

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 \$20 per guest, 1¢ refills. 2 hour time limit. ¡Buen Provecho!

UNLIMITED SHARED PLATES CHOOSE ANY / TWO AT A TIME

OATMEAL BRÛLÉE | GF V

fresh fruit, mint, coconut + chocolate sprinkles

CHIA YOGURT | GF V

fresh fruit, granola + piconcillo marinated chia

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

EDAMAME HUMMUS | VEG

crispy quinoa, piquillos, micro cilantro, chile oil + tostadas

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

PATATAS BRAVAS | V

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

PAN DULCE | V

assorted Mexican pastries

MINI CHURROS | V

cajeta

LIQUID CHEESECAKE | GF V

marinated berries + toasted coconut

ENTREES CHOOSE ONE

AVOCADO TOAST | V

roasted edamame, granny smith apple, watermelon radish, watercress + olive oil

FRENCH TOAST | V

mixed berries, mint, cococa powder + brandy atole

***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 RICE NOODLES | GF VEG

veggie medley, rice noodles, almonds + rice wine garlic sauce

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

***AHI POKE BOWL**

mango, granny smith apple, kiwi, cucumber, green onion, fresno chile, edamame, micro cilantro + garlic-sesame soy

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.