

# GURUME SUSHI

## • APPETIZERS & TAPAS •

### Starter

<b>Edamame</b>	7	<b>Mixed Tempura</b>	14
<b>Garlic Edamame</b>	9	<b>Shrimp Tempura (5pcs)</b>	14
<b>Spicy Edamame</b>	9	<b>Vegetable Tempura</b>	11
<b>Shishito Pepper</b>	13	<b>Calamari Tempura</b>	14
<b>Truffle Fries</b>	12	<b>Gyoza (6pcs)</b>	9
<b>Jalapeño Popper</b>	11	<b>Agedashi Tofu (6pcs)</b>	10

### From Kitchen

<b>Miso Black Cod</b> <i>gurume special miso glazed, kabocha purée, shishito pepper</i>	31	<b>Rack of Lamb (2pcs)</b> <i>Kabocha Purée, Miso-chili Glazed</i>	21
<b>Crab Cake</b> <i>garlic shrimp on blue crab, scallop and langostino cake, kabocha purée</i>	21	<b>Shichimi Garlic Shrimp</b> <i>shrimp, mini tomato, mushroom, shishito pepper roasted olive oil, butter, garlic, japanese chili</i>	17
<b>Shrimp Toast (3pcs)</b> <i>shrimp, scallop and langostino mousse between toast, deep fried w/ mango sweet chili sauce</i>	16	<b>Coconut Shrimp (7pcs)</b> <i>coconut breaded shrimp on yuzu cream cheese, mango sweet chili sauce</i>	16
<b>Chicken Karaage (6pcs)</b> <i>soy, ginger, garlic, marinated, deep fried</i>	14	<b>Virginia Pancake</b> <i>scallion, shrimp, scallop, langostino pancake</i>	14
<b>Squid Leg Karaage</b> <i>deep fried squid leg seasoned with garlic salt &amp; pepper, jalapeno, onion</i>	14	<b>Lobster Macaroni</b> <i>baked creamy langostino macaroni with cheddar cheese</i>	16
<b>Soft Shell Crab</b> <i>japanese panko breaded, wasabi jalapeno aioli</i>	14	<b>Sake Steamed Clam</b> <i>sake, butter steamed clam</i>	16
<b>Tako Yaki (3pcs)</b> <b>(6pcs)</b>	6 10	<b>Hamachi Kama</b> <i>grilled yellowtail collar</i>	18
		<b>Salmon Kama</b>	12

### From Sushi Bar

<b>Octopus Sunomono</b> <i>sliced octopus, cucumber &amp; seaweed w/ house-special amazu (vinegar sauce)</i>	15	<b>Gurage (Jellyfish) Sunomono</b> <i>jellyfish, cucumber &amp; seaweed w/ house-special amazu (vinegar sauce)</i>	16
<b>Spicy Tuna on Crispy Rice (4pcs)</b> <i>crispy fried rice topped with spicy tuna and eel sauce</i>	15	<b>Fish Nacho (4pcs)</b> <i>chopped &amp; mixed fish and veggies w/ hot sauce, soy sauce and sesame oil. served on deep fried wonton</i>	16
<b>Gurume Style Wasabi Tako</b> <i>octopus w/ special wasabi sauce</i>	16		

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# • TEISHOKU •

(JAPANESE MEAL SET)

*served w/ salad, soup, rice, chef's choice side dishes and 5pcs sashimi*

Miso Black Cod	36	Beef Yakiniku	31
Miso Pork Belly	31	Pork Shogayaki	31
Chicken Teriyaki	28	Salmon Teriyaki	31
Hamachi Kama	31	Salmon Kama	28
Ribeye Steak Tobanyaki	42	Rack of Lamb	36

## OMAKASE

• Sushi Omakase	53
• Sashimi Omakase	73
• Gurume Omakase	120

## SASHIMI MORIAWASE

• Premium Sashimi	160
• Gurume Sashimi	210

## DIY HAND ROLL SET

*served w/ miso soup, salad, rice & roasted seaweed  
including: tuna, salmon, yellowtail, spicy scallop, unagi, shrimp tempura & snow crab*

36

## SIGNATURE DON

Premium Chirashi Don	52	Maguro Uni Don	36
Gurume Special Don	36	Salmon Ikura Don	31
Unagi Don	36	Kaisen Don	31
Hoedeopbab	31		

