

Yoo Mae

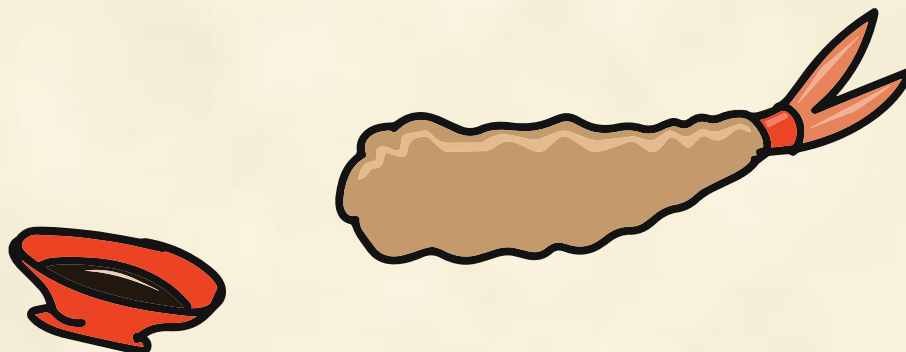
APPETIZERS

EDAMAME Salted soybean pods	\$6.00
SHUMAI 6PCS Shrimp dumplings served steamed or fried	\$7.00
GYOZA 6PCS Pork dumplings served steamed or fried	\$6.50
YAKITORI 2PCS Flame kissed teriyaki chicken on a stick	\$8.50
VEGETABLE TEMPURA	\$6.50
SHRIMP TEMPURA	\$9.00
SOFT SHELL CRAB 2PCS	\$16.00
SPRING ROLLS 3pcs	\$6.00



SALADS

HOUSE SALAD Fresh assorted greens with house dressing	\$6.00
SEAWEED SALAD Fresh greens topped with marinated seaweed	\$9.00
CHICKEN SALAD Fresh assorted greens with grilled chicken and house dressing	\$9.00



LUNCH SPECIALS

Bowl Lunch

Choice of meat served on a bed of steamed cabbage and rice with miso soup

TEMPURA

Served with a salad, rice and miso soup

YAKISOBA NOODLES

Stir Fry noodles with vegetables

UDON NOODLES

Thick noodles in hot broth with fish cake and fried tofu

BENTO BOX

Choice of meat served on a bed of steamed cabbage with salad, rice, tempura, 2pcs California Roll, and miso soup

CHICKEN \$10.00

BEEF \$11.00

VEGETABLE \$12.00

SHRIMP \$14.00

CHICKEN \$13.00

SHRIMP \$15.00

REGULAR \$13.00

TEMPURA \$15.00

Served with a side of Tempura

CHICKEN \$13.00

BEEF \$14.00

SALMON \$15.00

SUSHI LUNCH SPECIALS

YOO MAE A

California Roll, Spicy Tuna Roll and a Cucumber Roll

\$17.00

YOO MAE B

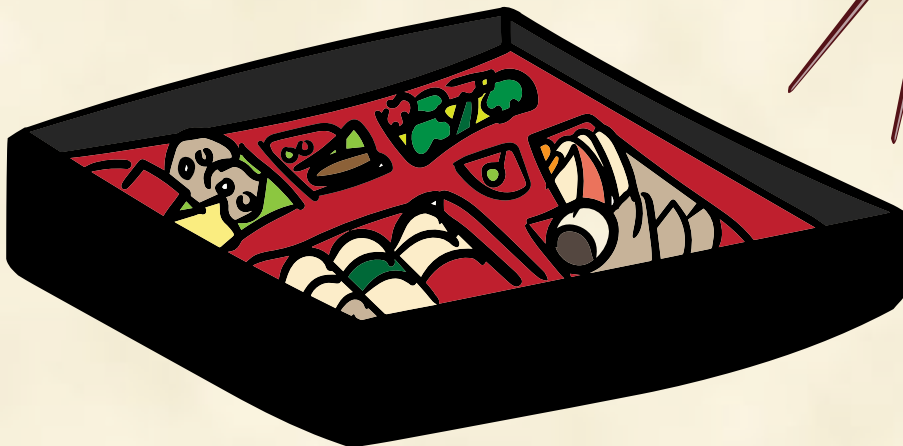
Tuna, Salmon and Red Snapper Nigiri, California Roll and Tuna Roll

