



KUMI JAPANESE RESTAURANT + BAR

SHAREABLES

SPICY ROCK SHRIMP

SPICY AIOLI, KEY LIME, CHIVES

* WAGYU GYOZA

PICKLED CABBAGE, BLACK GARLIC PONZU

STEAK TARTARE*

PRIME NY, JAPANESE MILK BREAD, GOCHUJANG DRESSING

SHRIMP TEMPURA

BOP SAUCE, NEGI, DAIKON OROSHI

SPICY TUNA CRISPY RICE*

SEARED SUSHI RICE, SPICY TUNA TARTARE

CITRUS GREENS

GINGER MISO VINAIGRETTE, SHAVED VEGETABLES

STEAMED EDAMAME

SEA SALT OR SPICY UMAMI

* TUNA PIZZA*

RED ONION, TRUFFLE OIL, PONZU AIOLI

BEEF JERKY

FLANK STEAK, SANSHO POWDER, TIGER SAUCE

ASPARAGUS TEMPURA

KIMCHI DRESSING, PARMESAN CHEESE, TOGARASHI

PORK BELLY BAO BUNS

PICKLED VEGETABLES, MAE PLOY ANCHO AIOLI

CUCUMBER SUNOMONO

AMAZU, SESAME SEEDS

TUNA TACOS*

AVOCADO CREAM, ASIAN SLAW, MICRO CILANTRO

COLD TOFU

GINGER SCALLION DRESSING, WAKAME

ENTRÉES

PRIME RIBEYE* 12oz

CHEF'S SELECTION OF GARNISHMENTS

PRIME NY STRIPLOIN* 12oz

CHEF'S SELECTION OF GARNISHMENTS

TERI-GLAZED AIRLINE CHICKEN 12oz

GARLIC MASHED POTATOES, SAUTÉED TABERU RAYU SPINACH

PAN SEARED ATLANTIC SALMON* 8oz

YUZU YOGURT, CUCUMBER SUNOMONO

* KOMBU STEAMED CHILEAN SEA BASS 8oz

LEMON, GARLIC BUTTER, ONION PONZU

NIGIRI AND SASHIMI 2 PCS PER ORDER

MAGURO* TUNA

AMA EBI* SWEET SHRIMP

SAKE* SALMON

TAMAGO OMELETTE

EBI SHRIMP

UNAGI FRESHWATER EEL

SABA* MACKEREL

IKURA* SALMON ROE

HOTATE* JAPANESE SCALLOP

HAMACHI* YELLOWTAIL

TAI* JAPANESE SEA BREAM

CHU TORO* FATTY TUNA

O-TORO* FATTY TUNA

UNI* SEA URCHIN

KUMI ROLLS

KUMIKAZE*

SPICY SALMON, AVOCADO, SALMON, SLICED LEMON, PONZU

KUMI ROCK*

SPICY TUNA, CUCUMBER, SHRIMP TEMPURA, SPICY AIOLI

* HOT MESS*

POKE SASHIMI, KANIKAMA, AVOCADO, SCREAMING O SAUCE

RAINBOW*

ASSORTED SASHIMI, KANIKAMA, AVOCADO, CUCUMBER

KUMI MARI

FRIED CALAMARI, JALAPEÑO MAE PLOY, AVOCADO

SOFT SHELL CRAB

CREAM CHEESE, KANIKAMA, CUCUMBER, AVOCADO

SIDES

SHISHITO PEPPERS

YUZU YOGURT, BONITO FLAKES

MASHED POTATOES

HEAVY CREAM, GARLIC, BUTTER

SAUTÉED GREENS

SEASONAL VEGETABLES, SAKE SOY, CRISPY ONION

JUMBO ASPARAGUS

SALT AND BLACK PEPPER

GRILLED EGGPLANT

SWEET MISO, MOZZARELLA

* KUMI SIGNATURE ITEM

* Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
To help defray the rising costs of the restaurant industry, a 5% surcharge will be added to your check. If you would like this surcharge removed, please let us know. Thank you for supporting a healthier and happier restaurant staff.

sbe



KUMI JAPANESE RESTAURANT + BAR

SPECIALTY COCKTAILS

KUMI KILLER

*Selvarey Coconut Rum, Pineapple, Orange,
Cream of Coconut, Nutmeg*

ICHIGO NIGHTS

*Dios Azul Blanco Tequila, Cointreau, Lime,
Strawberry, Serrano Pepper*

LYCHEE ROSE

Belvedere Vodka, Raspberry, Lychee, Lime

PEACH BLISS

Chopin Vodka, White Peach Purée, Lime

JIJI FASHIONED

Woodinville Bourbon, Orange Bitters, Agave Nectar

UP ALL NIGHT

Aspen Vodka, Baileys, Espresso, Cinnamon

FEATURED JAPANESE WHISKY

2oz. Pour

Hibiki Harmony

Bushido Kangakoi 7 YR

Shibui Nokoribi 10 YR

WINES BY THE GLASS

Cabernet Sauvignon, Caymus, California

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Pinot Noir, Bernardus, Santa Lucia Highlands

Sauvignon Blanc, Dashwood, Marlborough

Pinot Grigio, Gambino Il Masso Friuli Venezia Giulia, Italy

Chardonnay, Chalk Hill, Russian River Valley

Brut Rosé, Lucien Albrecht Cremant D'Alsace

Prosecco, Gambino Gold DOCG, Italy

BEER

Bud Light

Michelob Ultra

Corona

Kirin Ichiban

Kirin Light

Sapporo

Asahi

-196 Seltzer

Lemon, Peach, Grapefruit

SAKE

JUNMAI

PURE RICE - FULL FLAVORED, OFTEN FULL BODIED

HEAVENSAKE, Konishi

Savory and mineral, round on the palate, bright fresh finish

JUNMAI GINJO

PREMIUM - CRISP, AROMATIC, REFRESHING

Shimizu No Mai "Pure Dawn"

*Hints of orange peel and light floral notes, with an underlying
minerality and subtle notes of pear and Fuji apple*

HEAVENSAKE, Urakasumi

Silky texture, slightly rich, and dry complex umami

JUNMAI DAIGINJO

ULTRA PREMIUM - DELICATE, SMOOTH, REFINED

Shimizu No Mai "Pure Dusk"

*Delicate structure, with hints of fresh
orange peel and cantaloupe*

HEAVENSAKE, Tatenokawa

*Supple, floral, juicy mandarin oranges,
with hints of orange peel*

NIGORI

UNFILTERED - RICH, CREAMY, CLOUDY

Hakutsuru "Little Lily" Aomori

*Silky medium-body, medium sweetness,
with hints of strawberry and cream*

Genshu, Murai Family "Nebuta Warrior"

*Silky, full-body, earthy sweetness,
with hints of pineapple and coconut*