sake 酒 tumi

714 N. Milwaukee St. Milwaukee, WI 53202 Phone: (414) 224-7253 Fax: (414) 431-2080

How to Order
1. fill in your information
2. on the line provided next to each item, write the desired quantity
3. circle whether you need Utensils & Napkins and/or Soy Sauce
4. note "Special Instructions" in the area provided, and specify the item
5. write in the total number of items ordered in space provided
6. fax your order to us at the number above
7. after you have placed your order, please call to confirm

Guest Name / Company Name: _____ • Ph#: _____ ext: ____

Number of Guests: _____ • Total # of Items: _____ • Utensils & Napkins: Y / N • Soy Sauce: Y / N Time you faxed: _____

Special Instructions:

Traditional Maki

___ Kappa Maki – *cucumber* 4
___ Avocado Maki – *avocado* 4
___ Oshinko Maki – *pickled daikon* 4
___ Shitake Maki – *shitake mushrooms* 5
___ Futo Maki – 5
avocado, cucumber, pickled veggies and spinach
___ Sweet Potato Maki – tempura sweet potato 5
___ *Tekka Maki – *tuna* 6
___ *Sake Maki – *salmon* 6
___ Unagi Maki – *freshwater eel and cucumber* 6
___ *California Maki – 7
crab, cucumber, sesame seeds, masago and avocado
___ *Spicy Tuna Maki – *spicy tuna and tempura flakes* 7
___ Tempura Maki – *tempura shrimp, cucumber and avocado* 8
___ *Spider Maki – 8
soft shell crab, mayo, cucumber, masago and avocado
___ Philly Maki – 6
smoked salmon, scallions, avocado and cream cheese
___ *Sake Avocado Maki – *salmon, avocado and masago* 6
___ *Spicy Tako Maki – *spicy octopus, scallions, and masago* 6
___ *Spicy Hotate Maki – *scallops, spicy mayo and masago* 7
___ *Salmon Skin Maki – 6
with tobiko, cucumbers, avocado and daikon sprouts
___ *Spicy Negi Sake Maki – 7
salmon, spicy mayo, masago and scallions
___ *Negi Hamachi Maki – *yellowtail and scallions* 7

Nigiri/Sashimi

___ *Hon Maguro Toro – fatty tuna . . . . . Market Price
___ *Hon Maguro – blue fin tuna . . . . . Market Price
___ *Maguro – yellow fin tuna 5
___ *Sake – salmon 5
___ *Hirame- fluke 5
___ *Shiro Maguro – super white tuna 6
___ *Izumi Dai – tilapia 5
___ *Hamachi – yellowtail 6
___ Smoked Sake – smoked salmon 5
___ Tako – octopus 5
___ *Tai – red snapper 5
___ *Suzuki – striped bass 5
___ *Ika – squid 5
___ Unagi – freshwater eel 5
___ *Uni – sea urchin roe 8
___ Kani – crab 8
___ *Hotate – scallops 5
___ *Ikura – salmon roe 7
___ *Tobiko – flying fish roe 6
___ *Masago - smelt roe 5
___ Tamago – egg omelet 4
___ Ebi – shrimp 5
___ *Ama ebi – sweet shrimp 7

Maki Lunch Combo's

Choose any of the three rolls from below for 16.00

KAPPA MAKI	OSHINKO MAKI
FUTO MAKI	*TEKKA MAKI
UNAGI MAKI	*SPICY TUNA MAKI
*SAKE AVOCADO MAKI	AVOCADO MAKI
SHITAKE MAKI	SWEET POTATO MAKI
*SAKI MAKI	*CALIFORNIA MAKI
PHILLY MAKI	*SPICY NEGI SAKE MAKI
*SALMON SKIN MAKI	*NEGI HAMACHI MAKI

Appetizers

___ Edamame 4
Kosher salted Japanese soy beans

___ Tempura Combo 7
Two shrimp, three vegetables, and green beans with a dipping sauce

___ Kara Age 8
Fried Japanese chicken breast pieces with a dipping sauce

___ Gyoza Dumpling 6
Traditional pot stickers served with our special sauce (5pcs)

___ Gyoza Ravioli 9
Handmade Japanese ravioli served with an orange infused soy sauce

___ Crispy Calamari Rings 9
Rice floured & flash fried with wasabi cocktail sauce & cilantro lime aioli

___ Beef Wraps 9
Marinated shaved rib eye with bean thread noodles in lettuce wraps drizzled with a lemongrass sauce

___ Soft Shell Crab Kara Age 10
Deep fried soft shell crab served with spicy ponzu sauce

___ Shumai Combo 7
Pork and vegetable shumai (3 pcs) and wasabi shumai (2 pcs)

___ Agedashi-Tofu 6
Fried tofu served with our special sauce

___ Goma Ae 5
Boiled spinach with sesame peanut sauce

___ Spring Rolls 7
Seasoned beef and jumbo shrimp wrapped in a delicate rice paper with fresh vegetables, angel hair pasta served with peanut vinaigrette sauce

___ Sashimi 10
A combination of chefs choice of filet of fresh raw fish (5 pcs)

___ Vietnamese Crispy Crab Cake 10
Pan seared with a cilantro lime aioli and mango relish

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Special Instructions:

Soups and Salads

___ Miso Soup. 3
Traditional fermented soybean and fish broth soup with scallion, tofu and wakame (seaweed)

___ Clear Soup 3
Tofu, wakame, shitake mushroom and noodles

___ Seafood Bisque 6
Served with asparagus and crab meat

___ Sake Tumi Salad 4
Spring greens, carrot, and asparagus with house dressing

___ * Seared Tuna Salad 10
Peppered seared tuna on spring greens with carrot and house dressing

___ Sunomono 5
Wakame (seaweed) and cucumber salad dressed with amasu

___ Seaweed Salad Combo. 7
3 kinds of seaweed served with lemon miso dressing

___ Hiyashi Wakame 6
Seaweed seasoned with sesame oil

___ Chicken Katsu Salad 7
Deep fried chicken cutlet over spring greens with carrot and lemon miso dressing

___ Honey Poppy Salad. 7
Spring greens, mandarin oranges, toasted almond slivers, pickled onions and honey poppy vinaigrette

___ Spinach, Feta and Pear Salad 8
Crispy pancetta, pine nuts, pickled onions and raspberry vinaigrette

Bento Boxes

___ Tweajigogi 10
Spicy marinated shaved pork loin, grilled and served with sautéed peppers, onions and mushrooms

___ Bulgogi 10
Sweet marinated shaved rib eye, grilled and served with sautéed peppers, onions and mushrooms

___ Kalbi. 11
Sweet marinated bone-in short rib grilled and served with sautéed house vegetables

___ Nigiri 15
Two inari, three nigiri, four sashimi, hiyashi wakame, and a chef's choice maki roll

___ Sushi Special 10
Daily chef's choice of 3 nigiri and 2 rolls

Teriyaki
Grilled and glazed with teriyaki sauce

___ Tofu 7
___ Chicken 8
___ Salmon 9
___ Rib eye 10
___ Scallops. 14

Tempura
Lightly battered and fried

___ Vegetable 7
___ Shrimp & Vegetable 8

Entrees

Yaki Soba or Yaki Udon
Stir-fried buckwheat noodles with vegetables

___ Vegetable & Tofu. 9
___ Chicken. 10
___ Beef. 11
___ Shrimp 12

Fried Rice
Stir-fried with egg and vegetables

___ Vegetable & Tofu. 9
___ Chicken. 10
___ Beef. 11
___ Shrimp 12
___ Chicken Katsu Don 7
Deep fried breaded chicken breast simmered with egg and vegetables served over a bowl of rice

___ Gyu Don 8
Beef and onion served over a bowl of rice

___ Ten Don. 7
Shrimp & vegetable tempura with sweet soy sauce over a bowl of rice

___ Tempura Udon. 12
Udon noodles in a fish broth served with tempura shrimp & vegetables

___ Sesame Chicken. 12
Battered chicken and broccoli stir fried in a sweet sesame sauce, served with sticky rice

___ Bibimbop 16
Traditional Korean rice bowl served with sauteed vegetables, marinated shaved rib eye, a fried egg and spicy kochojang sauce

___ Hwaedupbop 17
Traditional Korean rice bowl surrounded by lettuce, topped with fresh cucumber, onion, daikon sprouts, tobiko and raw fish. Served with sweet kochujang sauce

Specialty Maki
(Half roll 9.00 Whole roll 16.00)

___ **Godzilla*
Tempura shrimp, avocado, cucumber, scallions, cream cheese, tobiko, sriracha and tempura flakes served with unagi sauce and wasabi mayo drizzled on top

___ **Kai Fire*
Tempura salmon, avocado, cucumber, scallions, daikon sprouts, tobiko & tempura flakes served with sriracha and wasabi mayo drizzled on top

___ *Dragon*
Unagi and cucumber on the inside, unagi and avocado on the outside served with unagi sauce

___ **Caterpillar*
Snow crab, avocado, masago and cucumber on the inside and unagi and avocado on the outside served with wasabi mayo and unagi sauce

___ *Sexy Scallops*
Panko scallops, cream cheese, avocado and tempura flakes served with wasabi mayo and thin egg wraps over the top

___ **Volcano*
Spicy octopus, scallions and masago on the inside and spicy tuna tartar on the outside with unagi sauce drizzled on top

___ *Hawaiian*
Tempura white fish, cucumber, avocado, cream cheese, peanuts, scallions and tobiko topped with a pineapple-cilantro relish and drizzled with green tea garlic miso sauce

___ *Buddy Fried*
Snow crab, smoked salmon, cream cheese and avocado fried with panko and served with eel sauce and spicy mayo drizzled over the top

___ **King Kong*
Rib-eye cooked medium rare, cucumber, avocado, spicy crab, tobiko and tempura flakes on the inside with tempura flakes and dynamite topping (shrimp, scallops, octopus, squid, masago, garlic butter and sriracha mayo) on the outside

___ **Viva La Mexico*
Yellowfin tuna and yellowtail, cilantro, avocado, scallions, cucumber, jalapenos and tempura flakes topped with tobiko and a jalapeno mango mayo drizzle

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