\$19.00

YOO MAE C

7pcs selected Nigiri (chef's choice)

\$21.00



DINNER SPECIALS

Teriyaki

Choice of meat served on a bed of steamed cabbage and rice with miso soup

TEMPURA

Served with a salad, rice and miso soup

KATSU

Breaded chicken deep fried and drizzled with a smokey sweet sauce served with salad, rice, cabbage and miso soup

YAKISOBA NOODLES

Stir Fry noodles with vegetables

UDON NOODLES

Thick noodles in hot broth with fish cake and fried tofu

BENTO BOX

Choice of meat served with salad, rice, tempura, 4pcs California Roll, 2pcs Fried Gyoza, steamed cabbage and miso soup

COMBO DINNER

Entree served with you choice of 5pcs selected Nigiri and California roll or 9pcs selected Sashimi

TERIYAKI CHICKEN, BEEF OR SALMON

TEMPURA SHRIMP, VEGETABLES OR CALAMARI

CHICKEN KATSU

CHICKEN \$17.00

SALMON \$22.00

VEGETABLE \$17.00

SHRIMP \$21.00

\$20.00

CHICKEN \$14.00

REGULAR \$15.00

CHICKEN \$20.00

SALMON \$25.00

BEEF \$20.00

TOFU \$18.00

CALAMARI \$20.00

SHRIMP \$16.00

TEMPURA \$16.00

Served with a side of Tempura

BEEF \$22.00

With Sushi or Sashimi

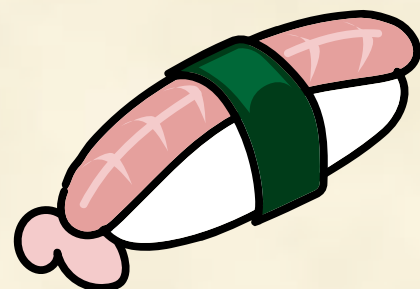
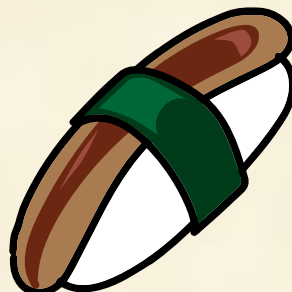
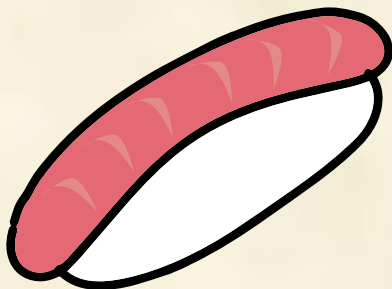
\$36.00

With Sushi or Sashimi

\$36.00

With Sushi or Sashimi

\$36.00



SUSHI DINNER

Yoo Mae A

7pcs selected Nigiri (chef's choice) and a California Roll

For 1 Person

\$25.00

Yoo Mae B

12pcs selected Sashimi (chef's choice)

For 1 Person

\$27.00

Yoo Mae C

20pcs selected Nigiri (chef's choice), California Roll and Tuna Roll

For 2 - 3 People

\$80.00

Yoo Mae D

25pcs selected Sashimi (chef's choice)

