

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	\$2.50

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]	\$10
Light, clean taste made with Sierra water.	
Sho Chiku Bai Ginjo [300ml bottle]	\$12
A white wine taste with fruity bouquet.	
Zipang Sparkling Saké [250ml bottle]	\$14
Naturally carbonated, sweet, refreshing flavor.	
Gekkeikan Nigori [300ml bottle]	\$14
Unfiltered and milky in color and preserves richness of wine.	
Gekkeikan Black & Gold [750ml bottle]	\$26
Sweet and smooth, complements sushi well.	
Tyku Ultra Premium Saké [375ml bottle]	\$28
Our top-shelf saké will leave your taste buds amazed. Floral with a hint of sweetness and clean finish.	

MARTINIS, MOJITOS & MARGARITAS

SakiTumi's Famous Pomegranate Martini

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

The Emperor Martini

Imperia Vodka, shaken and served into a chilled martini glass over two plump blue cheese stuffed olives.

Chocolate Kiss Mint Martini

Godiva Chocolate Liqueur shaken with a splash of Rumble Minze, Baileys and Frangelico give this treat a true chocolate-mint taste.

Cucumber Melon Martini

Fresh muddled cucumber with Finlandia Tangerine Fusion Vodka, Smirnoff Melon Vodka, St. Germain Liqueur and lime juice.

The Perfect Mojito

Fresh, muddled mint leaves and limes, Bacardi Rum, simple syrup, splash of sour and soda... and you have perfection in a glass.

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.

John Daly Mojito

Firefly Sweet Tea Vodka, muddled mint leaves and lemons, pinch of sugar with a splash of sour and soda.

Prickly Pear Margarita

Voodoo Tiki Desert Rose Tequila naturally infused with Cactus Prickly Pear, Cointreau and topped off with sour mix, lime and grenadine.

Strawberry Margarita

Bacardi Dragon Berry Rum, mixed with sour, lime and triple sec. Served in a sugar rimmed glass with lime twist.

Pomaritia

Jose Cuervo Silver Tequila and Pama Pomegranate Liqueur muddled with lemon and sugar. Finished with a splash of soda and lime.

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 get served as it is prepared.

For parties of 8 or more, you can reserve a party room.

SakiTumi can also accomodate 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 seperate 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.

11/4/09

SakiTumi
grill & sushi bar®

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SakiTumiGrill.com

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.

GRILL

Edamame	\$4
Soy beans steamed with a pink Hawaiian sea salt.	
Miso Soup	\$3
Hon-Dashi style; tofu, scallions and mushrooms.	
Ginger Salad	\$3
Fresh greens with a ginger sesame dressing.	
Seaweed Salad	\$5
Green seaweed with ginger sesame dressing.	
Tomato Bruschetta	\$7
Fresh tomatoes, garlic, basil, buffalo mozzarella, olive oil and a drizzle of balsamic vinegar. Served with grilled ciabatta bread.	
Fire Roasted Artichoke [when in season]	\$8
Marinated in olive oil, balsamic vinegar and garlic; served with garlic aioli sauce for dipping.	
Toasted Goat Cheese	\$7
With wonton chips and a pinch of tomato bruschetta.	
Panadera Breads	\$7
Grilled flat breads with freshly made hummus.	
Saki-Mari	\$9
Calamari, rolled in seasoned flour and crispy fried. Served with a sweet and spicy Asian sauce.	
Drunken Shrimp	\$9
Beer battered shrimp, fried and tossed in a Captain Morgan spiced curry sauce.	
Apple-Pama Blues Salad	\$9
Fresh cut apples, walnuts and blue cheese crumbles on a bed of mixed greens and spinach. Served with our own pomegranate vinaigrette dressing. Add chicken for \$3, beef or shrimp for \$6.	
Lobster Wontons	\$12
Wontons filled with lobster and boursin cheese. Flash fried and served on a bed of mixed greens with a Thai chili sauce.	
Bangkok Crabcakes	\$10
Pan seared crab cakes served on a bed of mixed greens and drizzled with spicy Japanese mayo.	
Shogun Shrimp	\$13
Grilled shrimp and angel hair pasta, tossed in a spicy asian sauce with sauteed edamame beans and shiitake mushrooms.	
Tumi Seared Tuna	\$16
Fresh cut #1 tuna, spiced and pan seared. Served with a ginger sesame sauce and wasabi aioli.	
Satays: Sweet Ancho Beef & Thai Chicken	\$12
Beef tenderloin and chicken, grilled and finished with wasabi aioli and peanut sauce, served with a side of Thai chili sauce.	
West Coast Spring Rolls	\$8
Tender beef sautéed in a spicy Asian sauce with fresh spinach leaves, diced tomatoes and cream cheese. Rolled, flash fried and served with wasabi aioli and sweet Thai chili sauce.	
Stir-Crazy Hibachi	\$14
One of our best sellers. Stir-fried sushi rice with egg, zucchini, squash, mushrooms and green onions with your choice of chicken breast, shrimp, or beef tenderloin.	
Asiago Chicasta	\$15
Grilled chicken, asiago cream sauce and orecchiette pasta mixed with shiitake mushrooms, green and red bell peppers. Served with grilled ciabatta bread.	
Saki Salmon	\$14
Grilled salmon with sundried tomato tapenade over angel hair pasta tossed in a black olive pesto. Drizzled with a balsamic vinegar reduction.	
Sapporo Steak	\$18
Beef tenderloin filet, served with mashed potatoes, asparagus spears and our own hoisin sauce on the side.	
Kobe Burger	\$12
Kobe ground beef on grilled flatbread with Lettuce and tomato. Served with fresh cut potato chips dusted with togarashi spice. For \$1 extra, add gorgonzola, buffalo mozzarella or boursin cheese.	

