

# SUMOMAYA

## BOTTOMLESS BRUNCH

Indulge in unlimited shared plates and desserts plus one entree per guest for \$39. Enjoy bottomless Bloody Marys, Margaritas, Mimosas, Micheladas or Draft Beer for an additional \$35 per guest, 1¢ refills (No switching between bottomless drinks). 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 | V

cream cheese, piña sweet + sour

##### CALABACITAS | 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

#### 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 | VEG

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

#### \*HUEVOS RANCHEROS | 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

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

#### SPICY FRIED CHICKEN

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

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 | 24

spicy tuna, avocado, masago arare + zesty chipotle aioli

##### \*RAINBOW ROLL | 26

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

##### \*RED DRAGON ROLL | 24

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

##### \*THAI FRESCO | 25

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

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.