

# SUMOMAYA

## CRUDOS

- \*MARKET OYSTERS** | 20/40  
Cucumber aguachile, ponzu arriera + lime
- \*TORO TARTARE** | 45  
Ginger soy, caviar, Japanese bayberry, radish + Maldon salt
- \*JALAPENO YELLOWTAIL** | 25  
Citrus ponzu, jalapeño + crispy leeks
- \*TUNA HANABI** | 26  
Crispy rice, apricot-mango habanero sauce + pickled cauliflower
- \*LOBSTER CEVICHE** | 30  
Coconut-lime water, mango chamoy + avocado
- \*RAINBOW CEVICHE** | 25  
Tuna, salmon, yellowtail, white soy, citrus juice + jalapeño
- \*AJI AMARILLO CEVICHE** | 24  
Yellowtail, orange, watermelon radish + pomegranate arils | GF
- VEGAN CEVICHE** | 20  
Asparagus, broccolini, cucumber, bean sprouts, crispy quinoa + yuzu mango sauce | VEG
- \*BEEF AGUACHILE** | 27  
Habanero ash, citrus-soy jus, avocado + evoo
- OCTOPUS AGUACHILE** | 25  
Serrano-citrus broth, butternut squash puree + quinoa
- \*SHRIMP AGUACHILE** | 25  
Tomato, cucumber, red onion, pickled cauliflower + chile oil | GF
- \*AHI TUNA TOSTADA** | 20  
'D.F. Style' chipotle aioli, citrus ponzu + crispy leeks
- \*TORO TIRADITO** | 40  
habanero-ash ponzu, fresno peppers, grilled baby zucchini + caviar

## SNACKS

- WOOD FIRED EDAMAME** | 13  
Spicy miso butter, togarashi + lime | GFO V
- SHISHITO PEPPERS** | 12  
Soy caramel + bonito flakes
- CRISPY ROCK SHRIMP** | 23  
Spicy mayo, wasabi peas + jalapeño escabeche
- BACON + MEDJOOL DATES** | 16  
Queso oaxaca, chorizo + foie gras sauce
- CRISPY CALAMARI** | 20  
Sweet Thai chimichurri

## GUACAMOLES

- TRADITIONAL** | 18  
Classic preparation | V GFO
- POMEGRANATE** | 20  
Dried fruits + fresh pomegranate | VGN GFO
- KING CRAB** | 32  
Poached crab leg + citrus-butter mango salsa

## SOUPS & SALADS

- CUCUMBER + SEAWEED SALAD** | 11  
Cucumber-citrus broth + sesame seeds | VGN
- MIXED GREENS SALAD** | 11  
Ginger dressing | VGN GFO
- MISO SOUP** | 8  
Scallions, cilantro + tofu | VG

## 2 TACOS

- PESCADO DORADO** | 18  
Crispy mahi mahi, jalapeño lime ranch + sriracha
- LOBSTER** | 30  
Flour tortilla, white bean puree, garlic mojo + jalapeño-crema
- SHRIMP CHINGON** | 22  
Grilled adobo shrimp, aji panca, jalapeño-crema+ cilantro
- KOREAN BEEF** | 18  
Braised short rib, kimchee, pickled veggies + bulgogi sauce
- SKIRT STEAK** | 19  
Escabeche + molcajete sauce
- PORK "AL PASTOR"** | 15  
Yucatan spices, grilled pineapple, avocado + pickled onions
- MUSHROOM** | 13  
Grilled eringi, ginger garlic, kimchee aioli, radish + cilantro | V
- WOOD FIRED CHICKEN** | 15  
Red chili marinade, citrus slaw + salsa verde cremosa

## NIGIRI & SASHIMI 1 PIECE

- MAGURO** | Tuna | GF | 6
  - HAMACHI** | Yellowtail | GF | 6
  - SAKE** | Scottish salmon | GF | 6
  - SUZUKI** | Sea bass | GF | 6
  - EBI** | Cooked shrimp | GF | 4
  - HOTATE** | Japanese scallop | GF | 6
  - TOBIKO** | Flying fish roe | GF | 4
  - IKURA** | Cured salmon roe | GF | 7
  - TORO** | Fatty Blue Fin Tuna | GF | 11
  - TAKO** | Cooked octopus | GF | 7
  - A5 WAGYU** | Japanese Miyazaki A5 | GF | 15
  - UNAGI** | Cooked fresh-water eel | GF | 5
  - AVOCADO** | Grilled | GF VGN | 3
  - PIQUILLO** | Fire roasted spanish pepper | GF VGN | 3
- \*A5 MIYAZAKI WAGYU 'HOT STONE'** | 75  
Classic preparation | GF

