



UMI SUSHI & HIBACHI

Wine List

HOUSE WINE

GLASS - \$7.70 | BOTTLE - \$26.50

CHARDONNAY

PINOT GRIGIO

CABERNET SAUVIGNON

MERLOT

RED

| | |
|-------------------------------------------|-------------------|
| PINOT NOIR - PROPHECY (California) | \$10 / \$39.55 |
| MALBEC - ECCENTRIC (Argentina) | \$12.15 / \$42.85 |
| RED BLEND - CA (California) | \$13.25 / \$43.95 |
| CABERNET SAUVIGNON - IMAGERY (California) | \$11 / \$40.65 |
| CABERNET SAUVIGNON - MURPHY (California) | \$13.25 / \$43.00 |

WHITE

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|---------------------------------------------------------|-------------------|
| CHARDONNAY - LA CREMA (Monterey, California) | \$11 / \$38.45 |
| SAUVIGNON BLANC - WHITEHAVEN (Marlborough, New Zealand) | \$13.25 / \$42.85 |
| RIESLING - MARYHILL (Columbia Valley, Washington) | \$11 / \$39.55 |
| MOSCATO - MIRASSOU (California) | \$11 / \$38.45 |

SPARKLING

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|-------------------------------------|------|
| PROSECCO - LA MARCA (Veneto, Italy) | \$10 |
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ROSÉ

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|-----------------------------|----------------|
| BAND OF HORSES (Washington) | \$11 / \$38.45 |
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UMI SUSHI & HIBACHI

Sake & Beer

SAKE / PLUM WINE

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|-------------------------|---------|
| CHILLED / HOT SAKE | \$7.70 |
| CHO CHIKU BAI (organic) | \$17.55 |
| PLUM WINE | \$9.35 |
| NIGORI UNFILTERED SAKE | \$17.55 |
| PURPLE HAZE HOT SAKE | \$10.00 |

IMPORT / SPECIALITY

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|-------------------|---------------|
| ASAHI EXTRA DRY | \$5.50 |
| BLUE MOON | \$5.50 |
| CORONA | \$5.50 |
| HEINEKEN | \$5.50 |
| KIRIN ICHIBAN | \$5.50 |
| LUCKY BUDDHA | \$5.50 |
| MODELO | \$5.50 |
| SAPPORO 12oz/22oz | \$5.50/\$9.65 |

DRAFT BEER - 16oz.

| | |
|---------------|--------|
| COORS LIGHT | \$5.60 |
| SAPPORO | \$6.60 |
| STELLA ARTOIS | \$6.60 |
| SURLY FURIOUS | \$6.35 |
| SEASONAL | \$6.05 |

NON - ALCHOHOLIC

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|-----------------------------------------------------------------------|--------|
| BUD WEISER ZERO | \$3.85 |
| COKE PRODUCTS | \$3.60 |
| GINGER BEER | \$3.85 |
| HOT GREEN TEA | \$2.75 |
| ODULES | \$3.85 |
| RED BULL | \$5.50 |
| SAN PELLEGRINO | \$3.85 |
| VIETNAMESE ICED COFFEE | \$6.55 |
| SPARKLING WATER (orange, prickly pear) | \$4.15 |
| JUICE (apple, orange, cranberry, pineapple) | \$3.85 |
| JAPANESE SODA (lychee, melon, grape, orange, original, strawberry) | \$4.70 |

DOMESTIC

| | |
|-------------------------------------------------------------------|--------|
| BUD LIGHT | \$4.40 |
| BUD WEISER | \$4.40 |
| COORS LIGHT (BTL) | \$4.40 |
| MICHELOB GOLDEN LIGHT | \$4.40 |
| MICHELOB ULTRA | \$4.40 |
| STELLA ARTOIS CIDRE | \$6.05 |
| SUMMIT EPA | \$5.50 |
| WHITE CLAW | \$7.75 |
| HIGH NOON (black cherry, grapefruit, pineapple, watermelon) | \$7.75 |





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Cocktails

MARTINI

BERRY BERRY MARTINI \$12.65

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

ESPRESSO MARTINI \$13.75

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

LITCHITINI \$12.65

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

MOJITOS & MULES

MOJITOS \$12.65

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

MULES \$11.55

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

SIGNATURE DRINKS

CARRIBEAN RUM \$12.40

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

LEMON SOUR \$14.85

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

MURASAKI \$16.50

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

SPICY UMI MARGARITA \$12.65

(passion fruit, strawberry)

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

UMI-TINI \$14.85

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

UMI OLD FASHIONED \$14.60

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

VOLCANO ISLAND \$23.10

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.