## SOUP/ CHAWANMUSHI

Miso Soup	3	Asari Clam Suimono	8
Asari Clam Miso	8	White Fish Suimono	8
Shrimp Chawanmushi	11		

# • SIGNATURE DISHES •

**Live Abalone Festival** 43  
*sashimi & risotto*

**Live Amaebi Sashimi (3pcs)** MP  
*head w/ fry or miso soup / seasonal*

**Fresh Shell Oyster (3pcs)** 16

**Ankimo & Caviar** 21  
*monkfish liver*

**Lemon Pepper Salmon Sashimi** 21

**Snow Crab Wrapped With Salmon w/ Mango Salsa** 26

**CARPACCIO** 3pcs/6pcs

**Yellowtail w/ Jalapeno** 12 / 21

**Salmon & Ikura** 12 / 21

**Halibut** 12 / 21

**Hokkaido Scallop** 12 / 21

**Amberjack w/ Yuzu Kosho** 12 / 21

**GURUME STYLE CEVICHE** 3pcs/6pcs

**Yellowtail Miso Ceviche** 12 / 21

**Amberjack Miso Ceviche** 12 / 21

**Bluefin Tuna Ceviche** 12 / 21

**Salmon Ceviche** 12 / 21

# • HOT POT & NOODLE •

**Yose Nabe** (mild or spicy) 26  
*seafood, napa, onion, scallion, tofu, udon noodle*

**Suki Yaki** 26  
*beef, napa, onion, scallion, tofu, udon noodle*

**Nabeyaki Udon** 21  
*tempura, napa, onion, scallion, egg*

**Shoyu Pork Udon** 20  
*pork, napa, onion, scallion w/ udon*

**Uni Pasta** 31  
*sea urchin oil pasta*

**Assorted Oden Nabe** 26  
*assorted japanese fish cakes, vegetables*

**Soft Tofu Nabe w/ Clam** (mild or spicy) 21  
*assorted tofu, vegetables*

**Chashu Udon** 20  
*charred pork belly chashu with udon*

**Seafood Udon** 21  
*shrimp, scallop, clam, squid, mussel*

**Mentaiko Pasta** 26  
*cod roe oil pasta*

# SALAD

**House Salad** 9      **Avocado & Mango Salad** 14

**Seaweed Salad** 9      **Japanese Ceviche** 21

# • SIGNATURE ROLL •

## With Rice

<b>Marathon Roll</b> <i>snow crab, shrimp tempura, avocado inside. bluefin tuna, yellowtail, orange on top w/ soy paper</i>	24	<b>Hokkaido Gurume Roll</b> <i>salmon, jumbo scallop (seared) on top of spicy crabmeat, asparagus &amp; avocado roll w/ yuzu ponzu and yuzu cosho</i>	26
<b>Ultimate Salmon Roll</b> <i>salmon, avocado on top of snow crab roll w/ mango salsa</i>	21	<b>Ocean Tropical Roll</b> <i>chopped fresh fish &amp; veggie mixed with chili oil, sriracha, mustard ponzu and mango salsa on top of snow crab, avocado &amp; cucumber roll</i>	24
<b>OMG Roll</b> <i>bluefin tuna on top of spicy soft shell crab, shrimp tempura, spicy mayo, sweet soy sauce, ponzu, scallion, japanese chili flake</i>	24	<b>Baked Lobster Roll</b> <i>baked real lobster tail, avocado, cucumber &amp; masago wrapped with soy paper</i>	26
<b>Gurume Fresh Roll</b> <i>bluefin tuna, salmon, yellowtail &amp; avocado w/ soy paper. served with spring mix. soy mustard sauce</i>	21	<b>Cajun Tuna or Salmon Tataki Roll</b> <i>seared cajun bluefin tuna or salmon on top of spicy tuna w/ crispy onion, sweet soy sauce, spicy mayo</i>	19
<b>Fiesta Salmon Roll</b> <i>salmon &amp; sliced lemon on top of baked salmon, avocado &amp; cream cheese Roll</i>	21	<b>Beef Tataki Roll</b> <i>seared beef on top of snowcrab, shrimp tempura, avocado roll</i>	21
<b>Tiger Roll</b> <i>shrimp &amp; avocado on top of shrimp tempura roll</i>	19	<b>Spider Roll</b> <i>deep fried soft shell crab</i>	21
<b>King Dragon Roll</b> <i>unagi &amp; avocado on top of snow crab roll</i>	21	<b>Hot Night Roll</b> <i>spicy tuna &amp; tempura eel on top of shrimp tempura roll. spicy mayo &amp; eel sauce</i>	21
<b>Baked Salmon Roll</b> <i>baked salmon on top of snow crab &amp; shrimp tempura roll</i>	19	<b>Fuego Roll</b> <i>yellowtail, jalapeno &amp; cilantro on top of spicy tuna roll. sriracha, Rayu &amp; garlic ponzu</i>	19
<b>TNT Roll</b> <i>baked shrimp on top of shrimp tempura roll</i>	21	<b>Rainbow Roll</b> <i>bluefin tuna, yellowtail, salmon, shrimp, &amp; avocado on top of snow crab roll</i>	19

