

TERMINOLOGY

Umami - is the fifth basic taste (together with sweet, sour, bitter, and saltiness)

PokéRito - fusion of poké and burrito

Poké - raw fish salad

Miso - Japanese soybean paste

Masago - smelt roe

Furikake - seaweed rice seasoning

Goma - sesame seeds

Kimchee - spicy pickle cabbage

Togarashi Pepper - Japanese spice mixture

Fukujinzuke - soy base pickle radish

Takuwan - Japanese sweet pickle radish

Ponzu - citrus soy sauce

Surimi - shredded meat

CATERING

Contact Us:
(704) 526-0397
umamipokerito@gmail.com

Orders must be placed at least 48 hours prior to your event. However, we may be able to accommodate orders placed the day before or same day depending upon availability. For same-day cancellations we reserve the right to charge up to 50% of the order total

PLEASE NOTE, ORDERS ARE NOT FINALIZED UNTIL CONFIRMED BY OUR CATERING MANAGER

ABOUT US

Umami – PokéRito's menu evokes the tastes of the new global palate. Featuring products that are seasonally re-mastered utilizing the freshest ingredients. New and traditional concepts extend the dining experience appealing to both traditional sushi lovers and adventurous epicureans alike. The combination of darkened earthen color palette and lighter accents invites shoppers and destination diners alike to stop and linger. Enjoy unforgettable meals with friends and family.

Chuchen Lou : CEO / Chef

He has spent over 10 years in the restaurant industries. He learned from world class chefs, industries including Union Square Hospitality Group in New York, Trump International Hotel and Resort Las Vegas, Hachi in Las Vegas a prestigious Japanese Restaurant at Red Rock Casino Hotel and Resort. He has specialized in gastronomy, French, and Japanese Cuisine. He also likes to find fresh local, unique, and seasonal ingredients.

Hiro Ohata : Corp. Executive Chef

One of the top sushi chefs in Hawaii, Chef Hiro learned the art of French, Italian, Chinese, Korean, Cajun and Caribbean cuisines on land and sea until his passion for fusing the tastes of the world became his specialty. Hiro's success lies in his world of experience, his artistry, and his ability to surprise unsuspecting diners with new and exciting dishes that change in a flash the way people think about Japanese food.



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umamipokerito.com

OPENING HOURS

Mon-Sat: 10:30am - 9pm
Sun: 10:30am - 6pm

We Accept
Amex, Visa, MasterCard, Apple Pay