Umi

海

DRINKS SELECTION

UMI SIGNATURE COCKTAILS
ウミ・シグネチャー・カクテル

Crafted to complement Japanese cuisine

Blossom Sangria | 14
Fruity and floral with delicate citrus notes

Cucumber Mojito | 16
Cool cucumber, mint and lime with a crisp finish

Umi Spicy Margarita | 16
Citrus-forward with a lively touch of heat

Umi Mule | 16
Ginger and lime with a crisp, spirited finish

特Yuzu Mimosa | 14
Fragrant yuzu and sparkling wine, light and elegant

Saketini | 16
Clean, smooth and delicately sake-forward

ZERO-PROOF COCKTAILS
ノンアルコール・カクテル

Thoughtfully crafted without alcohol

Butterfly Sparkler | 14
Butterfly pea flower, yuzu and sparkling citrus
Floral and vibrant

Umi Mojito | 14
Mint and lime
Cool, crisp and refreshing

Umi Mule | 14
Ginger and lime with a lively citrus finish

Cucumber Refresher | 14
Cool cucumber and citrus
Clean, light and refreshing

SAKE
日本酒

Whether you are discovering sake for the first time or enjoying a favorite label, our collection has been thoughtfully selected to complement every stage of your meal.

JUNMAI *Rich, balanced and versatile*

Umi Hot Sake • 300 ml | 15
Warm and comforting with soft nutty notes and a delicate hint of banana

Soto Black • 180 ml | 16
Clean and light with a smooth, refreshing finish

Bunraku • 300 ml | 40
Subtle fruit, balanced texture and a silky finish

JUNMAI GINJO *Elegant aromatics with a refined finish*

Kurosawa Junmai Kimoto • 300 ml | 40
Dry and structured with gentle earthy complexity
Excellent with robata and grilled seafood

Narutotai Genshu • 750 ml | 100
Bold and full-bodied with a long, dry finish
Ideal with richer seafood and grilled specialties

JUNMAI DAIGINJO *The pinnacle of precision and finesse*

Otokoyama Daiginjo Kita No Inaho • 300 ml | 40
Premium sake featuring a delicate, subtle aroma of fresh pear and melon, offering a remarkably smooth, dry, and clean finish

Soto White Premium • 300 ml | 60 • 720 ml | 100
Silky and refined with notes of melon and cucumber
Recommended with sashimi, nigiri and premium seafood

Kizakura • 500 ml | 60
Elegant with refined rice character and a clean finish

NIGORI & SPARKLING *Creamy, lively and approachable*

Sho Chiku Bai Mio • 300 ml | 35
Lightly sparkling with delicate sweetness

Yuki Nigori • 375 ml | 35
Lychee • Peach • Mango • Strawberry
Creamy and tropical with gentle sweetness
A wonderful companion to spicy rolls

Homare Aladdin • 300 ml | 40
Unfiltered with notes of banana and pear, finishing rich and smooth

Otokoyama Sparkling • 500 ml | 55
Bright and refreshing with delicate natural sweetness

SAKE PAIRINGS *Our team will be pleased to recommend the ideal sake to accompany your meal, whether you are enjoying sashimi, robata, signature rolls or one of our chef's specialties.*

WHITE WINES
ホワイトワイン

Selected to complement the freshness, balance and elegance of Japanese cuisine

SAUVIGNON BLANC

Babich • New Zealand • 6 oz | 14 • 9 oz | 18 • Bottle | 48
Passionfruit and citrus with vibrant acidity

Le Mont Sancerre • Loire Valley, France • Bottle | 100
Mineral-driven with crisp acidity and an elegant finish

Château Bonnet • Bordeaux, France
6 oz | 14 • 9 oz | 18 • Bottle | 48
Balanced and refreshing with soft citrus and light herbal notes

ROSÉ

Château Vignelaure • Provence, France
6 oz | 16 • 9 oz | 21 • Bottle | 55
Dry and elegant with delicate floral
aromas and fresh red berry notes

Domaine Gassier • Rhône Valley, France
6 oz | 14 • 9 oz | 18 • Bottle | 48
Fresh strawberry with lively acidity and a crisp finish

Susana Balbo Signature Rosé • Mendoza, Argentina
6 oz | 20 • 9 oz | 25 • Bottle | 66
Dry and refined with vibrant red fruit and refreshing acidity

