

CRUDOS

MARKET OYSTERS* | 22/40 GFO
cucumber aguachile, ponzu arriera & lime

JALAPEÑO YELLOWTAIL* | 27
ponzu, crispy leeks & jalapeño

LOBSTER CEVICHE* | 32 GF
coconut-lime water, mango, chamoy & avocado

HIRAME TIRADITO* | 28 GF
amarillo, fresnos, chives, &
maldon salt

RAINBOW CEVICHE* | 27
tuna, salmon, yellowtail, white soy sauce,
citrus juice & jalapeño

OCTOPUS AGUACHILE | 26
serrano-citrus broth, butternut squash
puree & quinoa

AHI TUNA TOSTADA* | 22
‘dj’ style chipotle aioli, ponzu & crispy leeks

SOUPS & SALADS

SPICY DUMPLING SOUP | 20
chile de arbol, veggies & chicken-pork dumplings

MISO SOUP | 8
scallions, cilantro & tofu

THAI NOODLE SALAD | 16 VGN
mixed greens, mango, heirloom tomato, avocado,
mint, thai basil, sesame dressing & peanuts

SMALL BITES

WOOD FIRED EDAMAME | 14 GFO V
spicy miso butter, togarashi & lime

SHISHITO PEPPERS | 13
soy caramel & bonito flakes

CRISPY ROCK SHRIMP | 24
spicy mayo, wasabi peas & jalapeño

CRISPY CALAMARI | 22
thai chimichurri

CRISPY CHILI-HONEY CHICKEN | 22
sweet chili-honey, lime, onion, lemongrass & peanuts

STEAK SKEWERS | 26
sirloin, oregano-tamari marinade &
sambal yuzu sauce

STREET TACOS

PESCADO DORADO | 18
crispy mahi mahi, jalapeño-lime ranch
& sriracha

KOREAN BEEF | 18
short rib, kimchee, pickled veggies & bulgogi sauce

RIBEYE | 24
salsa tatemada, pickled red onion & cilantro

PORK AL PASTOR | 15
grilled pineapple, avocado & pickled onions

MUSHROOM | 15 V
annatto braised enoki, pickled red onion
& micro cilantro

SUMOMAYA

PRIME STEAK AND WAGYU

*A5 MIYAZAKI WAGYU ‘HOT STONE’ | 85 GF
classic preparation

PRIME FILET OF BEEF* | 59 GFO
8 oz, meats by linz

PRIME NEW YORK ‘MANHATTAN CUT’* | 80 GFO
16 oz, meats by linz

PRIME BONE-IN RIB EYE* | MKT GFO [serves 2-3]
32 oz, meats by linz

*BALLER PLATTER | 295 [serves 4]

32 oz prime bone-in ribeye, 16 oz prime new york
‘manhattan cut’, wood fired maine lobster tail & 8 piece
adobo shrimp ‘appropriately garnished’

SAUCES [pair with your cut of choice]

MOLE BORDELAISE 5	THAI CHIMICHURRI 5
CHAMPAGNE TRUFFLE 10	MUSHROOM COCONUT REDUCTION 5
KING CRAB 30	

SIDES

MEXICAN STREET CORN | 19
cotija, spicy mayo & lime

MASHED POTATOES | 13 V

GRILLED ASPARAGUS | 13 VGN
aji panca glaze & citrus herb oil

SEA

CHILEAN SEA BASS | 49 GFO
miso glaze & lime

PAN SEARED SALMON* | 36 GF
chef Lorenzo’s special sauce

SEAFOOD PAELLA | 42 GF
aguachile-poblano rice, spanish chorizo
& saffron-white wine

LAND

MOLE DE POLLO | 27
grilled airline chicken breast, doña lupita’s mole &
citrus peanut drizzle

SHAKING BEEF | 42
wok charred filet, dark soy & serrano-lime juice

CARLITO’S ORANGE BEEF | 36
prime steak, thai basil-orange sauce,
mint & cilantro

WAGYU CARNE ASADA* | 46
mojo de ajo, arriera jus, grilled shishitos
& cambray onions

GF
Gluten Free

GFO
Gluten Free
Upon Request

VGN
Vegan

V
Vegetarian

RICE & NOODLES

KIMCHEE FRIED RICE | 20
house made kimchee, aji panca & aji amarillo

AVOCADO FRIED RICE | 20 V
charred avocado, veggies, evoo & lime

YAKISOBA PAN FRIED NOODLES | 20 V
market vegetables & sweet-savory sauce

SPICY CRAB NOODLES | 42
king crab, zesty chili sauce & yuzu

PAD THAI PORK ‘AL PASTOR’ | 24
grilled pineapple & chile-lime peanuts

DAN DAN NOODLES | 22
sichuan style, spicy miso pork, sesame, garlic
& bok choy

CLASSIC ROLLS

TEKKA* | 11 GF

NEGITORO* | 14 GF

NEGIHAMA* | 12 GF

EEL AVOCADO | 13

SALMON AVOCADO* | 13 GF

‘WILD SNOW CRAB’ CALIFORNIA | 19 GF

SPICY YELLOWTAIL* | 14 GF

SPICY TUNA* | 14

AVOCADO | 9 GF VGN

GUACAMOLES

TRADITIONAL | 18 GFO V
classic preparation

POMEGRANATE | 20 GFO VGN
dried fruits & fresh pomegranate

NIGIRI & SASHIMI [ONE PIECE]

MAGURO* big eye tuna | 7 GF

HAMACHI* yellowtail | 7 GF

SAKE* scottish salmon | 6 GF

HIRAME* japanese flounder | 7 GF

HOTATE* japanese scallop | 7 GF

UNAGI cooked fresh-water eel | 6

A5 WAGYU japanese mizakaki a5 | 16 GF

HON* bluefin tuna | 10 GF

CHUTORO* bluefin belly | 12 GF

OTORO* premium bluefin belly | 15 GF

5 PIECE CHEF’S SELECTION* | 39 GF
premium selections including
HON and OTORO

SIGNATURE ROLLS

MAYA* | 24
spicy tuna, avocado, masago arare &
zesty chipotle aioli

RAINBOW* | 26 GF
tuna, yellowtail, salmon, shrimp & snow crab

RED DRAGON* | 27
eel, ahi tuna, avocado, jalapeño, unagi sauce,
chipotle aioli & pomegranate

BAKED SPICY CRAB* | 27
wild snow crab, yuzu, tobiko, evoo & chives

FUEGO* | 25 GFO
yellowtail, white fish, serrano, cilantro, cucumber,
white soy, yuzu, pico de gallo & tajin

THAI FRESCO* | 25 GFO
yellowtail, salmon, jalapeño, thai basil, lemon,
yuzu ponzu & micro cilantro

ROCK SHRIMP TEMPURA* | 25
spicy tuna, asparagus, truffle aioli & pepper pico

NINJA* | 27 GFO
salmon, tuna, yellowtail, nori, soy paper, cured
jalapeños, cucumber, truffle aioli & chile threads

TUNA HANABI CRISPY RICE* | 26
crispy rice, apricot-mango habanero sauce
& pickled cauliflower

FCUK IT 2.0* | 100
king crab, osetra caviar, yamazaki marinated
a5 mizakaki wagyu & 100 year barrel aged
yamaroku shoyu

SUMO VEGETARIAN ROLL | 20 GF VGN
cucumber, asparagus, apple, jalapeño, avocado,
piquillo pepper, chimichurri & micro cilantro

MIYAZAKI* | 35
a5 wagyu beef, asparagus & warm truffle butter

Executive Chef:
Lorenzo Lopez
General Manager:
Paul Gerhard

*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.