

KITCHEN APPETIZERS

Edamame	Steamed Japanese soybeans w. sea salt.	4.95
Pork or Veggie Gyoza	Japanese pan-fried dumplings.	7.95
Shrimp Shumai	(Steamed or Crispy) Steamed or crispy fried shrimp dumplings.	6.95
Japanese Popcorn Chicken	Very flavorful and very addicting!	9.50
Chicken Yakitori (2)	Grilled chicken on skewers with teriyaki sauce.	8.50
Japanese Spring Rolls (4)	Crispy fried spring rolls w. savory dipping sauce.	4.95
Shrimp & Veg Tempura		9.95
Chicken & Veg Tempura		9.95
Beef Negimaki	Broiled thin slice of Angus steak wrapped w. green scallion inside w. teriyaki sauce.	10.95
Agedashi Tofu	Fresh-fried tofu steaks with tempura dipping sauce.	5.95
Roast Duck Roll	Boneless roast duck on naan bread with avocado, spring mix, and drizzled with teriyaki-balsamic glaze.	14.95
Hamachi Kama	Grilled yellowtail "collar," with moist cheek-like meat. Try!	13.95
Sauteed Oysters (6)	Freshly shucked oysters, light fried, sauteed in garlic butter.	12.95
Grilled Calamari	Garlic-scented, BBQ'd whole calamari sliced in rings with special seasoning.	10.95
Kumo Fried Calamari	Mango salsa & sweet Thai chili sauce for dipping.	10.50
Japanese Grilled Short Ribs		10.95
Rock Shrimp Amazing	Florida rock shrimp, flash-tempura fried, tossed in creamy spicy glaze.	11.95

KUMO SIGNATURE ROLL

* Angry Bird Roll	White tuna rubbed with 7 spice, avocado, spicy crab salad, soy paper wrapped, topped with wasabi tobiko and jalapeno salsa.	14.95
* Surf & Turf Roll	Fresh Maine lobster & seared filet mignon, mango and sweet miso sauce.	18.95
* Godzilla Roll	Spicy tuna & crunchies topped generously with avocado in a spicy creamy sauce.	14.95
* Sweetie Roll	Spicy tuna & crunchies topped with tuna, heart-shaped, with honey wasabi sauce.	15.95
* Tropical Lobster Roll	Rock lobster tail lightly tempura fried, with avocado, cucumber, and mango is soy wrapped & topped with tuna, salmon, and avocado and a light creamy sauce.	18.95
Scallop Roll	Scallop tempura, spicy crab, asparagus & avocado, sesame soy paper wrapped, with garlic aioli and eel sauce.	16.95
Fried Calamari Roll	With cucumber & jalapeno, spicy crab, soy paper wrapped, topped with avocado and yuzu creamy garlic sauce.	16.95
Crabby Shrimp Roll	Shrimp tempura, mango, cucumber & asparagus, wrapped in soy paper, topped with spicy Alaskan snow crab, tobiko and eel sauce.	16.95
* Crazy Tuna Roll	Inside is pepper tuna with avocado and honey wasabi sauce. Outside is spicy tuna & tempura crunchies.	15.95
* Baja Roll	Tuna, yellowtail, salmon and jalapeno wrapped in soy paper, topped with homemade guacamole.	15.95
* Kumo Roll	Fresh Maine lobster, mango, avocado, soy paper wrapped, with tuna avocado on top with honey wasabi sauce.	18.95
* Iron Man Roll	Spicy crab crunch, avocado, and Albacore tuna rolled in soy paper, topped with spicy crunchy tuna and honey wasabi sauce.	16.95
Furious Dragon	Shrimp tempura, avocado and cucumber topped with cajun seared tuna, garlic aioli, eel sauce, spicy mayo & seaweed.	16.95
* Pacific Southwest Roll	Spicy rock shrimp tempura, generously topped with avocado, and sliced salmon in mango salsa with microgreens.	15.95
* Tuna Volcano Roll	Inside is whitefish tempura, cream cheese, and asparagus. Dice of tuna and avocado on top w. eel sauce and spicy mayo.	13.95
* Napoleon Roll	Layers of spicy crunchy tuna, lobster salad, eel, avocado, and white tuna, drizzled in spicy mayo and eel sauce.	16.95
* Naruto Roll	Tuna, salmon, crab, avocado, and yellowtail wrapped in English cucumber, with ponzu sauce.	16.95
* Out of Control Roll	Tuna, salmon, yellowtail & asparagus, topped with torched tuna, salmon, yellowtail, with rice crunches, spicy mayo sauce and eel sauce.	16.95
Paradise Roll	Spicy lobster salad, shrimp tempura & banana tempura rolled in soy paper with yuzu (Japanese citrus) mango sauce.	16.95
The American Dream Roll	Shrimp tempura and cucumber, topped with spicy lobster, drizzled with spicy creamy sauce.	15.95

