

COOL SHARED PLATES

BLUEFIN TUNA PIZZA* RED ONION, TRUFFLE OIL, PONZU AIOLI	27
YELLOWTAIL FRESNO* ONION PONZU, MICRO CILANTRO, CAVIAR	24
TUNA TARTARE WITH CAVIAR* CHU TORO, TRUFFLE SOY	34
SEARED ALBACORE TATAKI* ASIAN PEAR, MICRO GREENS, GARI VINAIGRETTE	19
TUNA TACOS* TARO CHIPS, AVOCADO CREAM, MICRO CILANTRO	20
STEAK TARTARE* 3oz PRIME NY, JAPANESE MILK BREAD, GOCHUJANG DRESSING	26
SOY GINGER TOFU SILKEN TOFU, GINGER SCALLION SAUCE, TOSAKA SEAWEEED	17

WARM SHARED PLATES

WAGYU GYOZA PICKLED CABBAGE, BLACK GARLIC PONZU	28
SPICY TUNA CRISPY RICE* SEARED SUSHI RICE, SPICY TUNA TARTARE	22
CRISPY BRUSSELS SPROUTS BALSAMIC SOY, TOASTED ALMONDS	15
SPICY ROCK SHRIMP SPICY AIOLI, KEY LIME, MICRO GREENS	24
PORK BELLY BAO BUNS PICKLED VEGETABLES, CUCUMBER, HOISIN, AIOLI	16
STEAMED EDAMAME SEA SALT OR SPICY UMAMI	8
SHISHITO PEPPERS YUZU YOGURT, BONITO	12
MAPLE GLAZED PORK RIBS CHAR SIU MARINATED, FRIED GARLIC CHIPS, PICKLED FRESNO CHILE	30
CHICKEN KARAAGE <i>VEGAN OPTION AVAILABLE UPON REQUEST</i> SWEET GOCHUJANG, LEMON, KINOME LEAF	22
GLUTEN-FREE KUMI MARI FLASH FRIED SQUID, WATERCRESS SHISO PONZU, CHILE THREADS, YUZU CILANTRO AIOLI	22
SIGNATURE FRIED RICE <i>CHICKEN +10 SHRIMP +12 BEEF +18</i> HONDASHI RICE, ORGANIC EGG, ASPARAGUS, CARROT, ONION	28

SALADS

CITRUS GREENS GINGER MISO VINAIGRETTE, SHAVED VEGETABLES	15
WATERCRESS CAESAR PARMESAN DRESSING, NORI CROUTONS, BACON, ANCHOVIES	18
SEAWEEED TOSAKA, WAKAME, HIYASHI	11
CUCUMBER SUNOMONO AMAZU, SESAME SEEDS	8

LAND

GALBI TOBAN WESTHOLME WAGYU SHORT RIBS, ARUGULA, YUZU MUSHROOMS, SOY MIRIN	56
NEW YORK STRIPLAIN* 12oz ABA PRIME - ABERDEEN, SOUTH DAKOTA	70
WAGYU RIBEYE* 12oz WESTHOLME - QUEENSLAND, AUSTRALIA	95
A4 WAGYU STRIPLAIN* KAGOSHIMA PREFECTURE	35 PER OZ / MIN 4OZ
WAGYU TOMAHAWK* 40oz WESTHOLME - QUEENSLAND, AUSTRALIA SERVED WITH CHEF'S SELECTION OF BANCHAN	295
TERI GLAZED JIDORI CHICKEN 10oz GARLIC MASHED POTATOES, SAUTÉED TABERU RAYU SPINACH	38

SEA

PAN SEARED ORA KING SALMON* 7oz KEY LIME, PICKLED CUCUMBERS	40
KOMBU STEAMED CHILEAN SEA BASS BOK CHOY, LEMON, ONION PONZU	50
MISO-GLAZED BLACK COD 7oz DEN MISO, PICKLED GINGER SPROUTS	37

