



334-209-2844

<http://www.tigertowntogo.com>

Umami

Beverages

Bottled Water	\$2.20
Soda	\$3.25
<i>Coke, Diet Coke, Sprite, Dr Pepper</i>	
Sweet Tea	\$3.25
Unsweet Tea	\$3.25
Iced Lemonade	\$3.25
S. Pellegrino Sparkling Water	\$3.85
Fiji Spring Bottled Water	\$3.85

Soups

Miso Soup	\$3.30
Little Neck Clam Miso Soup	\$7.70
<i>Traditional miso soup w/ littleneck clam</i>	

Salads

House Salad	\$7.70
<i>Mixed lettuce, red cabbage, carrot, red onion, croutons, and dressing of choice.</i>	
Blondie Salad	\$25.30
<i>House salad with assortment of fresh sashimi and shredded mixed vegetables with a shrimp tempura served with house special spicy sweet onion ginger dressing</i>	
Baby Arugula Salad w/ Seared Bluefin Tuna	\$23.10
<i>Fresh baby arugula, grapes, feta cheese, pine nuts topped with seared tuna and avocado slices drizzled with horseradish aioli and balsamic reduction dressing</i>	
Tempura Salad	\$16.50
<i>Mixed vegetable and shrimp tempura served on a house salad with house special sweet onion dressing</i>	
Seaweed Salad	\$6.60
<i>Seasoned seaweed salad</i>	

Cold Small Dish Appetizers

Consuming raw or under cooked foods may increase risk of food borne illness.

Seafood Ceviche	\$18.70
<i>Fresh salmon, conch, hamach, octopus, white tuna, tomato, onion, cucumber, cilantro, citrus dressing with a touch of hot sauce</i>	
White Tuna Carpaccio	\$17.60
<i>Thin slices of white tuna with wasabi aioli, balsamic reduction, scallion, smelt roe, and grated pecorino cheese</i>	
Bluefin Tuna & Salmon	\$18.70
<i>Fresh cuts of bluefin tuna and salmon sashimi (4oz)</i>	
Bluefin Tuna Sashimi	\$19.80
<i>4oz</i>	
Truffle Yuzu Scallop	\$16.50
<i>Fresh scallop from hokkaido japan with truffle yuzu sauce</i>	

Sushi Roll

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Tuna Roll (6pc)	\$7.70
Salmon Roll (6pc)	\$7.70
Cucumber Roll (6pc)	\$4.40
California Roll (8pc)	\$7.70
<i>crab stick, avocado, crab salad and cucumber</i>	
Crunch California Roll	\$8.80
<i>tempura fried California roll drizzled with sweet eel sauce & wasabi aioli.</i>	
Spicy Tuna Roll (8pc)	\$7.70
<i>spicy tuna with cucumber</i>	
Crunch Spicy Tuna Roll	\$8.80
<i>Tempura fried spicy roll with spicy mayo and sweet eel sauce</i>	
Bagel Roll (8pc)	\$8.80
<i>Smoked salmon, avocado, cucumber and cream cheese</i>	
Crunch Bagel Roll	\$9.90
<i>Tempura fried bagel roll with sweet eel sauce and wasabi aioli</i>	
Philly Cheese Roll (8pc)	\$8.80
<i>Fresh salmon, cream cheese, cucumber, avocado</i>	
Shrimp Po-Boy Roll (6pc)	\$8.80
<i>Tempura fried shrimp, avocado, carrot, cucumber radish pickle, and house special po boy sauce</i>	
Garden Roll (6pc)	\$6.60
<i>Vegetarian roll consists of radish pickle, yama gobo, ganpyo, avocado, cucumber, onion, carrots and tofu</i>	
Umami Roll (6pc)	\$8.80
<i>Egg omelet, cooked spicy tuna salad, pickled radish, yamagobo, ganpyo, cucumber and crab stick</i>	
Big Roll (6pc)	\$7.70
<i>Egg omelet, crab salad, radish pickle, yama gobo, kanpyo, crab stick and cucumber</i>	
Mexican Roll (8pc)	\$8.80
<i>Tempura shrimp, avocado, mayo and smelt roe</i>	
Tampa Roll (8pc)	\$7.70
<i>Tempura white fish, onion and mayo</i>	
BBQ Eel Roll (8pc)	\$9.90
<i>Broiled bbq eel, cucumber, crab stick radish pickle and carrot</i>	
Salmon Crisp Roll (8pc)	\$8.80
<i>Crispy salmon skin, crab salad and scallion</i>	
Alabama Roll (8pc)	\$16.50
<i>Shrimp tempura & cream cheese roll, topped with crab salad & slices of avocado served with mango sauce</i>	
Auburn Roll (10pc)	\$14.30
<i>Tempura fried roll. Deep fried roll consists of crab salad, spicy tuna, gobo, avocado, cucumber, and radish pickle and drizzled with spicy mayo, and sweet eel sauce</i>	
Texako Roll (6pc)	\$7.70
<i>Korean BBQ beef (bulgogi), crab</i>	

