

# Starters

**Ume Sampler Platter | \$16**  
*Pork egg rolls, chicken wings, crab rangoon, potstickers*

**Pork Egg Rolls | \$5**  
*Cabbage, carrots, sweet + sour dipping sauce*

**Crab Rangoon | \$7**  
*Crispy wonton skins, crab-cream cheese filling, scallion, sweet + sour sauce*

**Chicken Lettuce Wraps | \$11**  
*Wok-seared mushrooms, bell peppers, water chestnuts, crispy rice noodles, UME special sauce*

**Potstickers | \$7**  
*Crispy pork, vegetables, soy-ginger vinaigrette*

**K-Town Spare Ribs | \$10**  
*Roasted gochujang, garlic and apple-marinated spare ribs*

**Szechuan Green Beans | \$7**  
*Garlic, ginger, serrano, UME spice*

**Crispy Coconut Shrimp | \$11**  
*Scallion, sambal and honey sauce*

# Soups

**Hot + Sour Soup | Bowl \$7 Cup \$3**  
*Pork, tofu, egg, mushrooms, bamboo shoots, vinegar*

**Egg Drop Soup | Bowl \$7 Cup \$3**  
*Velvety broth, carrots, peas*

**Miso Soup | Bowl \$6 Cup \$2**  
*Tofu, seaweed, green onion, white miso*

**Wonton Soup | Bowl \$9 Cup \$4**  
*Pork, cabbage, broccoli, bamboo shoots, chestnuts, baby corn, snow peas, carrots, black mushroom, baby bok choy, scallion, Asian chicken broth*

# Noodles + Broth

**Pho Soup | \$10**  
*Beef, rice noodles, bean sprouts, star anise, herbs, serrano chili, lime*

**War Wonton | \$12**  
*Pork wonton, beef, chicken, shrimp, vegetables, Asian chicken broth*

**Tonkotsu Ramen \$10**  
*Roasted pork, egg, fresh noodles, mushroom tonkotsu broth*

**Jjampong \$14**  
*Spicy seafood broth, shrimp, calamari, mussel, scallop, zucchini, carrot, onion, udon noodles*

**Wok-Fried Chicken Wings | \$10**

**Indo Style Wings**  
*Coconut red curry sauce, kaffir lime, lemongrass and garlic*

**Vietnamese Style Wings**  
*Garlic-chili sauce, soy, sesame and rice vinegar*

**Ume Asian Wings**  
*Garlic, ginger, scallion, serrano chile, Ume spice*

**Shrimp + Vegetable Tempura | \$12**  
*Lightly fried, tentsuyu dipping sauce  
Choice of: vegetables \$9*

**Edamame | \$4**  
*Wok-steamed, crunchy sea salt  
Szechuan style \$6*

**Crispy Calamari | \$11**  
*Lightly floured fried calamari, tossed in spicy vinaigrette, pickled fresno chiles, citrus dressed arugula greens*

# Salads

**Cucumber Salad | \$5**  
*Ume vinaigrette, toasted sesame seeds*

**Cucumber + Crab Salad | \$7**  
*Ume vinaigrette*

**Seaweed Salad | \$6**  
*Radish sprouts, toasted sesame seeds*

**Papaya Salad | \$7**  
*Green papaya, pickled starfruit, fresh herbs, Vietnamese-lime vinaigrette*

**Ume Greens | \$5**  
*Iceberg lettuce, shaved carrot, wakame, daikon radish, tossed in a sesame-soy vinaigrette*

**Sichuan Cucumber Salad | \$5**  
*Cured cucumber tossed in a garlic-black vinaigrette and drizzled with chili oil*

# Vegetarian

**Tofu with Assorted Vegetables | \$12**  
*Wok stir-fried*

**Szechuan Baby Eggplant + Tofu | \$12**  
*Sautéed, spicy Szechwan sauce*

**Ume Simple Vegetable Stir-Fry | \$10**  
*Chef's whim*



david solorzano /// chef de cuisine  
tony davis /// restaurant manager



## Birds

### Bird Fried Rice | \$14

Confit leg, gai lan, spiced potato, sesame cucumber, pepper chili sauce, egg and scallion