SIDES

GRILLED EGGPLANT SWEET MISO, MOZZARELLA	13
SAUTÉED GREENS BOK CHOY, SAKE SOY, CRISPY ONIONS	13
YUZU GARLIC MUSHROOMS SHIITAKE, SHIMEJI, ERYNGII, YUZU SOY, GARLIC BUTTER	14
GARLIC MASHED POTATOES HEAVY CREAM, CHIVES	14
JUMBO GRILLED ASPARAGUS	13

CHEF'S TASTING MENU

REQUIRED PARTICIPATION OF ENTIRE TABLE

PREMIER 135 PER GUEST

STARTERS

WAGYU GYOZA CRISPY BRUSSELS SPROUTS BLUEFIN TUNA PIZZA*
HOT MESS ROLL* CHEF'S SELECTION OF SUSHI*

CHOICE OF ENTRÉE

WAGYU RIBEYE*	PAN SEARED ORA KING SALMON*	KOMBU STEAMED CHILEAN SEA BASS	GALBI TOBAN
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DESSERT

CHEF'S SELECTION OF MOCHI ICE CREAM

SIGNATURE 100 PER GUEST

STARTERS

YELLOWTAIL FRESNO* TUNA TACO* CITRUS GREENS SALAD PORK BELLY BAO

CHOICE OF ENTRÉE SERVED WITH SIGNATURE FRIED RICE

MISO-GLAZED BLACK COD	NEW YORK STRIPLAIN*	TERI GLAZED JIDORI CHICKEN
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* 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.

NIGIRI AND SASHIMI 2 PCS PER ORDER

MAGURO* TUNA	17	AJI* HORSE MACKEREL	14
BINCHO MAGURO* ALBACORE	12	EBI SHRIMP	12
HAMACHI* YELLOWTAIL	15	AMA EBI* SWEET SHRIMP	18
SAKE* SALMON	15	HOTATE* JAPANESE SCALLOP	16
IKURA* SALMON ROE	16	TAKO OCTOPUS	12
UNAGI FRESH WATER EEL	13	MIRUGAI* GIANT CLAM	18
ANAGO SALT WATER EEL	16	IKA* SQUID	15
TAMAGO OMELETTE	10	O-TORO* FATTY TUNA	MKT PRICE
TAI* JAPANESE SEA BREAM	15	UNI* SEA URCHIN	MKT PRICE
HIRAME* FLUKE	15	KANI KING CRAB	MKT PRICE
SABA* MACKEREL	12		