For 2 - 3 People

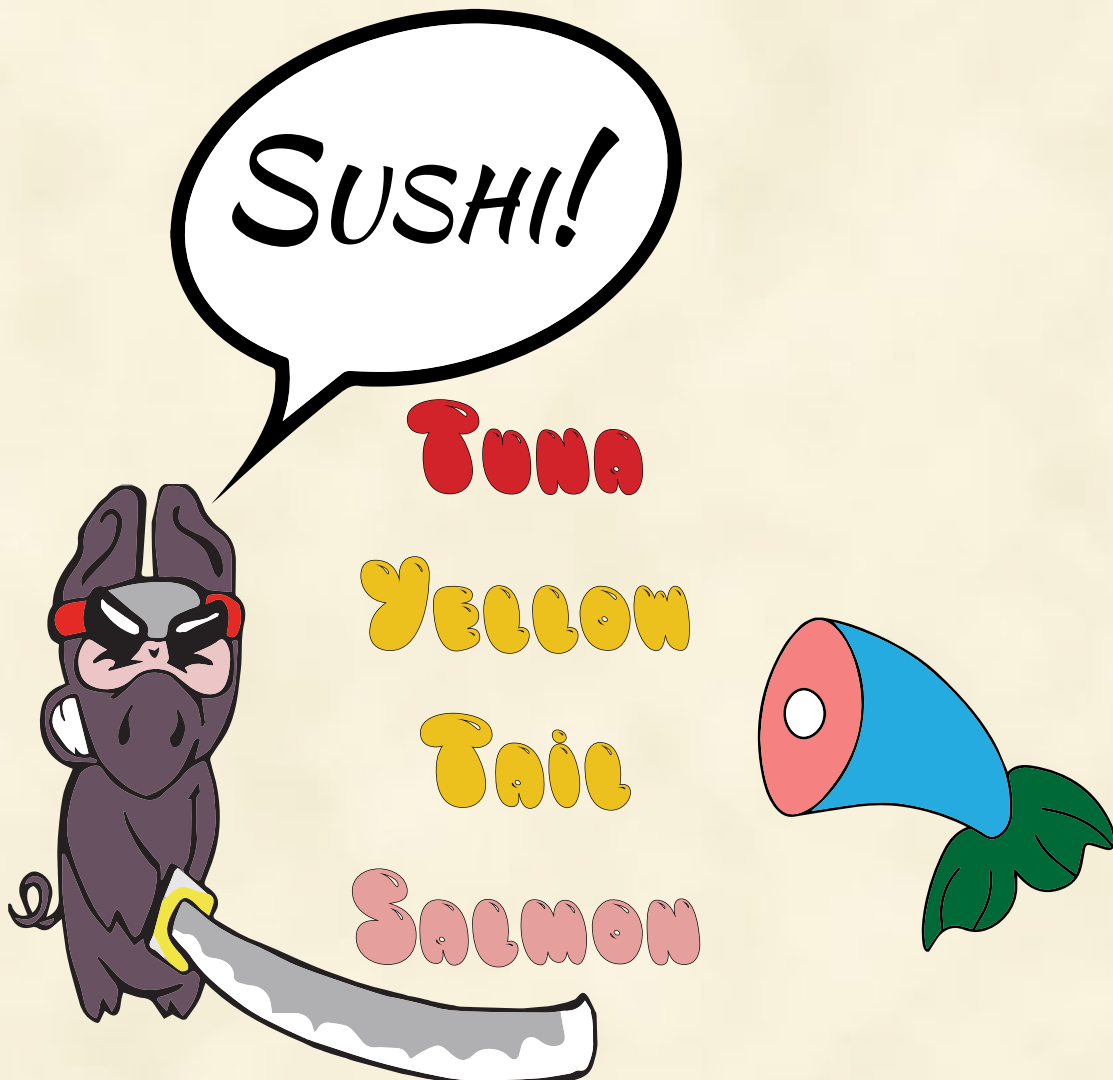
\$90.00

Yoo Mae E

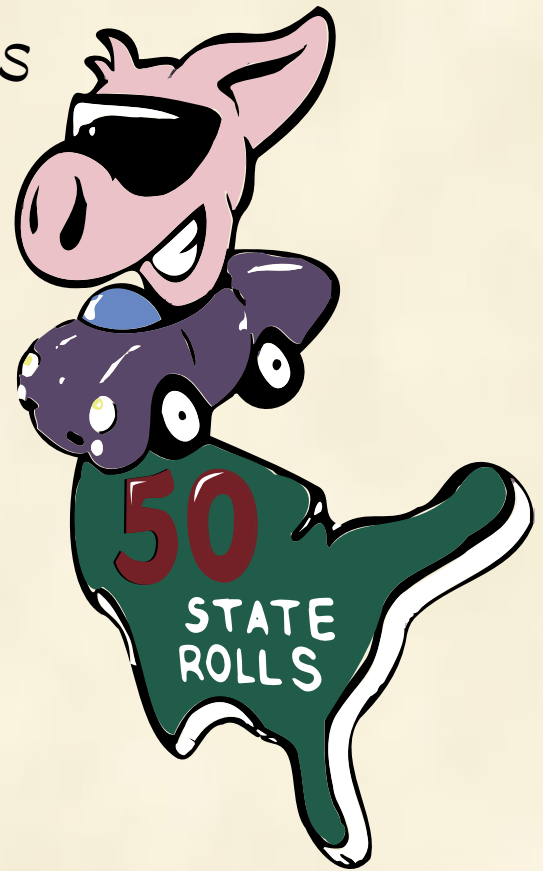
30pcs selected Nigiri (chef's choice), Shrimp Tempura Roll, Unagi Roll, Caterpillar Roll and Tuna Roll

