

SUMOMAYA

Summer Passport

\$55 Per Person
Four Courses | Two Bold Cuisines | One Unforgettable Summer

Week | August 16-20

BOARDING PASS | SELECT ONE

Thai Hummus | V
garbanzo, red curry, cucumber, crunchy chile garlic, green onion, pepitas, piquillos, yuzu white soy & olive oil

CRISPY CALAMARI
thai chimichurri

DEPARTURE | SELECT ONE

Ahi Tuna Tostada*
'df style chipotle aioli, ponzu & crispy leeks

Mushroom Taco | V
annatto braised enoki, pickled red onion & micro cilantro

Fuego Roll* | GFO
yellowtail, white fish, serrano, cilantro, cucumber, white soy, yuzu, pico de gallo & tajin

DESTINATION | SELECT ONE

Carlito's Orange Beef
prime steak, thai basil-orange sauce, mint & cilantro

Pan Seared Salmon* | GF
chef Lorenzo's special sauce

Yakisoba Pan Fried Noodles | V
market vegetables & sweet-savory sauce

RETURN TICKET | SELECT ONE

Tres Leches Cake
vanilla sponge cake, sweet milk, mango-yuzu cremeux & torched meringue

Mango Sorbet
house-made mango sorbet, chamoy & sesame brittle

UPGRADE YOUR FLIGHT

Market Oysters* | 20
6 oysters, cucumber aguachile, ponzu arriera & lime

3 Piece Chef's Selection Sashimi* | 12

Week | August 23-27

BOARDING PASS | SELECT ONE

Shishito Peppers
soy caramel & bonito flakes

Traditional Guacamole | GFO V
classic preparation

DEPARTURE | SELECT ONE

Poke Nachos*
ahi tuna, avocado, cucumber, serrano, crunchy garlic, yuzu aioli, furikake, sesame seeds, cilantro, avocado salsa

Sumo Vegetarian Roll | GF VGN
cucumber, asparagus, apple, jalapeño, avocado, piquillo pepper, chimichurri & micro cilantro

Pork Al Pastor Taco
grilled pineapple, avocado & pickled onions

DESTINATION | SELECT ONE

Wagyu Carne Asada*
mojo de ajo, arriera jus, grilled shishitos & cambray onions

Mole de Pollo
grilled airline chicken breast, Doña Lupita's mole & citrus peanut drizzle

Avocado Fried Rice | V
charred avocado, veggies, evoo & lime, topped with a sunny egg

RETURN TICKET | SELECT ONE

Tres Leches Cake
vanilla sponge cake, sweet milk, mango-yuzu cremeux & torched meringue

Mango Sorbet
house-made mango sorbet, chamoy & sesame brittle

UPGRADE YOUR FLIGHT

Market Oysters* | 20
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3 Piece Chef's Selection Sashimi* | 12

Week | August 30 - September 03

BOARDING PASS | SELECT ONE

Pomegranate Guacamole | GFO VGN
dried fruits & fresh pomegranate

Mexican Street Corn
grilled corn, yuzu aioli, cotija cheese

DEPARTURE | SELECT ONE

Tuna Hanabi Crispy Rice*
crispy rice, apricot-mango habanero sauce & pickled cauliflower

Pork Al Pastor Taco
grilled pineapple, avocado & pickled onions

Crispy Chili-Honey Chicken
sweet chili-honey, lime, onion, lemongrass & peanuts

DESTINATION | SELECT ONE

Chilean Sea Bass | GFO
miso glaze & lime

Steak Skewers
sirloin, oregano-tamari marinade & sambal yuzu sauce

Yakisoba Pan Fried Noodles | V
market vegetables & sweet-savory sauce

RETURN TICKET | SELECT ONE

Tres Leches Cake
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Mango Sorbet
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3 Piece Chef's Selection Sashimi* | 12

Week | September 06-10

BOARDING PASS | SELECT ONE

Burrata Mexicano | V
salsa agri dulce, salsa macha, olive oil, peanuts & mint

Thai Noodle Salad | VGN
mixed greens, mango, heirloom tomato, avocado, mint, thai basil, sesame dressing & peanuts

DEPARTURE | SELECT ONE

Korean Beef Taco
short rib, kimchee, pickled veggies & bulgogi sauce

Jalapeño Yellowtail*
ponzu, crispy leeks & jalapeño

Vegan Ceviche | GF VGN
asparagus, broccolini, cucumber, bean sprouts, quinoa & yuzu mango sauce

DESTINATION | SELECT ONE

Enchiladas Suizas | GF
chicken, salsa verde, queso, fresh radish & pomegranate

Shaking Beef
wok-charred filet, dark soy & serrano-lime juice

Avocado Fried Rice | V
charred avocado, veggies, evoo & lime, topped with a sunny egg

RETURN TICKET | SELECT ONE

Tres Leches Cake
vanilla sponge cake, sweet milk, mango-yuzu cremeux & torched meringue

Mango Sorbet
house-made mango sorbet, chamoy & sesame brittle

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3 Piece Chef's Selection Sashimi* | 12

Week | September 13-17

BOARDING PASS | SELECT ONE

Wood Fired Edamame | GFO V
spicy miso butter, togarashi & lime

Crispy Rock Shrimp
spicy mayo, wasabi peas & jalapeño

DEPARTURE | SELECT ONE

Pescado Dorado Taco
crispy mahi mahi, jalapeño-lime ranch & sriracha

Thai Coconut Soup
Lemongrass, coconut milk

Baked Spicy Crab Roll*
wild snow crab, yuzu, tobiko, evoo & chives

DESTINATION | SELECT ONE

Ribeye Taco
salsa tatamada, pickled red onion & cilantro

Seafood Paella | GF
aguachile-poblano rice, spanish chorizo & saffron-white wine

Yakisoba Pan Fried Noodles | V
market vegetables & sweet-savory sauce

RETURN TICKET | SELECT ONE

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Executive Chef — Lorenzo Lopez / General Manager — Paul Gerhard

GF | Gluten Free

GFO | Gluten Free Upon Request

VGN | Vegan

V | Vegetarian

*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.