

The image features a central logo for 'SUMO' in a stylized, red, cursive font. The text is set against a dark blue circular background. This central circle is surrounded by several concentric, hand-painted red brushstroke circles that create a sense of motion and depth. The entire composition is centered on a solid black background.

*SUMO*



# sumo wave carpaccio



Tuna  
Red Onion, Red & Black Tobiko, Yuzu Citrus

10.95



Albacore  
Red Onion, Sea Salt, Red & Black Tobiko, Ponzu

9.95



Salmon Avocado  
Avocado, Red Onion, Black Tobiko,  
Jalapeño & Avocado Sauce

10.95



Salmon  
Red Onion, Red & Black Tobiko, Yuzu Citrus

10.95



Japanese Scallop  
Red & Black Tobiko, Yuzu Citrus

10.95



Seared Garlic Tuna  
Red & Black Tobiko, Yuzu Citrus

10.95



Octopus  
Red & Black Tobiko, Yuzu Citrus

10.95



Yellowtail  
Fresh Jalapeño, Red & Black Tobiko, Yuzu  
Citrus

10.95



Jalapeño & Garlic Albacore  
Jalapeño, Grilled Garlic, Black Tobiko, Ponzu

10.95



Spicy Albacore with Crispy Onion  
Deep Fried Onion, Red & Black Tobiko, Garlic Ponzu

10.95



# izakaya: small plate



Octopus Sunomono 6.95  
Sliced Octopus with Thinly Sliced  
Marinated Cucumbers



Edamame 4.95  
Steamed Soybeans with Sea Salt



Garlic Chili Edamame 5.95  
Soybeans Sautéed in Garlic Sauce with Chili



Spicy Tuna Crispy Rice 8.50  
Spicy Tuna Served on Crispy Rice, Avocado, and Ranch Sauce



Shrimp & Vegetable Tempura 7.95  
Fried Shrimp & Vegetable  
Served with Tempura Sauce



Mozzarella Tempura 6.95  
Lightly Fried Mozzarella Cheese  
in Wonton Skin  
Served with Ranch Dressing



Broiled Mussels On Half Shell 8.95  
Mussels Broiled and Garnished  
with Masago & Green Onions, Mayo



Organic Agedashi Tofu 7.95  
Lightly Fried Organic Tofu with House Tempura Sauce and Bonito Flakes



Shrimp with Jalapeño Avocado Sauce 7.95  
Lightly Fried Shrimp with Jalapeño Avocado Sauce



Sweet Potato Fries 4.95  
Fried Sweet Potato Served with  
Spicy Mayo and Ketchup



Cajun French Fries 4.95  
Fried Potato with  
Cajun Seasoning



# izakaya: small plate



Japanese Organic Cold Tofu 7.95  
Served with Bonito Flakes, Green Onion & Yuzu Citrus, and Quail Egg



Gyoza 7.95  
Lightly Fried Japanese Dumplings



Yellowtail Collar with Sea Salt 9.95  
Broiled Yellowtail Collar Served with Ponzu  
*Limited Quantity*



Crispy Squid Legs 8.95  
Lightly Fried Calamari Legs  
Served with Sriracha Aioli



Shishito Peppers 7.95  
Sautéed Japanese Shishito Peppers with  
Garlic Sauce, Topped with Shaved Bonito



Sesame Chicken 7.95  
Chicken Marinated in Sesame,  
Ginger, Soy Sauce & Deep Fried



Calamari Ring 9.95  
Deep Fried Calamari



Seaweed Salad 5.95  
Marinated Seaweed with  
Sesame Oil & Toasted Sesame Seeds



Soft Shell Crab 7.95  
Deep Fried Soft Shell Crab



Salmon Collar with Sea Salt 7.95  
Broiled Salmon Collar Served with Ponzu  
*Limited Quantity*



Stuffed Jalapeño Poppers 7.95  
Spicy Tuna, Shrimp, Cream Cheese with Sriracha Aioli & Eel Sauce



