



**hum**



## Appetizers



### E1. Homemade soup

Tofu, marinated shiitake mushrooms, green onions, wakame seaweed

5.95\$



### E2. Edamame

Edamame, sesame oil, salt, sesame seeds

6.50\$



### E3. Wakame Salad

Wakame, carrot, radish, pickles, papaya, sesame, fried leek

7.95\$



### E4. Harumaki

Crispy spring rolls with vegetables

6.50\$ (4 pcs)



### E5. Gyoza

Cabbage, spinach, green onion, vermicelli, palm oil

6.50\$ (3 pcs)



### E6. Fresh spring roll

Tofu, cucumber, lettuce, pickles, rice, beetroot with peanut sauce

7.50\$ (3 pcs)

## Dumpling

12 pcs (Boiled or Pan-fried); +\$2 for Pan-fried

### D1. Tofu

Corn, shiitake mushrooms, tofu, cabbage, vegan oyster sauce

14.00\$

### D2. Black mushroom

Vermicelli, carrots, black mushrooms, cabbage, vegan oyster sauce

14.00\$



## Gyoza

10 pcs (Gyoza frit)

### G1. Crispy Gyoza

Cabbage, spinach, green onion, vermicelli, palm oil

14.00\$



**Homemade sauces of your choice:**

- Peanut sauce
- Soy sauce

**Add kimchi for \$2 and enhance your flavors.**



## Tacos

### **T1. Hum tacos (1 serving of 3 pieces)**

Rice mixed with black soy sauce and edamame, mushrooms, cucumber, kimchi, avocado, tartar sauce, wafu sauce, spicy sauce, microgreens

**14.95\$**



## Inari

### **I1. Hum inari (1 serving of 3 pieces)**

Rice mixed with black soy sauce and edamame, mushrooms, cucumber, kimchi, avocado, tempura, tartar sauce, wafu sauce, spicy sauce, microgreens

**13.95\$**



## Temaki



### **T2. Hum Temaki (1 serving of 3 pieces)**

Nori, shiitake mushrooms, tofu, cucumber, soy, wakame, avocado, mango, vegan cheese, sweet tofu, sun-dried tomato, tartar sauce, wafu sauce, spicy sauce, microgreens

**16.95\$**



## Donburi

### **DON1. Hum Donburi**

Rice with black soy sauce, fried shiitake mushrooms, lettuce, spring roll, kimchi, tofu, carrots, cucumber, green soybeans, microgreens, sesame oil, pink ginger

**16.90\$**







## Signature Maki

(6 pcs)



### MS1. Hum Maki

Soy leaf, avocado, tempura, shiitake mushrooms, tartar sauce

12.95\$



### MS2. Nuages blancs

Cucumber, vegan cream cheese, sun-dried tomato, wakame, oriental eggplant, and flambéed tartar sauce

12.95\$



### MS3. Namaste

Nori, shiitake mushrooms, avocado, radish, zucchini, wasabi sauce, teriyaki sauce

13.75\$



## Signature Futo

(5 mcx)



### F1. Hum Soleil Rouge

Soy leaf, kimchi, sweet tofu, avocado, cucumber, tempura, red bell pepper

14.95\$



### F2. Sakura

Soy leaf, sun-dried tomato, avocado, cucumber, spinach, wakame, vegan cheese

13.75\$



### F3. Kaizen

Nori leaf, cucumber, radish, mango, sweet tofu, avocado

12.95\$



### Maki

Small, classic, and light rolls — cut into 6 pieces

### Futo

Large rolls, packed with fillings — cut into 5 pieces



## Maki Tempura (5 pcs)



### MT1. Avocat Tempura

Avocado, tempura with wafu sauce and teriyaki sauce

12.95\$



### MT2. Rivière Tempura

Avocado, shibazuke, shiitake mushrooms, tofu, wakame, spicy sauce and teriyaki, tempura

13.75\$

## Maki Classic (6 pcs)



### MC1. Avocado

Avocado

7.95\$



### MC2. Cucumber

Cucumber

6.95\$



### MC3. Pickled Radish

Pickled radish

6.95\$



Add kimchi for \$2 for extra flavor

## Assorted Sushi Platters – Takeout only

A generous assortment prepared by our chef, perfect for sharing warm moments with family and friends

### P1. Nara Platter

For a night with friends

45\$ - 32 pcs

### P2. Osaka Platter

For a family celebration

69\$ - 54 pcs

### P3. Kyoto Platter

For your special events

89\$ - 72 pcs







## Udon



### **U1. Hum Croquant**

Udon noodles, crispy button mushrooms, fresh tofu, crispy tofu, pickled radish, carrot, nori leaves, ginger, cucumber, black soy sauce, kimchi, sesame oil

16.95\$



### **U2. Zen Crémeux**

Udon noodles, crispy shiitake mushrooms, fresh tofu, pickled radish, carrots, marinated tofu, nori leaves, ginger, cucumber, peanut sauce, sesame oil

16.95\$



### **U3. Curry Madras**

Udon noodles, crispy tofu, fresh tofu, pickled radish, carrots, shibazuke, nori leaves, ginger, curry sauce, sesame oil

17.95\$

## Ramen



### **R1. Hum Sapporo Miso**

Ramen noodles, vegetable broth with Sapporo miso, sautéed vegan pork, shiitake mushrooms, marinated tofu, kimchi, fresh spinach, pickled bamboo, ginger, green onions, nori leaves

17.95\$



### **R2. Shizen Rouge**

Ramen noodles, vegetable and tomato broth, sautéed vegan pork, shiitake mushrooms, marinated tofu, pickled radish, fresh spinach, pickled bamboo, ginger, green onions, nori leaves

17.95\$



### **R3. Curry Fūsen**

Ramen noodles, vegetable curry broth, crispy tofu, fresh tofu, pickled radish, ginger, green onions, nori leaves

18.95\$



*We offer gluten-free ramen noodles. You can choose from three ramen flavors and request the gluten-free option*



**Combo** Includes a homemade soup or gyoza



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**Soup**

**Gyoza**

### C1. Sushi

#### **Chef's Choice**

6 pcs of maki  
and 4 pcs of futo

18.95\$

### C2. Dumpling

#### **Choose from our dumplings**



D1. Tofu



D2. Champignon noir

17.95\$

### C3. Donburi



Hum Donburi

18.95\$

### C4. Udon

#### **Choose from our udon**



U1. Hum Croquant



U2. Zen Crèmeux



U3. Curry Madras

19.95\$

### C5. Ramen

#### **Choose from our ramens**



R1. Hum Sapporo Miso



R2. Shizen Rouge



R3. Curry Fūsen

19.95\$



## OMAKASE 1

Tasting menu in 2 courses. \$29 per person



2 Soup maison



1 portion of edamame for 2 people



3 pcs of gyoza per person



6 pcs of dumplings per person, Chef's choice



6 pcs of sushi per person, Chef's choice



1 portion dessert for 2 people



## OMAKASE 2

Tasting menu in 2 courses. \$33 per person



2 Soup maison



1 portion of edamame for 2 people



3 pcs of gyoza per person



1 bowl of udon or ramen per person, Chef's choice



1 portion dessert for 2 people



### **Omakase – Discovery Combo**

Let yourself be surprised by a carefully curated selection from our chef. A unique culinary journey through Hum's signature flavors — blending intuition, creativity, and indulgence