KUMI COCKTAILS

LYCHEE ROSE
Tito's Vodka, Iichiko Shochu, Raspberry, Lychee, Lime

MEET THE MAKER
Maker's Mark Bourbon, Pêche de Vigne, Honey Jasmine, Lemon, Sparkling Ume Plum

ZEN GARDEN
Roku Gin, Sauvignon Blanc Syrup, Gekkeikan Zipang Sparkling Sake, Edible Flower

BESO DE JAPÓN
Dios Azul Reposado Tequila, Grand Marnier, Lychee, Guava, Lime, Fever-Tree Ginger Beer

ICHIGO NIGHTS
Casa Azul Blanco Tequila, Cointreau, Ancho Reyes Chili Liqueur, Strawberry, Serrano Pepper

JIJI-FASHIONED
Woodinville Bourbon, Orange Bitters, Agave Nectar

PEACH BLISS
Chopin Vodka, White Peach Purée, Lime

SNAP DRAGON
Belvedere Vodka, HEAVENSAKE, Honey Ginger Syrup, Yuzu, Lemon

TOKI HIGHBALL
Toki Whisky, Fever-Tree Club Soda, Fresh Grapefruit

UP ALL NIGHT
Aspen Vodka, Evil Bean Coffee Liqueur Espresso, Bailey's

CHERRY BLOSSOM BLVD.
Bruichladdich Classic Laddie, Campari, Cinzano Sweet Vermouth

CRYSTAL TOMEI
Papa's Pilar Rum, Selvarey Coconut Rum, Chinola Passion Fruit, Whole Milk, Coconut Cream, Lemon

SAKURA DROP
Flecha Azul Blanco Tequila, Cointreau, Lychee Orange Blossom, Fioriente, Strawberry

FLIGHTS OF JAPAN

THE EMPEROR
Hibiki 12yr, Kura "The Whisky" Pure Malt, Shinobu Pure Malt Mizunara Oak, Yame Eight Goddesses

RISING SUN
Nikka from the Barrel, Nikka Coffey Grain, Nikka Miyagiko Single Malt, Nikka Single Malt Aromatic Yeast

HEAVENSAKE
Junmai, Junmai Ginjo, Junmai Daiginjo

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BEER

JAPANESE

Asahi Super Dry
Echigo Red Ale
Echigo Stout
Kawaba Snow Weizen
Kirin
Kirin Light
Kyoto White Yuzu Ale
Kyoto Matcha IPA
Orion
Sapporo
Sapporo Pure
Sapporo Reserve Gold

DOMESTIC

Bud Light
Coors Light
Fat Tire Amber
Michelob Ultra

IMPORTED

Corona
Heineken
Stella Artois
Heineken 0.0 (Non-Alcoholic)

SELTZER

Happy Dad Hard Seltzer
Fruit Punch / Grape

-196 Suntory
Strawberry / Lemon / Peach / Grapefruit

NON-ALCOHOLIC

evian Natural Spring Water
Still or Sparkling

Fever-Tree
Soda / Tonic / Ginger Ale / Ginger Beer

Ghost® Energy Drinks - Zero Sugar
"OG" Original, Orange Cream, Tropical Mango

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JAPANESE WHISKY 2oz. POUR

Akashi White Oak, Hyogo
Hibiki Harmony, Osaka
Makoto 23 Year, Okinawa
Nikka Days, Miyagi
Nikka From The Barrel, Miyagi
Nikka Coffey Grain, Miyagi
Nikka Coffey Malt, Miyagi
Nikka Miyagiko Single Malt, Miyagi
Nikka Single Malt Aromatic Yeast, Yoichi
Nikka Single Malt Aromatic Yeast, Miyagi
Shinobu Mizunara Oak, Niigata
Shinobu Pure Malt Mizunara Oak, Niigata
Suntory Toki, Osaka
Suntory AO World, Osaka
Yamazaki 12
Yamazaki 18
Yamazaki 25
Yame 10 Year Eight Goddesses, Fukuoka