SUSHI MORIAWASE* 90

CHEF'S COMBINATION

SASHIMI MORIAWASE* 90

CHEF'S COMBINATION

SUSHI SET* 190

4 PCS CRISPY RICE, 2 KUMI ROLLS, 8 PCS NIGIRI, 16 PCS SASHIMI

KUMI ROLLS

HOT MESS* 28

POKE SASHIMI, KANIKAMA, AVOCADO, SCREAMING O SAUCE

KUMIKAZE* 26

SPICY SALMON, MASAGO, CUCUMBER, NEGI, AVOCADO, SALMON, SLICED LEMON, PONZU

RAINBOW* 28

ASSORTED SASHIMI, KANIKAMA, AVOCADO, CUCUMBER

KUMI ROCK* 26

SPICY TUNA, CUCUMBER, SHRIMP TEMPURA, SPICY AIOLI

CHERRY BLOSSOM* 26

SPICY KANIKAMA, TUNA, YELLOWTAIL, AVOCADO, CUCUMBER, YUZU YOGURT, CRISPY ONIONS

GARDEN 20

GOBO, CUCUMBER, AVOCADO, TAKUAN, YUZU KOSHO AIOLI

SHOGUN 28

SPICY KANIKAMA, EBI, SHRIMP TEMPURA, SPICY AIOLI

SEVEN DEADLY SINS* 150

KING CRAB, WAGYU, KIZAMI TRUFFLE, FOIE GRAS, OSETRA GOLD CAVIAR, 24K GOLD

SUSHI ROLLS

UNAGI 15 **TORO NEGI*** 22

SOFT SHELL CRAB 18 **KING CRAB CALIFORNIA** 43

YELLOWTAIL NEGI* 15 **BAKED KING CRAB HANDROLL** 25

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DESSERTS

MATCHA GREEN TEA BREAD PUDDING 18

ELEMENTS OF JAPANESE WHISKY, STRAWBERRIES, WHITE CHOCOLATE, VANILLA

VALRHONA CHOCOLATE BROWNIE 18

CANDIED GINGER, GODIVA LIQUEUR, 24 KARAT MILK CRISP, DIPLOMAT CREAM

WAGASHI CAKE TRES LECHES 18

DULCEY CHOCOLATE MILK, CONDENSED MILK ICE CREAM, GREEK YOGURT CREMEUX, ASH CINNAMON MERINGUE

COCONUT TAPIOCA 16

MANGO, PASSION FRUIT, THAI TEA ICE CREAM

MOCHIDOKI 16

CHEF'S SELECTION OF MOCHI ICE CREAM



Prices not inclusive of 8.375% sales tax.

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KUMI COCKTAILS 19

PEACH BLISS

Ketel One Peach & Orange Blossom Vodka,
White Peach Purée, Lime

MEET THE MAKER

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

BESO DE JAPÓN

JAJA Reposado Tequila, Lychee, Guava,
Lime, Ginger Beer

THE ELEPHANT IN THE ROOM

Sipsmith Lemon Drizzle Gin, Elderflower
Liqueur, Lemongrass, Cucumber, Lemon, Tonic

KUMI KILLER

SelvaRey Coconut Rum, Pineapple, Orange,
Cream of Coconut, Fresh Nutmeg

YUZU POP

Effen Yuzu Vodka, Choya Yuzu Liqueur,
Lemon & Mint Verbena

FORBIDDEN FRUIT

Bulleit Rye Whiskey, Oka Kura Bermutto
Vermouth, Giffard Pomegranate, Lime

ICHIGO NIGHTS

Don Julio Blanco Tequila, Cointreau, Lime,
Strawberry, Serrano Pepper

GREEN GEISHA

The Botanist Islay Dry Gin, Melon Cucumber
Purée, Lime, Togarashi Syrup

LYCHEE ROSE

Nankai Shochu, Raspberry, Lychee, Lime

TASTE OF JAPAN WHISKEY FLIGHTS

THE SHOGUN 62

Akashi White Oak, Kaiyo The Single, Shinobu Mizunara Oak, Suntory Toki

THE EMPEROR 90

Kaiyo The Peated, Ohishi Single Cask Brandy, Shinobu Pure Malt Mizunara Oak, Yame Eight Goddesses

BEER

JAPANESE

Asahi Super Dry	10/18
Baird Numazu Lager	17
Baird Rising Sun Pale Ale	17
Baird Teikoku IPA	17
Hitachino Nest Red Rice Ale	17
Hitachino Nest White Ale	17
Hitachino Nest Yuzu Lager	17
Kawaba Snow Weizen	12
Kawaba Sunrise Ale	12
Kawaba Pearl Pilsner	12
Kirin	18
Kirin Light	18
Sapporo	10/18
Sapporo Pure	10
Sapporo Reserve Gold	18
Yoho Nippon Citrus Salt Ale	14
Yoho Tokyo Black Porter	12
Yoho Zenryaku Umami IPA	12

DOMESTIC

Bud Light	10
Coors Light	10
Fat Tire Amber	10
Michelob Ultra	10

IMPORTED

Corona	10
Heineken	10
Stella Artois	10
Tsing Tao	10
Heineken 0.0 (Non-Alcoholic)	10

SELTZER

Happy Dad Hard Seltzer	10
Wild Cherry / Lemon Lime	
Watermelon / Pineapple	

NON-ALCOHOLIC

Vellamo Spring Water	10
Vellamo Sparkling Spring Water	10
“Q” Spectacular	8
Soda / Tonic / Ginger Ale / Ginger Beer	
Red Bull Energy Drink	8
Regular / Sugarfree	