# salad

House Salad 6.95  
Fresh Iceberg Lettuce, Cucumber & Tomatoes  
Served with House Dressing

Cucumber Salad 5.95  
Thinly Sliced Cucumbers Marinated In Rice Vinegar Dressing

Octopus Salad 10.95  
Octopus with Baby Mixed Greens  
Served with House Ponzu & Sweet Mustard Dressing

Chef's Choice Sashimi Salad 13.95  
Assorted Sashimi with Baby Mixed Greens  
Served with House Ponzu & Sweet Mustard Dressing

Organic Tofu Salad 8.95  
(Deep Fried or Fresh) Organic Tofu with Fresh Iceberg Lettuce  
Served with House Dressing

Salmon Skin Salad 9.95  
Crispy Salmon Skin with Baby Mixed Greens  
Served with House Ponzu & Sweet Mustard Dressing

Spicy Tuna Salad 10.95  
Spicy Tuna with Baby Mixed Greens Tossed in Sweet Mustard Dressing

Krab Salad 9.95  
Imitation Crabmeat with Baby Mixed Greens Tossed in Sweet Mustard Dressing

Seared Albacore Salad 10.95  
Seared Albacore with Baby Mixed Greens Tossed in Garlic Ponzu Sauce

Chicken Salad 9.95  
Grilled Chicken, Walnut, Tangerine and Fried Eggroll Skin on  
Fresh Iceberg Lettuce, Baby Mixed Greens with Yuzu Dressing



## children's bento box

Children under 10

Children's Chicken Bento 8.95  
Chicken Teriyaki Served with Miso Soup, Salad, Gyoza, Rice & Orange

Children's Sesame Chicken Bento 8.95  
Sesame Chicken Served with Miso Soup, Salad, Gyoza, Rice & Orange

Children's Beef Bento 9.95  
Beef Teriyaki Served with Miso Soup, Salad, Gyoza, Rice & Orange



## Choose Any 2 Items

Served with Edamame, Miso Soup, Salad,  
Gyoza, California Roll (2) & Rice

Lunch 11.95

Dinner 16.95

### 1. Chicken Teriyaki

Grilled Chicken Served with House Teriyaki Sauce

### 2. Yakniku Pork

Thinly Sliced Pork Marinated in Japanese Sauce

### 3. Salmon Teriyaki (Add \$1.50)

Broiled Fillet Of Salmon Served with House Teriyaki Sauce

### 4. Shrimp & Vegetable Tempura

Shrimp, Onion, Yam, Zucchini, Green Beans  
Served with Tempura Sauce

### 5. Sesame Chicken

Deep Fried, Marinated In Sesame & Soy Sauce

### 6. Steak Teriyaki (Add \$1.50)

Tender Juicy Steak Served with House Teriyaki Sauce

### 7. Spicy Chicken

Sautéed Chicken with Onion & Mushroom in Spicy Teriyaki Sauce

### 8. Pork Cutlet

Seasoned Pork Loin Fried with Panko Bread Crumbs

### 9. Gyoza

Lightly Fried Japanese Dumplings

### 10. California Roll

Imitation crab, Avocado & Cucumber

### 11. Spicy Tuna Roll

Spicy Tuna & Cucumber

### 12. Vegetable Roll

Asparagus, Avocado, Cucumber, Gobo

### 12. Assorted Sashimi (Add \$2.00)

2 Tuna / 2 Salmon / 2 Albacore Sashimi (No Substitutions)





# entrée



## Chef's Sushi Plate\*

Lunch 13.95 | Dinner 16.95

Lunch: Tuna, Salmon, Yellowtail, Albacore, Shrimp & Spicy Tuna Roll  
Dinner: Tuna, Salmon, Yellowtail, Albacore, Shrimp, Unagi, Smelt Egg, Tamago & Spicy Tuna Roll