LOUIS XIII
de Rémy Martin

LOUIS XIII PERFECT POUR

Half Ounce
One Ounce
Two Ounces

SCOTCH - SINGLE MALT 2oz. POUR

Ardbeg 10 Year, Islay
Balvenie 12 Year, Speyside
Balvenie 16 Year, Banffshire
Bruichladdich The Classic Laddie, Islay
Chivas Regal 12 Year, Speyside
Glennfiddich 18 year, Banffshire
Glennfiddich Gran Reserva 21 Year, Banffshire
Glennfiddich Grand Cru 23 Year, Banffshire
Glennfiddich Grand Yozakura 29 Year, Banffshire
Glenlivit 12 Year, Highland
Glenlivit 15 Year French Oak, Highland
Glenlivit 18 Year Batch Reserve, Highland
Glenlivit 21 Year Sample Room Collection, Highland
Johnnie Walker Black Label, Kilmarnock
Johnnie Walker Blue Label, Kilmarnock
Lagavulin 16 Year, Islay
Macallan 12 Year, Speyside
Macallan 18 Year, Speyside
Macallan 25 Year, Speyside
Oban 14 Year, Highland

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TEQUILA 2oz. POUR

BLANCO/PLATA
Flecha Azul
Casa Azul
Dios Azul Plata
Celaya
Pantalones
El Mexicano
Casamigos
Clase Azul Plata
Don Julio

REPOSADO
Flecha Azul
Casa Azul
Dios Azul
Celaya
Pantalones
El Mexicano
Casamigos
Clase Azul
Don Julio
Gran Coramino

MEZCAL
400 Conejos
Casamigos
El Silencio Espadin
Ilegal Joven
Clase Azul Guerrero

AÑEJO
Flecha Azul
Casa Azul
Dios Azul
Dios Azul Extra
Celaya
Pantalones
Casamigos
Clase Azul
Clase Azul "Ultra"
Dame Mas
Don Julio 1942
Don Julio
Gran Coramino

CRISTALINO
Flecha Azul
Casamigos
Gran Coramino

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SAKE

JUNMAI

PURE RICE — FULL FLAVORED, OFTEN FULL BODIED

89123 TYKU White, Nara
Fresh and slightly sweet with subtle pear notes

70020 HEAVENSAKE, "By Konishi," Hyogo
Savoury and mineral round on the palate bright fresh finish

JUNMAI GINJO

PREMIUM — CRISP, AROMATIC AND REFRESHING

70021 HEAVENSAKE, "By Katsuyama," Miyagi
Fruity, elegant, silky on the palate

89141 Shimizu-No-Mai, "Pure Dawn," Akita
Hints of orange peel and light floral notes

60003 WESAKE "Sakura," Kobe
Gentle, crisp, and balanced with aromatic fruity notes of melon, grapes, and sweet rice

30015 Rihaku "Wandering Poet," Shimane
Crisp, Medium-body, dry, with hints of banana and honeydew

28736 TYKU Black, Nara
Rich & silky texture with hints of peach & vanilla notes

JUNMAI DAIGINJO

ULTRA PREMIUM — DELICATE, SMOOTH, REFINED

70022 HEAVENSAKE, "By Urakusumi," Miyagi
Silky texture slightly rich and dry complex umami

87643 Shimizu-No-Mai, "Pure Dusk," Akita
Bright pear and hints of green apple, with an underlying minerality

79832 Shimizu-No-Mai, "Pure Night," Akita
Feather-light, layered complexity with subtle citrus and melon notes

00055 Gekkeikan "Horin," Kyoto
Round and smooth, with a medium, creamy body. Finishes long and smooth, with a hint of pear

20020 Wakatake Onikoroshi "Demon Slayer," Shizuoka
Smooth, medium-body, mild sweetness, with hints of peach and melon

60001 Dassai "45," Yamaguchi
Crisp and dry with notes of apple, orange, and pear

20009 Dassai "23," Yamaguchi
Smooth and elegant with a nose of grapes, flowers, strawberries, and a clean finish

20085 Ginga Shizuku "Divine Droplets," Hokkaido
Pure, medium-body, mild sweetness, with hints of white peach and green apple

