

# 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 | GFO 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  
Sweet Thai chimichurri

## GUACAMOLES

**TRADITIONAL** | 14  
Classic preparation | V GFO

**POMEGRANATE** | 15  
Dried fruits + fresh pomegranate | V GFO

**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 GFO

**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 aioli + 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 + pickled onions | GF

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

## NIGIRI & SASHIMI 1 PIECE

**MAGURO** | Tuna | 5

**HAMACHI** | Yellowtail | 5

**SAKE** | Scottish salmon | 4

**SUZUKI** | Sea bass | 4

**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 | 5

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

**UNI** | Premium sea urchin | 12

**UNAGI** | Cooked fresh-water eel | 5

**AVOCADO** | Grilled | 3

**PIQUILLO** | Fire roasted spanish pepper | 3

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

## CLASSIC ROLLS

**TEKKA** | GF | 10

**NEGITORO** | GF | 12

**NEGIHAMA** | GF | 10

**EEL AVOCADO** | 10

**SALMON AVOCADO** | GF | 9

**"JUMBO LUMP CRAB" CALIFORNIA** | GF | 12

**SPICY YELLOWTAIL** | 10

**SPICY TUNA** | 10

**AVOCADO** | GF | 7

**ASPARAGUS** | GF | 7

## SIGNATURE ROLLS

**\*MAYA** | 15

Spicy tuna, avocado, masago areare + zesty chipotle aioli

**\*RAINBOW** | 22

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

**BAKED SPICY CRAB** | 21

Nigiri style, jumbo blue crab, yuzu, 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 2.0** | 100

King crab, osetra caviar, 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

**SUMO VEGETARIAN ROLL** | 18

## SEA

**CHILEAN SEA BASS** | 39

Miso glaze + lime

**PESCADO A LA TALLA** | 32

Mediterranean sea bass, adobo + citrus-parsley sauce

**SCOTTISH SALMON** | 28

House made teriyaki, cauliflower rice

## LAND

**ACHIOTE CHICKEN** | 18

Tomato-panca-citrus salsa + watermelon-cilantro radish | GFO

**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-mole 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 Maine lobster tail + Panca mojo "appropriately garnished" (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 | GFO

**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 leaks, sunny side egg, lemon vinaigrette

**SEAFOOD PAELLA** | 34

Aguachile-poblano rice + white wine saffron broth

## SIDES

**MEXICAN STREET CORN** | 6

Cotija, yuzu aioli + 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