CHARDONNAY / CHABLIS

Louis Jadot • Bourgogne, France
6 oz | 16 • 9 oz | 21 • Bottle | 55
Fresh apple with delicate oak and a balanced finish

Horizon de Bichot • France Bottle
6 oz | 16 • 9 oz | 21 • Bottle | 55
Bright citrus supported by elegant minerality

Coelho • Oregon • Bottle | 100
Rich and layered with subtle vanilla and a long finish

AROMATIC WHITES

Dr. Hans Von Müller Riesling • Germany
6 oz | 14 • 9 oz | 18 • Bottle | 48
Off-dry with stone fruit and balanced acidity
Recommended with spicy rolls and Korean-inspired dishes

Villa Jolanda Moscato Dolce • Italy • 187 ml | 18
Lightly sparkling with floral aromas and ripe peach

PINOT GRIGIO / PINOT GRIS

Famiglia Castellani • Veneto, Italy
6 oz | 12 • 9 oz | 16 • Bottle | 38
Light and crisp with notes of green apple and citrus

CHAMPAGNE & SPARKLING
シャンパン & スパークリング

Selected to celebrate life's special moments and to complement the elegance of Japanese cuisine

Brut de Pêche • Provence, France • 750 ml | 45
Aromatic sparkling wine infused with natural peach flavor, offering a crisp, off-dry finish with light passion fruit notes

CURATED PAIRINGS

Soto White Junmai Daiginjo • 300 ml | 50 • 720 ml | 95
Smooth and crisp with notes of melon and cucumber
Recommended with sashimi, nigiri and delicate seafood

Taittinger Brut La Française • Bottle | 100
Elegant with brioche, green apple and fine mousse
Recommended with otoro, uni and tempura

Babich Sauvignon Blanc • 6 oz | 14 • 9 oz | 18 • Bottle | 48
Lively citrus and passionfruit with vibrant acidity
Recommended with spicy rolls, tuna and yuzu-inspired dishes

RED WINES
レッドワイン

Selected to complement the freshness, balance and elegance of Japanese cuisine

PINOT NOIR

Latitude 38 Private Reserve • Sonoma County, California
6 oz | 14 • 9 oz | 18 • Bottle | 48
Light-bodied with cherry fruit and a smooth finish
Recommended with salmon, tuna and delicate signature rolls

Eden Rift Vineyards • Cienega Valley, California
Bottle | 72
Elegant and layered with red fruit,
earthy notes and refined structure

CABERNET & RED BLENDS

J. Lohr • Paso Robles, California
6 oz | 14 • 9 oz | 18 • Bottle | 48
Ripe flavors of dark cherry, black currant, and plum
with a touch of toasted oak and a smooth, velvety finish

Band of Vintners Cabernet Sauvignon
Napa Valley, California • Bottle | 100
Full-bodied with blackberry, cassis and a long, structured finish

OTHER REDS

Cantina Gabriele "Vinò" Sweet Red • Lazio, Italy
6 oz | 14 • 9 oz | 18 • Bottle | 48
Light-bodied with ripe berry fruit and gentle sweetness

Susana Balbo Signature Malbec • Mendoza, Argentina
6 oz | 20 • 9 oz | 25 • Bottle | 66
Rich blackberry, plum and subtle spice with
refined tannins and an elegant finish

OUR WINE PHILOSOPHY
Our wines have been selected to accompany Japanese cuisine rather than overpower it. Whether enjoying sashimi, robata, or one of our signature entrées, our team will be pleased to recommend a pairing that complements your meal.

BEER
ビール

Small • Large

Hitachino Dai Dai IPA | 14
Hitachino Yuzu Lager | 14
Hitachino White Ale | 14
Hitachino Red Rice Ale | 14
Orion Rice Lager | 13 · 21
Sapporo Lager | 10 · 18
Asahi Super Dry | 10 · 18
Kirin Ichiban / Light | 10

TEA & WATER
お茶と水

Hot Green Tea | 5

Iced Green Tea or
Oolong Tea | 5

Evian Still Water
Small 5 | Large 7

Sparkling Water
Small 5 | Large 7

SODA
ソフトドリンク

Ramune | 5
Coca-Cola | 4
Diet Coke | 4
Apple Juice | 4

特UMI Signature Selection