JAPANESE WHISKY 2oz. POUR

Akashi White Oak, Hyogo	22
Bushido Series: Meiyō "Prestige" 15 Year Pure Malt, Okinawa	96
Bushido Series: REI "Respect" Pure Malt, Okinawa	44
Hatozaki 12 Year, Hyogo	24
Kaiyō The Peated, Edobori	46
Kaiyō The Single, Edobori	29
Kangakoi 7 Year Single Grain Sherry Cask, Kyushu	46
Kura "The Whisky" Pure Malt, Okinawa	20
Nankai Gold, Amani Island	31
Nikka Coffey Grain, Miyagikyo	29
Nikka Coffey Malt, Miyagikyo	29
Ohishi Single Cask Brandy, Kumamoto	29
Shinobu Mizunara Oak, Niigata	29
Shinobu Pure Malt Mizunara Oak, Niigata	34
Suntory Toki, Honshu	22
Yame 10 Year Eight Goddesses, Yame	32

SCOTCH - SINGLE MALT 2oz. POUR

Ardbeg 10 Year, Islay	32
Balvenie 12 Year, Speyside	31
Balvenie 17 Year, Speyside	59
Chivas Regal 12 Year	23
Dalmore 12 Year, Highland	29
Dalmore 18 Year, Highland	82
Johnnie Walker Black	22
Johnnie Walker Blue	104
Lagavulin 16 Year, Islay	40
Macallan 12 Year, Speyside	39
Macallan 18 Year, Speyside	106
Oban 14 Year, Highland	39
Octave Ardmore 7 Year	33
Octave Glen Moray 8 Year	35
Octave Glentauchers 10 Year	39
Octave Girvan 11 Year	42

SAKE

JUNMAI

PURE RICE — FULL FLAVORED, OFTEN FULL BODIED

BOTTLE

40020	Masumi Okuden "Mirror of Truth," Nagano	110
	<i>Smooth, light, slightly dry, with hints of melon and blackberry</i>	
40050	Tokubetsu, Asamai Shuzo "Heaven's Door," Tohoku	120
	<i>Crisp, medium-body, slightly dry, with hints of apple and dried spices</i>	

JUNMAI DAIGINJO

ULTRA PREMIUM — DELICATE, SMOOTH, REFINED

20010	Kurosawa Ginrei "Silver Peak," Fukushima	120
	<i>Crisp, medium-body, slightly dry, with hints of honey dew and anise</i>	
20115	SOTO, Niigata	120
	<i>Smooth, light, balanced, with hints of cucumber and melon</i>	
20040	Hakkaisan, Niigata	140
	<i>Crisp, medium-body, dry, with hints of melon and walnuts</i>	
20020	Wakatake Onikoroshi "Demon Slayer," Shizuoka	150
	<i>Smooth, medium-body, mild sweetness, with hints of peach and melon</i>	
20030	Hatsumago Shozui "First Grandchild," Yamagata	160
	<i>Crisp, medium-body, slightly dry, with hints of vanilla pudding and green apple</i>	
60000	Chiebijin "Beautiful Lady," Oita	240
	<i>Bold and delightful, full body, bright melon fruit</i>	
60001	Echigo Sekkobai "Snow Break," Niigata	260
	<i>Clean and comforting, off-dry, stone fruits, refined and sharp</i>	
20085	Ginga Shizuku "Divine Droplets," Hokkaido	260
	<i>Pure, medium-body, mild sweetness, with hints of white peach and green apple</i>	
20006	Hiro Gold "Rising Sun," Niigata	300
	<i>Smooth, semi-sweet, with hints of cantaloupe and banana</i>	
20009	Shirataki Shuzo "Seven," Niigata	500
	<i>Extremely delicate (polished to 25%), light, sweet, with hints of honeysuckle and white nectarine</i>	
60002	Shichiken "Seven Wisemen," Tobin Kakoi, Yamanashi	650
	<i>Floral and bold, medium body, "preserved in glass," wildly limited</i>	

