

SOUPS

Miso Soup 4.25

Traditional Japanese soup made with delicate dashi broth and savory miso paste with tofu, green onion, and wakame seaweed.

Egg Drop Soup 5.25

A light and comforting broth with silky egg ribbons, sweet corn, fresh green onion, and a subtle touch of sesame oil.

SMALL SALADS

Cucumber & Wakame Seaweed Salad 6.95

Refreshing cucumber and wakame seaweed marinated in lightly sweet rice vinegar.

Seaweed Salad 6.95

Refreshing green seaweed salad with light sesame flavor.

Calamari Salad 7.95

Thinly sliced smoked squid mixed with marinated vegetables.

APPETIZERS

Edamame 5.95

Young soybeans are gently boiled and finished with kosher salt.

Garlic Edamame 7.75

Edamame is stir-fried with fresh garlic, soy sauce, and Japanese shichimi chili pepper.

Fried Soft Shell Crab 12.95

Crispy whole soft shell crab served with bright citrus ponzu sauce and green onion.

Fried Tofu or Fried Mochi (Agedashi Tofu or Agedashi Mochi) 7.95

Lightly fried tofu or mochi served in savory dashi broth with grated daikon radish and green onion.

Vegetable Crockett (2 pieces) 7.95

Traditional Japanese potato croquette blended with vegetables, coated in panko breadcrumbs, and fried to a crispy golden brown.

Karaage Fried Chicken 9.95

Japanese-style fried chicken marinated in savory seasonings, lightly coated, and fried to a crispy golden finish. Juicy, flavorful, and incredibly satisfying.

Baby Octopus (5 pieces) 11.50

Tender baby octopus lightly battered and fried until perfectly crisp.

Ninja Jalapeño (4 pieces) 12.95

Deep-fried jalapeños stuffed with spicy tuna and cream cheese, topped with spicy mayo and eel sauce.

Takoyaki Octopus Balls (5 pieces) 8.50

Classic Japanese street snack made with diced octopus, tempura crunch, pickled ginger, and green onion.

DIM SUM

House-Made Pork Gyoza (5 pieces) 9.95

Hand-wrapped from scratch with pork, cabbage, chives, green onion, ginger, and garlic.

Vegetable Gyoza (5 pieces) 7.95

Crispy deep-fried dumplings filled with seasoned vegetables.

Shrimp Shu Mai

3.25/ 1 pc • 9/ 3 pcs • 14/ 5 pcs

Traditional steamed shrimp dumplings with delicate flavor and tender texture.

Vegetable Spring Rolls

2.25/ 1 pc • 6.25/ 3 pcs • 10/ 5 pcs

Lightly fried vegetable spring rolls with a delicate crisp texture, paired with sweet chili sauce for dipping.

TEMPURA

Shrimp Tempura

3.25/ 1 pc • 9/ 3 pcs • 14/ 5 pcs

Lightly battered shrimp fried until crisp and airy.

Vegetable Tempura (5 pieces) 8.25

Five pieces of seasonal vegetables lightly battered and delicately fried.

Mixed Tempura 13

Two shrimp tempura and five assorted vegetable tempura.

ENTRÉE SALADS

Fresh crisp romaine paired with cucumber, cherry tomatoes, shredded daikon radish, cabbage, carrot, scallion, and crispy noodles for a light yet satisfying entrée salad. Served with a side of our house-made ginger dressing.

Chicken Katsu Salad 19.50

Chicken Teriyaki Salad 19.50

Karaage Fried Chicken Salad 19.50

Pork Katsu Salad 19.50

Spicy Garlic Shrimp Salad 25

Fried Tofu Salad 16

Chilled Tofu Salad 16

Food Allergy Notice

Please be aware that some ingredients may not be specifically listed on the menu. If you have food allergies, sensitivities, or dietary restrictions, kindly inform your server before placing your order.

We will make every reasonable effort to accommodate your dietary needs. However, all food is prepared in the kitchen at UNSUI, where wheat, milk, eggs, fish, shellfish, tree nuts, peanuts, soybeans, sesame, and gluten are regularly used.

While we take precautions to minimize cross-contact, we CANNOT guarantee that any menu item will be completely free of allergens. Guests with severe allergies should exercise caution when dining with us.

RICE BOWLS

Our selection of rice bowls features beloved everyday meals enjoyed throughout Japan.

Enjoy your rice bowl your way. Double protein available for all rice bowls.

- **White Rice**
- **Multigrain Brown Rice** +3
- **Light Steamed Cabbage** +5.50

Una Ju Eel Bowl (Una Don) *27 (Double protein +16)*
Generous portion of grilled eel over rice with savory eel sauce.

Eel & Egg Bowl (Una Tama Don) *28 (Double protein +16)*
Grilled eel and onion simmered in dashi broth with silky egg over rice.

Chicken & Egg Bowl (Oyako Don) *18.75 (Double protein +9)*
Tender chicken and onion simmered in dashi broth and softly cooked egg over rice.

Beef Bowl (Gyu Don) *25 (Double protein +12)*
Thinly sliced beef and onion simmered in mildly sweet soy-dashi broth over rice.

Tempura Bowl (Ten Don) *17.95 (Add 3 pieces shrimp tempura +9)*
Two shrimp and five vegetable tempura served over rice with savory tempura sauce.

Chicken or Pork Katsu Bowl (Katsu Don) *18.75 (Double protein +9)*
Choice of chicken or pork cutlet simmered with onion and soft egg over rice.

