

# sake tumi

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## Izakaya (small plates)

### Vegetable

- Steamed Rice . . . . . 1.5
- Edamame Mashed Potatoes . . . . . 2.5
- Edamame . . . . . 4  
*Kosher salted Japanese soy beans*
- Goma Ae . . . . . 5  
*Boiled spinach with sesame peanut sauce*
- Gyoza Dumpling (5 pcs) . . . 6  
*Traditional or fried pot stickers served with soy sauce vinaigrette*
- Tempura Green Beans . . . 6  
*Served with sweet oyster sauce*
- Buddha Pouch . . . . . 6  
*Lightly fried wontons stuffed with shi-take mushrooms, carrots, and onions served on a curried cream sauce*

### Seafood

- Calamari (traditional or spicy) 9  
*Potato starch coated and flash fried with spicy ponzu and cilantro lime aioli*

- Soft Shell Crab Kara Age 10  
*Deep fried soft shell crab served with spicy ponzu sauce*
- \* Tuna Torpedo . . . . . 7  
*A spicy mixture of tuna tartar, Japanese mustard and wasabi on crispy wonton strips drizzled with sriracha unagi sauce*
- \* Tuna Tataki . . . . . 10  
*Pan Seared seasoned rare tuna with sautéed house vegetables*
- Tiger's Eyes . . . . . 6.5  
*Grilled squid stuffed with smoked salmon and avocado served with a spicy ponzu sauce*
- Crab Rangoon . . . . . 7.5  
*A mixture of cream cheese, snow crab, garlic, scallions and seasonings in a crispy wonton pouch*
- Dancing Shrimp . . . . . 7  
*Four crispy wonton cups filled with a spicy mixture of steamed shrimp, kanikama, cucumber, masago, & sriracha mayo*
- Togarshi Escolar . . . . . 7  
*Grilled escolar seasoned with a Japanese 5 spice blend, served with a Thai mango salsa and unagi sauce*

- \* Da Avocado . . . . . 8  
*Half an avocado topped with a mixture of maguro, shiro maguro, & wasabi dressing*
- \* Sashimi Appetizer (5pcs) . . 10  
*A combination of yellowfin tuna, salmon and white fish*

### Beef

- Beef Lettuce Wraps . . . . 10  
*Grilled hanger steak, wonton noodles, red peppers, lettuce cups, and two sauces for dipping*
- Thai Spring Rolls . . . . . 7  
*Seasoned beef and shrimp wrapped in a delicate rice paper with fresh vegetables, saifun noodle served with sweet chili vinaigrette*
- Shang-Hai Black Pepper Steak . . . . . 11  
*Grilled hanger steak and mixed mushrooms stir fried in a sweet black pepper sauce, served with sticky rice*

### Chicken

- Chicken Lettuce Wraps . . 8  
*Grilled chicken, wonton noodles, red peppers, avocado slices, lettuce cups, and two sauces for dipping*
- Chicken Egg Roll . . . . . 6  
*Chicken and vegetable egg roll served with sweet chili sauce*
- Chicken Teriyaki . . . . . 8  
*Grilled and glazed with teriyaki sauce, served with sautéed house vegetables*
- Sesame Chicken . . . . . 8  
*Battered chicken stir fried with broccoli in a sweet sesame sauce*

### Pork

- Gyoza Dumpling (5 pcs) . . . 6  
*Traditional or fried pot stickers served with soy sauce vinaigrette*

## Soups and Salads

- Sake Tumi Salad  
*Spring greens, carrots, and asparagus with house dressing*
- Plain . . . . . 4
- \* Seared Tuna . . . . . 9
- Grilled Chicken . . . . . 7

- Sunomono . . . . . 5  
*Wakame (seaweed) and cucumber salad dressed with amasu*
- Hiyashi Wakame . . . . . 6  
*Seaweed seasoned with sesame oil*

- Smoked Squid Salad . . . . 7  
*Finely sliced squid marinated in a sweet and tangy sesame sauce*
- Miso Soup . . . . . 3  
*Traditional fermented soybean and fish broth soup with scallions, tofu and wakame (seaweed)*

- Clear Soup . . . . . 3  
*Tofu, wakame, shitake mushroom, scallions and noodles*
- Tom Yum Soup . . . . . 5  
*Spicy sour soup with straw mushrooms, bamboo shoots, and select seafood*

## Korean Barbecue

*(Served with sticky rice and kimchi upon request)*

- Bulgogi . . . . . 16.5  
*Sweet marinated shaved rib eye, grilled and served with sautéed peppers, onions and mushrooms*
- Tweajigogi . . . . . 16  
*Spicy marinated shaved pork loin, grilled and served with sautéed peppers, onions and mushrooms*

- Kalbi . . . . . 22  
*Sweet marinated bone-in short rib grilled and served with sautéed house vegetables*
- \* Bibimbop . . . . . 16.5  
*Traditional Korean rice bowl served with sautéed vegetables, marinated shaved rib eye, a fried egg and spicy kochojang sauce*

- Domi-Gui . . . . . 21  
*Spicy marinated and grilled whole red snapper served with sautéed baby bok choy and toasted pine nuts.  
\*Our featured house specialty, available Friday and Saturday only!*