JUNMAI GINJO

PREMIUM — CRISP, AROMATIC AND REFRESHING

30015	Rihaku "Wandering Poet," Shimane	110
	<i>Crisp, Medium-body, dry, with hints of banana and honeydew</i>	
30030	Shiokawa "Cowboy," Chubu	120
	<i>Smooth, medium-body, dry, with hints of smoked wood and cocoa</i>	
30020	Genshu, "Moon Bloom," Nagano	130
	<i>Crisp, light, mild sweetness, with hints of citrus and plum</i>	
30025	Chiebijin "Beautiful Mind," Oita	140
	<i>Silky, medium-body, mild sweetness, with hints of cantaloupe and vanilla</i>	

SAKE

DAIGINJO

BOTTLE

ULTRA PREMIUM — MORE FRAGRANT AND LIGHTER THAN JUNMAI VERSIONS

60003	Yoi No Tsuki "Midnight Moon," Iwate <i>Dried floral, faintly earthy, elegant, honey-balanced umami</i>	80
20050	Kurosawa "Black River," Nagano <i>Silky, medium-body, mild sweetness, with hints of rice pudding and coconut-raisin cake</i>	190
20005	Dewazakura "Mountain Cherry," Yamagata <i>Crisp, light, dry, with hints of stone fruit and honey</i>	200
20008	Akitabare Suirakuten "Heaven of Tipsy Delight," Akita <i>Aged two years, crisp, light, balanced, with hints of melon and peach</i>	240

GINJO

PREMIUM — COMPLEX, FRUITY AND FRAGRANT

40025	Kubota Senju, Niigata <i>Smooth, light, medium dry, with hints of melon and citrus</i>	100
40010	Dewazakura Izumi Judan "Tenth Degree," Yamagata <i>Crisp, medium-body, very dry, with hints of juniper berry and crisp pear</i>	110
40001	Namazake, Brooklyn Kura, New York <i>Crisp, light, balanced, with hints of white apple and tropical fruit</i>	130

HONJOZO

CLEAN, LIGHT BODIED, SUBTLY AROMATIC

50055	Akitabare Shunsetsu "Spring Snow," Akita <i>Crisp, light, slightly dry, hints of melon and cream</i>	100
50035	Tokubetsu, Tensei "Endless Summer," Kanagawa <i>Crisp, medium-body, dry, with hints of melon and sea salt</i>	110

NIGORI

UNFILTERED — RICH, CREAMY, CLOUDY

50010	Hakutsuru Sayuri "Little Lilly," Aomori <i>Silky, medium-body, medium sweetness, with hints of strawberries and cream</i>	100
50045	Genshu, Murai Family "Nebuta Warrior," Aomori <i>Silky, full-body, earthy sweetness, with hints of pineapple and coconut</i>	110
50040	Gozenshu "Bodaimoto," Okayama <i>Smooth, full-body, mild sweetness, with hints of apple and sweet rice</i>	120

SAKE BY THE CARAFE (12OZ)

Junmai, SOTO, Niigata	30
<i>Crisp, light, medium dry, with hints of apple and cashew</i>	
Uka "Butterfly," Sparkling, Fukushima	36
<i>Crisp and refreshing, mildly sweet, Koda Farms (CA)</i>	
Junmai Kimoto, Dewa No Yuki "Snowflake," Yamagata	40
<i>Smooth, light, medium dry, with hints of dry grain and juicy fruit</i>	
Nigori, Kurosawa, Nagano	40
<i>Silky, medium-body, mild sweetness, with hints of figs and nuts</i>	
Junmai Ginjo, Kikusui Shuzo "Chrysanthemum Mist," Niigata	50
<i>Smooth, light, slightly dry, with hints of mandarin orange and citrus</i>	

