

BEVERAGES

Ice Tea (sweet or unsweet), Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, bottled water	\$1.95
VOSS premium sparkling water	\$3.50
Red Bull energy drink / Red Bull sugarfree	\$3.00

SAKE

Hot Gekkeikan Saké Small: **\$6** Large: **\$15**
add a flavor: apple, blue-raspberry or pomegranate (\$1 small, \$2 large)

Cold Saké

Takara Sierra Cold Saké [300ml bottle] Light, clean taste made with Sierra water.	\$10
Sho Chiku Bai Ginjo [300ml bottle] A white wine taste with fruity bouquet.	\$12
Zipang Sparkling Saké [250ml bottle] Naturally carbonated, sweet, refreshing flavor.	\$14
Gekkeikan Nigori [300ml bottle] Unfiltered and milky in color and preserves richness of wine.	\$14
Gekkeikan Black & Gold [750ml bottle] Sweet and smooth, complements sushi well.	\$30
Tyku Ultra Premium Saké [375ml bottle] Our top-shelf saké will leave your taste buds amazed. Floral with a hint of sweetness and clean finish.	\$30

SAKITUMI'S CREATIVE COCKTAILS

SakiTumi's Famous Pomegranate Martini

Grey Goose La Poire Vodka and Pama Pomegranate Liqueur lightly bruised and served with a lemon twist.

Ecstasy Martini

Svedka Vanilla with Pama Pomegranate Liqueur and a touch of peach schnapps with cranberry juice and a splash of pineapple. Served in a chocolate rimmed martini glass.

The Emperor Martini

Russian Standard Premium Vodka, shaken and served over plump blue cheese stuffed olives.

Pacific Martini

Fresh muddled mint leaves, Square One Cucumber Vodka, Cointreau, organic agave nectar, splash of pineapple and fresh squeezed lime juice. Finished with a splash of soda. Surf's up.

The Perfect Margarita

Fresh squeezed limes, Lunazul Blanco 100% agave Tequila, Cointreau, and a splash of agave nectar. Shaken and served with a salt rim.

Blueberry Mojito

Fresh mint, blueberries, lime and sugar with Van Gogh Acai Blueberry Vodka and a splash of soda. One of our best sellers.

Peach Mojito

Bacardi Peach Rum, muddled mint leaves, lime wedges, a pinch of sugar and a splash of sour and soda.

Shanghai Slings

Pickled ginger, sugar and blueberries muddled with Van Gogh Blue "Triple Wheat" Vodka. Topped with gingerale and served on the rocks.

The Edisto

Van Gogh Pineapple Vodka, Cointreau, muddled cucumber slices and fresh squeezed lemon juice make this as refreshing as the SC coastline.

Don Quixote

A sinful blend of Don Q Limon Rum with muddled lemons and limes, sugar, simple syrup, splash of Pama Pomegranate Liqueur and Sprite.

The Perfect Manhattan

Evan Williams Single Barrel Bourbon with a touch of Pama Pomegranate Liqueur and sweet and dry vermouth – garnished with a sweet cherry.

MERCHANDISE

I Love It Raw SakiTumi t-shirts/tank tops are available for men and women. Ask your server, only \$16.

SakiTumi Company Policies

SakiTumi does not accept reservations; first come first serve only. We are a sushi bar and tapas grill; this means your order will be served as it is prepared.

For parties of 10 or more, you can reserve a party room.

SakiTumi can also accommodate large parties during certain times;

For more information, ask for a manager.

20% gratuity is added to parties of 6 or more. No more than 6 separate checks per table, no matter what size party. No individual items can be split or divided. SakiTumi reserves the right to refuse service to anyone.

SakiTumi
grill & sushi bar®

m e n u

Get Raw With Us Friday & Saturday Nights

After 10

[803] 931.0700

807 Gervais St • Columbia SC 29201

SakiTumiGrill.com

DINNER HOURS

monday-wednesday, 5pm - 10pm

thursday-saturday, 5pm - until

SakiTumi Sushi: The Freshest Tuna

SakiTumi never orders frozen or block tuna. We order whole tuna loins that come in fresh every day. Our experienced sushi staff cuts the tuna loin for sashimi, nigiri, rolls and grill items. No one in Columbia can boast tuna as fresh as ours.