For 3 - 4 People

\$150.00



50 STATE ROLLS



Alabama ®	\$17.00
<i>Crab Meat and Shrimp Tempura topped with Spicy Tuna, Eel sauce, Spicy Mayonnaise, Tempura Crunch and Nori</i>	
ALASKA ®	\$17.00
<i>Crab Meat an Avocado Topped with Salmon</i>	
ARIZONA ®	\$14.00
<i>Jalapeno, Cream Cheese, and Spicy Tuna, deep fried topped with Eel Sauce, Sriracha and Spicy Mayonnaise</i>	
ARKANSAS	\$10.00
<i>Scallop Tempura, Avocado and Romaine Lettuce topped with Sweet Wasabi Mayonnaise</i>	
CALIFORNIA	\$10.00
<i>Crab meat and Cream Cheese, deep fried and topped with Eel Sauce, Sriracha and Spicy Mayonnaise</i>	
COLORADO ®	\$14.00
<i>Shrimp Tempura, Cucumber, Spicy Tuna and Avocado topped with Red Tobiko and drizzled in Eel Sauce</i>	
CONNECTICUT	\$18.00
<i>Spicy California Mix topped with a whole fillet of Anago (salt-water eel) and Eel Sauce</i>	
DELAWARE	\$14.00
<i>Red Snapper, Asparagus and Avocado baked in a Masago Sauce, topped with Black and Red Tobiko then drizzled in Eel Sauce</i>	
FLORIDA ®Ⓞ	\$20.00
<i>Yellowtail, Avocado, Romaine Lettuce and Pine Nuts, topped with Sesame Oil</i>	
GEORGIA ®	\$19.00
<i>Spicy Tuna, topped with Unagi, Avocado, Red Tobiko and drizzled in Eel Sauce</i>	
HAWAII ®	\$20.00
<i>Spicy Tuna topped with Tuna, Super White Tuna, Albacore and Green Tobiko</i>	
IDAHO	\$17.00
<i>A Spicy Tuna Roll topped with Red Snapper, baked, then drizzled with Sweet Wasabi Mayonnaise and topped with Mini French Fries</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Ⓞ = Gluten Free | Ⓟ = vegetarian | ® = raw

ILLINOIS	\$18.00
<i>Unagi and Cucumber topped with Shrimp, Avocado, Sweet Wasabi Mayonnaise and Green Tobiko</i>	
INDIANA (R)	\$16.00
<i>Crab and Asparagus Tempura Topped with Squid and Black Tobiko, then drizzled in Sweet Wasabi Mayonnaise</i>	
IOWA	\$14.00
<i>Baby Corn, Unagi, Cream Cheese, Bacon and Avocado, deep fried and topped with Eel Sauce</i>	
KANSAS (R)(G)	\$19.00
<i>Tuna, Salmon, Yellowtail and Avocado, topped with Yellow Tobiko and Sweet Wasabi Mayonnaise</i>	
KENTUCKY (R)	\$14.00
<i>Spicy Tuna topped with Tuna, Super White Tuna, Albacore and Green Tobiko</i>	
LOUISIANA	\$14.00
<i>Spicy Crawfish and Avocado topped with Tempura Crunch and Eel Sauce</i>	
MAINE (R)	\$22.00
<i>Lobster Tempura and Spicy Tuna topped with Super White Tuna, Avocado and drizzled in Eel Sauce</i>	
MARYLAND	\$15.00
<i>Spider Crab, Crab mix, Avocado and Cucumber topped with Crab stick, Masago and Eel Sauce</i>	
MASSACHUSETTS (R)	\$11.00
<i>Spicy Scallop, Crab Stick, Avocado and Romaine Lettuce topped with Spicy Mayonnaise</i>	
MICHIGAN (R)	\$20.00
<i>Shrimp Tempura, topped with Chef's selection of six kinds of fish four kinds of Tobiko topped with Eel Sauce</i>	
MINNESOTA (R)	\$12.00
<i>Your Choice of Spicy Tuna or Crab mix with Cucumber, Shrimp and Avocado wrapped in Rice Paper with Sweet Wasabi Mayonnaise</i>	
MISSISSIPPI	\$14.00
<i>Shrimp Tempura and Cucumber, topped with Avocado, Crab stick and Masago then drizzled with Eel Sauce and Spicy Mayonnaise</i>	
MISSOURI	\$18.00
<i>California Crab mix topped with Unagi, Avocado and Black Tobiko then drizzled in Eel Sauce</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. (G) = Gluten Free | (V) = vegetarian | (R) = raw