DESSERTS

SakiTumi's Pepper Pineapple Foster	\$6
Fresh pineapple sauteed in Captain Morgan Spiced Rum, butter, brown sugar, black pepper and served over ice cream with crispy cinnamon wonton chips.	
<i>Other desserts are available; ask your server for weekly specials.</i>	

MERCHANDISE

I Love It Raw SakiTumi t-shirts are available for men and women. Ask your server for more details.

SUSHI

Philly Roll	\$6
Smoked salmon, cream cheese and green onion.	
Cali Roll	\$5
Osaki crab, avocado and cucumber.	
Charleston Roll	\$9
Lump blue crab, avocado, cucumber, green onion.	
Spider Roll	\$13
Soft shell crab tempura battered and fried with cucumber, green onion, tobikko and Japanese mayo.	
Spicy Tuna	\$8
Tuna, green onion and spicy Japanese mayo.	
Shrimp Tempura Roll	\$7
Shrimp, cream cheese, green onion and eel sauce.	
Salmon Crunch Roll	\$7
Salmon, tempura flakes, green onion and spicy mayo.	
Unagi Roll	\$7
Eel, avocado and rice, drizzled with eel sauce.	
Veggie Futomaki	\$6
Spinach, red bell pepper, green onion, cucumber, avocado, shiitake mushrooms and asparagus.	
Rainbow Roll	\$15
Inside: crab, cucumber and green onion. Outside: Salmon, tuna, eel, shrimp, avocado.	

**Soy paper may be substituted on any of our rolls for an additional \$2.*

NIGIRI 1 piece with rice **SASHIMI** 4 pieces no rice

Maguro [Tuna]	\$3 / \$12	Tako [Octopus]	\$3 / \$12
Sake [Salmon]	\$2 / \$8	Unagi [Eel]	\$2 / \$8
Butterfish [Escolar]	\$2 / \$10	Ebi [Shrimp]	\$2
Himachi [Yellowtail]	\$3 / \$12	Tempura Crab	\$3

SAKITUMI SPECIALTIES

Sashimi Sampler	\$18
A great array of fresh pieces of salmon, yellowtail and tuna. Substitutions may be necessary based on availability.	
SakiTumi's Seared Platter	\$22
A beautiful display of seared tuna, butterfish and yellowtail, each with its own seasoning. Garnished with lemon and jalapeno.	
Spicy Tuna Tar Tar	\$13
Fresh diced tuna with our own citrus tar tar mix. Presented with wonton chips and wasabi aioli.	
Kazimoto Roll	\$12
Tuna and cream cheese, flash fried and drizzled with spicy ponzu sauce. Add beef tataki on top for \$6 extra.	
Gamecock Roll	\$11
Crispy fried chicken tenders, red bell pepper and cream cheese, topped with garnet and black tobikko.	
The Naked Roll	\$14
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."	
Beef Tataki	\$12
Seared beef tenderloin sliced thin and hand-flattened. Covered with our spicy ponzu sauce and scallions.	
Dragon Roll	\$18
Shrimp, crab and red bell pepper, topped with layered avocado and eel, drizzled with eel sauce. Complete with a fried shrimp head and Ebi shrimp tail.	
Spicy Yellowtail Crunch Roll	\$9
Yellowtail, sriracha and green onion on the inside; Tempura crumbs and togarashi on the outside.	
The Samurai Roll	\$16
Shrimp tempura, crab, avocado, green onion and hot sauce, with fresh tuna slices and eel sauce on top.	
Fire Island Roll [soy paper]	\$14
Tempura shrimp and avocado topped with diced tuna pieces mixed with sriracha, Japanese mayo and tempura flakes.	
Seared Ahi Roll [soy paper]	\$9
Tuna, spiced and seared, with green onions, sriracha, spicy mayo and rice wrapped in soy paper.	

SUSHI PLATTERS (no substitutions please)

Taka Okami	\$38
Great for groups; (1) Cali roll, (1) spicy tuna roll, (2) unagi nigiri, (2) tuna nigiri, (2) salmon nigiri, (2) shrimp nigiri, (4) yellowtail sashimi.	
Agata Mori (chef's choice)	\$62
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.	