



New location does Café Yumm proud



Chicken Yumm Bento with Original Yumm sauce is served at Caf? Yumm in east Vancouver. ([Natalie Behring](#)/The Columbian)

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By Karen Livingston for The Columbian

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Why: Café Yumm recently opened its second Washington restaurant, which is also a second location for franchise owner Liz Smith, who owns Café Yumm at Portland State University. Located in the Mill Plain Crossing shopping center, the fast-casual cafe offers diners premium menu selections that fit in with a healthy lifestyle. More than 50 percent of the food used is certified organic. Most menu items may be modified, and Café Yumm has an online nutrition calculator to specially design your meal.

What I tried: I had the Chicken Yumm Bento with brown rice. All-natural, teriyaki chicken pieces are skewered and sit atop a generous portion of rice. On the side is a portion of Asian coleslaw and some Original Yumm sauce for dipping.

I tasted the Original Yumm sauce first thing. Its pale, yellow color was intriguing. It was neither spicy nor sweet and had a very unique, appetizing flavor that paired well with the chicken and the rice. The skewered chicken was juicy and tender, and it had a teriyaki glaze on it. I thought the coleslaw portion could have been a bit larger considering how much rice there was.

The coleslaw consisted of a fine-shredded mixture of standard coleslaw ingredients mixed with a creamy ginger dressing and a sprinkle of black sesame seeds. Usually, I do not enjoy creamy coleslaw dressing, but I did like this one.

Menu highlights beyond what I tried: After trying the Original Yumm sauce, I would like to try the Hot 'N' Jazzy bowl, which combines the sauce with Thai jasmine rice, organic red beans, Jalapeño Sesame Salsa and a mix of deluxe toppings that include cheese, tomato, avocado, sour cream, olives and fresh cilantro.

The Nori Wrap is served unconstructed. A mixture of Thai jasmine rice, edamame and ginger Asian coleslaw with a side of Toasted Black Sesame dressing is accompanied by a nori for a do-it-yourself wrap.

Sandwich options include a salmon burger made with a quarter-pound patty of wild North Pacific salmon and a ginger-garlic veggie burger made with Café Yumm's own vegan burger.

Skewers come in tofu, tempeh and chicken.

Atmosphere: Warm, earthy colors and attractive patterns create a welcoming environment. Instead of a painted black ceiling, commonly found in newer restaurants, the ceiling is painted blue. The entryway files diners past a bakery display case, where sauces, dressings, bottled beverages and dessert items tempt, along to the order counter, where table numbers are given for table delivery.

There are a few booths in the two main dining rooms, but most of the seating is at tables and chairs.

Water, silverware, and condiments are located at a self-serve station mid-dining room, and diners are expected to clear tables when they are done.

Limited outdoor seating is available at umbrella-topped patio tables.

Other observations: The menu reminded me somewhat of the Freshii franchise's menu, only with more options, and it

reflects the Northwest.

I found the atmosphere appealing, the service friendly and the staff knowledgeable about menu items.

Overall, my experience at Café Yumm was similar to that at The Corner Bakery, one of my favorite lunch places when I am in Los Angeles, which also pairs more upscale elements in a fast-casual setting.

Any bowl selection may be made into a wrap. Gluten-free options are available. Soups are Café Yumm's original recipes. Micro-beer and premium wine will soon be available. Take-out is available, and Café Yumm does catering.

Café Yumm's menu has a nice balance of cold and hot items, which span from deli to comfort food, giving it year-round appeal.

Cost: Bowls are available in a small for \$5.25, a medium for \$6.25 and a large for \$7.25. Extras cost 50 cents to \$2. Wraps cost \$6.75 and \$7.75. Bento selections cost \$7.45 to \$7.95. Sandwiches range from \$3.96 to \$7.95. Soup and salads are \$4 to 8.95. Skewers are \$3.25 and \$4.25. Cookies cost \$2 and \$2.50. Beverages are \$2 for fountain drinks and \$1.95 for other drinks.

Hours: 10:30 a.m. to 10 p.m. Monday through Friday; 11 a.m. to 9 p.m. Saturday; 11 a.m. to 8 p.m. Sunday.

Where: 500 S.E. 192nd Ave., Vancouver.

Contact: 360-737-9866 or www.cafeyumm.com

Health score: Café Yumm received a preopening inspection and is scheduled for a routine inspection in the near future. Zero is a perfect score, and Clark County Public Health closes restaurants with a score of 100 or higher. For information, call 360-397-8428.

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