

SIGNATURE DRINKS



Kumoi Mai-Tai

A tropical blend of Rum & Grenadine with the juices of Orange & Pineapple.

Tokyo Iced Tea

A Long Island with a Tokyo twist: green melon takes the spotlight in this flavored combo.

Purple Rain

Smooth & fruity Chambord with sake.

Green Tea Mojito

Fresh lime & mint with Rum, soda & Green Tea Liqueur.



Pama Rita

Classic Margarita with an exotic Pomegranate flavor.

Ginger - Tini

Apple - Tini

Made with Apple Pucker, Vodka, Triple-Sec & Sour Mix.

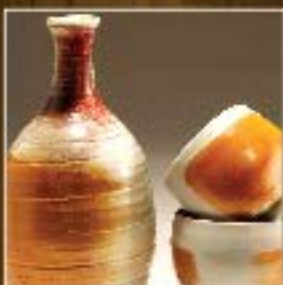
B-52 Hot Chocolate

A cup of hot chocolate, livened up with Bailey's & Kahlua, topped with whipped cream & a cherry.



BOTTLED BEER

Budweiser	3.25
Bud Light	3.25
Miller Lite	3.25
Coors Light	3.25
Corona	3.75
Heineken	4.00
Bell's Seasonal	4.50
Tsingtao	4.50
Kirin Ichiban	4.50
Sapporo	4.50
Sapporo 20oz	8.00
Asahi Super Dry	7.50
O'doul's	
Non-alcoholic	2.50



WINE WHITE

	Glass	Bottle
White Zinfandel		
Salmon Creek	5.75	22.25
Pinot Grigio		
Salmon Creek	5.75	22.25
Sauvignon Blanc		
Monkey Bay	6.75	23.25
Chardonnay		
Salmon Creek	5.75	22.25
Chardonnay		
Kendall Jackson	6.95	25.25
Riesling St. Julian	6.75	23.25
Gewurztraminer		
Fetzer	6.75	23.25
Piesporter Hans Christian	5.75	22.25

SAKE

Small Large

Sho Chiku Bai	3.95	6.95
Warm or Cold		
Nigori Unfiltered		
Sake 3.75ml	7.95	
Plum Sake	5.95	

RED

	Glass	Bottle
Pinot Noir D.A.	6.95	25
Merlot Salmon Creek	5.75	22
Merlot 14 Hands	6.75	23
Cabernet Sauvignon	5.75	22
Cabernet Sauvignon		
14 Hands	6.75	23
Shiraz Rosemount	6.75	23

NON-ALCOHOLIC DRINKS

Japanese Green Tea	1.00
Japanese Soda	2.50
Milk	1.50

JUICES \$2.50

- Apple • Orange
- Cranberry

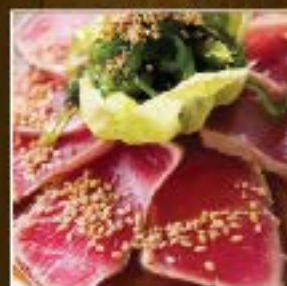
FOUNTAIN BEVERAGES \$2.00

- Coke® • Diet Coke® • Cherry Coke® • Lemonade®
 Sprite® • Unsweetened Iced Tea®

Complimentary refills on Fountain Beverages & Japanese Green Tea.

