

SUMOMAYA

BOTTOMLESS BRUNCH

Indulge in unlimited shared plates and desserts plus one entree per guest for \$35. 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

YUZU MANGO YOGURT | GFO V

cantaloupe, strawberries, blackberries, honeydew, pineapple + granola

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

CHEFS ASSORTED SUSHI ROLLS

SUMO EGGROLLS

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

SUMO RANGOONS

cream cheese, piña sweet + sour

CALABACITAS | GF V

zucchini, corn, queso oaxaca + chipotle cream sauce

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

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

ATOLE DONUT

bacon, cajeta, mixed berries, kiwi + mint

TOFUMAYA | V

spinach, zucchini, black beans + aji amarillo ponzu

VEGAN CEVICHE

asparagus, broccolini, cucumber, bean sprouts, crispy quinoa + yuzu-mango sauce

*BACON BENEDICT

poached egg, english muffin + hollandaise

DAN DAN NOODLES

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

VEGETABLE RICE NOODLES | GF VEG

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

*HUEVOS RANCHEROS | GF V

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

CARNE ASADA BREAKFAST TACO

eggs, cotija cheese, flour tortilla + pico de gallo

*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

PORK BELLY CHILAQUILES

tomatoes, queso oaxaca + salsa verde

POZOLE RAMEN

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

CHICKEN MILANESA

black beans, spinach, sunny side up egg, tomato + chimichurri

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

CHEF'S SUSHI PLATTER \$36

FRESH OYSTERS \$3 EA

SUSHI, SASHIMI & OTHER ROLLS AVAILABLE FOR AN ADDITIONAL COST

*MAYA ROLL | 17

spicy tuna, avocado, masago arare + zesty chipotle aioli

*RAINBOW ROLL | 23

tuna, hamachi, salmon, shrimp + snow crab | GF

*RED DRAGON ROLL | 21

eel, ahi tuna, avocado, jalapeño, unagi sauce, chipotle aioli + pomegranate

*THAI FRESCO | 19

yellowtail, salmon, jalapeño, thai basil, lemon, yuzu ponzu + micro cilantro | GF

All guests in attendance must take part of the food portion of brunch

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.