UMESHU

A SWEET FRUITY LIQUEUR MADE FROM PLUMS OR "UME"

70024 Kamoizumi, Umelicious, Hiroshima
Sweetness, acidity and piquant plum flavor

HONJOZO

CLEAN, LIGHT BODIED, SUBTLY AROMATIC

50035 Tokubetsu, Tensei "Infinite Summer," Kanagawa
Crisp, medium-body, dry, with hints of melon and sea salt

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SAKE

NIGORI

UNFILTERED — RICH, CREAMY, CLOUDY

12097 Shimizu-No-Mai, "Pure Snow," Akita
Notes of ginger, pear and cantaloupe

50045 Genshu, Murai Family "Nebuta Warrior," Aomori
Silky, full-body, earthy sweetness, with hints of pineapple and coconut

50040 Gozenshu "Bodaimoto," Okayama
Smooth, full-body, mild sweetness, with hints of apple and sweet rice

50075 Rihaku, "Dreamy Clouds," Shimane
Bright and lean with sweet rice flavors, notes of roasted nuts, dark plum, and a citrus peel finish

GINJO

PREMIUM — COMPLEX, FRUITY AND FRAGRANT

40025 Kubota Senjyu, Niigata
Smooth, light, medium dry, with hints of melon and citrus

40010 Dewazakura Izumi Judan "Tenth Degree," Yamagata
Crisp, medium-body, very dry, with hints of juniper berry and crisp pear

40001 Namazake, Brooklyn Kura, New York
Crisp, light, balanced, with hints of white apple and tropical fruit

DAIGINJO

ULTRA PREMIUM — MORE FRAGRANT AND LIGHTER THAN JUNMAI VERSIONS

20050 Kurosawa "Black River," Nagano
Silky, medium-body, mild sweetness, with hints of rice pudding and coconut-raisin cake

20005 Dewazakura "Mountain Cherry," Yamagata
Crisp, light, dry, with hints of stone fruit and honey

20008 Akitabare Suirakuten "Heaven of Tipsy Delight," Akita
Aged two years, crisp, light, balanced, with hints of melon and peach

HALF BOTTLES 300ML

00024 Dassai "39," Junmai Daiginjo, Yamaguchi
Plush with hints of pear, apple, blueberry and honeydew, a very wine-like acidity with a long finish

00026 G Sake "Joy," Genshu Ginjo, Oregon
Rich, big, and bold with a velvety dense body featuring melon cherry and pepper finish

00075 Dawazakura Sparkling Sake, "Festival of Stars," Yamagata
Crisp and dry, sharp fruit tones like unripe strawberry, persimmon, and Asian pear

00059 Suigei "Drunken Whale," Junmai Tokubetsu, Kochi
Dry, crisp, and clean sake with a mild but complex flavor profile

00002 Aizu Homare "Aladdin," Nigori, Fukushima
A cloudy and creamy sake with a sweet and fruity flavor

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WHITE WINE & BUBBLES

CHARDONNAY

90002 Walt, Sonoma Coast
90001 La Chablisienne, Chablis France
14010 Jordan, Russian River Valley
60004 Cakebread, Napa Valley
12011 Patz & Hall, Sonoma Coast
14020 Far Niente, Napa Valley

PINOT GRIGIO/GRIS

90004 Santa Cristina by Antinori, Italy, Pinot Grigio
13030 Schlumberger Les Princes Abbés, Alsace, Pinot Gris
13422 Livio Felluga, Collio, Pinot Grigio

RIESLING

90005 Dr. Loosen Blus Slate, Spatlese, Germany
60005 Eroica, Columbia Valley
13006 Dr. Loosen, Spatlese, Wehlener Sonnenuhr 2021
60006 Robert Weil, Rheingau
90006 Schloss Johannisberger, Silberlack trocken GG, Germany 2019