SOUP & SALAD

Miso Soup	Soybean broth with seaweed & tofu.	2.50
Onion Soup	Chicken broth with mushrooms & crispy onion.	2.50
Seafood Miso Soup	Scallops, shrimp and crab meat with shredded vegetables in a miso broth.	8.95
Spicy Seafood Miso Soup	Our seafood miso soup described above with a spicy Japanese kick!	8.95
Seaweed Salad	Seaweed seasoned to perfection with sesame seeds & red pepper.	5.95
* Tuna Avocado Salad	With organic spring mix.	13.95
Kani Salad	Shredded crab, cucumber with crunch in a tobiko creamy sauce.	5.95
Avocado Garden Salad	Our organic spring mix salad topped generously with sliced avocado.	5.95
Green Salad	Fresh romaine lettuce and grape tomato topped with our delicious ginger dressing.	5.50
* Sashimi Salad	Organic spring mix, tuna, salmon, avocado, and mango with white Yuzu dressing.	8.95

SUSHI BAR APPETIZERS

Blue Crab Quesadilla	Fresh quesadilla with blue crab, cream cheese, and onion, drizzled in spicy mayo.	11.95
* Tuna & Lobster Tapas	Spicy tuna, Maine lobster claw meat & avocado atop tempura-fried Japanese eggplant with miso-eel sauce.	13.95
* Salmon & Crab	Spicy kani salad is paired with slices of salmon and jalapeno in yuzu dressing.	11.95
* Jalapeno Salmon or Yellowtail	Fresh yellowtail or salmon with sliced jalapeno on top, drizzled with a citrusy ponzu sauce.	11.95
* Tuna Pizza	Homemade scallion pancake topped with blue fin tuna, guacamole, and onion with spicy mayo.	13.95
* Cool Filet Mignon Carpaccio	Slices of extremely rare-cooked Angus filet with tobiko and julienned scallions in yuzu sauce.	11.95
* Flashy Tuna	Flash-seared albacore white tuna is wrapped in English cucumber and topped with citrus mango salsa.	9.95
* Tuna Tower	Glistening tuna, ripe avocado, and tobiko flying fish roe in a savory spicy mayo sauce.	13.95
* Sushi Appetizer	4 generously-sliced, perfect pieces of assorted raw fish atop sushi rice.	9.95
* Sashimi Appetizer	7 perfect slices of chef's selected assortment of raw fish.	10.95
* Four Seasons Sashimi	8 slices of pristine fish, each with its own special "chef's topping".	12.95
* Pepper Tuna Tataki	Quick seared pepper tuna sliced thin over a bed of mixed greens with wasabi mayo and crunchies.	9.95
Scallop Supreme	Grilled sea scallop over asparagus drizzle with onion sauce.	11.95

LUNCH SPECIALS

Served Monday to Saturday until 3:00 pm

SUSHI BAR LUNCH

Served with Miso Soup & Green Salad

* Sushi Regular Lunch	5 pcs sushi with California roll	14.95
* Sushi Deluxe Lunch	7 pcs sushi with Spicy Tuna roll	16.95
* Sashimi Special Lunch	12 pcs of freshest fish slices	16.95
* Sushi & Sashimi Lunch	3 pcs sushi, 6 pcs sashimi, with Spicy Tuna roll	18.95
* Sushi Bento Box Lunch	Includes 4 pcs of sushi, 4 pcs California roll, 2 pcs crispy shrimp shumai, white or brown rice	14.95
* Sashimi Bento Box Lunch	Includes 7 pcs of sashimi, 4 pcs California roll, 2 pcs crispy shrimp shumai, white or brown rice	14.95

JAPANESE KITCHEN LUNCH

Served with Miso Soup & Green Salad

Yaki Udon	Thick, smooth, and satisfying Japanese wheat flour noodles quick-stirred in pan w. vegs. Choice of: Angus Steak, Chicken, Shrimp, or Tofu & Vegetable.	12.95
Yaki Soba	Thin spaghetti Japanese buckwheat noodles quick-stirred in pan w. vegetables. Choice of: Angus Steak, Chicken, Shrimp, or Tofu & Vegetable.	12.95
Teriyaki Bento Box Lunch	Teriyaki choice of: Angus Steak, Chicken, Shrimp, Salmon or Tofu. Bento box includes 4 pcs California roll, 2 pcs crispy shrimp shumai, white or brown rice.	12.95
Tempura Bento Box Lunch	Tempura choice of: Shrimp & Veg, Chicken & Veg, or All Vegetarian. Bento box includes 4 pcs California roll, 2 pcs crispy shrimp shumai, white or brown rice.	12.95

HIBACHI LUNCH

Served with White or Brown Rice, Mushroom Soup & Green Salad

\$1.95 extra for Hibachi Fried Rice, \$2.95 extra for Hibachi Noodle

Chicken or Vegetarian	(no shrimp)	11.95
Angus Steak or Shrimp or Salmon		12.95
Filet Mignon or Scallops		16.95
Combination Lunch		16.95

Your choice of any two items: chicken, Angus steak, shrimp, scallops, or salmon.

