

SUMOMAYA

CRUDOS

*MARKET OYSTERS

Cucumber aguachile, ponzu arriera + Lime

*WHITE FISH TIRADITO

Spanish olive oil, yuzu + dehydrated soy

*JALAPEÑO YELLOWTAIL

Citrus ponzu, jalapeño + crispy leeks

*WHITE FISH CEVICHE

Classic preparation + ponzu ice | GF

*LOBSTER CEVICHE

Coconut-lime water, mango chamoy + avocado

*RAINBOW CEVICHE

Tuna, salmon, hamachi, white soy, citrus juice + jalapeño

OCTOPUS AGUACHILE

Serrano-citrus broth, butternut squash puree + quinoa

*AHI TUNA TOSTADA

"D.F. Style" chipotle aioli, citrus ponzu + crispy leeks

SNACKS

WOOD FIRED EDAMAME

Spicy miso butter, togarachi + lime | GF V

SHISHITO PEPPERS

Soy caramel + bonito flakes

CRISPY ROCK SHRIMP

Spicy mayo, wasabi peas + jalapeño escabeche

BACON + MEDJOOL DATES

Queso oaxaca, chorizo + foie gras sauce

CRISPY CALAMARI

Avocado-salsa verde + sweet Thai chimichurri

GUACAMOLES

TRADITIONAL

Classic preparation | V

POMEGRANATE

Dried fruits + fresh pomegranate | V

KING CRAB

Poached crab leg + citrus-butter mango salsa

SOUPS & SALADS

CUCUMBER + SEAWEED SALAD

Cucumber-citrus broth + sesame seeds | V

MIXED GREENS SALAD

Crispy onions + ginger dressing | V

MISO SOUP

Scallions, cilantro + tofu

PORK BELLY POZOLE RAMEN

Green broth + traditional mexican garnishes

TACOS 2 TACOS

PESCADO DORADO

Crispy mahi mahi, jalapeno-lime ranch + sriracha

LOBSTER

Flour tortilla, white bean puree, garlic mojo + serrano-crema

WOOD FIRED CHICKEN

Red chili marinade, citrus slaw + salsa verde cremosa | GF

KOREAN BEEF

Braised short rib, kimchee, pickled veggies + bulgogi sauce

SKIRT STEAK

Escabeche + molcajete sauce | GF

PORK "AL PASTOR"

Yukatan spices, grilled pineapple, avocado + picked onions | GF

MUSHROOM

Grilled eringi, ginger garlic, kimchee aioli, raddish + cilantro | GF

NIGIRI & SASHIMI 1 PIECE

MAGURO | Tuna

HAMACHI | Yellowtail

SAKE | Scottish salmon

HIRAME | Fluke

EBI | Cooked shrimp

HOTATE | Japanese scallop

TOBIKO | Flying fish roe

IKURA | Cured salmon roe

ZUWAIGANI | Snow crab

TORO | Fatty Blue Fin Tuna

BOTAN EBI | Spotted prawn

TAKO | Cooked octopus

A5 WAGYU | Japanese Miyazaki A5

UNI | Premium sea urchin

UNAGI | Cooked fresh-water eel

AVOCADO | Grilled

PIQUILLO | Fire roasted spanish pepper

*A5 MIYAZAKI WAGYU 'HOT STONE'

Classic preparation

CLASSIC ROLLS

TEKKA | GF

NEGITORO | GF

NEGIHAMA | GF

EEL AVOCADO

SALMON AVOCADO | GF

"JUMBO LUMP CRAB" CALIFORNIA | GF

SPICY YELLOWTAIL

SPICY TUNA

VEGETABLE "Takuan" | GF

AVOCADO | GF

ASPARAGUS | GF

SIGNATURE ROLLS

*MAYA

Spicy tuna, avocado, masago arare + zesty chipotle aioli

*RAINBOW

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

BAKED SPICY CRAB

Nigiri style, jumbo blue crab, wasabi tobiko, evoo + chives

*RED DRAGON

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

*FUEGO

Hamachi, white fish, serrano, cilantro, cucumber, white soy, yuzu, pico de gallo + tajin | GF

*THAI FRESCO

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

*FCUK IT

King crab, fresh truffle aioli, Yamazaki marinated-A5 Myazaki Wagyu, 24 ct gold + 100 Yr Barrel aged Yamaroku Shoyu

*APPLE-SALMON

Crispy onions, avocado + thai chilli sauce

*ROCK SHRIMP TEMPURA

Spicy tuna, asparagus, truffle aioli + pepper pico de gallo

SEA

CHILEAN SEA BASS

Miso glaze + lime

PESCADO A LA TALLA

Mexican snapper, adobo + citrus-parsley sauce

SCOTISH SALMON

House made teriyaki, cauliflower rice

GIANT MADAGASCAR SHRIMP

Garlic-tamarind mojo butter + lemon

LAND

ACHIOTE CHICKEN

Tomato-panka-citrus salsa + watermelon-cilantro radish

CRISPY CHICKEN MOLE

Doña Lupita's mole, sweet plantains + citrus peanut slaw

PRIME SHAKING BEEF

Wok charred filet of beef, dark soy + serrano-lime juice

CARLITO'S ORANGE BEEF

Prime steak, thai basil-orange sauce, mint + cilantro

*WAGYU CARNE ASADA

Mojo de ajo, arriera jus, grilled shishito + cabray onions | GF

*PRIME FILET OF BEEF

8oz, Red wine-mole reduction + mesquite smoked sea salt

*PRIME NEW YORK "MANHATTAN CUT"

16oz, mushroom-soy coconut reduction

*PRIME BONE-IN RIB EYE

24oz, + thai chimichurri

*BALLER PLATER

24oz prime bone-in ribeye, 16oz prime New York "Manhattan Cut", wood fired 1 lb. Maine lobster tail + Madagascar giant shrimp "appropriately garnish" (serves 4)

NOODLES

YAKISOBA PAN FRIED NOODLES

Market vegetables + sweet-savory sauce

SPICY CRAB NOODLES

King crab, zesty diablo sauce + yuzu

PAD THAI PORK "AL PASTOR"

Grilled pineapple, + chile-lime peanuts

FIDEOS SECOS

Spanish chorizo, chipotle-crema, grilled avocado + escabeche

UNI PASTA

Santa Barbara uni, lobster jus, guajillo chile, thai basil + lemon

RICE

KIMCHEE FRIED RICE

House made kimchee, aji panka + aji amarillo

AVOCADO FRIED RICE

Charred avocado, crispy garlic, EVO + lime

20 VEGETABLE RICE

Traditional preparation with market vegetables

GINGER FRIED RICE

Butter leaks, sunny side egg, lemon vinaigrette

SEAFOOD PAELLA

Aguachile-poblano rice, + white wine saffron broth

SIDES

MEXICAN STREET CORN

Cotija, spicy mayo + lime | GF V

WOOD FIRED GRILLED BROCCOLINI

Light ponzu | V

CARAMELIZED PLANTAINS

Sherry vinaigrette | V

GRILLED ASPARAGUS

Aji panca glaze + citrus herb oil | V

MISO EGGPLANT

Miso-mirin reduction | V

MUSHROOMS

Grilled eringi mushrooms + yuzu-Shoya butter | V

Executive Chef — Lorenzo Lopez / General Manager — Guillermo Gutierrez

*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.

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