SAUVIGNON BLANC

90007 Craggy Range Te Muna Road, New Zealand
60007 Mt. Beautiful, North Cantebury
13015 Duckhorn, North Coast
60021 Double Eagle, Napa Valley

BUBBLES & ROSÉ

60010 Veuve Clicquot Brut Champagne
60011 Veuve Clicquot Rosé Champagne
60009 Moët Impérial Brut Champagne
60008 Champagne Telmont, Réserve Brut
60345 Beau Joie Brut Champagne
90009 Laurent-Perrier La Cuvée, Brut, Champagne (Half Bottle)
90015 Tintero, Moscato d'Asti
12103 GH Mumm Grand Cordon Brut Champagne
60012 Dom Pérignon Champagne 2012
90014 Chateau d'Esclans Whispering Angel Rosé
14004 Château d'Esclans Rock Angel Rosé

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RED WINE

PINOT NOIR

90017 Ken Wright, Willamette Valley
90016 Bernardus, Santa Lucia Highlands
15044 Emeritus, Russian River Valley
15041 Belle Glos "Dairyman," Russian River Valley
15068 Domaine Serene, Willamette Valley
15022 Flowers, Sonoma Coast
90018 FEL Savoy Vineyard, Anderson Valley

MERLOT

90019 Kunde, Sonoma Valley
90020 Ferrari-Carano, Sonoma County
60014 Northstar, Columbia Valley
60015 Sequentis Reserve, by Daou

CABERNET SAUVIGNON

60017 Caymus, Napa Valley
90022 Daou, Paso Robles
90024 Justin, Paso Robles
116085 Faust, Napa Valley
60016 Stag's Leap Artemis, Napa Valley
16020 Jordan, Alexander Valley
16058 Quilt Reserve, Napa Valley
16025 Silver Oak, Alexander Valley

BLENDS & OTHER REDS

90030 Pessimist by Daou, Paso Robles
90031 Beronia Gran Reserva, Rioja, Spain 2015
16036 Justin Isosceles, Paso Robles
90029 Prisoner, Red Blend, California
60018 Quintessa, Rutherford 2019
60019 Opus One, Napa Valley 2015

SAKE BY THE CARAFE 12oz.

Junmai, Gekkeikan, California, Hot Sake
Good acidity, mineral driven, well-balanced

Junmai, Gekkeikan, California
Herbaceous with hints of grapefruit and a light earthiness

Junmai, TYKU White, Nara
Fresh and slightly sweet with subtle pear notes

Shochu, Iichiko Silhouette, Oita
Lemony with hints of other fruits, flowers, mint, thyme, and almond

Junmai Kimoto, Dewa No Yuki "Snowflake," Yamagata
Smooth, light, medium dry, with hints of dry grain and juicy fruit

Nigori, Kurosawa, Nagano
Silky, medium-body, mild sweetness, with hints of figs and nuts

Junmai Ginjo, Kikusui Shuzo "Chrysanthemum Mist," Niigata
Smooth, light, slightly dry, with hints of mandarin orange and citrus

WINE BY THE GLASS

SPARKLING & ROSÉ

Prosecco, Gambino Gold DOCG, Italy
Champagne, Moët Impérial Brut, France
Champagne Telmont, Réserve Brut, France
Brut Rosé, Lucien Albrecht Cremant d'Alsace, France
Rosé, Miraval Côtes de Provence, France

WHITE

Sauvignon Blanc, Emmolo, California
Sauvignon Blanc, Dashwood, Marlborough
Chardonnay, Stags' Leap, Napa Valley
Chardonnay, Chalk Hill, Russian River Valley
Pinot Grigio, Gambino Il Masso Friuli Venezia Giulia, Italy
Riesling, Firestone Santa Barbara

RED

Red Blend, Pessimist by DAOU, Paso Robles
Cabernet Sauvignon, Caymus, California
Cabernet Sauvignon, Faust, Napa Valley
Pinot Noir, Sea Sun, California
Pinot Noir, Lyric, Monterey County
Malbec, Nieto Senetiner, Mendoza

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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.

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