20% Gratuity will be added for party of 6 or more

* This menu item consists of or contains meat, fish or shellfish that are raw or not cooked to proper temperature to destroy harmful bacteria and /or virus. Consuming raw or under cooked meats, fish or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

ROLLS SPECIAL

Served with Miso Soup & Green Salad

ANY 2 ROLLS \$12.95

ANY 3 ROLLS \$15.95

- RAW**
- * Tuna
 - * Salmon
 - * Pepper Tuna
 - * Yellowtail Scallion
 - * Yellowtail Jalapeno
 - * Tuna Avocado
 - * Tuna Cucumber
 - * Salmon Avocado
 - * Salmon Cucumber
 - * Spicy Crunchy Tuna
 - * Spicy Crunchy Yellowtail
 - * Spicy Crunchy Scallop

COOKED

- California
- Philadelphia
- Boston
- Shrimp Avocado
- Shrimp Cucumber
- Eel Avocado
- Eel Cucumber
- Shrimp Tempura
- Chicken Tempura
- Salmon Skin
- Spicy Crunchy Crab

VEGETABLE

- Avo or Asparagus or Cucumber
- AAC (Avo, Asparagus & Cucumber)
- Honey Roasted Peanut Avocado
- Sweet Potato Tempura

DRINKS

Pepsi	Beer
Diet Pepsi	Wine
Sierra Mist	Champagne
Fruit Punch	Cocktails
Ginger Ale	Cold Sake
Lemonade	Hot Sake
Sweet Tea	Pellegrino
Unsweet Tea	Voss
Orange Juice	Shirley Temple
Apple Juice	Japanese Soda

KUMO

MARTINIS \$13

Saketini

Effen Cucumber Vodka, Premium Sake, Cucumber

Lychee

Tito's Handmade Vodka, Lychee Juice, Lychee

Asian Pear

Absolut Pears Vodka, Triple Sec, Sour Mix, Lemonade

Sunrise

Absolut Vanilla Vodka, Malibu Coconut Rum, Pineapple Juice, Sugar Rim

Mango

Malibu Mango Rum, Pineapple Juice, Orange Juice, Splash of Grenadine

Toasted Coconut

Malibu Coconut and Pineapple Rums, Pineapple Juice, Rimmed in Toasted Coconut

COCKTAILS \$12

Red Sake Sangria

Made with Seasonal Fruit

Voodoo Juice

Malibu Coconut Rum, Malibu Banana Rum, Malibu Citrus Rum, Malibu Pineapple Rum, Pineapple Juice, Cranberry Juice, Topped with Dark Rum

Sea Blast

Tequila, Blue Curacao, Lime Juice, Pineapple Juice

Mai Tai

Cruzan Light Rum, Triple Sec, Pineapple Juice, Orange Juice, Lime Juice, Grenadine
(Also available with Cruzan Mango Rum)

Strawberry Lemonade

Svedka Strawberry Lemonade Vodka, Lemonade, Grenadine, Topped with Seasonal Fruit

Scorpion Bowl \$17

Rum, Vodka, Gin, Cruzan 151 Volcano, Pineapple, Orange and Cranberry Juices, Splash of Grenadine

Please Drink Responsibly 2845774

KUMO

HOT SAKE

Ozeki Sake 5/small 10/large

COLD SAKE

Hana Sake Peach Flavor (Light/Smooth) 16/375ml
Premium sake with refreshing fruit flavors.

Sho Chika Bai Nama Sake (Organic) 18/300ml
Mild and full bodied, smooth with a fresh and fruity aroma

Gekkeikan Black & Gold Junmai Ginjo 35/750ml
(Light/Smooth) Full-bodied with hints of honeydew, papaya, anise and roasted nuts. Well balanced, finished long and smooth. A great sipping sake.

Sho Chiku Bai Nigori Junmai Unfiltered 15/375ml
(Rich/Sweet) Junmai Unfiltered sake with a smooth milky and refreshing finish.

Mio Sparkling 15/300ml
Sparkling crisp, mellow sweetness with hints of apple and pear.

Sho Chiku Bai Ginjo (Dry Smooth) 15/300ml
This dry, delicate and fruity sake features a smooth, silky texture, tinged with aromas and flavors of pear, melon, honeyzuckle, custard and nutmeg. The finished is clean and refreshing with a gentle and subtle salinity.

