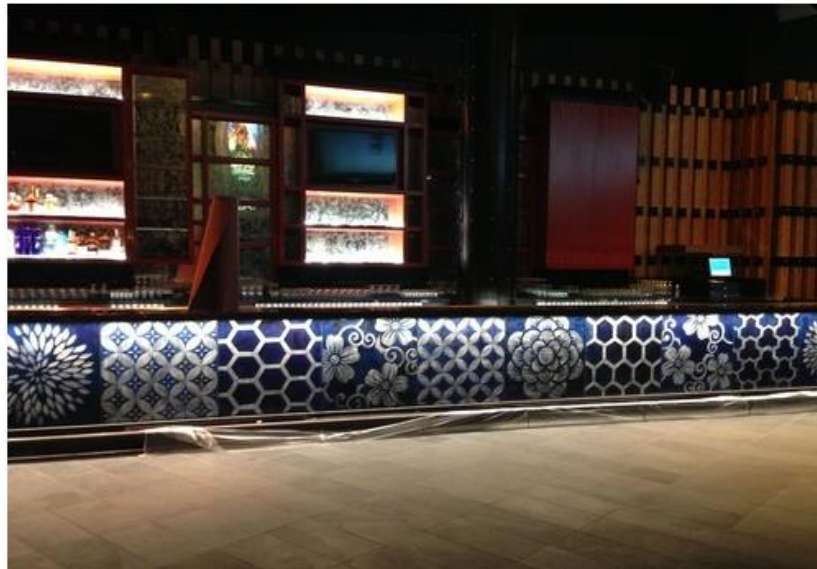


# EATER

## Which Kumi Dishes Are Destined To Be Addictive?



Cross your fingers that **Kumi by Akira Back**, the new Japanese restaurant with Korean influences from **Akira Back**, makes its debut at **Mandalay Bay** at the end of this week. The restaurant from the chef at **Yellowtail** at the **Bellagio** puts a spin on Asian fare with a menu based on his childhood memories.

Look for dishes such as the crispy rice with blackened tuna, seaweed and Screaming O sauce, an Alaskan halibut with a ginger lemongrass broth, baby bok choy and lemon shiso oroshi and filet mignon served Tobanyaki-style with mixed mushrooms and truffle ponzu. A tip of the hat to America, the bone-in pork chop, is slathered with an apple miso glaze and served with apple fennel slaw.

But do turn your attention to the specialty rolls, such as the insanely addictive 007 Octopussy roll with crab salad, spicy octopus and crispy potatoes and Back's roll interpretation of the bibimbap the Seoul Garden with baby spinach, carrots and grilled shiitake, both destined to become favorites.

"Octopus and squid are something you learn to eat as a kid. You learn to eat it raw first," Back says.

The 10,000-square-foot restaurant has room for 300. A dramatic sushi bar made of glazed cobalt blue tiles in a scalloped pattern inspired by common Japanese homes creates the setting for the restaurant, with a rear rotunda replete with walls painted with giant interpretations of cherry blossom trees.

Here's a look at the entire menu.

**Cool shared plates**

Crispy rice 17

Blackened Tuna, Seaweed, Screaming O Sauce

Whitefish Carpaccio 20

Hirame, Dried Shallot, Nanbanzu

New Style Salmon 19

Hot Sesame Oil, Citrus Soy, Kaiware

Tuna Tataki 20

Traditional Garnish, Tosazu

Yellowtail Jalapeño 19

Cherry Tomato, Micro Cilantro, Yuzu Soy

Kobe Tataki 22

Micro Arugula, Garlic Crisps, Ponzu, Olive Oil

Seared Albacore 18

Crispy Onion, Bubu Arare, 1050 Onion Ginger Sauce  
spicy tako 9

Crispy Potato, Kaiware

tataki\* 23

House Salad with Choice of Seared  
Tuna, Salmon or Yellowtail

**Warm Shared Plates**

Edamame 5

Choice of Salt or Kimchee Butter

Shishito Peppers 9

Yuja Miso, Maldon Sea Salt

Crispy Calamari 14

Charred Jalapeno "Mae Ploy"