## CLASSIC ROLLS

- TEKKA** | GF | 10
- NEGITORO** | GF | 13
- NEGIHAMA** | GF | 11
- EEL AVOCADO** | 13
- SALMON AVOCADO** | GF | 13
- "WILD SNOW CRAB" CALIFORNIA** | GF | 18
- SPICY YELLOWTAIL** | GF | 14
- SPICY TUNA** | 14
- AVOCADO** | GF VGN | 9
- ASPARAGUS** | GF VGN | 9

## SIGNATURE ROLLS

- \*MAYA** | 21  
Spicy tuna, avocado, masago arare + zesty chipotle aioli
- \*RAINBOW** | 26  
Tuna, yellowtail, salmon, shrimp + snow crab | GF
- \*BAKED SPICY CRAB** | 25  
Nigiri style, wild snow crab, yuzu, tobiko, evoo + chives
- \*SOFT SHELL CRAB** | 25  
Avocado, cucumber, kimchee, tobiko, pineapple pico + wasabi aioli
- \*HAPPY ENDING** | 25  
Yellowtail, serrano, cilantro, shrimp, tobiko + aguachile
- \*RED DRAGON** | 25  
Eel, ahi tuna, avocado, jalapeño, unagi sauce, chipotle aioli + pomegranate
- \*FUEGO** | 23  
Yellowtail, white fish, serrano, cilantro, cucumber, white soy, yuzu, pico de gallo + tajin | GFO
- \*THAI FRESCO** | 23  
Yellowtail, salmon, jalapeño, thai basil, lemon, yuzu ponzu + micro cilantro | GFO
- \*FCUK IT 2.0** | 100  
King crab, osetra caviar, truffle aioli, Yamazaki marinated-A5 Miyazaki Wagyu + 100 Yr Barrel aged Yamaroku Shoyu
- \*APPLE-SALMON** | 20  
Crispy onions, avocado, jalapeno + thai chili sauce | GFO
- \*ROCK SHRIMP TEMPURA** | 23  
Spicy tuna, asparagus, truffle aioli + pepper pico de gallo
- SUMO VEGETARIAN ROLL** | 20  
Cucumber, asparagus, apple jalapeño, piquillo pepper chimichurri + micro cilantro | VGN | GF

## SEA

- CHILEAN SEA BASS** | 45  
Miso glaze + lime
- \*PAN SEARED SALMON** | 33  
Chef Lorenzo's Special sauce | GF
- SEAFOOD PAELLA** | 39  
Aguachile-poblano rice, Spanish chorizo + white wine saffron broth

## LAND

- ACHIOTE CHICKEN** | 25  
Tomato-panca-citrus salsa + watermelon-cilantro radish | GF
- CRISPY CHICKEN MOLE** | 21  
Doña Lupita's mole, sweet plantains + citrus peanut slaw
- SHAKING BEEF** | 40  
Wok charred filet of beef, dark soy + serrano-lime juice
- CARLITO'S ORANGE BEEF** | 30  
Prime steak, thai basil-orange sauce, mint + cilantro
- \*WAGYU CARNE ASADA** | 45  
Mojo de ajo, arriera jus, grilled shishito + cambray onions
- \*PRIME FILET OF BEEF** | 59  
8oz, + red wine-mole reduction | GFO
- \*PRIME NEW YORK "MANHATTAN CUT"** | 80  
16oz, mushroom-soy + coconut reduction | GFO
- \*PRIME BONE-IN RIB EYE** | MKT  
32oz, + thai chimichurri (serves 2-3) | GFO

**\*BALLER PLATTER** | 295  
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** | 20  
Market vegetables + sweet-savory sauce | V
- SPICY CRAB NOODLES** | 32  
King crab, zesty diablo sauce + yuzu
- PAD THAI PORK "AL PASTOR"** | 22  
Grilled pineapple + chile-lime peanuts
- PORK BELLY POZOLE RAMEN** | 20  
Green broth + traditional mexican garnishes
- DAN DAN NOODLES** | 22  
Sichuan style, spicy miso pork, sesame garlic + bok choy

## RICE

- KIMCHEE FRIED RICE** | 17  
House made kimchee, aji panca + aji amarillo
- AVOCADO FRIED RICE** | 19  
Charred avocado, diced vegetables, EVO + lime
- 20 VEGETABLE RICE** | 19  
Traditional preparation with market vegetables
- \*PORK BELLY AGUACHILE RICE** | 22  
Peas, carrots, aji amarillo, balsamic glaze + sunny egg

## SIDES

- MEXICAN STREET CORN** | 17  
Cotija, spicy mayo + lime | V
- WOOD FIRED GRILLED BROCCOLINI** | 10  
Light ponzu | VGN
- CARAMELIZED PLANTAINS** | 8  
Sherry vinaigrette | VGN
- GRILLED ASPARAGUS** | 12  
Aji panca glaze + citrus herb oil | VGN
- MISO EGGPLANT** | 11  
Miso-mirin reduction | V
- MUSHROOMS** | 11  
Grilled eringi mushrooms + yuzu-Shoyu butter | V
- MASHED POTATOES** | 13  
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    **VGN** – Vegan