MONTANA (R)	\$16.00
<i>Asparagus and Crab Tempura, Spicy Tuna and Cucumber, topped with Salmon, Tuna, Avocado and Eel Sauce</i>	
NEBRASKA (R)	\$13.00
<i>Spicy California mix and Baby Corn, topped with Red, Yellow, Black and Green Tobiko</i>	
NEVADA (R)	\$15.00
<i>Fried Jalapeño and Asparagus, Spicy Tuna and Cucumber topped with Salmon, Avocado, drizzled with Eel Sauce</i>	
NEW HAMPSHIRE	\$25.00
<i>Lobster Tempura Roll topped with Red Snapper, baked with Masago Sauce, finished with Black and Red Tobiko and drizzled in Eel Sauce</i>	
NEW JERSEY (V)	\$16.00
<i>Spring rolls, sweet Pumpkin, and Cucumber pickled Carrot and pickled Radish, topped with Avocado and Sesame Seeds. Served with a side of Sweet Chili Sauce</i>	
NEW MEXICO (R)	\$14.00
<i>Spicy Tuna and Jalapeño, wrapped in Bacon deep fried, topped with Eel Sauce, Sriracha and Spicy Mayonnaise</i>	
NEW YORK (R)	\$24.00
<i>Spicy Tuna and California mix topped with Tuna</i>	
NORTH CAROLINA (G)	\$18.00
<i>Tuna, Salmon, Super White Tuna, Red Snapper, Cucumber, and Avocado wrapped in Rice Paper, set in a tangy Ponzu Sauce and served with a side of Sweet Wasabi Mayonnaise</i>	
NORTH DAKOTA (R)	\$18.00
<i>Smoked Salmon and Cream Cheese topped with Salmon and sprinkled with Sesame Seeds</i>	
OHIO	\$12.00
<i>Bacon, Crab mix, Cream Cheese, and Avocado, deep fried then drizzled in Eel Sauce</i>	
OKLAHOMA (R)	\$14.00
<i>Salmon, Crab Stick, Cream Cheese, Avocado and Jalapeño, deep fried and topped with Eel Sauce and Spicy Mayonnaise</i>	
OREGON (R)	\$19.00
<i>Spicy Salmon roll topped with Salmon, topped with Black and Red Tobiko finished with Lemon slices</i>	
PENNSYLVANIA	\$11.00
<i>Crab Tempura, Cream Cheese, Avocado and Cucumber drizzled in Eel Sauce</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. (G) = Gluten Free | (V) = vegetarian | (R) = raw