## Chirashi Sushi

Assortment of Chef Selected Sashimi on a Bed of Sushi Rice

16.95

## Udon With Shrimp & Vegetable Tempura

Japanese Noodle Served with Shrimp & Vegetable Tempura

13.95

## Nabeyaki Udon

Japanese Noodle with Shrimp Tempura, Chicken & Egg

11.95

## Chicken Hibachi

Grilled Chicken with Sautéed Mushroom, Bean Sprouts & Vegetables Served on a Sizzling Hot Plate

14.95

## Beef Hibachi

Grilled Beef with Sautéed Mushroom, Bean Sprouts & Vegetables Served on a Sizzling Hot Plate

15.95

## Seafood Hibachi

Grilled Shrimp, Scallop & Calamari with Sautéed Mushroom, Bean Sprouts & Vegetables Served on a Sizzling Hot Plate

16.95

## Chicken Yaki Soba

Stir Fried Japanese Soft Noodles with Cabbage, Onion with Chicken

12.95

## Beef Yaki Soba

Stir Fried Japanese Soft Noodles with Cabbage, Onion with Beef

13.95

## Seafood Yaki Soba

Stir Fried Japanese Soft Noodles with Cabbage, Onion with Seafood

14.95

## Unagi Bowl

Grilled Eel on a Bed of Sushi Rice

16.95

\*No Substitutions



# dessert

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Ice Cream Choice Of Green Tea, Red Bean, Plum or Vanilla	3.95
Tempura Ice Cream Green Tea, Red Bean or Vanilla Ice Cream Covered with Pound Cake & Lightly Fried in Tempura Batter	5.95
Banana Tempura Ice Cream Lightly Fried Banana with Vanilla Ice Cream Drizzled with Caramel Sauce	5.95
Macaron Ice Cream Choice of Vanilla, Cappuccino, Mango, Strawberry or Green Tea	3.95



# non-alcoholic beverages

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Soft Drink Coke, Diet Coke, Sprite, Fanta Orange, Lemonade, Root Beer	3.50
Iced GreenTea (Non-Sweetened)	3.25
Hot Japanese Genmaicha	2.50
Strawberry Lemonade	3.75
Cherry Coke	3.75
Shirley Temple	3.75
Juice Orange, Pineapple, Cranberry	3.95
Bottled Water Evian	3.95
Sparkling Bottled Water Perrier Pellegrino	3.95



# sumo martini

These Martinis Speak for Themselves. Choose Any One of Our Signature Fruit Martinis.

8.95

Mango-Tini

Sour Apple-Tini

Lychee-Tini

Pomegranate-Tini

Slum-Tini

Made with Premium Sake and Plum Wine

Sake Mosa-Tini

Made with Premium Raspberry Sake and Champagne

Sake Sunrise-Tini

Made with Premium Sake and Pineapple Juice

Sake Screwdriver-Tini

Made with Premium Sake and Orange Juice

## capri Soju

Strawberry | Yogurt | Mango | Lychee | Pomegranate

9.95

## mojitos

Strawberry | Yogurt | Mango | Lychee | Pomegranate

9.95

## beer

### Bottled Beer

	Small	Large
Asahi	6.95	7.95
Kirin	6.95	7.95
Kirin Light	6.95	7.95
Sapporo	6.95	7.95

Please Drink Responsibly.

For Your Convenience, An 18% Service Charge Will Be Added For Parties Of 6 Or More. Prices Subject to Change Without Prior Notice.