## Entrees

*(Served with sticky rice and kimchi upon request)*

- Shang-Hai Black Pepper Steak . . . . 21  
*Grilled tenderloin and mixed mushrooms stir fried in a sweet black pepper sauce, served with sticky rice*
- Hoisen Glazed Hanger Filet . . . . . 17  
*Served with roasted potatoes and sautéed green beans*
- Cashew Crusted Halibut . . . . . 21  
*Pan seared, with edamame garlic mashed potatoes and a wasabi compound butter*
- Miso Sea Bass . . . . . 21  
*Marinated and broiled with sweet and zippy miso barbecue sauce, served with sautéed house vegetables*
- Shitake Kem Gà . . . . . 16  
*Half chicken pan seared drizzled with shitake cream sauce, served with sautéed spinach and edamame mashed potatoes*

- Sesame Chicken . . . . . 14  
*Battered chicken and broccoli stir fried in a sweet sesame sauce, served with sticky rice*
- Vegetable Combo Dinner . . . . . 15  
*Kappa maki, vegetable tempura, stir fried vegetable and vegetable pot sticker*
- Teriyaki Dinner  
*Grilled and glazed with teriyaki sauce, served with sautéed house vegetables and sticky rice*
- Tofu . . . . . 14
- Chicken . . . . . 14
- \* Filet . . . . . 22
- \* Salmon . . . . . 18

- Tempura Udon or Soba . . . . . 15  
*Your choice of udon or soba noodles in a fish broth served with tempura shrimp and vegetables*
- Tempura Dinner  
*Lightly battered, served with sticky rice and light soy dipping sauce*
- Vegetable (10 vegetables) . . . . . 12
- Combo . . . . . 15  
*(5 shrimp & 3 vegetables)*
- Shrimp (8 shrimp) . . . . . 18

Parties of 8 or more will include 18% gratuity

\* Consuming raw and/or under cooked meats, fish or eggs may increase your risk of food born illness.

## Nigiri and Sashimi

* Hon Maguro Toro – fatty tuna . . . . .	9	* Ika – squid . . . . .	5
* Hon Maguro – blue fin tuna . . . . .	7	Unagi – freshwater eel . . . . .	6
* Maguro – yellow fin tuna . . . . .	6	* Uni – sea urchin roe . . . . .	8
* Sake – salmon . . . . .	5	Kani – crab . . . . .	8
* Hirame– fluke . . . . .	5	* Hotate – scallops . . . . .	6
* Shiro Maguro – super white tuna . . . . .	6	* Ikura – salmon roe . . . . .	7
* Saba – mackarel . . . . .	5	* Tobiko – flying fish roe . . . . .	6
* Hamachi – yellowtail . . . . .	6	* Masago – smelt roe . . . . .	5
Smoked Sake – smoked salmon . . . . .	5	Tamago – egg omelet . . . . .	4
Tako – octopus . . . . .	6	Ebi – shrimp . . . . .	5
* Tai – red snapper . . . . .	6	* Ama ebi – sweet shrimp . . . . .	7
* Suzuki – striped bass . . . . .	5		

## Combos

* Sashimi Omakase . . . . .	30	* Nigiri Omakase . . . . .	23
<i>Our chef's choice of different fresh fish sashimi (15 pieces)</i>		<i>Our chef's choice of eight different nigiri and a traditional maki</i>	
* Nigiri and Sashimi Omakase . . . . .	26	* Omakase Combo . . . . .	28
<i>Our chef's choice of 6 sashimi and 6 nigiri</i>		<i>Our chef's choice of 4 sashimi, 5 nigiri and a traditional roll</i>	

## Specialty Maki

16.00

* <b>Godzilla</b> <i>Tempura shrimp, avocado, cucumber, scallions, cream cheese, tobiko, sriracha and tempura flakes served with unagi sauce and wasabi mayo drizzled on top</i>	* <b>Volcano</b> <i>Spicy octopus, scallions and masago on the inside and spicy tuna tartar on the outside with unagi sauce drizzled on top</i>
* <b>Firefly</b> <i>Tempura salmon, avocado, cucumber, scallions, daikon sprouts, tobiko and tempura flakes served with sriracha and wasabi mayo drizzled on top</i>	<b>Hawaiian</b> <i>Tempura white fish, cucumber, avocado, cream cheese, peanuts and scallions, topped with a pineapple-cilantro relish and drizzled with green tea garlic miso sauce</i>
<b>Dragon</b> <i>Unagi and cucumber on the inside, unagi and avocado on the outside served with unagi sauce</i>	<b>Sunhee Fried</b> <i>Snow crab, smoked salmon, cream cheese and avocado fried with panko and served with eel sauce and spicy mayo drizzled over the top</i>
* <b>Caterpillar</b> <i>Snow crab, avocado, masago and cucumber on the inside and unagi and avocado on the outside served with wasabi mayo and unagi sauce</i>	* <b>King Kong</b> <i>Tenderloin 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</i>
<b>Sexy Scallops</b> <i>Panko scallops, cream cheese, avocado and tempura flakes served with wasabi mayo and thin egg wraps over the top</i>	* <b>Viva La Mexico</b> <i>Yellowfin tuna and yellowtail, cilantro, avocado, scallions, cucumber, jalapenos and tempura flakes topped with tobiko and a jalapeno mango mayo drizzle</i>

## Traditional Maki

Also available in hand roll

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

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