WINE BY THE GLASS

PINOT NOIR

Boen, Russian River Valley	15
Maritana Le Russe, Russian River Valley	18

MERLOT

Kiona, Red Mountain	16
Ferrari Carano, Sonoma County	18

CABERNET SAUVIGNON

Justin, Paso Robles	20
Austin Hope, Paso Robles	22

OTHER RED VARIETALS

Malbec, Zolo Reserva, Mendoza	18
Zinfadel, The Prisoner, Napa Valley	26

CHARDONNAY

Cannonball, California	15
Talley, Arroyo Grande Valley	20

PINOT GRIGIO

Cantina Valle Isarco, Trentino Alto Adige	17
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RIESLING

Rieslingfreak "No 33," Clare Valley	14
Vonn Winning "Winnings," Pfalz	15

SAUVIGNON BLANC

Whitehaven, Marlborough	14
Astrolabe "Province," Marlborough	17

BUBBLES & ROSÉ

Elvio Tintero Moscato	14
Château d'Esclans Whispering Angel Rosé	20
Devant Rosé	22
Devant Brut	24

PROSECCO

Nino Franco "Rustico," Valdobbiadene	20
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WHITE WINE & BUBBLES

CHARDONNAY

BOTTLE

14010	Jordan, Russian River Valley 2020	80
14050	Dutton Goldfield Ranch, Russian River Valley 2019	90
14015	Keenan, Spring Mountain 2019	100
60004	Cakebread, Napa Valley 2021	100
12011	Patz & Hall, Sonoma Coast 2018	120
14020	Far Niente, Napa Valley 2021	140

PINOT GRIGIO/GRIS

13030	Schlumberger Les Princes Abbés, Alsace 2018	60
13422	Livio Felluga, Collio 2020	80

RIESLING

13006	Dr Loosen, Mosel 2019	80
60005	Eroica, Columbia Valley 2021	80
60006	Robert Weil, Rheingau 2020	100

SAUVIGNON BLANC

60007	Mt. Beautiful, North Canterbury 2022	60
13015	Duckhorn, Napa Valley 2022	80
60021	Double Eagle, Napa Valley 2020	132

CHAMPAGNE & ROSÉ

14004	Château d'Esclans Rock Angel Rosé	100
60008	Telmont Reserve Brut	120
60009	Moët Impérial Brut	150
60010	Veuve Clicquot Brut	180
12103	GH Mumm Grand Cordon Brut	200
60011	Veuve Clicquot Rosé	200
60012	Dom Pérignon 2012	800

RED WINE

PINOT NOIR

BOTTLE

15044	Emeritus, Russian River Valley 2018	120
15041	Belle Glos "Dairyman," Russian River Valley 2021	140
15068	Domaine Serene, Willamette Valley 2018	140
15022	Flowers, Sonoma Coast 2021	140
60013	Greg Linn Ancient Ocean, Santa Rita Hills 2021	240

MERLOT

60014	Northstar, Columbia Valley 2019	80
60015	DAOU, Paso Robles 2019	150

CABERNET SAUVIGNON

16077	Browne, Columbia Valley 2019	80
16036	Justin Isosceles, Paso Robles 2019	100
116085	Faust, Napa Valley 2020	100
60016	Stag's Leap Artemis, Napa Valley 2020	150
16020	Jordan, Alexander Valley 2018	150
16058	Quilt Reserve, Napa Valley 2017	180
16028	Miner, Stagecoach Vineyard 2018	180
16025	Silver Oak, Alexander Valley 2018	210
60017	Caymus, Napa Valley 2020	220
16040	Ladera, Howell Mountain 2016	250
60018	Quintessa, Rutherford 2019	580
60019	Opus One, Napa Valley 2015	950

OTHER RED VARIETALS

17038	Tempranillo, 12 Linajes Reserva, Ribera del Duero 2014	80
17020	Garnacha, Tigerstone, Salta 2018	100
60020	Red Bland, Orin Swift "8 Yrs in the Desert," California	130
17060	Shiraz, Torbreck Runrig, Barossa Valley 2018	500