SakiTumi Grill: Something For Everyone

Sushi is not for everyone. That's why SakiTumi offers the best of both worlds. Our grill items have international flair and bold flavors that will tantalize any tastebud. Steak, chicken, seafood and more, our unique menu truly does offer something for everyone.

SakiTumi Catering: Impress Your Guests

SakiTumi offers great catering packages for both grill and sushi, including on-site sushi chefs and more. Impress guests at your next event with our fresh, creative food.

GRILL

STARTERS

Edamame

Soy beans steamed with a pink Hawaiian sea salt. \$4

Miso Soup

Hon-Dashi style; tofu, scallions and shiitake mushrooms. \$3

Ginger Salad

Mixed greens with a toasted sesame dressing. \$3

Seaweed Salad

Green seaweed with sesame seeds. \$5

Tunacado Salad

Fresh tuna on a bed of rice, seaweed and avocado slices. Served with toasted sesame dressing. \$8

TAPAS GRILL

Toasted Goat Cheese

With wonton chips and a pinch of tomato bruschetta. \$7

Tomato Bruschetta

Fresh tomatoes, garlic, basil, buffalo mozzarella, olive oil and a drizzle of balsamic vinegar. Finished with parmesan cheese and served with grilled ciabatta bread. \$8

Fire Roasted Artichoke [when in season]

Marinated in olive oil, balsamic vinegar and garlic; served with garlic aioli sauce for dipping. \$8

Saki-Mari

Calamari dipped in buttermilk, rolled in seasoned flour and crispy fried. Served with a sweet Asian sauce for dipping. \$9

West Coast Spring Rolls

Tender beef sautéed in a spicy Asian sauce with mixed greens, diced tomatoes and cream cheese. Rolled, flash fried and served with wasabi aioli and sweet Thai chili sauce. \$9

Drunken Shrimp

Beer battered shrimp, fried and tossed in a Captain Morgan spiced curry sauce. One of our best selling plates. \$10

Tuna Tacos (2)

Fresh tuna, diced, spiced, pan seared and placed on soft taco shells with tomato bruschetta, avocado, mixed greens, tempura flakes and parmesan cheese. Served with ginger sauce and seafood sauce. \$10

Bangkok Crabcakes

Lump blue crab, pan seared and served with balsamic glaze and Japanese mayo. \$12

Lobster Wontons

Wontons filled with lobster and boursin cheese. Flash fried and served with Thai chili sauce and wasabi aioli. \$12

Savory Sampler

A great way to try some of our best starters; Tomato bruschetta with grilled ciabatta bread, 4 drunken shrimp with sauce, and 4 lobster wontons. Great for groups or big appetites. \$18

SUMO GRILL

Tumi Seared Tuna

Our pride and joy. Fresh cut #1 tuna, spiced, pan seared and placed on a bed of seaweed and mixed greens. Garnished with wasabi aioli and ponzu sauce. \$18 Get a side of wonton chips for \$1.50 extra.

Kobe Burger

Kobe ground beef on grilled flatbread with lettuce and tomato. Served with fresh cut potato chips dusted with togarashi spice. \$12 For \$1 extra, add gorgonzola, buffalo mozzarella or boursin cheese.

Stir-Crazy Hibachi

One of our best sellers. Stir-fried rice with egg, zucchini, squash, mushrooms and green onions. Order it with chicken for \$15, beef tenderloin for \$16 or shrimp for \$17. Want all three? \$19.

Asiago Chicasta

Grilled chicken, asiago cream sauce and orecchiette pasta mixed with shiitake mushrooms, green and red bell peppers. Served with grilled ciabatta bread. \$16

Saki Salmon

Fresh salmon grilled medium rare with sundried tomato tapenade over angel hair pasta tossed in a black olive pesto. Drizzled with balsamic glaze. \$15

Sapporo Steak

Center-cut beef tenderloin filet, served with mashed potatoes, sautéed zucchini and squash, and fresh hoisin sauce on the side. \$20

DESSERTS

SakiTumi's Dessert Specials

See your server for weekly dessert specials.

