

SUMOMAYA

CRUDOS

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

***WHITE FISH TIRADITO** | 20
Spanish olive oil, yuzu + dehydrated soy

***JALAPEÑO YELLOWTAIL** | 22
Citrus ponzu, jalapeño + crispy leeks

***WHITE FISH CEVICHE** | 16
Green apple, cherry tomato, bell peppers, cilantro, serrano, radish, popcorn + burnt onion ash broth | GF

***LOBSTER CEVICHE** | 28
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 | 9
Spicy miso butter, togarashi + lime | GFO V

SHISHITO PEPPERS | 9
Soy caramel + bonito flakes

CRISPY ROCK SHRIMP | 19
Spicy mayo, wasabi peas + jalapeño escabeche

BACON + MEDJOL DATES | 15
Queso oaxaca, chorizo + foie gras sauce

CRISPY CALAMARI | 17
Sweet Thai chimichurri

GUACAMOLES

TRADITIONAL | 15
Classic preparation | V GFO

POMEGRANATE | 16
Dried fruits + fresh pomegranate | V GFO

KING CRAB | 29
Poached crab leg + citrus-butter mango salsa

SOUPS & SALADS

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

MIXED GREENS SALAD | 10
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 | 14
Crispy mahi mahi, jalapeño lime ranch + sriracha

LOBSTER | 28
Flour tortilla, white bean puree, garlic mojo + jalapeño-crema

WOOD FIRED CHICKEN | 12
Red chili marinade, citrus slaw + salsa verde cremosa | GF

KOREAN BEEF | 15
Braised short rib, kimchee, pickled veggies + bulgogi sauce

SKIRT STEAK | 16
Escabeche + molcajete sauce | GF

PORK "AL PASTOR" | 12
Yucatan 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 | 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 eel | 5

AVOCADO | Grilled | 3

PIQUILLO | Fire roasted spanish pepper | 3

***A5 MIYAZAKI WAGYU 'HOT STONE'** | 65
Classic preparation

CLASSIC ROLLS

TEKKA | GF | 10

NEGITORO | GF | 12

NEGIHAMA | GF | 10

EEL AVOCADO | 10

SALMON AVOCADO | GF | 12

"WILD SNOW CRAB" CALIFORNIA | GF | 16

SPICY YELLOWTAIL | 12

SPICY TUNA | 12

AVOCADO | GF | 8

ASPARAGUS | GF | 8

SIGNATURE ROLLS

***MAYA** | 17

Spicy tuna, avocado, masago arare + zesty chipotle aioli

***RAINBOW** | 23

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

BAKED SPICY CRAB | 22

Nigiri style, wild snow crab, yuzu, tobiko, evoo + chives

***RED DRAGON** | 21

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

***FUEGO** | 19

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

***THAI FRESCO** | 19

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 + 100 Yr Barrel aged Yamaroku Shoyu

***APPLE-SALMON** | 18

Crispy onions, avocado + thai chili sauce

***ROCK SHRIMP TEMPURA** | 18

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

SUMO VEGETARIAN ROLL | 18

Cucumber, asparagus, apple jalapeño, piquillo pepper chimichurri + micro cilantro

SEA

CHILEAN SEA BASS | 39

Miso glaze + lime

PESCADO A LA TALLA | 32

Adobo + citrus-parsley sauce

***PAN SEARED SALMON** | 28

Chef Lorenzo's Special sauce

LAND

ACHIOTE CHICKEN | 24

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

CRISPY CHICKEN MOLE | 20

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

SHAKING BEEF | 34

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** | 39

Mojo de ajo, arriera jus, grilled shishito + cambray onions | GFO

***PRIME FILET OF BEEF** | 58

8oz, + red wine-mole reduction

***PRIME NEW YORK "MANHATTAN CUT"** | 75

16oz, mushroom-soy + coconut reduction

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

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

***BALLER PLATTER** | 275

32oz prime bone-in ribeye, 16oz prime New York "Manhattan Cut", wood fired Maine lobster tail + jumbo shrimp "appropriately garnished" (serves 4)

NOODLES

YAKISOBA PAN FRIED NOODLES | 14

Market vegetables + sweet-savory sauce

SPICY CRAB NOODLES | 28

King crab, zesty diablo sauce + yuzu

PAD THAI PORK "AL PASTOR" | 18

Grilled pineapple + chile-lime peanuts | GFO

MEXICAN FIDEOS | 16

Spanish chorizo, chipotle-crema, grilled avocado + escabeche

DAN DAN NOODLES | 20

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

RICE

KIMCHEE FRIED RICE | 14

House made kimchee, aji panca + aji amarillo

AVOCADO FRIED RICE | 15

Charred avocado, crispy garlic, EVO + lime

20 VEGETABLE RICE | 15

Traditional preparation with market vegetables

GINGER FRIED RICE | 12

Butter leaks, sunny side egg, lemon vinaigrette

SEAFOOD PAELLA | 34

Aguachile-poblano rice + white wine saffron broth

SIDES

MEXICAN STREET CORN | 10

Cotija, spicy mayo + lime | GF V

WOOD FIRED GRILLED BROCCOLINI | 8

Light ponzu | V

CARAMELIZED PLANTAINS | 7

Sherry vinaigrette | V

GRILLED ASPARAGUS | 11

Aji panca glaze + citrus herb oil | V

MISO EGGPLANT | 10

Miso-mirin reduction | V

MUSHROOMS | 10

Grilled eringi mushrooms + yuzu-Shoyu butter | V

MASHED POTATOES | 12

Rajas | 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