APPETIZER

Agedashi Tofu Crispy fried tofu with our tempura sauce.	4.50
Konoge Potato cake, golden fried & served with tonkatsu sauce.	4.25
Oshinko Mixed Japanese pickles.	5.25
Edamame Freshly cooked soy beans tossed in sea salt.	4.75
Beef Negimaki Scallion & asparagus wrapped in thinly sliced beef. Broiled then served with teriyaki sauce.	6.95
Hamachi Kama Succulent yellowtail collar, broiled then served with ponzu sauce on the side.	9.95
Vegetable Tempura A variety of crispy fried vegetables with tempura sauce on the side.	5.25
Shrimp & Vegetable Tempura 2 shrimp tempura & a variety of crispy fried vegetables with tempura sauce.	6.95
Yakitori Grilled chicken & onion skewers with teriyaki sauce.	4.95
Fried Spider Soft shell crab, lightly breaded & fried. Served with tempura sauce.	8.95
Grilled Squid Fire-grilled squid & zesty garlic teriyaki sauce.	8.95
Fried Calamari Crispy calamari rings, served with ponzu sauce on the side.	7.95
Tatsuta Age Fried popcorn chicken with a side of tonkatsu sauce.	5.25
Kushiyaki Tender marinated beef on a skewer grilled with teriyaki sauce.	5.95
Gyoza Tender pan fried pork dumplings with a side of gyoza sauce. Substitute pork for vegetable at no extra charge.	5.25
Harumaki 3 delicately fried spring rolls & a side of tonkatsu sauce.	4.95
Shumai Hot shrimp-stuffed dumplings served with gyoza sauce on the side.	4.95
Wasabi Shumai Shumai with a kick of wasabi served with gyoza sauce on the side.	4.95
Tuna Takaki Tuna, lightly pan seared, then thinly sliced & garnished with caviar. Served with ponzu sauce.	11.95
Beef Takaki	9.95



Ask your server about the menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SUSHI

Sushi Appetizer

4 assorted fresh sushi pieces.

5.95

Sashimi Appetizers

6 assorted fresh sashimi pieces.

8.95

Seafood Sunomono

A moderate helping of assorted sashimi in ponzu sauce.

7.95

Tako Sunomono

A moderate helping of assorted octopus sashimi in ponzu sauce.

7.95



SOUPS • SALADS

Miso Soup

Traditional Japanese recipe with tofu, seaweed & scallions.

1.95

Clear Soup

Chicken stock soup with mushrooms & scallions.

1.95

Kumo Seafood Soup

Hearty seafood soup with whitefish, scallop, shrimp, crab stick, fishcake & fresh vegetables.

6.95

Seaweed Salad 5.95

Mixed seaweed, pickled & sprinkled with sesame seeds. An authentic dish for the true Japanese cuisine enthusiast.

House Salad

Small 1.95 Large 3.95

Tomato & cucumber on a bed of iceberg lettuce. Served with House ginger dressing.

Kani Salad

Crab sticks on a bed of delicately julienned cucumber. All mixed with caviar & mayo.

6.25

Squid Salad

7.25

Kumo Seafood Salad

A generous helping of octopus, shrimp & crab stick, on a fresh bed of asparagus, avocado & iceberg lettuce, garnished with caviar. Served with House ginger dressing on the side.

8.95



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SUSHI • SASHIMI

Tamago SWEET EGG	1.50	Tobiko FLYING FISH CAVIAR	2.50
Inari SWEET FRIED TOFU	1.50	Masago SMELT CAVIAR	2.50
Kani CRAB STICK	1.50	Maguro TUNA	2.25
Saba MACKEREL	1.50	Red Snapper	2.25
Hokkigai SURF CLAM	2.25	Sake SALMON	2.25
Ebi BOILED SHRIMP	2.25	Smoked Salmon	2.50
Engawa FLUKE FIN	2.50	Striped Bass	2.25
Hirame FLUKE	2.25	Tako OCTOPUS	2.25
Hamachi YELLOWTAIL	2.25	Unagi EEL	2.50
Hotategai SCALLOP	2.50	Escolar	2.25
Ika SQUID	2.25	Amaebi SWEET SHRIMP	4.00
Ikura SALMON CAVIAR	2.50	King Crab	4.00

ROLL • HAND ROLL

A3 Avocado, asparagus & apple.	4.25	New York Salmon, crab stick & sweet egg.	6.25
Avocado	3.50	Salmon	4.95
Asparagus	3.50	Salmon w. Avocado	5.25
Cucumber	3.50	Salmon w. Cucumber	5.25
Kampyo Pickled Japanese squash.	3.50	Salmon Skin	4.50
Oshinko Pickled Japanese radish.	3.50	Scallop	6.25
Natto Fermented soybean.	3.50	Shrimp with	
Sweet Potato	4.50	Asparagus	5.25
Vegetable Tempura	4.50	Smoked Salmon	4.95
California Crab stick, avocado & cucumber.	4.50	Spicy California	5.25
Kani crab stick	4.50	Spicy Tuna	5.25
Eel with Avocado	5.50	Spicy Salmon	5.25
Eel with Cucumber	5.50	Spicy Scallop	6.25
Futomaki Crab stick, sweet egg, cucumber & pickled Japanese radish.	5.25	Tuna	4.95
Negi Hamachi Yellowtail & green onion.	5.25	Tuna with Avocado	5.50
Alaska Salmon, avocado & cucumber	5.50	Tuna with	
		Cucumber	5.50
		Tuna with Yellowtail	
		& Caviar	6.95
		Western	6.95
		<small>Crabmeat, smoked salmon, avocado & cucumber</small>	