RHODE ISLAND ®	\$15.00
<i>Salmon Tempura and Cucumber, topped with Red Snapper, Avocado, Tempura crunch and Sweet Wasabi Mayonnaise</i>	
SOUTH CAROLINA ®	\$13.00
<i>Salmon, Asparagus, Tamago and Green Onion wrapped in Soy Paper, deep fried and topped with Eel Sauce, Sriracha and Spicy Mayonnaise</i>	
SOUTH DAKOTA	\$16.00
<i>A deep fried Unagi roll topped with Spicy Tuna then baked in a Masago Sauce and finished with Eel Sauce and Sesame Seeds</i>	
TENNESSEE ®	\$16.00
<i>Unagi, Jalapeño, Spicy Tuna, Avocado and Cream Cheese, deep fried and topped with Eel Sauce and Spicy Mayonnaise</i>	
TEXAS	\$17.00
<i>Teriyaki Beef, sweet Pumpkin, Cucumber, pickled Carrot, pickled Radish and Avocado</i>	
UTAH	\$12.00
<i>Unagi, Onion, Avocado and Cucumber baked with Masago Sauce drizzled with Eel Sauce and topped with Sesame Seeds</i>	
VERMONT ®	\$13.00
<i>Spicy Tuna, Salmon, Shrimp and Asparagus, wrapped in Rice Paper, deep fried and topped with Sriracha and Spicy Mayonnaise, in a bed of Maple Syrup</i>	
VIRGINIA ®	\$17.00
<i>Soft shell Crab, Spicy Tuna and Cucumber topped with Salmon and Avocado drizzled in Eel Sauce</i>	
WASHINGTON ®	\$12.00
<i>Spicy Salmon and Asparagus, topped with Applesauce and Green Tobiko</i>	
WEST VIRGINIA ®	\$15.00
<i>Super White Tuna, Asparagus, Avocado, Crab stick and Cucumber topped with Black Tobiko and drizzled in Spicy Mayonnaise</i>	
WISCONSON	\$15.00
<i>Spicy Salmon and Asparagus topped with Cheddar Cheese, baked then finished with Green Tobiko and Sweet Wasabi Mayonnaise</i>	
WYOMING	\$13.00
<i>Tamago, Red Snapper, Super White Tuna and Avocado, baked with Masago Sauce drizzled in Eel Sauce</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. ® = Gluten Free | ® = vegetarian | ® = raw

EXOTIC ROLLS

JAGUAR E TYPE (R)	\$16.00
<i>Shrimp Tempura, Crab Mix, Spicy Tuna, topped with Green Tobiko and Sweet Wasabi Mayonnaise</i>	
FERRARI 458 ITALIA	\$21.00
<i>Crab and Shrimp Tempura, Avocado topped with Unagi, Cream Cheese, Green and Red Tobiko, Eel Sauce</i>	
PORSCHE 550	\$18.00
<i>Soft Shell Crab, Avocado, Unagi, Cucumber topped with Salmon Skin and a trio of sauces</i>	
MCLAREN MP4-12C	\$16.00
<i>Bacon, Cheddar Cheese, Avocado, Egg Custard all deep fried and topped with Mini French Fries</i>	
AUDI R8 (R)	\$16.00
<i>Spicy Tuna, Salmon, Super White Tuna, Shrimp, Avocado, Cucumber, wrapped in Rice Paper, served with Wasabi Mayonnaise</i>	
LAMBORGHINI DIABLO	\$19.00
<i>Spicy Crawfish and steamed Asparagus, topped with baked Habanero, Onion and Masago Sauce</i>	

INTERNATIONAL ROLLS

CANADA	\$16.00
<i>Tempura fried Bacon, Avocado, Smoked Salmon, Cream Cheese and Crab Mix, topped with Red Tobiko and Eel Sauce</i>	
ENGLAND	\$16.00
<i>Tempura Cod roll, topped with Avocado, Mini Fries, Tempura Crunch and Eel Sauce</i>	
MEXICO (R)	\$28.00
<i>Spicy Poki Tacos! Poki and Crab Mix in a crunchy Taco Shell</i>	
BRAZIL	\$16.00
<i>Shrimp Tempura and a crisp Jalapeno, topped with Shrimp and Avocado, smothered with Spicy Peanut Sauce</i>	
THAILAND (V)	\$15.00
<i>Jalapeno, Pickled Radish, Pickled Carrot, Cucumber and Crushed Peanuts, wrapped in Rice Paper and topped with Spicy Peanut Sauce. It's Vegan!</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. (G) = Gluten Free | (V) = vegetarian | (R) = raw

BEVERAGES

FOUNTAIN

Coke, Diet Coke, Sprite, Dr. Pepper, Orange Soda, Iced Tea (unsweetened) and Lemonade