JAPANESE CURRY

Japanese-style curry served over rice with Unsui’s signature curry sauce, slowly blended with carrots, onions, tomatoes, and apples.

Served with your choice of

- **White Rice**
- **Multigrain Brown Rice** +3
- **Udon Noodles** +5.50
- **Light Steamed Cabbage** +5.50

Chicken Katsu Curry *19.50*

Pork Katsu Curry *19.50*

Pan-Grilled Chicken Curry *19.50*

Pan-Grilled Sliced Beef Curry *25*

Pan-Grilled Shrimp Curry *25*

Fried Tofu Curry *17*

Vegetable Crockett Curry *17*

Vegetable Tempura Curry *17*

Upgrade to a Mix & Match Double Protein Combination.

- Chicken Katsu or Pan-Grilled** +9
- Pork Katsu** +9
- Beef Pan-Grilled** +13
- Shrimp Pan-Grilled** +12
- Tofu Fried or Chilled** +4
- Vegetable Crockett (1 piece)** +4
- Steamed Vegetables** +3.75
- Extra Curry Sauce** +6

RAMEN

Delicate firm-textured noodles in a rich savory broth, finished with cha shu pork, cabbage, green onion, red pickled ginger, corn, kikurage mushrooms, and menma bamboo shoots.

Tonkotsu Ramen 15.95

Rich and creamy pork bone broth simmered for deep umami flavor.

Shoyu Ramen 15.95

Light yet savory soy sauce broth with a clean smoky finish.

Make It Champon +13.50

Loaded with savory stir-fried vegetables and shrimp for a hearty Nagasaki-style ramen experience.

Enhance Your Ramen. Add Extra Toppings To Create Your Perfect Bowl.

- Cha Shu Pork (3 pieces) +6
- Seasoned Soft-Boiled Egg +2.75
- Shrimp Shu Mai (1 piece) +3.25
- Pork Gyoza (2 pieces) +3.25
- Veggie Gyoza (2 pieces) +3.25

- Extra Ramen Noodles +4.85
- Extra Broth +5
- Cabbage, Green Onion, Red Pickled Ginger, Corn, Kikurage Mushrooms, Menma Bamboo Shoots +1 each

YAKI SOBA / YAKI UDON

Inspired by Japan’s festival street food — stir-fried noodles with savory meat, seafoods, vegetables (cabbage, carrot, onion, celery, broccoli, and zucchini), and authentic yakisoba sauce, finished with traditional seasonings, aonori seaweed and red pickled ginger.

- Soba - Thin firm-textured Chinese-style noodles, NOT buckwheat soba.
- Udon - Thick chewy Japanese noodles. +5.50

Chicken 19.50

Pork 19.50

Beef 25

Shrimp 25

Bay Scallop 25

Fried Tofu 17

Vegetable 16

Upgrade to a Mix & Match Double Protein Combination.

- | | |
|-----------------|-------------------------|
| Chicken +9 | Extra Vegetable +3.75 |
| Pork +9 | Extra Soba Noodle +4.85 |
| Beef +13 | Extra Udon Noodle +5.50 |
| Shrimp +12 | |
| Bay Scallop +12 | |
| Fried Tofu +4 | |

Consumer Advisory

Consuming raw or undercooked meats, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Items marked **R** contain raw or undercooked seafood, meat, and/or eggs.

DESSERT

Oreo Tempura with Vanilla Ice Cream

6.75/ 1 pc • 9.50/ 3 pcs • 12/ 5 pcs

Warm fried Oreos with soft chocolate cookies and creamy filling.

Apple Tempura with Vanilla Ice Cream 8.95

Warm golden tempura apples paired with smooth vanilla ice cream and finished with a decadent chocolate drizzle for an elegant and comforting dessert experience.

Sesame Mochi Ball

2/ 1 pc • 5/ 3 pcs • 7.50/ 5 pcs

Crispy and chewy sesame-coated mochi pastry filled with sweet red bean paste and served with chocolate sauce.

Vanilla Ice Cream 4.95

Creamy vanilla ice cream for a simple after-dinner indulgence.

Add premium liqueur for a smooth and luxurious touch. +5.95

Kahlúa- Coffee Liqueur

Frangelico- Hazelnut Liqueur

Disaronno- Almond Flavored Liqueur

Bailey’s- Irish Cream Liqueur

Chambord- Black Raspberry Liqueur

Fireball- Cinnamon Whisky

Green Tea Ice Cream 6.75

Smooth and refreshing Japanese green tea ice cream with a delicate matcha flavor and a clean, satisfying finish.

Alphonso Mango Sorbet 7

Made with prized Alphonso mangoes, this silky sorbet offers an intense tropical sweetness and fragrant aroma, balanced by a crisp, refreshing finish.

Espresso Gelato 7

Velvety Italian-style gelato blended with bold espresso for a smooth and satisfying coffee finish.

Dubai Chocolate Cake 11

Rich chocolate cake layered with pistachio cream and crispy kataifi pastry, finished with smooth chocolate. A decadent dessert inspired by the viral Dubai chocolate sensation.

Chocolate Mousse Cake 9

Layers of rich chocolate cake and silky chocolate mousse create an elegant dessert for true chocolate lovers.

Pistachio Ricotta Cake 9

A delicate Italian-style cake made with creamy ricotta and roasted pistachios, offering a rich texture and subtly sweet, nutty flavor.

OTHER

White Rice 4

Multigrain Brown Rice 5.25

Unsui’s house blend of brown rice, wild rice, red rice, quinoa, chia seed, hemp seed, barley, millet, and wholesome grains.