SUSHI ENTREE

Served with a side of salad or miso soup •

Entrees for 2 are served with 2 sides of salads or miso soup

Vegetable Deluxe

15.95

9 flavorful pieces of vegetable sushi paired with a Vegetable Tempura Roll.

Kumo Sushi

15.95

2 pieces each of yellowtail, salmon & tuna sushi as well as an Eel & Avocado Roll.

Sushi Regular

15.95

7 mouth-watering pieces of sushi & a California Roll

Chirashi

18.95

A bed of seasoned rice, laid upon by 12 wonderfully assorted pieces of our best sashimi.

Sushi Deluxe

18.95

Upgrade the Sushi Regular to 9 generous pieces & a Tuna Roll.

Love Boat

59.95

An impressive platter consisting of 18 assorted pieces of sashimi, 12 pieces of assorted sushi & a White Christmas Roll.

Sushi for 2

40.95

A great platter to share with someone close to you. 18 assorted pieces of our most delicious sushi offered with our popular Spicy Spider Roll.

Tri-Color Sushi

17.95

A true fish lover's platter. 3 generous pieces each of yellowtail, tuna & salmon sushi.

Tri-Color Sashimi

21.95

For the fish purist. 4 fresh & healthy pieces each of yellowtail, tuna, salmon sashimi.

Don

17.95

Your choice of fish slices on a bed of deliciously seasoned rice (CHOOSE 1)

- Tekka tuna
- Sake salmon
- Hamachi yellowtail
- Unagi eel

Maki Combo

13.95

Comes with 1 each of fresh & delicious Tuna Roll, Salmon Roll & California Roll.

Spicy Maki Combo

14.95

A spicy combo that includes Spicy Tuna, Spicy Salmon & Spicy Crab Stick Roll.

Sushi & Sashimi Combination

23.95

8 pieces of sashimi & 4 pieces of sushi. Includes a California Roll.

Sushi & Sashimi Combination for 2

48.95

Another platter tailored to split. Includes 16 pieces of various sashimi as well as 8 fresh assorted sushi. Includes a Rainbow Roll.