Rock Shrimp Tempura 16

Sriracha Ranch, Micro Celery

Japanese Eggplant 12

Sweet Miso, Fresh Mozzarella

Gyoza 9

Togarashi Red Ginger Soy

Kobe Beef Tacos 19

Tomato Ponzu, Kochujang, Micro Cilantro

Miso Black Cod 29

Yuja Miso, Shishito

**Tempura**

Shrimp 4 per piece Vegetable 2 per piece

**soups**

miso 5

Tofu, Wakame, Seaweed

spicy miso 7

Crab, Negi, Wakame

clear 5

Shrimp, Shiitake, Mitsuba

**Salads**

seaweed 7

Wakame, Chuka Seaweed, Tosaka

house 9

Radishes, Tomatoes, Ginger Dressing

CUCUMBER 6

Sesame Seeds, Amazu

**Sides**

all sides 6

potato puree

grilled asparagus

edamame cous cous

sauteed baby bok choy

kimchee green beans

Yuzu mushrooms

**Entrees**

Alaskan halibut 32

Ginger Lemongrass Broth, Lemon Shiso Oroshi

salmon 30

Crispy Spinach, Grilled Teriyaki Style, Wilted Spinach

jidori chicken 26

Sweet Rice, Garlic Maple Soy

bone-in pork chop 35

Apple Fennel Slaw, Apple Miso Glaze

colorado lamb chops 40

Edamame Couscous, Korean Anticucho Sauce

filet mignon 36

6 Ounce, Tobanyaki Style, Mixed Mushrooms,

Truffle Ponzu

ribeye 48

14 Ounce, Black Peppercorn Teriyaki

**entrees\***

**Sushi / Sashimi\***

SUSHI 2 piece on Top of Rice Sashimi 2 Piece Sliced

Tuna Maguro 8

Bluefin Yellowtail Belly O-Toro 34

Japanese Yellowtail Hamachi 8

Albacore Bincho Maguro 6

Salmon Sake 8

Japanese red snapper Tai 9

Spanish Mackerel Aji 8

Halibut Hirame 8

Alaskan King Crab Kani 12

Sea Urchin Uni 12

Salmon Roe Ikura 8

Japanese Mackerel Saba 8

Japanese Scallop Hotate 7

Sweet Shrimp Amaebi 12

Shrimp Mushi Ebi 8

Squid Ika 8

Octopus Tako 10

Giant Clam Mirugai 12

Surf Clam Hokki 8

Japanese Sea Eel Anago 11

Fresh Water Eel Unagi 10

Japanese Omelet Tamago 6

Add Quail Eggs\* 2

Brown Rice 1.5

**SIGNATURE ROLLS\***

hot mess 20

Crab, Sashimi Poke, Screaming O Sauce

crispy pork belly 17

Brussels Coleslaw

pop rockin' 19

Spicy Tuna, Crab, Salmon, Avocado, Pop Rocks

blacked out 19

Snow Crab, Cajun Spiced Salmon, Lemon

seoul garden 17

Baby Spinach, Carrots, Grilled Shiitake

007 octopussy 19

Crab Salad, Spicy Octopus, Crispy Potatoes

fireball 19

Crab, Cucumber, XXX Hot Kimchee Sauce

ROLLS\*

CALIFORNIA 10

Crab, Cucumber, Avocado

SPICY TUNA 12

Tuna, Scallions, Spicy Aioli

SHRIMP TEMPURA 12

Cucumber, Dynamite Sauce

UNAGI 13

BBQ Eel, Cucumber, Eel Sauce

SPIDER 16

Crispy Soft Shell Crab, Cucumber, Avocado, Eel Sauce

TORO SCALLION 16

Blue Fin Tuna Belly, Scallion

YELLOWTAIL SCALLION 12

Hamachi, Scallion

PROTEIN ROLL 19

Tuna, Salmon, Hamachi, Crab, Shiso, Asparagus