

SUMOMAYA

BOTTOMLESS BRUNCH

Indulge in unlimited shared plates and desserts plus one entree per guest for \$32. Enjoy bottomless Bloody Marys, Margaritas, Mimosas, Micheladas or Draft Beer for an additional \$15 per guest, 1¢ refills. 2 hour time limit. ¡Buen Provecho!

UNLIMITED SHARED PLATES CHOOSE ANY / TWO AT A TIME

OATMEAL BRÛLÉE | GF V

shredded coconut, fried plantains + tres leches

YOGURT, GRANOLA + FRESH FRUIT | GF V

POMEGRANATE GUACAMOLE | VEG

dried fruit

PANCAKE "STREET" TACOS

tropical fruit, cajeta, crispy bacon, whipped cream + smoked honey

BACON + EGGS

soft scrambled eggs, bacon, cherry tomatoes, crispy ginger + cilantro

SWEET PLANTAINS | GF

crispy salted bacon, house-made strawberry compote + whipped crème fraîche

SUMO EGGROLLS

cantonese-style sauteed pork, caramelized onion, carrots, cabbage, crispy fried wonton + cran-orange dipping sauce

SUMO RANGOONS

cream cheese, piña sweet + sour

VEGETABLE FRIED RICE

assorted vegetables, egg + dark soy sauce

CHEF'S ASSORTED SUSHI ROLLS

PAPAS BRAVAS | V

crispy seasoned potatoes, chipotle aioli, green onions, cilantro + jalapeño escabeche

MINI CHURROS | V

cajeta

LIQUID CHEESECAKE | GF V

marinated berries + toasted coconut

ENTREES CHOOSE ONE

AVOCADO TOAST | V

avocado, roasted edamame, lime, onions + olive oil

FRENCH TOAST

mixed berries, maple beurre blanc sauce + cajeta foam

*CLASSIC EGG BENEDICT

english muffin, ham + hollandaise

DAN DAN NOODLES

Sichuan style, spicy miso pork, sesame garlic, bok choy + sunny side egg

*HUEVOS RANCHEROS | GF V

sunny side up eggs, corn tortilla, beans, pomegranate pico + salsa roja

VEGETABLE SCRAMBLE | GF V VEG

broccolini, spinach, calabacitas, quinoa + green onions

CARNE ASADA SCRAMBLE | GFO

green onions, jalapeño escabeche, aguachile + flour tortillas

*WAGYU STEAK + EGGS

sunny side up eggs + coconut miso sauce

ENCHILADAS SUIZAS | GF

chicken, salsa verde, queso, pomegranate seeds + radish

GREEN CHILI PORK BURRITO

brasied pork, pepper jack, pico, cilantro, lettuce + flour tortilla

POZOLE RAMEN

tonkotsu-miso broth, grilled corn, cilantro, naruto + poached egg

KOREAN FRIED CHICKEN TORTA

korean chili sauce, pickled vegetables, cilantro + pepper jack

PORK AL PASTOR PAD THAI | GF

egg, peanuts, scallions, pickled jalapeño, bean sprouts + tamarind

*SHOYU AHI POKE BOWL

bed of rice, cucumber, garlic-sesame soy sauce

GO ALL OUT MKT PRICE

CHEF'S SUSHI PLATTER

FRESH OYSTERS

Due to the nature of our brunch program we do not allow taking food home.
Thank you.

GF Gluten Free — GFO Gluten Free Upon Request — V Vegetarian — VEG Vegan

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 2.5% tax inclusive prop 206 fee will be applied to all food & beverage purchases.