



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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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 - ALCOHOLIC

BUD WEISER ZERO	\$3.50
COKE PRODUCTS	\$3.25
GINGER BEER	\$3.50
HOT GREEN TEA	\$2.50
MILK / CHOCO MILK	\$2.50
ODULES	\$3.50
RED BULL	\$3.95
SAN PELLEGRINO	\$3.50
VIETNAMESE ICED COFFEE	\$5.95
SPARKLING WATER (orange)	\$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	\$4.00
SUMMIT	\$5.00
WHITE CLAW	\$5.50
HIGH NOON (black cherry, grapefruit, pineapple, watermelon)	\$5.50





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Cocktails

MARTINI

BERRY BERRY MARTINI \$11.50
Three olives berry vodka, fresh lemon juice, simple syrup, fresh berries, Cointreau

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)

SIGNATURE DRINKS

CARRIBEAN RUM \$11.25
Rum, Captain Morgan Rum, 151, orange, pineapple, splash of grenadine

LEMON SOUR \$13.50
Top shelf 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
Tequila, in-house mix, Cointreau, splash cranberry, sea salt rim

TEQUILA CANDY \$12.95
Top shelf Tequila, yuzu juice, simple syrup, cotton candy, garnished with more cotton candy

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