Dine In Prices May Vary

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Sushi/Sashimi/Poke

Umami Sushi Bowl	\$41.80
<i>Assortment of fresh sashimi served on a bed of seasoned rice and served with miso soup</i>	
Korean Style Sashimi Bowl	\$26.40
<i>Korean style poke bowl. Variety of fresh sushi grade raw fishes, fresh mixed vegetables with house special spicy sauces served with miso soup</i>	
Bluefin Tuna Sashimi Bowl	\$23.10
<i>Fresh bluefin tuna sashimi served on a bed of seasoned sushi rice and served with miso soup</i>	
Salmon Sashimi Bowl	\$20.90
<i>Fresh salmon sashimi served on a bed of seasoned sushi rice and served with miso soup</i>	
BBQ Eel Bowl	\$29.70
<i>Charbroiled BBQ eel served on a bed of seasoned sushi rice with sweet bbq eel sauce and served with miso soup</i>	
Salmon Steak	\$30.80
<i>Flamed salmon topped with crab salad stuffing served with wok stir-fried mixed vegetables and steamed rice</i>	
Tuna Poke Bowl	\$20.90
<i>Fresh bluefin and yellowfin tuna mixed in house special poke sauce served on top of seasoned rice bowl with mixed vegetables</i>	
Salmon Poke Bowl	\$19.80
<i>Fresh Scottish salmon sashimi with house special poke sauce served on top of seasoned rice bowl</i>	
4 Nigiri Sushi (4pc)	\$13.20
<i>Tuna, salmon, yellowtail, shrimp</i>	
8 Nigiri Sushi (8pc)	\$30.80
<i>Tuna, salmon, white tuna, octopus, shrimp, scallow, sweet shrimp, yellow</i>	
Sushi Jo	\$41.80
<i>10 Nigiri and 2 rolls. Tuna, salmon, yellow, white tuna, conch, octopus, scallop, sweet shrimp, eel, saba, and spicy tuna roll and mexican roll</i>	
Sushi Nami	\$33.00
<i>8 Nigiri & 1 roll. Tuna, salmon, white tuna, octopus, conch, saba, scallop, shrimp and california roll</i>	
4 Aburi Sushi (4pc)	\$18.70
<i>Flame-seared tuna, salmon, yellow, white tuna</i>	
8 Aburi Sushi (8pc)	\$34.10
<i>Flame-seared tuna, salmon, yellow, white tuna, saba, scallop, eel, squid</i>	

Ramen/Noodle

Attention Customers: For the best quality fresh ramen noodle, we recommend cooking at home. Cooking instructions: Boil water, cook ramen

Bluefin Tuna Tataki	\$20.90
<i>Lightly seared bluefin tuna topped with smelt roe, scallion, onion, and citrus soy sauce</i>	
Bluefin Tuna & Avocado Salad	\$24.20
<i>Fresh bluefin tuna and avocado mixed in chef Daniel's truffle soy glaze sauce</i>	
Tako Wasabi & Tofu	\$13.20
<i>Soft tofu with tako wasabi</i>	