Mustsu Otokoyama Chokara Junmai (Extra Dry) 25/280ml
This refreshing, dry sake has a clean flavor and a solid character. A slight, citrusy aroma hints at their unique use of white koji.

Shirakabe Gura Junmai (Semi-Dry) 14/300ml
This Tokubetsu Junmai is meticulously brewed using exceptionally pure water, Miyazizu and carefully selected rice. The character of this sake is well-balanced with a complex, crisp finish.

Yuki Honoka Junmai (Dry) 18/300ml
A cool, sharp new genre of dry Junmai Sake has arrived! Invigorating and light bodied.

Dassai 45 (Smooth) 25/300ml
Chewy and full of body. Light honeydew aromas with the subtle sweetness of muscat grapes complemented by an undercurrent of crisp dryness. Reminiscent of white wine in the best possible way.

BEER \$5

Sam Adams Lager	Kirin Light
Kirin Ichiban	Miller Light
Sam Adams Seasonal	Heineken Light
Heineken	Bud Light
Budweiser	Stella Artois
Corona	Coors Light
Blue Moon	Angry Orchard

Sapporo 'SILVER CAN' 22oz. \$8
Sapporo 12oz. \$5

WATER

VOSS (Still) 800ml \$8
San Pellegrino (Sparkling) 750ml \$6

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KUMO

RED WINES

Intrinsic Cabernet Sauvignon (Washington) 36

Seven Falls Merlot (Wahluke Slope, Washington) 28

10 Span Pinot Noir (Central Coast, California) 30

Francis Ford Coppola 'Directors Series' Merlot 35
(Sonoma Coast, California)

Campo Viejo Red Blend (Spain) 30

Robert Mondavi Cabernet Sauvignon 55
(Napa, California)

Chateau Ste. Michelle Cabernet Sauvignon 58
(Cannon Ridge, Washington)

Resplendent Pinot Noir (Oregon) 38

WHITE WINES

Ronidnetto Pinot Grigio (Abruzzo, Italy) 28

Ruffino Lumina Pinot Grigio (Tuscany, Italy) 30

Columbia Crest H3 Chardonnay 30
(Horse Heaven Hills, Washington)

Eroica Riesling (Columbia Valley, Washington) 42

Napa Cellars Chardonnay (Napa Valley, California) 45

Santa Margherita Pinot Grigio (Alto Adige, Italy) 45

WINES BY THE GLASS

Whites - \$9

Ruffino Lumina Pinot Grigio Two Vines Merlot

Tormaresca Chardonnay Two Vines Cabernet

Cht Ste Michelle Riesling Jacob's Creek Reserve Shiraz

Cht Ste Michelle Sauv Blanc Jacob's Creek Pinot Noir

Blush - \$8

Beringer White Zinfandel

Gekkeikan Plum Wine

Rosa de Venti Rosé

SPARKLING

Gambino Brut 187ml 10

Mionetto Prosecco Brut (Valdobriadene, Italy) 30

Campo Viejo Cava Rosé (Epernay, Champagne) 32

Please Drink Responsibly 2845774

DESSERTS

Fried Ice Cream 7.50

Vanilla ice cream, surrounded in pound cake, tempura flash-fried, and plated with fresh fruits of the season and whipped cream.
A tradition in Japanese restaurants! Served with or without loud birthday song.

Ultimate Chocolate Cake 7.50

Velvety chocolate mousse in between layers of chocolate decadence and moist chocolate cake on a chocolate cookie crust.
Finished with chocolate icing.

New York Cheesecake 7.50

New York style creamy cheesecake with graham cracker crust. Garnished generously with fresh fruits of the season and whipped cream.

new Triple Chocolate Tiger Cake 7.95

A stylish layered cake with a white center between two layers each of rich dark and white chocolate butter cream

Raspberry Lemon Drop 8.50

Light, white Italian sponge cake layers, lemon mousse, European raspberry preserve, finished with a lemon glaze, raspberry medallion, and white chocolate curls.

Chocolate Trilogy 8.50

Chocolate cake bottom, layers of dark, milk, and white chocolate mousse, garnished with dark chocolate bark.

Tiramisu 8.50

Vanilla genoise, soaked in coffee liqueur, mascarpone, layered with whipped topping, finished with cocoa powder.

new Mochi Ice Cream 4.95

Sweet Japanese "rice dough" pockets filled with Green Tea, Vanilla, and Red Bean ice creams!

Scooped Ice Cream 2.95

Two scoops of
Vanilla, Chocolate, Green Tea,
Strawberry Cheesecake, or Coffee Chocolate Cht