## Without Rice

<b>Mango Tango</b> <i>snow crab, avocado, mango, mixed green wrapped w/ soy paper</i>	19	<b>Dragon Ball</b> <i>spicy snow crab, avocado, cucumber on top of salmon and spicy scallop w/ soy paper</i>	26
		<b>Only For You</b> <i>shrimp tempura, eel, snow crab, tamago, avocado w/ soy paper</i>	19

# • DESSERT •

<b>Green Tea Cheesecake</b>	7	<b>Yuzu Cheesecake</b>	7
<b>Green Tea Panna Cotta</b>	7	<b>Black Sesame Crème Brulee</b>	11
<b>Tempura Ice Cream</b> <i>green tea or vanilla</i>	9	<b>Ice Cream</b> <i>green tea or black sesame</i>	6
<b>Mochi Ice Cream</b> <i>green tea, mango, strawberry</i>	6		

# 鮨グルメ GURUME OMAKASE 120

Multi - course Tasting Menu  
Offering the Freshest and Finest Ingredients

## SALAD

CLAM SUIMONO

SANTEN MORI  
*Trio of Appetizers*

3PCS PREMIUM SASHIMI  
*Chef's Choice Assorted Sashimi*

3PCS NIGIRI  
*Chef's Choice Assorted Sushi*

ZENSAI (6 ITEMS)

MUSHI AWABI  
*Steamed Abalone*

ANKIMO  
*Monkfish Liver*

CARPACCIO  
*Shima-aji or Kanpachi*

HOTATE MISO ZUKE

CRAB & SHRIMP

BLUEFIN TUNA TARTARE

MINI DONBURI  
*Uni & Ikura*

3PCS NIGIRI  
*Chef's Choice Assorted Sushi*

ISOBE MAKI  
*Handroll*

GYOKU  
*Atsuyaki Tamago*

## CHOICE OF DESSERT

ICE CREAM

*Yuzu / Matcha / Black Sesame*

MOCHI ICE CREAM

*Matcha / Mango / Strawberry*

# SUSHI OMAKASE

53

10 Pieces of Chef's Choice Assorted Nigiri  
*Served with Salad & Miso Soup*

# SASHIMI OMAKASE

73

18 Pieces of Chef's Choice Assorted Sashimi  
*Served with Salad & Miso Soup*

## ADD - ONS

	(1PC)
WAGYU, UNI, CAVIAR	18
TORO, UNI, CAVIAR	15
SCALLOP, UNI, CAVIAR	15
AMAEBI, UNI, CAVIAR	15
LIVE AMAEBI	12
HOKKAIDO UNI	12
MIRUGAI	12
IKA with UNI & SHISO	10

\*MENU IS SUBJECT TO CHANGE BASED ON MARKET CONDITION AND SEASONALITY.