Hot Small Dish Appetizers

Crispy Spring Roll (3pc)	\$7.70
<i>Homemade crispy fried pork and vegetable spring rolls served with sweet chili sauce</i>	
French Fries	\$6.60
<i>House fresh cut fries</i>	
Edamame	\$5.50
<i>Steamed and salted soy bean</i>	
Crispy Fried Chicken Wing	\$19.80
<i>Crispy fried wings seasoned with lemon pepper</i>	
Takoyaki (5pcs)	\$8.80
<i>Fried octopus' ball served with house special bbq sauce, QP mayo and Gonbu flakes</i>	
Korean Style Spicy Chicken Wing	\$19.80
<i>Crispy fried wings glazed with house special sweet chili sauce</i>	
Drunken Tofu	\$7.70
<i>Crispy fried tofu, sweet soy mirin tare sauce</i>	
Chicken Lettuce Wrap	\$14.30
<i>Wok stir fried vegetables and chopped chicken in hoisin sauce served with iceberg lettuce wrap</i>	
Goon Mandoo	\$11.00
<i>Korean Pot Stickers (6pcs). House made Korean style pork and vegetable pan fried dumplings</i>	
Fried Squid Legs & Peanuts	\$17.60
<i>One of Korea's favorite appetizers for cold beer</i>	
Honey Walnut Shrimp	\$30.80
<i>Crispy fried shrimp mixed with cream sauce</i>	
Shrimp Tempura (5pc)	\$9.90
<i>Lightly fried crispy tempura shrimp served with traditional soy based tempura sauce</i>	
Chili Garlic Shrimp	\$19.80
<i>Wok stir fried shrimp with chili garlic sauce</i>	
Small Sweet & Sour Pork	\$27.50
<i>Crispy fried pork served with home made sweet and sour sauce</i>	
Large Sweet & Sour Pork	\$35.20
<i>Crispy fried pork served with home made sweet and sour sauce</i>	
Okonomiyaki	\$17.60
<i>Japanese teppanyaki seafood pancake</i>	

Side/Extra

Side Rice	\$2.20
Side Egg	\$2.20
Side Noodle	\$3.30
Side Chashu	\$2.20
Side Sauce	\$0.55
Side Chicken	\$5.50
<i>3oz</i>	
Side Shrimp	\$7.20
<i>5pc</i>	
Side Mixed Vegetables	\$5.50
Side Bamboo Shoots	\$1.10

<i>salad, cucumber, radish pickle, avocado, carrot, and arugula</i>	
Bent Creek Roll (8pc)	\$17.60
<i>Shrimp tempura, avocado, crab salad roll topped with yellow tail, salmon and white tuna and sliced jalapenos. Served with house special sauce</i>	
Arizona Roll (8pc)	\$8.80
<i>Yellowtail, scallion, smelt roe</i>	
Soft Shell Crab Roll (6pc)	\$11.00
<i>Crispy tempura fried soft shell crab, yama gobo, cucumber, radish pickle, crab stick, sweet eel sauce</i>	
Kiku Roll (8pc)	\$14.30
<i>California roll topped with fresh salmon</i>	
Firework Roll (8pc)	\$15.40
<i>Crab and vegetable roll topped with baked seafood stuffing served in a flamed foil pocket</i>	
Dancing Eel Roll (8pc)	\$17.60
<i>Shrimp tempura & cucumber roll topped with eel, avocado, and sweet eel sauce.</i>	
Rainbow Roll (8pc)	\$16.50
<i>California roll topped with assorted fresh fish and avocado on top</i>	
Bluefin Tuna Roll (8pc)	\$16.50
<i>Crab salad, crab stick, danmooji and cucumber roll with seared tuna on top drizzled with house special sauce and scallion</i>	
Mango Shrimp Roll (8pc)	\$16.50
<i>Shrimp tempura & cream cheese roll topped with avocado, shrimp & mango sauce</i>	
Tonkatsu Roll (6pc)	\$7.70
<i>Fried pork cutlet, cucumber, carrot, danmooji, crab salad, spring mix and tonkatsu sauce</i>	