\$3.25

HOT GENMAICHA

\$3.25

Beer

Asashi

REGULAR \$5.00

LARGE \$8.00

Sapporo

REGULAR \$5.00

LARGE \$8.00

Blue Moon

\$5.00

Orion

\$5.00

HOT SAKE

Hakushika

REGULAR \$7.00

LARGE \$10.00

HOUSE WINE

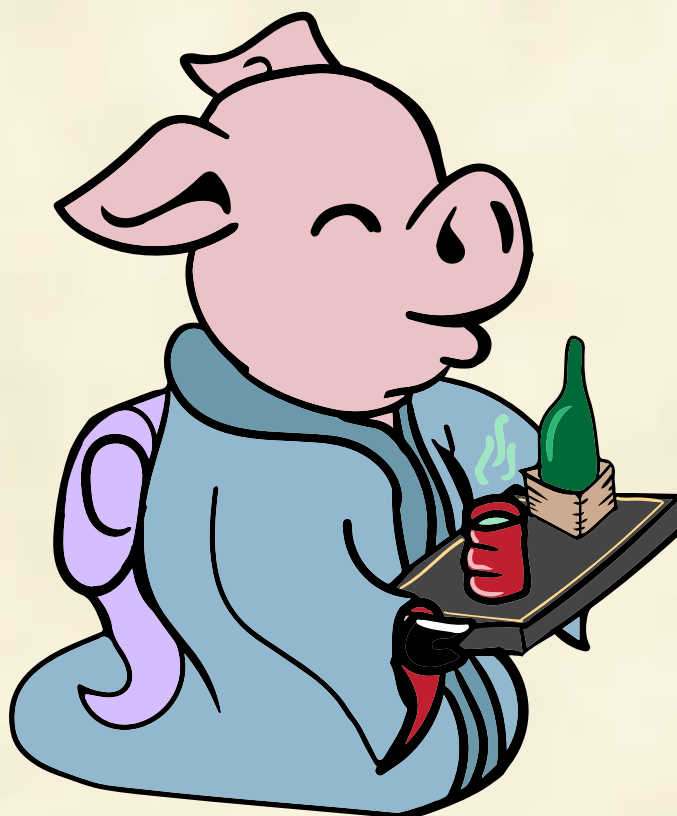
RED \$8.00

WHITE \$8.00

PLUM \$9.00

UNFILTERED COLD SAKE

\$15.00



JAPANESE SAKE MENU



DRY SAKE

180ml

\$10.00

KIKUMASAMUNE DRY CUP

Dry with notes of nougat and sweet rice with a velvety body.



NAMA GENSHU SAKE

180ml

\$14.00

KIKUSUI FUNAGUCHI GOLD

Full bodied with notes of ripe fruits and a brandy-like sweetness that follows through with a clean finish. Undiluted, unpasteurized.



CEDAR-AGED SAKE

300ml

\$16.00

KIKUMASAMUNE TARU

Semi-sweet with mellow banana chip and cedar aromas. Dry finish.



KIMOTO SAKE

500ml

\$27.00

KIKUMASAMUNE KIMOTO

The old style of making sake with richer flavors and character. Rice and nougat aromas. Smooth, clean and easy to drink.



AGED RICE SHOCHU

200ml

\$16.00

HAKUTAKE KINJO SHIRO SHOCHU

Elegant and refined, this rice-based shochu is aged in white oak for 6 months, giving the usual clean taste of rice shochu a light whiskey character. 25% ABV

JAPANESE BEER MENU



ORION DRAFT BEER

12oz

\$5.00

OKINAWA LAGER

This beer, brewed only in Okinawa, has a crisp and refreshing feel and mild taste; Hallertaurer hops from Germany make this Japanese, rice-style lager unique, but easy-drinking.



YUZU LAGER

16oz

\$8.00

SHIMAI TOSHI, PORTLAND OREGON

Delicate and light yuzu aromas perfume this crisp and refreshing beer making an elegant pairing for any Japanese dish.



