



# UMI SUSHI & HIBACHI

## *Wine List*

### HOUSE WINE

GLASS - \$6.50 | BOTTLE - \$20

CHARDONNAY

PINOT GRIGIO

CABERNET SAUVIGNON

MERLOT

### RED

PINOT NOIR - PROPHECY (California)	\$9 / \$35.95
MALBEC - ECCENTRIC (Argentina)	\$11 / \$38.95
RED BLEND - CA (California)	\$12 / \$39.95
CABERNET SAUVIGNON - IMAGERY (California)	\$10 / \$36.95
CABERNET SAUVIGNON - MURPHY (California)	\$12 / \$39.00

### WHITE

CHARDONNAY - LA CREMA (Monterey, California)	\$10 / \$34.95
SAUVIGNON BLANC - WHITEHAVEN (Marlborough, New Zealand)	\$12 / \$38.95
RIESLING - MARYHILL (Columbia Valley, Washington)	\$10 / \$35.95
MOSCATO - MIRASSOU (California)	\$9 / \$34.95

### SPARKLING

PROSECCO - LA MARCA (Veneto, Italy)	\$9
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### ROSÉ

BAND OF HORSES (Washington)	\$10 / \$34.95
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# UMI SUSHI & HIBACHI

## *Sake & Beer*

### SAKE / PLUM WINE

CHILLED / HOT SAKE	\$7.00
CHO CHIKU BAI (organic)	\$15.95
PLUM WINE	\$8.50
NIGORI UNFILTERED SAKE	\$15.95
PURPLE HAZE HOT SAKE	\$9.00

### IMPORT / SPECIALITY

ASAHI EXTRA DRY	\$5.00
BLUE MOON	\$5.00
CORONA	\$5.00
HEINEKEN	\$5.00
KIRIN ICHIBAN	\$5.00
LUCKY BUDDHA	\$5.00
MODELO	\$5.00
SAPPORO 12oz/22oz	\$5.00/\$8.75

### DRAFT BEER - 16oz.

COORS LIGHT	\$5.25
SAPPORO	\$6.00
STELLA ARTOIS	\$6.00
SURLY FURIOUS	\$5.75
SEASONAL	\$5.50

### NON - ALCHOHOLIC

BUD WEISER ZERO	\$3.50
COKE PRODUCTS	\$3.25
GINGER BEER	\$3.50
HOT GREEN TEA	\$2.50
ODULES	\$3.50
RED BULL	\$5.00
SAN PELLEGRINO	\$3.50
VIETNAMESE ICED COFFEE	\$5.95
SPARKLING WATER (orange, prickly pear)	\$3.75
JUICE (apple, orange, cranberry, pineapple)	\$3.50
JAPANESE SODA (lychee, melon, grape, orange, original, strawberry)	\$4.25

### DOMESTIC

BUD LIGHT	\$4.00
BUD WEISER	\$4.00
COORS LIGHT (BTL)	\$4.00
MICHELOB GOLDEN LIGHT	\$4.00
MICHELOB ULTRA	\$4.00
STELLA ARTOIS CIDRE	\$5.50
SUMMIT	\$5.00
WHITE CLAW	\$7.00
HIGH NOON (black cherry, grapefruit, pineapple, watermelon)	\$7.00





# UMI SUSHI & HIBACHI

## Cocktails

### MARTINI

**BERRY BERRY MARTINI** \$11.50

Three olives berry vodka, fresh lemon juice, simple syrup, fresh berries, Cointreau

**ESPRESSO MARTINI** \$12.50

Tequila or Vodka, espresso martini, kahlua, vietnamese coffee, garnished with coffee beans

**LITCHITINI** \$11.50

Tito's vodka, soho lychee, lychee juice, garnished with finest lychee

### MOJITOS & MULES

**MOJITOS** \$11.50

(classic, berry, lychee, mango, pineapple, strawberry)

**MULES** \$10.50

(Bourbon, Blueberry, Lychee, Mango, Moscow, Strawberry)

### SIGNATURE DRINKS

**CARRIBEAN RUM** \$11.25

Rum, Captain Morgan Rum, 151, orange, pineapple, splash of grenadine

**LEMON SOUR** \$13.50

Toki Whiskey, Egg white, yuzu juice, simple syrup, garnish with dried orange

**MURASAKI** \$15.00

Vodka, lychee soho, lychee syrup, san pellegrino blood orange, splash of butterfly tea, garnish with lychee & mint

**SPICY UMI MARGARITA** \$11.50

(passion fruit, strawberry)

Tequila, in-house mix, Cointreau, splash cranberry, sea salt rim

**UMI-TINI** \$13.50

Plum wine, Gin, splashed with Butterfly Tea, garnish with rose petals

**UMI OLD FASHIONED** \$13.25

Japanese whisky, angostura bitters, orange bitters, simple syrup, grenadine

**VOLCANO ISLAND** \$20.95

Serves TWO people

Rum, gin, tequila, whisky, pineapple juice, cranberry juice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