\*PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# • LUNCH SPECIAL •

Monday - Sunday (11:00am - 3:00pm)

\*Not Available on Special Days

## SUSHI & SASHIMI COMBO

*Served with miso soup and salad*

• **Sushi Harmony** 32  
*chef's choice of sushi 7pcs and maki*

• **Sushi & Sashimi Ensemble** 42  
*chef's choice of sushi 6pcs & sashimi 6pcs and maki*

## SIGNATURE DON

*Served with seaweed and miso soup*

• **Chirashi Don** 27

• **Hoedeopbap** 27  
*spicy mixed sashimi salad w/ rice*

# • TEISHOKU •

*served w/ salad, miso soup, rice, chef's choice side dishes and tempura*

<b>Sashimi</b>	32
<b>Miso Black Cod</b>	27
<b>Miso Pork Belly</b>	22
<b>Pork Shogayaki</b>	22
<b>Ton Katsu</b>	22
<b>Hamachi Kama</b>	24
<b>Kaisen Don</b>	24
<b>Gurume Special Don</b>	27

<b>Beef Yakinku</b>	24
<b>Chicken Teriyaki</b>	22
<b>Salmon Teriyaki</b>	22
<b>Salmon Kama</b>	22
<b>Salmon Don</b>	24
<b>Unagi Don</b>	27

## NOODLE

• **Udon** 16

• **Udon Combo** 19  
*gyoza, chicken karaage or tempura*

• **Bukkake Udon + Tempura** 19  
*cold udon or soba*

• **Udon + Negitoro Maki(4pcs)** 20

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# COCKTAIL

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LIMITED TIME AVAILABILITY

## SPIRIT FORWARD

**MIDNIGHT IN SEOUL** 14  
SOJU, CINZANO VERMOUTH, CAPPELLETTI APERITIVO, ORANGE BITTERS

**SAKÉ MARTINI** 14  
SABÉ VODKA, JINYU SAKÉ, M&R VERMOUTH

CLASSIC / LYCHEE / YUZU

## FRUITY

**DAITÖRYŌ** 14  
SABÉ RUM, M&R VERMOUTH, JINYU SAKÉ, LYCHEE

**MANGO JALAPEÑO MARGARITA** 13  
SABÉ TEQUILA, CAPPELLETTI APERITIVO, MANGO, JALAPEÑO, LIME

**FUJI MULE** 13  
APPLE-INFUSED SABÉ VODKA, LIME, GINGER BEER

## REFRESHING

**CUCUMBER MOJITO** 13  
SABÉ RUM, CUCUMBER, MINT, LIME, SODA

**YUZU 75** 13  
SOJU, YUZU HONEY, LEMON, SPARKLING SAKÉ

**HIGHBALL** 12  
IICHIKO, SPARKLING SAKÉ, SODA, LEMON

LEMON / PEACH / GREEN APPLE

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# SOFT DRINK

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COKE 3 LEMONADE 3

DIET COKE 3 RASPBERRY ICED TEA 3

SPRITE 3 SAN PELLEGRINO 4

DR. PEPPER 3

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# WINE

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## RED

	GLASS	BOTTLE
CABERNET EOS	6	25

PINOT NOIR BANSHEE	10	45
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CABERNET SAUVIGNON UNSHACKLED	12	50
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MERLOT TOAD HALLOW	15	60
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## WHITE

	GLASS	BOTTLE
PINOT GRIGIO EOS	6	25

RIESLING CHATEAU STE. MICHELLE	6	25
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SAUVIGNON BLANC OYSTER BAY	8	30
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CHARDONNAY FERRARI CARANO	12	50
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CHARDONNAY CHALK HILL	18	60
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CHARDONNAY KARIA	25	80
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## CHAMPAGNE

	BOTTLE
GOVERNOR'S CUVEE, BRUT STANFORD	20

CRÉMANT DE LIMOUX, BRUT GÉRARD BERTRAND	35
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## PLUM

	GLASS	BOTTLE
UMESHU HAKUTSURU	6	25

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# TEA

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## HOT

GREEN TEA 3 MATCHA TEA 4

OOLONG TEA 3 BLACK TEA 4

LYCHEE / MANGO / PEACH  
(REFILL - \$2)

# SAKÉ

## JUNMAI DAIGINJO

DASSAI BEYOND	720 ML	
	700	
HAKUTSURU NISHIKI	720 ML	
	200	
KUBOTA MANJYU	720 ML	1.8 L
	150	280
DASSAI 23	300 ML	720 ML
	60	150
DASSAI 39	300 ML	
	35	
DASSAI 45		1.8 L
		120
HAKKAISAN	720 ML	1.8 L
	60	120
MAKIRI EXTRA DRY	300 ML	720 ML
	35	75
NANBU BIJIN SHINPAKU	720 ML	
	75	
HAKUTSURU SHO-UNE	300 ML	720 ML
	35	75
REI	300 ML	
	35	

