL & SPICY MAYO

PADRES 18

IN - SPICY TUNA, CRAB MEAT, & EBI
TOP - SALMON, TUNA, SEAWEED SALAD & PONZU SAUCE

PINK LADY 🌶️ 19

IN - SPICY TUNA, CRAB MEAT, & EBI
TOP - SALMON, TUNA, SEAWEED SALAD & PONZU SAUCE

RAINBOW 16

IN - CRAB MEAT & CUCUMBER
TOP - 4 KIND FISH, AVOCADO & TARE SAUCE

RAINBOW SPIDER 18

IN - CRAB MEAT, SOFT SHELL CRAB, & CUCUMBER
TOP - 4 KIND FISH, AVOCADO & SOY MUSTARD SAUCE

T.N.T 🌶️ 17

IN - SPICY TUNA, CUCUMBER, & CILANTRO
TOP - SPICY SEARED TUNA
SAUCE - SPICY CILANTRO AVOCADO

YELLOWTAIL SPECIAL 🌶️ 19

IN - SPICY YELLOWTAIL & CUCUMBER
TOP - YELLOWTAIL & JALAPEÑO
SAUCE - SOY MUSTARD & SRIRACHA

BAKED ROLLS

AZTEC ROLL 🌶️ 20

IN - SPICY CRAB MEAT & SHRIMP TEMPURA
TOP - MIXED ONION, SCALLOP, SHRIMP, MUSHROOM,
GREEN ONION, MASAGO WITH EEL & SPICY MAYO SAUCE

BAKED SALMON 17

IN - CRAB MEAT & AVOCADO
TOP - SALMON, GREEN ONION, & MASAGO
SAUCE - BAKED SAUCE & EEL

DEL SUR ROLL 🌶️ 19

IN - SPICY CRAB MEAT & SOFT SHELL CRAB
TOP - SPICY SALMON, GREEN ONION, MASAGO
SAUCE - EEL, SPICY MAYO & SPICY PONZU SAUCE

VOLCANO (NO RICE) 19

IN - CRAB MEAT, AVOCADO, & CREAM CHEESE
TOP - SPICY LANGOSTINO, GREEN ONION, & MASAGO
SAUCE - EEL, SPICY MAYO & BAKED SAUCE

TEMPURA ROLLS

CRUNCH CALIFORNIA 11

IN - CRAB MEAT & AVOCADO WITH EEL SAUCE

CRUNCH PHILADELPHIA 17

IN - SALMON, AVOCADO, CREAM CHEESE
TOP - SHRIMP TEMPURA WITH EEL & SPICY MAYO SAUCE

CRUNCH SPICY TUNA 🌶️ 17

IN - SPICY TUNA & AVOCADO
TOP - SPICY TUNA, JALAPEÑO, SPICY MAYO & SRIRACHA

FUJI MOUNTAIN 14

IN - SHRIMP TEMPURA, SPICY TUNA, CRAB & AVOCADO
SAUCE - EEL & SPICY MAYO

NO RICE ROLLS

ENERGY (RICE PAPER) 19

IN - CRAB MEAT, SPICY TUNA, SHRIMP TEMPURA,
& CILANTRO
SAUCE - SOY MUSTARD

EX-GIRLFRIEND (SOY PAPER) 18

IN - SPICY TUNA, CRAB, AVOCADO
TOP - SALMON, YELLOWTAIL, TUNA, MASAGO
SAUCE - SOY MUSTARD

HONEY HONEY (CUCUMBER WRAP) 19

IN - SALMON, YELLOWTAIL, TUNA, ALBACORE, AVOCADO
SAUCE - PONZU

STIR FRY

FRIED RICE

BEEF - 15 | CHICKEN - 14 | SEAFOOD - 16 | VEGGIE - 12

YAKISOBA

BEEF - 16 | CHICKEN - 15 | SEAFOOD - 17 | VEGGIE - 13

KIDS MENU

BULGOGI 12

CHICKEN KATSU 12

CHICKEN TERIYAKI 12

DESSERTS

MOCHI ICE CREAM 6

MANGO | STRAWBERRY | VANILLA | MATCHA

ICE CREAM SCOOP 4

VANILLA | MATCHA GREEN TEA

SAKE & SOJU

GINJO (300 ML) 16
LIGHT & DRY

KIKUSUI (300 ML | 720 ML) 18 | 50
LIGHT

KUBOTA (300 ML | 720 ML) 55 | 100
"MANJYU" - LITTLE DRY

KUBOTA (300 ML) 16
"SENJYU" - LIGHT & DRY

KUROSAWA (300 ML) 18
DRY

NIGORI (375 ML) 16
SWEET

SOJU 12
ORIGINAL | GRAPE | PEACH | STRAWBERRY | YOGURT

YUKI NIGORI 16
LYCHEE | STRAWBERRY

BEVERAGES

FOUNTAIN DRINKS 3
COKE | DIET COKE | DR. PEPPER | LEMONADE | SPRITE

ARNOLD PALMER 4

ICED TEA 3

JAPANESE CREAMY SODA 5
MELON | MANGO

RAMUNE 4
ORIGINAL | STRAWBERRY

PERRIER 3

SAN PELLEGRINO 3