CHEF'S SPECIAL ROLL

- Crunchy** 6.25
Golden fried shrimp rolled up with avocado & spicy mayo. Topped with eel sauce & a pleasant light crunch.
- Clueless** 5.50
Crispy, hand battered & deep fried whitefish, rolled with avocado & topped with eel sauce.
- Boston** 6.95
Boiled shrimp rolled with avocado, lettuce, cucumber, caviar & mayo.
- Bronco** 7.95
Breaded shrimp, avocado w. rice cracker & scallion
- ◆ **Black Jack** 11.95
Fried spicy tuna & avocado with jalapeno sauce. Topped with salmon & eel sauce. Lightly garnished with caviar.
- ◆ **Crazy Tuna** 11.95
Fresh tuna sprinkled with black pepper then seared & rolled with avocado, scallions & spicy jalapeno sauce. Topped with spicy tuna & crunch.
- ◆ **Red Dragon** 12.95
Spicy tuna & avocado with crunch. Topped with tuna.
- ◆ **Philadelphia** 6.95
Smoked salmon, avocado, cream cheese & caviar.
- ◆ **Iso Fantastic** 13.95
Salmon, yellowtail, tuna, cucumber, avocado & caviar all wrapped in white seaweed.
- ◆ **Fashion** 9.50
Boiled shrimp, tuna, salmon, avocado, cucumber, caviar & crunch.
- Fancy Salmon** 12.95
Smoked salmon & cream cheese, rolled & deep fried. Dressed with scallions, caviar, jalapeno sauce, eel sauce & sesame seeds.
- ◆ **Kumo Special** 13.95
Spicy shrimp meets cooling cucumber in this special combination. Topped with spicy scallops & crunch.
- Spicy Shrimp Tempura** 7.95
Crispy shrimp tempura, avocado, cucumber, lettuce & caviar with spicy mayo.
- Shogun** 8.95
B.B.Q. eel, crispy tempura shrimp, avocado, lettuce & cucumber with eel sauce & caviar.
- Spicy Spider** 11.95
Crispy tempura soft shell crab with lettuce, cucumber & avocado. Topped with caviar & spicy mayo.
- ◆ **Smooth Guy** 14.95
Fully loaded with yellowtail, salmon, shrimp, scallops, avocado, scallions & caviar, all wrapped up in soy paper.
- Lobster Tail** 12.95
Tempura lobster wrapped with avocado, cucumber, lettuce, caviar & mayo.
- Godzilla** 12.95
Spicy tuna, avocado & crunch, deep fried & topped with scallions, caviar, eel sauce & spicy mayo.
- Portage** 15.95
Tempura lobster with avocado, lettuce & cucumber with mayo. Wrapped in soy paper.
- Spicy 2 in 1** 12.95
Tempura salmon, avocado topped with spicy crabmeat
- King Eel** 9.95
B.B.Q. eel, crab stick, avocado, caviar & eel sauce wrapped in a sliced cucumber.
- K-Zoo** 14.95
Salmon, octopus, avocado & crab stick with cream cheese, deep fried with eel sauce.
- Nagoya** 12.95
Tempura shrimp wrapped & topped with mayo & Nagoya sauce, quickly seared then topped with boiled shrimp, scallions & caviar.
- White Christmas** 12.95
Whitefish, crab stick, avocado, asparagus & cream cheese, deep fried and topped with jalapeno sauce & eel sauce.
- ◆ **Volcano** 10.95
The Volcano contains spicy tuna, boiled shrimp & jalapeno sauce. It is topped with spicy mayo & spicy crunch.
- ◆ **Naruto** 8.95
Spicy tuna, avocado, crunch & scallions wrapped in sliced cucumber.
- ◆ **Dynamite** 10.95
Tuna, salmon, yellowtail, avocado & caviar, wrapped with white seaweed & splashed with hot sauce.
- ◆ **Kiss of Fire** 12.50
Minced jalapeno, spicy tuna & crunch. Topped with escolar, salmon & caviar with sliced jalapeno & hot sauce.
- Rock N Roll** 8.95
B.B.Q. eel, salmon skin, avocado, cucumber, scallion & caviar. All topped with eel sauce.
- Dragon** 11.50
A California Roll topped with avocado, eel, caviar & eel sauce.
- ◆ **Secret Agent** 11.50
B.B.Q. eel, avocado & asparagus, topped with salmon, whitefish, tuna, spicy mayo & eel sauce.
- ◆ **Rainbow** 11.50
A California Roll topped with fresh tuna, salmon, whitefish, avocado & caviar.
- King Crab** 14.95
King crab & avocado, topped with 4 varieties of caviar.
- ◆ **Green Dragon** 12.95
Spicy Lobster Salad wrapped with crunch & topped with avocado.
- Dancing Eel** 12.95
Shrimp tempura, avocado inside topped w. eel avocado



◆ Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

KITCHEN ENTREE

TERIYAKI

Served with your choice of Entree & steamed rice. Salad & miso soup to start.

Entree	
Vegetable	11.95
Tofu	11.95
Chicken	13.95
Shrimp	17.95
Salmon	17.95
Scallop	19.95
Beef	17.95
Filet Mignon	20.95
Lobster Tail	26.95
Combination Platter	19.95
• Chicken & Shrimp • Chicken & Beef • Beef & Shrimp	

BENTO BOX

Served with your choice of Entree & Sushi, Shrimp Tempura, Shumai & steamed rice. Salad to start.

Entree (choose 1) 17.95

- Tofu Teriyaki
- Vegetable Teriyaki
- Chicken Teriyaki
- Salmon Teriyaki
- Shrimp Teriyaki
- Beef Teriyaki
- Beef Negimaki
- Yaki Soba

Sushi (choose 1)

- Assorted sushi pieces
- Assorted sashimi pieces
- California Roll

TEMPURA

Served with your choice of Entree, Vegetable Tempura & steamed rice. Salad & miso soup to start.

