



sushi today.

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2119 Belcourt Avenue, Nashville, TN 37212

Mon-Fri open 11am | Sat-Sun open 12pm

SMALL PLATES

- edamame steamed . salt 3.5
- edamame sautéed . garlic-soy 4
- yellowtail jalapeño four cuts of yellowtail sashimi . ponzu sauce . jalapeños 9.5
- poké-tini ahi tuna . poké sauce marinade . wonton chips . aonori garnish 8
- house salad romaine . house-made carrot vinaigrette 3
- ocean salad mixed seaweeds . togarashi 3.5
- seared ahi sliders sashimi-grade ahi . wasabi aioli . shredded lettuce 8
- chicken yakitori skewers marinated grilled chicken . sesame peanut sauce 6
- gary's gyoza house-made spicy pork dumplings . steamed or pan-seared 6
- crunchy calamari lightly breaded . garlic-chile aioli 6
- avocado tempura spicy krab . ponzu 5
- veggie tempura asparagus . sweet potatoes . carrots . broccoli . scallions 5
- tempura sweet potato fries hoisin ketchup 4
- house-made miso traditional dashi . kombu . tofu . scallions bowl 3.5
- thai fighter soup Thai hot & sour soup . chicken . pork bowl 4
- rice choice of steamed or brown 3

SUSHI MAKI 8 pc per roll brown rice, soy paper, or extra sauce 50¢

SPECIALTY ROLLS

- red dragon tempura shrimp . topped with tuna, tobiko & avocado . kiwi wasabi sauce 15
- starburst salmon . avocado . crunch . topped with mango, kiwi & strawberry . mango, sweet soy & kiwi wasabi sauces 13
- mango tango tempura shrimp . spicy krab . avocado . topped with mango, tuna, & coconut . mango & eel sauces 13
- black and gold super white tuna . topped with spicy krab . tempura 9.5
- spicy chick katsu chicken . red peppers . cucumber . cilantro . sweet Thai chili sauce 6.5
- rich heat tuna . serrano -garlic pepper mix 6.5
- great flood salmon . tempura avocado . cucumber . miso-ginger sauce 6.5
- tropical crunch avocado . unagi . cashews . pineapple . tempura crunch 7
- ying yang yellowtail . yellowfin tuna . cilantro . cucumber . topped with avocado . crunch . wasabi mayo . jalapeño 12
- pacific queen tuna . mango . cucumber . macadamia nuts . poké dipping sauce 7.5
- liberty bell cucumber . cream cheese . crunch . avocado & salmon topped . miso ginger sauce 8
- dragon california roll . topped with unagi & avocado . eel sauce 10
- white dragon yellowtail . asparagus . avocado . serrano . garlic . topped with white tuna . spicy mayo . sriracha 9.5
- maui maki tempura shrimp . coconut . Benton's bacon . grilled pineapple . mango . macadamia nuts 9.5
- cajun spider soft shell crab . spicy krab . asparagus . avocado . cucumber . cajun spice tempura 9.5
- yellowtail dynamite spicy krab . cucumber . topped with yellowtail, tobiko, avocado, green onion & spicy mayo 10
- hawaii 5-0 white tuna . spicy krab . mango . coconut . tempura-fried . mango & sweet Thai chili sauces 10
- green sesame avocado . asparagus . carrots . cucumber . kanpyo . inari tofu . peanuts . miso ginger sauce 6.5
- rainbow california roll . topped with five types of fresh raw fish . eel sauce 11
- crab ragoon spicy krab . cream cheese . green onion . in wonton tempura . sweet Thai chili sauce 7.5

CLASSIC ROLLS don't see your favorite? just ask!

- yellowtail maki yellowtail . green onion . seaweed outside 5
- tuna maki tuna . seaweed outside 5
- cali crunch avocado . krab . cucumber . tempura crunch . topped with masago 5.5
- mainline philly smoked salmon . cream cheese . cucumber 6
- spicy tuna tuna . EJ spicy sauce . cucumber . togarashi 6.5
- the crunchy shrimp tempura shrimp . krab . avocado . eel sauce . spicy mayo 7
- the a.c. avocado . cucumber 4.5

NIGIRI AND SASHIMI

NIGIRI 2 cuts on rice	SASHIMI 3 cuts
tuna 5	tuna 6
yellowtail 5.25	yellowtail 7
salmon 5	salmon 5.75
white tuna 4	white tuna 5
unagi 5	unagi 6

