

SUMOMAYA

CRUDOS

***MARKET OYSTERS** | 18/36
Cucumber aguachile, ponzu arriera + Lime

***WHITE FISH TIRADITO** | 18
Spanish olive oil, yuzu + dehydrated soy

***JALAPEÑO YELLOWTAIL** | 18
Citrus ponzu, jalapeño + crispy leeks

***WHITE FISH CEVICHE** | 16
Classic preparation + ponzu ice | GF

***LOBSTER CEVICHE** | 24
Coconut-lime water, mango chamoy + avocado

***RAINBOW CEVICHE** | 18
Tuna, salmon, hamachi, white soy, citrus juice + jalapeño

OCTOPUS AGUACHILE | 22
Serrano-citrus broth, butternut squash puree + quinoa

***AHI TUNA TOSTADA** | 18
"D.F. Style" chipotle aioli, citrus ponzu + crispy leeks

SNACKS

WOOD FIRED EDAMAME | 7
Spicy miso butter, togarachi + lime | GF V

SHISHITO PEPPERS | 9
Soy caramel + bonito flakes

CRISPY ROCK SHRIMP | 18
Spicy mayo, wasabi peas + jalapeño escabeche

BACON + MEDJOL DATES | 14
Queso oaxaca, chorizo + foie gras sauce

CRISPY CALAMARI | 15
Avocado-salsa verde + sweet Thai chimichurri

GUACAMOLES

TRADITIONAL | 14
Classic preparation | V

POMEGRANATE | 15
Dried fruits + fresh pomegranate | V

KING CRAB | 24
Poached crab leg + citrus-butter mango salsa

SOUPS & SALADS

CUCUMBER + SEAWEED SALAD | 10
Cucumber-citrus broth + sesame seeds | V

MIXED GREENS SALAD | 8
Crispy onions + ginger dressing | V

MISO SOUP | 6
Scallions, cilantro + tofu

PORK BELLY POZOLE RAMEN | 18
Green broth + traditional mexican garnishes

TACOS 2 TACOS

PESCADO DORADO | 10
Crispy mahi mahi, jalapeño-lime ranch + sriracha

LOBSTER | 24
Flour tortilla, white bean puree, garlic mojo + serrano-crema

WOOD FIRED CHICKEN | 10
Red chili marinade, citrus slaw + salsa verde cremosa | GF

KOREAN BEEF | 12
Braised short rib, kimchee, pickled veggies + bulgogi sauce

SKIRT STEAK | 14
Escabeche + molcajete sauce | GF

PORK "AL PASTOR" | 10
Yukatan spices, grilled pineapple, avocado + picked onions | GF

MUSHROOM | 12
Grilled eringi, ginger garlic, kimchee aioli, radish + cilantro | GF

NIGIRI & SASHIMI 1 PIECE

***MAGURO** | Tuna | 5

***HAMACHI** | Yellowtail | 5

***SAKE** | Scottish salmon | 4

***HIRAME** | Fluke | 6

EBI | Cooked shrimp | 4

***HOTATE** | Japanese scallop | 5

***TOBIKO** | Flying fish roe | 4

***IKURA** | Cured salmon roe | 7

ZUWAIGANI | Snow crab | 7

***TORO** | Fatty Blue Fin Tuna | 10

***BOTAN EBI** | Spotted prawn | 5

TAKO | Cooked octopus | 7

***A5 WAGYU** | Japanese Miyazaki A5 | 15

***UNI** | Premium sea urchin | 12

UNAGI | Cooked fresh-water | 5

EEL AVOCADO | Grilled | 3

PIQUILLO | Fire roasted spanish pepper | 3

***A5 MIYAZAKI WAGYU "HOT STONE"** | 50
Classic preparation

CLASSIC ROLLS

***TEKKA** | 10 GF

***NEGITORO** | 12 GF

***NEGIHAMA** | 10 GF

EEL AVOCADO | 10

***SALMON AVOCADO** | 9 GF

"JUMBO LUMP CRAB" CALIFORNIA | 12 GF

***SPICY YELLOWTAIL** | 10

***SPICY TUNA** | 10

VEGETABLE "Takuan" | 9 GF

AVOCADO | 7 GF

ASPARAGUS | 7 GF

SIGNATURE ROLLS

***MAYA** | 15

Spicy tuna, avocado, masago arare + zesty chipotle aioli

***RAINBOW** | 22

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

BAKED SPICY CRAB | 21

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

***RED DRAGON** | 19

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

***FUEGO** | 18

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

***THAI FRESCO** | 18

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

***FCUK IT** | 75

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

***APPLE-SALMON** | 15

Crispy onions, avocado + thai chili sauce

***ROCK SHRIMP TEMPURA** | 16

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

SEA

CHILEAN SEA BASS | 39

Miso glaze + lime

PESCADO A LA TALLA | 32

Mexican snapper, adobo + citrus-parsley sauce

SCOTTISH SALMON | 28

House made teriyaki, cauliflower rice

GIANT MADAGASCAR SHRIMP | MKT

Garlic-tamarind mojo butter + lemon

LAND

ACHIOTE CHICKEN | 18

Tomato-panka-citrus salsa + watermelon-cilantro radish

CRISPY CHICKEN MOLE | 20

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

SHAKING BEEF | 29

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

CARLITO'S ORANGE BEEF | 29

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

***WAGYU CARNE ASADA** | 32

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

***PRIME FILET OF BEEF** | 45

8oz, red wine-reduction + mesquite smoked sea salt

***PRIME NEW YORK "MANHATTAN CUT"** | 55

16oz, mushroom-soy + coconut reduction

***PRIME BONE-IN RIB EYE** | 95

32oz, + thai chimichurri (serves 2-3)

***BALLER PLATTER** | 225
32oz 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 | 14

Market vegetables + sweet-savory sauce

SPICY CRAB NOODLES | 24

King crab, zesty diablo sauce + yuzu

PAD THAI PORK "AL PASTOR" | 16

Grilled pineapple + chile-lime peanuts

FIDEOS SECOS | 16

Spanish chorizo, chipotle-crema, grilled avocado + escabeche

DAN DAN NOODLES | 18

Sichuan style, spicy miso pork, sesame garlic + bok choy

RICE

KIMCHEE FRIED RICE | 12

House made kimchee, aji panca + aji amarillo

AVOCADO FRIED RICE | 12

Charred avocado, crispy garlic, EVO + lime

20 VEGETABLE RICE | 14

Traditional preparation with market vegetables

GINGER FRIED RICE | 10

Butter leeks, sunny side egg, lemon vinaigrette

SEAFOOD PAELLA | 34

Aguachile-poblano rice + white wine saffron broth

SIDES

MEXICAN STREET CORN | 6

Cotija, spicy mayo + lime | GF V

WOOD FIRED GRILLED BROCCOLINI | 8

Light ponzu | V

CARAMELIZED PLANTAINS | 4

Sherry vinaigrette | V

GRILLED ASPARAGUS | 9

Aji panca glaze + citrus herb oil | V

MISO EGGPLANT | 8

Miso-mirin reduction | V

MUSHROOMS | 8

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