Entree	
Vegetable	10.95
Chicken	13.95
Shrimp	15.95
Kumo Seafood	17.95

KATSU

Your choice of Entree, breaded & deep fried. Served with steamed rice, salad & miso soup to start.

Entree	
Chicken Katsu	13.95
Tonkatsu pork	13.95

NOODLES

Served with salad or miso soup to start.

Yaki Soba or Udon 12.95

Your choice of Udon or Soba noodles, pan fried then served with your choice of: chicken, beef or vegetable

Shrimp Tempura Soba or Udon 13.95

Your choice of Soba or Udon noodles in our own house broth, served w. Shrimp & Vegetable Tempura on the side.

Yoshi Nabe 15.95

Our house broth hosts noodles, shrimp, scallops, whitefish, fish cake & vgs.

Nabe Udon 14.95

Udon noodles, vegetable & chicken in our special house broth, topped w. an egg cooked to perfect medium. Served with 2 Shrimp Tempura on the side.

Seafood Udon 15.95

Udon noodles, shrimp, scallop, whitefish & vgs. in our house broth.

VEGETARIAN SECTION

APPETIZERS

Agedashi Tofu	4.50
Crispy fried tofu with our tempura sauce.	
Edamame	4.75
Freshly cooked soy beans tossed in sea salt.	
Konoge	4.25
Potato cake, golden fried & served with tonkatsu sauce.	
Oshinko	5.25
Mixed Japanese pickles.	
Vegetable Gyoza	4.95
Tender pan fried vegetable dumplings with a side of gyoza sauce.	
Vegetable Tempura	5.25
A variety of crispy fried vegetables & tempura sauce.	

SOUPS • SALAD

Miso Soup	1.95
Traditional Japanese recipe with tofu, seaweed & scallions.	
House Salad Sm.	1.95 Lg. 3.95
Seaweed Salad	5.95
Mixed seaweed, pickled & sprinkled with sesame seeds. An authentic dish for the true Japanese cuisine enthusiast.	

ENTREE

Tempura Vegetable	10.95
Teriyaki (choose 1)	11.95
• Tofu	
• Vegetable	
Hibachi Vegetable	11.95
Yaki Soba or Udon Veg.	11.95
Sushi Veg. Deluxe	15.95



HIBACHI

Served with your choice of Entree with a side of vegetables,
2 pieces of shrimp & fried rice. Salad & clear soup to start.

Vegetable	11.95
Chicken	15.95
Salmon	17.95
Steak	19.95
Scallop	20.95
Shrimp	20.95
Fillet Mignon	24.95
Twin Lobster Tail	30.95
Chicken & Steak	20.95
Chicken & Shrimp	21.95
Chicken & Salmon	21.95
Chicken & Scallop	22.95
Salmon & Scallop	21.95
Salmon & Steak	22.95
Scallop & Steak	23.95
Shrimp & Scallop	23.95
Shrimp & Steak	23.95
Shrimp & Filet Mignon	26.95
Lobster Tail & Steak 4 oz.	29.95
Chicken, Salmon & Shrimp	26.95
Steak, Shrimp & Chicken	27.95
Steak, Shrimp & Scallop	28.95
Shrimp, Scallop & Calamari	28.95
Kumo Hibachi lobster tail, scallop & steak	31.95
Surf & Turf lobster tail & filet mignon (6 oz.)	33.95

All steaks are N.Y. Strip. Upgraded to Filet Mignon for \$3 more.
Combo Only.

To Split: Pay \$6 more & receive 2 servings of fried rice,
salads & clear soups.

HIBACHI SIDE ORDER

Vegetable	4.95	Scallop	6.95
Chicken	5.95	Shrimp	6.95
Steak	6.95		

KIDS HIBACHI MEAL

Only for children 10 years & under.

Served with your choice of Entree with a side of vegetables, 1 piece
of shrimp & fried rice. Salad & clear soup to start.

Chicken	8.95	Scallop	9.95
Steak	9.95	Shrimp	9.95

HIBACHI RICE

Steamed Rice	1.95	Fried Rice with	
Fried Rice	3.25	choice of meat	6.25
		<small>Choose 1: Chicken, beef or shrimp</small>	



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