CHIRASHI on rice
white tuna . salmon . unagi .
tuna . yellowtail 17

SIGNATURE DISHES add shrimp or beef for \$5

- basil mango curry chicken . rice noodles . spicy red curry . peppers . carrots . mango . basil 8
- pad thai chicken . rice noodles . egg . sprouts . scallions . cilantro . peanuts 8
- *the following dishes can be made vegetarian upon request.*
- sesame ginger feast chicken . white rice . broccoli . red pepper . bok choy . sesame . garlic . ginger 8.5
- chile shrimp shrimp . white rice . spicy house sauce . peppers . scallions . carrots 9
- pepper steak cracked black pepper-seared beef . white rice . onions . red peppers 9
- japanese fried chicken panko-fried chicken . white rice . tangy Asian slaw . tonkatsu bbq sauce 9
- udon noodle bowl pulled chicken . udon noodles . udon broth . carrots 8
- veggie noodle bowl tofu . veggies . soba noodles . vegan dashi broth 8

SALADS

- calamari salad lightly breaded calamari . mesclun greens . red peppers . avocado . chili-citrus dressing 10
- thai peanut chicken salad mesclun greens . red peppers . carrots . cucumbers . wontons . citrus peanut vinaigrette 10
- citrus teriyaki chicken salad house-made teriyaki glaze . romaine . cashews . mandarin oranges . orange-pepper dressing 8.5
- seared ahi tuna salad pepper-crust ahi . mesclun greens . miso-mustard vinaigrette . mango . cucumber . wontons 12
- grilled salmon salad avocado . tomatoes . macadamia nuts . bbq glaze . mixed greens . soy-orange yaki dressing 11

DESSERTS ask your server about our selection of sweets

LUNCH SPECIALS

(11-3 pm, mon-fri)

classic rolls lunch special

cali crunch roll + choice of any classic roll + miso soup or house salad 10

specialty rolls lunch special

cali crunch roll + choice of any specialty roll (\$10 or under) + miso soup or house salad 13

BENTO BOXES

(11-3 pm, mon-fri)

bento boxes come with 4 pieces of cali crunch roll, 2 chicken yakitori skewers & dipping sauce, choice of house salad or seaweed salad, and brown or steamed rice

grilled chicken teriyaki

marinated chicken . house-made teriyaki 10

katsu chicken

panko-breaded chicken . tonkatsu bbq sauce 11

beef teriyaki

marinated in our house-made teriyaki 10

grilled salmon

fresh atlantic salmon grilled with hoisin bbq sauce 12

veggie bento

steamed or tempura veggies . avocado cucumber roll . edamame 9

seared ahi sliders

ahi slider . tempura sweet potato fries with hoisin ketchup (rice not incl.) 13

= available as gluten-free selections

SPECIALTY DRINKS

sa-kito

sake meets mojito . organic nama sake . simple syrup . muddled mint . lime 7.5

margarita

zapopan 100% agave tequila . all-natural stirrings triple sec . simple syrup . lime 6

strawberry margarita

zapopan 100% agave tequila . fresh strawberries . sugar rim 6

ginger punch

bulleit rye . domaine canton . simple syrup . mint . lemon juice 7.5

white ginger punch

360 organic vodka . domaine canton . simple syrup . mint . lime juice 7.5

saint rose

corsair . st. germain . rosemary-infused vermouth . campari . lemon zest 9

the new colony

360 organic vodka . pineapple . simple syrup . mint 8.5

highland press

milagro silver tequila . canton ginger . simple syrup . lemon . muddled cucumber 8.5

rose noir

blackstone st. charles porter . cointreau . espresso syrup . four roses bourbon . cream 7.5

pimms cup redux

pimms . corsair . cardamom syrup . lemon juice . muddled cucumber 9

the sparkle and smash

360 organic vodka . pineapple . sparkling sake . ginger . mint 7.5

winter sidecar

champagne cognac . benedictine . brown sugar syrup . lemon . bitters 9.5

garden of eden

milagro silver tequila . pineapple . simple syrup . cilantro . bell pepper . bitters 8.5

dark and stormy

hitachino nest ginger beer . lime syrup . kraken dark rum 8

vieux carré

rittenhouse rye . cognac . chai-infused sweet vermouth . benedictine . bitters 9.5