### Chinese Style Duck | \$22

1/2 roasted duck, hoisin lacquered, steamed buns and rice, Asian vegetables, savory citrus-plum sauce

### KFC (Korean Fried Chicken) | \$16

Crispy fried chicken leg and thigh, gochujang-honey glaze, Korean chili powder, pickled cucumbers, steamed rice

## Wok Stirfry

Choice of: house (shrimp, beef and chicken) \$15, shrimp \$15, beef \$14, chicken or pork \$13

### Daily Wok Offering

Chefs daily selection, ask your server for details

### Moo Shu

Cabbage, carrot, egg, onions, bamboo shoots, wood ear mushroom, dark plum sauce, Chinese pancakes

### Wok Tossed Broccoli

Steamed broccoli, carrots, Ume house sauce

### Kung Pao

Bamboo shoots, peanuts, bell pepper, onions, whole chili peppers, spicy Szechuan sauce

### Japanese Teriyaki

Broccoli, carrots, cabbage, onions, baby bok choy, zucchini, bell peppers, mushroom, house teriyaki sauce

### Fresh Snow Pea Pods

Carrots, baby corn, bamboo shoots, water chestnuts, ginger, garlic, Ume house sauce

### Chinese Sweet + Sour

Green bell peppers, carrots, onion + pineapple chunks, sweet + sour sauce

### Crispy-Toasted Sesame

Deep fried, toasted sesame sauce, steamed broccoli

### Hunan Crispy Orange

Sweet orange sauce, chili

### Almond-Cashew

Bamboo shoots, water chestnuts, onion, bell peppers

### Mongolian

Green and white onions, crispy noodles, sweet-soy sauce

### Wok-Tossed + Glazed

Served with choice of: steamed rice or fried rice and stir-fry vegetables

Wok Chicken Breast | \$22

Wok Beef Filet Mignon | \$32

Wok Shrimp | \$28

Wok Scallops | \$30

## House Classics

### Rice + Noodles

### House Pad Thai | \$14

Thai rice noodles, beef, chicken, shrimp, sprouts, onions, egg, cilantro, peanuts, lime, tamarind sauce  
Choice of: beef, chicken or pork \$12, shrimp \$14, vegetable \$10

### House Chop Suey | \$13

Wok-seared with beef, chicken, shrimp, broccoli, cabbage, baby bok choy, carrot, bean sprouts, water chestnut, corn, snow peas, zucchini, oyster sauce  
Choice of: beef, chicken or pork \$12, shrimp \$14, vegetable \$9

### House Chow Mein | \$12

Wok-seared with beef, chicken, shrimp, onions, carrot, cabbage, bamboo shoots, bean sprouts, crispy wontons  
Choice of: beef, chicken or pork \$12, shrimp \$14, vegetable \$9

### House Lo Mein | \$13

Wok-seared with beef, chicken, shrimp, cabbage, bean sprouts, onions, carrots, Ume house sauce. Choice of: beef, chicken or pork \$12, shrimp \$14, vegetable \$9

### House Special Fried Rice | \$13

Beef, chicken, shrimp, egg, peas, carrots, bean sprouts, onion, dark sauce. Choice of: beef, chicken or pork \$12, shrimp \$14, vegetable \$9

### Stir-Fried Rice Cakes | \$14

Korean rice cakes, pork, salted greens, preserved bamboo shoots, mushroom, snap peas wok tossed in a soy infused chicken stock



\$45/Person plus gratuities • 5:30PM  
Every 2nd Tuesday Night of the Month  
Reservations Recommended

Join us every 2nd Tuesday for an Asian family-style feast. Enjoy dishes from our Chef de Cuisine, David Solorzano, like whole smoked meats, noodles, dim sum, stir-fry, desserts and more. Meet new friends and pass around dishes 'family style' with communal seating. Menus will be posted 1 month in advance. Call Ume to make your reservations (520) 838-7177.



\$5 Split plate charge, a discount using your club sol card does not apply. Parties of 6 or more, 3 separate checks only. Not responsible for lost or stolen items.  
18% Gratuities will be added to parties of 6 or more.