GURUME SUSHI

• APPETIZERS & TAPAS •

Starter

Edamame	7
Garlic Edamame	9
Spicy Garlic Edamane	9
Shishito Pepper	13
Truffle Fries	12
Corn Rib	12
Edamame Guacamole	12
Mixed Tempura	14
Shrimp Tempura (5pcs)	14
Vegetable Tempura	11
Calamari Tempura	14
Gyoza (6pcs)	9
Agedashi Tofu (6pcs)	10
Smoked Radish Yuzu Cream Cheese	12

From Kitchen

Miso Black Cod 31
gurume special miso glazed, kabocha purée, shishito pepper

Crab Cake 21
garlic shrimp on blue crab, scallop and langostino cake, kabocha purée

Shrimp Toast (3pcs) 16
shrimp, scallop and langostino mousse between toast, deep fried w/ mango sweet chili sauce

Chicken Karaage (6pcs) 14
soy, ginger, garlic, marinated, deep fried

Squid Leg Karaage 14
deep fried squid leg seasoned with garlic salt & pepper, jalapeno, onion

Soft Shell Crab 14
japanese panko breaded, wasabi jalapeno aioli

Tako Yaki (3pcs) 6
(6pcs) 10

Avocado Miso Yaki 8

Rack of Lamb (2pcs) 21
Kabocha Purée, Miso-chili Glazed

Shichimi Garlic Shrimp 17
shrimp, mini tomato, mushroom, shishito pepper roasted olive oil, butter, garlic, japanese chili

Coconut Shrimp (7pcs) 16
coconut breaded shrimp on yuzu cream cheese, mango sweet chili sauce

Virginia Pancake 14
scallion, shrimp, scallop, langostino pancake

Lobster Macaroni 16
baked creamy langostino macaroni with cheddar cheese

Sake Steamed Clam 16
sake, butter steamed clam

Hamachi Kama 18
grilled yellowtail collar

Salmon Kama 15

From Sushi Bar

Octopus Sunomono 15
sliced octopus, cucumber & seaweed w/ house-special amazu (vinegar sauce)

Spicy Tuna on Crispy Rice (4pcs) 15
crispy fried rice topped with spicy tuna and eel sauce

Gurume Style Wasabi Tako 16
octopus w/ special wasabi sauce

Gurage (Jellyfish) Sunomono 16
jellyfish, cucumber & seaweed w/ house-special amazu (vinegar sauce)

Fish Nacho (4pcs) 16
chopped & mixed fish and veggies w/ hot sauce, soy sauce and sesame oil. served on deep fried wonton

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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
Miso Pork Belly	31
Chicken Teriyaki	28
Hamachi Kama	31
Ribeye Steak Tobanyaki	42
Yellow Croaket	31
Beef Yakiniku	31
Unagi Don	31
Salmon Teriyaki	31
Salmon Kama	28
Rack of Lamb	36

OMAKASE

• **Sushi Omakase**	53
• **Sashimi Omakase**	73
• **Gurume Omakase**	120
• **Chef Omakase (Sushi Bar Only)**	80
• **Sushi Harmony**	38
• **Sushi & Sashimi Ensemble**	48

SASHIMI MORIAWASE

• **Premium Sashimi**	160
• **Gurume Sashimi**	210
• **Live Haribut Sashimi A (4-5 persons)** ** Seven Appetizers Included*	350
• **Live Haribut Sashimi B (2-3 persons)** ** Seven Appetizers Included*	250

DIY HAND ROLL SET

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

36

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

Uni Pasta 31
sea urchin oil pasta

Assorted Oden Nabe 26
assorted japanse fish cakes, vegetables

Tonkatsu Kimchi Nabe 23

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
Seaweed Salad 9
Salmon Skin Salad 14
Avocado & Mango Salad 14
Sashimi Salad 21

• SIGNATURE ROLL •

With Rice

Marathon Roll 24
snow crab, shrimp tempura, avocado inside. bluefin tuna, yellowtail, orange on top w/ soy paper

Ultimate Salmon Roll 21
salmon, avocado on top of snow crab roll w/ mango salsa

OMG Roll 24
bluefin tuna on top of spicy soft shell crab, shrimp tempura, spicy mayo, sweet soy sauce, ponzu, scallion, japanese chili flake

Gurume Fresh Roll 21
bluefin tuna, salmon, yellowtail & avocado w/ soy paper. served with spring mix. soy mustard sauce

Fiesta Salmon Roll 21
salmon & sliced lemon on top of baked salmon, avocado & cream cheese Roll