## HOT

HAKUTSURU	SMALL	REGULAR
	12	16

## SHŌCHŪ

IICHIKO	750 ML
	45

## SOJU

JINRO ORIGINAL	13
JINRO IS BACK	13
JINRO FRESH	13
HALLASAN	13

## JUNMAI GINJO

JINYU 100 POEMS	300 ML	720 ML
	35	75
IZUMIBASHI KIMOTO		720 ML
		75
KUBOTA SENJYU		720 ML
		50
MUTSU HASSEN PINK LABEL		720 ML
		65
HANEYA KIRABI NAMA		720 ML
		55
KIKUSUI	300 ML	
	25	

## NIGORI

SAYURI	300 ML
	25
YUKI	375 ML
LYCHEE / MANGO / STRAWBERRY	25

## SPARKLING

NINKI-ICHI	300 ML
	45
MIO	300 ML
	16

## BEER

	DRAFT	BOTTLE	PITCHER
SAPPORO	7	8	25
ASAHI	7	8	25
KIRIN	7	8	25
KIRIN LIGHT		8	
ORION	10	9	35
SUNTORY	13		40
LUCKY BEER		8	

WiFi Password

GurumeSushi2022

CORKAGE FEE

750 ML+  
\$30 / BOTTLE

BELOW 750 ML  
\$15 / BOTTLE



Table No. \_\_\_\_\_

Guest \_\_\_\_\_

## Sushi / Sashimi

Item	Sushi (1 pc)	Qty	Sashimi (3 pcs)	Qty
Hon Maguro (Bluefin Tuna)	5.25		13.65	
Toro ( Fatty Tuna )	10.50		25.20	
Hamachi (Yellowtail)	4.20		10.50	
Hamachi Toro	6.30		15.75	
Kanpachi (Amber Jack)	5.25		13.65	
Shima Aji (Striped Jack)	6.30		16.80	
Ma Dai (Red snapper)	5.25		14.70	
Kinme Dai (Golden Eye Snapper)	9.45		23.10	
Hirame(Halibut)	5.25		13.65	
Kurodai (Black Snapper)	4.20		10.50	
Sake (Scottish Salmon)	4.20		10.50	
Salmon Toro	6.30		15.75	
Saba (Mackerel)	4.20		10.50	
Tako (Octopus)	4.20		10.50	
Ika (Squid)	4.20		10.50	
Ebi (Shrimp)	4.20		X	
Hotate (Jumbo Scallop)	6.30		15.75	
Uni (Sea Urchin)	10.50		26.25	
Unagi (Freshwater Eel)	4.20		X	
Ikura (Salmon Egg)	7.35		21	
Amaebi (Sweet Shrimp)	10.50		26.25	
Anago (Sea Eel)	4.20		X	
Masago (Smelt Egg)	3.15		X	
Tobiko (Flying Fish Egg)	4.20		X	
Tamago(Egg Omelet)	3.50		X	
Black Cod	5.25		13.65	
Ankimo (Monkfish Liver)	4.20		10.50	
Live Amaebi	MP		MP	
Wagyu (A5)	15		X	
Hokkaido Uni	15		40	
Mirugai (Giant Clam)	MP		MP	

## Gurume Specialty Sushi & Hand Roll

Item	Sushi	Qty	Hand	Qty
Wagyu, Uni, Caviar	22		22	
Toro, Uni, Caviar	18		18	
Amaebi, Uni, Caviar	18		18	
Scallop, Uni, Caviar	18		18	
Crab, Uni, Caviar	18		18	
Oyster, Uni, Ikura, Caviar (1 piece of half shell)	18		X	

## Gurume Classic Roll

Item	Hand	Qty	Cut	Qty
Tuna	9.45		10.50	
Negi Toro	13.65		14.70	
Yellowtail Scallion	9.45		10.50	
Salmon Roll	7.35		8.40	
Salmon Skin	7.35		8.40	
Crab Roll	11.55		12.60	
Spicy Tuna	9.45		10.50	
Salmon Tempura Roll	X		15.75	
Shrimp Tempura Roll	X		15.75	

## Vegan Sushi

Item	Price	Qty
Avocado Roll	7.35	
Cucumber Roll	7.35	
Vegetable Roll	7.35	
Crunch Tofu Roll	7.35	
Veggie Tempura Roll	12.60	