

SUMOMAYA

BOTTOMLESS BRUNCH

*indulge in unlimited shared plates and desserts for \$55 per guest. Kids brunch \$20 per guest.
all guests at the table are required to participate in the \$55 Brunch Food Experience.*

ENDLESS SIPS

enjoy bottomless bloody marys, margaritas, mimosas, micheladas or draft beer [excludes Hitachino Nest White Ale] for an additional \$40 per guest, 1 cent refills, 2 hour time limit.

UNLIMITED SHARED PLATES

SEASONAL FRUIT & YOGURT | GF V

mint vanilla yogurt, seasonal fruits, shredded coconut

VEGAN CEVICHE (QUINOA SALAD) | GF VGN

asparagus, broccolini, cucumber, bean sprouts, quinoa & yuzu mango sauce

THAI NOODLE SALAD | V

*mixed greens, mango, baby heirloom tomatoes
avocado, mint, basil, sesame dressing, cilantro*

NORI CAESAR SALAD | GF

seasoned sesame seaweed flakes, yuzu caesar dressing

EDAMAME | V

chile-lime, seasm seeds, matcha sauce, peanuts, spicy miso butter

THAI HUMMUS

garbanzos, red curry, cucumber, crunchy chile garlic, green onion, pepitas, piquillos, yuzu white soy, olive oil

POMEGRANATE GUACAMOLE | GFO VGN

dried fruit

MEXICAN STREET CORN | V

grilled corn, yuzu aioli, cotija cheese

BURRATA MEXICANO | V

salsa agridulce, macha salsa, olive oil, peanuts, mint

ELOTE AVOCADO TOAST | V

green onion, cilantro, grilled corn, queso fresco, chives, korean pepper

MATCHA HORCHATA OVERNIGHT OATS | V

oat milk, matcha, horchata, shredded coconut, frosted flakes

VANILLA BEAN BUTTERMILK PANCAKES WITH

FRESH BERRIES | V

mixed berries, shredded coconut, powdered sugar, mint, maple syrup

CHEF'S ASSORTED SUSHI ROLLS*

chef's selection

THAI TEA FRENCH TOAST | V

maple beurre blanc, thai tea, honey mascarpone, mixed berries, plantains, mint

MOLLETES | V

refried black beans, oaxaca cheese, pico de gallo & avocado salsa

ENCHILADAS SUIZAS | GF

chicken, salsa verde, queso, fresh radish & pomegranate

HUEVOS RANCHEROS

quesadilla de harina, black beans, chile de arbol salsa cremoso, sunny eggs, pico de gallo, cotija cheese, chives, cilantro

CHORIZO EGG BENEDICT

english muffin, poached egg, chorizo, hollandaise, queso fresco, chives

CHICKEN FLAUTAS | GF

chile de arbol salsa cremoso, sour cream, romaine lettuce, pico de gallo, pickled cauliflower, cotija cheese

POKE NACHOS*

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

CHORIZO FRIED RICE

chorizo, green onion, peas, carrots, soy, sesame seed

DAN DAN NOODLES*

szechuan style, spicy miso pork, sesame garlic, bok choy & sunny side up egg

CHICKEN KATSU SANDO

crispy chicken, kewpie mayo, katsu sauce, cabbage slaw, toasted milk bread

PORK AL PASTOR PAD THAI | GF

egg, peanuts, scallions, pickled jalapeño, bean sprouts & tamarind

RIBEYE TACOS \$2 EACH UPCHARGE (minimum 2)

pickled onion, cilantro, salsa tatemada

SIGNATURE ADDITIONS

CHEF'S SUSHI PLATTER* | 36

chef's selection

MAYA ROLL* | 24

spicy tuna, avocado, masago arare & chipotle aioli

RAINBOW ROLL* | 26 GF

tuna, hamachi, salmon, shrimp & snow crab

FRESH OYSTERS* | 3 EACH

RED DRAGON ROLL* | 24

eel, ahi tuna, avocado, jalapeño, unagi sauce, chipotle aioli & pomegranate

THAI FRESCO* | 25 GFO

yellowtail, salmon, jalapeño, thai basil, lemon, yuzu ponzu & micro cilantro

UNLIMITED SWEETS

LIQUID CHEESECAKE | GF V

marinated berries & toasted coconut shreds

MINI CHURROS | V

cajeta

BOURBON TOFFEE PLANTAINS | V

strawberries, coconut, cream cheese & almonds

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.