Tiger Roll 19
shrimp & avocado on top of shrimp tempura roll

King Dragon Roll 21
unagi & avocado on top of snow crab roll

Baked Salmon Roll 19
baked salmon on top of snow crab & shrimp tempura roll

TNT Roll 21
baked shrimp on top of shrimp tempura roll

Hokkaido Gurume Roll 26
salmon, jumbo scallop (seared) on top of spicy crabmeat, asparagus & avocado roll w/ yuzu ponzu and yuzu cosho

Ocean Tropical Roll 24
chopped fresh fish & veggie mixed with with chili oil, sriracha, mustard ponzu and mango salsa on top of snow crab, avocado & cucumber roll

Baked Lobster Roll 26
baked real lobster tail, avocado, cucumber & masago wraped with soy paper

Cajun Tuna or Salmon Tataki Roll 19
seared cajun bluefin tuna or salmon on top of spicy tuna w/ crispy onion, sweet soy sauce, spicy mayo

Beef Tataki Roll 21
seared beef on top of snowcrab, shrimp tempura, avocado roll

Spider Roll 21
deep fried soft shell crab

Hot Night Roll 21
spicy tuna & tempura eel on top of shrimp tempura roll. spicy mayo & eel sauce

Fuego Roll 19
yellowtail, jalapeno & cilantro on top of spicy tuna roll. sriracha, Rayu & garlic ponzu

Rainbow Roll 19
bluefin tuna, yellowtail, salmon, shrimp, & avocado on top of snow crab roll

Without Rice

Mango Tango 19
snow crab, avocado, mango, mixed green wrapped w/ soy paper

Dragon Ball 26
spicy snow crab, avocado, cucumber on top of salmon and spicy scallop w/ soy paper

Only For You 19
shrimp tempura, eel, snow crab, tamago, avocado w/ soy paper

• DESSERT •

Green Tea Cheesecake 7

Tempura Ice Cream 9
green tea or vanilla

Mochi Ice Cream 6
green tea, mango, strawberry

Yuzu Cheesecake 7

Black Sesame Crème Brulee 11

Ice Cream 6
green tea or black sesame

• GURUME SIGNATURE DON •

Premium Chirashi Don 52



Hon Maguro & Uni Don 45



Kaisen Don 31



Gurume Special Don 31



Maguro Zuke Don 31
(Salmon Substitue Available)



Sake Don 31



Unagi Don 36



Haedeopbab 31



• OMAKASE •

Sushi Harmony 38



Sushi & Sashimi Ensemble 48



Chef Omakase 80
(Sushi Bar Only)



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

Sashimi	32
Miso Black Cod	27
Miso Pork Belly	22
Pork Shogayaki	22
Ton Katsu	22
Hamachi Kama	24
Kaisen Don	24
Gurume Special Don	27
Beef Yakinku	24
Chicken Teriyaki	22
Salmon Teriyaki	22
Salmon Kama	22
Salmon Don	24
Unagi Don	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

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

DAITŌRYŌ 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

WINE

RED

	GLASS	BOTTLE
CABERNET **EOS**	6	25
PINOT NOIR **BANSHEE**	10	45
CABERNET SAUVIGNON **UNSHACKLED**	12	50
MERLOT **TOAD HALLOW**	15	60

WHITE

	GLASS	BOTTLE
PINOT GRIGIO **EOS**	6	25
RIESLING **CHATEAU STE. MICHELLE**	6	25
SAUVIGNON BLANC **OYSTER BAY**	8	30
CHARDONNAY **FERRARI CARANO**	12	50
CHARDONNAY **CHALK HILL**	18	60
CHARDONNAY **KARIA**	25	80

CHAMPAGNE

	BOTTLE
GOVERNOR'S CUVEE, BRUT **STANFORD**	20
CRÉMANT DE LIMOUX, BRUT **GÉRARD BERTRAND**	35

PLUM

	GLASS	BOTTLE
UMESHU **HAKUTSURU**	6	25

SOFT DRINK

COKE	3	LEMONADE	3
DIET COKE	3	RASPBERRY ICED TEA	3
SPRITE	3	SAN PELLEGRINO	4
DR. PEPPER	3		

TEA

HOT		ICED	
GREEN TEA	3	MATCHA TEA	4
OOLONG TEA	3	BLACK TEA	4

LYCHEE / MANGO / PEACH

(REFILL - $2)

SAKÉ

JUNMAI DAIGINJO

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

HOT

	SMALL	REGULAR
HAKUTSURU	12	16

JUNMAI GINJO

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

NIGORI

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

SPARKLING

	300 ML
NINKI-ICHI	45
MIO	16

SHŌCHŪ

	750 ML
IICHIKO	45

SOJU

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

WiFi Password

GurumeSushi2022

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	

CORKAGE FEE

750 ML+	BELOW 750 ML
$30 / BOTTLE	$15 / BOTTLE

寿司家 クルメ GURUME SUSHI ORDER SHEET

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	