manhattan

maker's mark . chai-infused sweet vermouth . bitters . orange zest 9.5

BEER

sapporo . japan 5

sapporo 16 oz . japan 7

kirin . japan 4.5

kirin 16 oz . japan 7

kirin light . japan 4.5

asahi . japan 4.5

orion . japan (720 ml) 12

hitachino nest real ginger beer . japan 7

tiger . singapore 4.5

singha . thailand 5

beerlao dark . laos 4.5

tsingtao . china 4.5

blue moon . colorado 4.5

left hand stranger pale ale . colorado 5

mama's little yella pils . colorado 5

fat tire . colorado 4.5

yazoo dos perros . tennessee 4.5

yazoo pale ale . tennessee 4.5

yazoo hefeweizen . tennessee 4.5

blackstone st. charles porter . tennessee 5

caldera ipa . oregon 5

brooklyn lager . new york 4.5

woodchuck cider . vermont 4.5

abita jockamo ipa . louisiana 5

abita amber . louisiana 5

stella artois . belgium 4.5

bud light . missouri 3.5

yuengling . pennsylvania 3.5

michele ultra . missouri 3

coors light . colorado 3.5

miller light . wisconsin 3.5

pbr tall boy . wisconsin 3

BEVERAGES

coke soft drinks 1.75

organic hot tea blends 1.75

iced tea 1.75

apricot ginger sweet iced tea 1.75

juices 2.50

SAKE

SMOOTH COLD SAKE

bunraku "dress bottle"

smooth, smooth, smooth 300 ml . (300ml)

"G" genshu undiluted

a bold, deep handcrafted american sake . (375ml)

sho chiku bai organic nama

made with organic rice . (300ml)

moonstone coconut lemongrass sake

a taste of the south pacific . (300ml)

otokoyama sesshu

light and dry; the essence of dry sake . (300ml)

sho chiku bai nigori

classic unfiltered sake . (375ml)

sho chiku bai nigori unfiltered "crème de sake"

velvet texture, hint of sweet . (300ml)

hakutsuru draft

clean and dry with a strong finish . (300ml)

hakushika junmai ginjo

smooth and crisp, citrus finish . (300ml)

hakushika nigori "snow beauty"

complex, mellow finish, no chalkiness . (300ml)

narutotai

exceptional fruit with dryness and acidity . (720ml)

hana fuji apple sake

made in japan . (750ml)

hakutsuru superior junmai

floral, hints of licorice . (720ml)

momokawa diamond

fruitful balance, easy and smooth . (750ml)

moonstone asian pear

forward pear flavor, touch of sweetness . (750ml)

rock sake cloud nigori

velvety texture, dry with mineral notes . (375ml)

SMOOTH COLD SAKE

hana hou hou shu sparkling sake

slightly berried, sweet and tangy flavor . (300ml)

hana awaka sparkling sake

sweet, bright, fruity flavor with tangy bubbles . (250ml)

sawa sawa sparkling sake

refreshing, slight sweet finish . (250ml)

HOT SAKE

koji medium dry

5 (4 oz) | 8 (8 oz)

WINE

white

alamos torrontes . argentina 7 26

polka dot reisling . germany 8 28

mcwilliams chardonnay . australia 8 28

coastal vines chardonnay . california 6.5 22

coastal vines pinot grigio . california 6.5 22

hogue pinot grigio . washington 7.5 29

lonely cow sauvignon blanc . new zealand 7 26

gekkeikan plum wine . japan 8 28

red

the velvet devil merlot . washington 9.5 36

hogue merlot . washington 8.5 33

gouguenheim malbec . argentina 8 28

belle glos meiomis pinot noir . california 12 45

coastal vines pinot noir . california 6.5 22

coastal vines cabernet sauvignon . california 6.5 22

the dreaming tree cabernet . california 10 38

gouguenheim cabernet . argentina 8 31

three winds pinot noir . france 8 28

apothic red (zinfandel, syrah, merlot) . california 8 28

bubbles

sofia blanc de blanc . california . (187ml can + straw) 6.5 *

lamarca prosecco . italy . (750ml) 8 29

happy hour

follow us on Twitter for daily happy hour roll specials

monday - friday . 3pm - 6pm . \$4 house wines . 2-for-1 select beers & double-tall well drinks . free happy hour roll with purchase of specialty roll (limit one per person)

sunday . all day . 1/2 price bottles of wine

To aid our pursuit of eco-friendly takeout packaging, all takeout orders will incur a \$0.75 charge. We appreciate your cooperation. An 18% gratuity may be added to parties of six or more.

Zumi uses zero trans fat fry oil and adds no MSG. Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness.

Zumi is available for private parties of 12-50+. We cater corporate lunches, parties and private events. For more information, visit www.zumisushi.com or inquire with management.