SUSHI

CLASSICS

**Soy paper may be substituted on any roll for an additional \$1.*

Cali Roll

Osaki crab, avocado and cucumber. \$5

Philly Roll

Smoked salmon, cream cheese and green onion. \$6

Veggie Futomaki Roll

Mixed greens, red bell pepper, green onion, cucumber, avocado, and shiitake mushrooms. \$6

Shrimp Tempura Roll

Shrimp, cream cheese, green onion, spicy mayo and eel sauce. \$7

Salmon Crunch Roll

Salmon, tempura flakes, green onion, spicy mayo and togarashi spice. \$7

Spicy Tuna Roll

Fresh #1 tuna, green onion, togarashi spice and Japanese mayo. \$8

Charleston Roll

Lump blue crab, avocado, cucumber, green onion and Japanese mayo. \$9

Spicy Yellowtail Crunch Roll

Yellowtail, sriracha and green onion on the inside; tempura crumbs and togarashi on the outside. \$9

NIGIRI 1 piece with rice / SASHIMI 4 pieces no rice

Maguro [Tuna] \$3 / \$12

Tako [Octopus] \$3 / \$12

Sake [Salmon] \$2 / \$8

Unagi [Eel] \$4 / \$14

Butterfish [Escolar] \$3 / \$12

Ebi [Shrimp] \$2

Hamachi [Yellowtail] \$3 / \$12

Tempura Crab \$2

SAKITUMI SPECIALTIES

Oishii Sampler

Seared tuna on crispy wonton chips, small pieces of butterfish sashimi in our spicy ponzu sauce and four pieces of our popular fire island roll. This is a great way to try three mouth-watering items. \$11

Dynamite Roll

Osaki crab, avocado and cucumber with crab salad topping, lightly dusted with togarashi spice and covered with tempura flakes. \$9

Spicy Tuna Tar Tar

Fresh diced tuna with our own citrus tar tar mix. Presented with wonton chips and wasabi aioli. \$12

Beef Tataki

Seared beef tenderloin, sliced thin, hand-flattened and covered with homemade spicy ponzu sauce and scallions. \$10

Kazimoto Roll

Tuna and cream cheese, flash fried and drizzled with spicy ponzu sauce. \$10. Add beef tataki on top for \$5 extra.

Hellfire Roll

White tuna, green onion, spicy mayo and sriracha. Rice outside with Togarashi spice and sliced jalapenos. \$11

CandyCane Soy Roll

Crab, green onion, cucumber and cream cheese on the inside, with alternating slices of fresh tuna and butterfish on the outside. \$12

The Naked Roll

Fresh tuna slices outside, with rice, crab, togarashi, cream cheese and green onion on the inside. Garnished with tempura crumbs and ponzu sauce. No seaweed; hence the word "naked." \$13

Rainbow Roll

Inside: crab, cucumber and green onion. Outside: Salmon, tuna, eel, shrimp, avocado. \$14

Fire Island Soy Roll [soy paper]

Tempura shrimp and avocado topped with diced tuna pieces mixed with sriracha, Japanese mayo and tempura flakes. \$13

Giant Spider Roll

Soft shell crab tempura battered and fried with cucumber, green onion, tobikko and Japanese mayo. \$13

The Samurai Roll

Shrimp tempura, crab, avocado, green onion and sriracha, with fresh tuna slices and eel sauce on top. \$15

Dragon Roll

Shrimp, crab and bell peppers, topped with avocado, eel and sweet eel sauce. Complete with a fried shrimp head and Ebi shrimp tail. \$17

SUSHI PLATTERS (no substitutions please)

Sashimi Sampler

A great array of fresh pieces of salmon, yellowtail and tuna. Substitutions may be necessary based on availability. \$18

Taka Okami

(1) Cali roll, (1) spicy tuna roll, (1) philly roll, (2) unagi nigiri, (2) tuna nigiri, (2) salmon nigiri, (2) shrimp nigiri, (4) yellowtail sashimi. \$44

Agata Mori (chef's choice)

A beautiful display of chef's choice of sashimi, nigiri and other exotic items. Great for groups or individuals. Please allow extra time; our sushi chef prepares this plate with pride. \$68