Seafood Entrees

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Umami Sashimi Bowl (Raw)	\$41.80
<i>Assorted fresh BLUEFIN tuna, salmon, white tuna, octopus, sweet shrimp, surf clam and served on a bed of seasoned rice.</i>	
Korean Style Sashimi Bowl	\$26.40
<i>Korean style poke bowl with variety of fresh sushi grade raw fish and fresh mixed greens served with house special spicy sauces. Served with miso soup</i>	
Bluefin Tuna Bowl (Raw)	\$29.70
<i>Fresh bluefin tuna sashimi served on a bed of seasoned rice</i>	
Salmon Sashimi Bowl	\$26.30
<i>Salmon sashimi served on a bed of seasoned rice. Served with miso soup</i>	
BBQ Eel Bowl	\$31.90
<i>Charbroiled bbq eel served on bed of rice bowl with sweet bbq eel sauce</i>	
7oz Salmon Steak	\$31.90
<i>Flamed salmon topped with pineapple and crab stuffing served with wok stir fried mixed vegetables</i>	
Bluefin Tuna Steak	\$37.40
<i>Fresh sushi grade bluefin tuna pan seared and served with truffle soy glaze sauce</i>	

Fried Rice

Chicken Fried Rice	\$16.50
Shrimp Fried Rice	\$18.70
Beef Fried Rice	\$18.70
Pork Fried Rice	\$16.50
Vegetable Fried Rice	\$14.30

noodles for 2 minutes and 30 seconds, drain water well and enjoy. We also can cook the noodle upon request.

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Umami Cham Ppon	\$18.70
<i>Seafood and pork broth soup with shrimp, mussels, squid and mixed vegetables</i>	
Miso Ramen	\$16.50
<i>Pork broth soup with miso flavor served with chashu, corn, beansprout, scallion and boiled egg</i>	
Tonkotsu Ramen	\$16.50
<i>Pork broth soup served with chashu, pickled bamboo shoot, ginger, scallion and boiled egg</i>	
Shoyu Ramen	\$16.50
<i>Soy sauce flavor soup served with chashu, pickled bamboo shoots, scallion, and boiled egg</i>	
Curry Ramen	\$16.50
<i>Shoyu flavor soup with Japanese style curry sauce served with chashu, beansprout, pickled bamboo shoot, scallion, corn and boiled egg</i>	
Chicken Pad Thai	\$17.60
Shrimp Pad Thai	\$20.90
<i>Stir fried rice noodles with eggs, fried tofu and vegetables topped with crushed peanuts and crushed scallions</i>	
Tempura Udon	\$17.60
<i>Homemade seafood and shoyu broth with shrimp and shredded vegetable tempura with green onion and fish cake</i>	
Soba	\$17.60
<i>Cold Soba Noodle</i>	

Meat Entrees

Seattle Teriyaki Chicken	\$20.90
<i>Soy honey teriyaki marinated chicken charbroiled and served with mixed vegetables and steamed rice.</i>	
Spicy Chicken	\$20.90
<i>Charbroiled chicken stir fried with mixed vegetables in our spicy sauce</i>	
Filet Mignon & Fried Rice (7oz)	\$31.90
<i>Wok stir fried cubed filet mignon steak served with egg & vegetable fried rice</i>	
Cheese Fried Pork Cutlet	\$22.00
<i>Fried pork cutlet filled with mozzarella cheese served with homemade demi-glaze sauce & steamed rice</i>	
Fried Pork Cutlet	\$19.80
<i>Breaded fried pork cutlet served with homemade demi-glaze sauce and steamed rice. Add a bowl of curry for \$4.40</i>	
Korean Spicy Pork	\$20.90
<i>Charbroiled marinated thin slice pork shoulder in Korean gochujang sauce served with mixed vegetables and steamed rice</i>	
Korean Bulgogi	\$25.30
<i>Wok stir fried thinly sliced ribeye roll steak marinated in Korean gochujang BBQ sauce served with mixed vegetables and steamed rice</i>	
Hambaak Steak	\$20.90
<i>Japanese style beef patty hamburger with homemade demi-glaze sauce served with fresh cut fries and steamed rice</i>	
Beef & Rice Soup	\$19.80
<i>Slowly cooked deep flavored beef soup with tendon, tripe, sliced beef brisket, and vegetables served with Kkakdugi (diced radish kimchi)</i>	