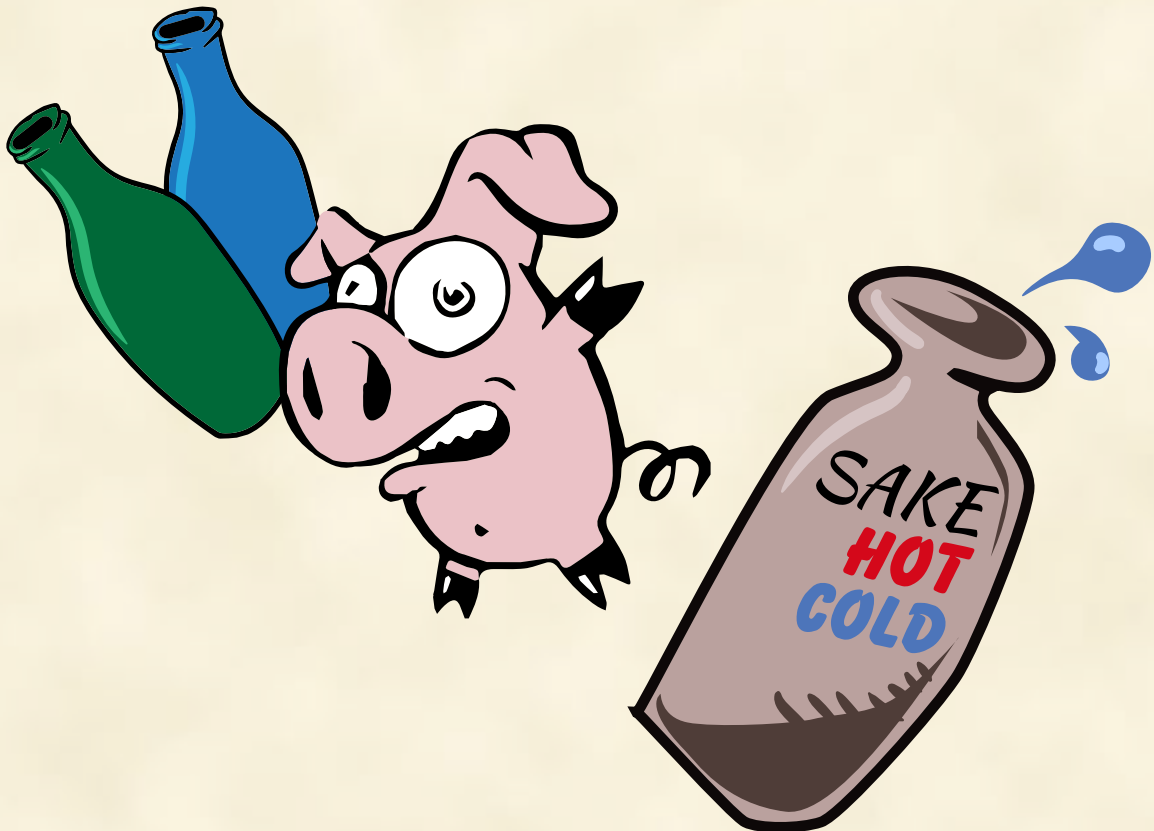
HAZY YUZU IPA

16oz

\$9.00

SHIMAI TOSHI'S "YPA"

Made with 6 kinds of hops, this hazy Yuzu Pale Ale is bright and floral and brimming with flavor. Not too bitter as far as IPAs go, but the hops are certainly present! We love this as a stronger version of the lager.



Yoo Mae

21 E Kiowa St | 719 473-8105

ORDER FORM

NIGIRI / 2 PIECE

8	Tuna
7	Albacore
7	Super White Tuna
8.5	Yellow Tail
7.5	Salmon
7	Smoked Salmon
7	Red Snapper
7	Shrimp
7	Scallop
7.5	Squid
7.5	Fresh Water Eel
6	Egg Custard
7	Smelt Egg
7	Flying Fish Egg
7	Crab

ROLLS / 5-10 PIECES

8	California Roll
9	Spicy Tuna Roll
8.5	Spicy Salmon Roll
8.5	Philadelphia Roll
13.5	Caterpillar Roll
18	Rainbow Roll
10	Unagi Roll
33	Dragon Roll
8.5	Tuna Roll
7.5	Salmon Roll
9	Yellow Tail Roll
9	Shrimp Tempura Roll
10.5	Salmon Tempura Roll
9	Calamari Tempura Roll
14	Spider Roll
21	Lobster Tempura Roll
7.5	Vegetable Tempura Roll
5.5	Cucumber Roll
5.5	Avocado Roll
5.5	Asparagus Roll
5.5	Pickled Radish Roll
5.5	Sweet Pumpkin Roll
5.5	Pickled Carrot Roll
15	Futomaki Roll

STATE ROLLS & SPECIALS

--	--	--

SASHIMI / 6 PIECES

23	Tuna Sashimi
20	Albacore Sashimi
28	Tuna Tataki Sashimi
20	Super White Tuna
22	Salmon Sashimi
26	Yellow Tail Sashimi
18	Red Snapper Sashimi
36	Tuna Pokki Plate