# sake

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## House Sake

	Small	Large
House Hot Sake	6.95	7.95
Flavored Hot Sake Pomegranate, Lychee, Sour Apple	7.95	8.95
House Cold Sake	7.95	8.95

## Bottled Cold Sake

Hakutsuru, Junmai Ginjo Silky, Well-Balanced Smoothness with Taste of Honeydew & Delicate Floral Aromas	(300ml)	15.95
Sho Chiku Bai, Junmai Ginjo Delicate, Dry, and Silky Smooth. Fruity Aroma with Rich Flavor & Texture   15% Abv	(300ml)	11.95
Kikusui, Junmai Ginjo A Sweet Aroma of Rose and Mandarin Orange with a Clean & Spicy Finish   15% Abv	(300ml)	16.95
Hakutsuru "Sayuri", Nigori The "Little Lily" Sake Has a Slight Degree of Thickness & Body That is Faintly Sweet with a Note of Fresh Bananas	(300ml)	15.95
Crème De Sake, Junmai Nigori Vibrant, Rich but Delicate Aroma. Lingering Finish of Honeydew Melon   15% Abv	(300ml)	15.95

# wine

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## White Wine

	Glass	Bottle
House Chardonnay, California Citrus, Apple, Pear and Nectarine, with just a hint of Floral & Spice	7.95	21.95
Premium White Wine A Lush, Floral, and Tropical Mllange Intertwined with Lime Zest and Fresh Herbs. The Generously Fruity Flavors Feature Creamy Richness Lifted by Refreshing Acidity.		29.95

## Red Wine

	Glass	Bottle
House Merlot, California Medium Bodied, with Strawberry Jam and Bing Cherries on the Palate	7.95	21.95
House Cabernet Sauvignon, California Fruity Notes Fill this Wine's Aromas and Soft, Easy-To-Enjoy Flavors	7.95	21.95

Corkage Per Bottle: Sake and Wine \$15



# specialty rolls



**Rainbow Roll** 12.95  
Krabmeat, Cucumber, Avocado  
Tuna, Salmon, Shrimp, Escolar, Albacore



**Sashimi Roll** 14.95  
Krabmeat, Tuna, Salmon, Albacore, Asparagus, Avocado, Kaiware  
Soy Paper, Tobiko



**Sumo Roll** 9.95  
Krabmeat, Tuna, Salmon, Yellowtail  
Cucumber, Avocado



**Yummy Skinny Roll** 12.95  
Krabmeat, Tuna, Avocado, Kaiware, Gobo  
Cucumber Wrap



**Ultimate Salmon Roll** 12.95  
Krabmeat, Asparagus, Avocado  
Salmon, Cucumber



**Angrytail Roll** 13.95  
Spicy Tuna, Cucumber  
Yellowtail, Jalapeño



**Red Dragon** 11.95  
Spicy Tuna, Cucumber  
Tuna, Avocado



**Albacore Lover** 11.95  
Spicy Tuna, Cucumber  
Albacore, Fresh Onion



**Sensual Pleasure** 11.95  
Spicy Scallop, Cucumber  
Spicy Tuna, Fresh Onion



**Washington Roll** 12.95  
Spicy Tuna, Asparagus  
Salmon, Sushi Ebi



**Mountain Roll** 13.95  
Krabmeat, Avocado, Cucumber  
Salmon, Spicy Tuna, Green Onion



**Tempura Roll** 8.95  
Krabmeat, Shrimp Tempura, Cucumber  
Avocado



# specialty rolls



**Crunch Roll** 8.95  
Krabmeat, Shrimp Tempura, Cucumber  
Avocado, Crunch Flakes



**Kevin Special Roll** 14.95  
Asparagus, Shrimp Tempura  
Spicy Tuna, Tuna, Shrimp, Avocado



**Tempura California Roll** 8.95  
Krabmeat, Cucumber, Avocado  
Fried Seaweed



**Spider Roll** 12.95  
Krabmeat, Cucumber, Avocado  
Soft Shell Crab, Smelt Egg



**Mexican Roll** 7.95  
Spicy Krabmeat, Avocado, Cucumber  
Pickled Jalapeño, Crunch Flakes



**Heart Attack Roll** 7.95  
Spicy Tuna, Avocado, Pickled Jalapeño  
Crunch Flakes, Cucumber



**Rose Roll** 8.95  
Spicy Tuna, Shrimp Tempura, Cucumber  
Avocado



**H.O.T Roll** 8.95  
Spicy Tuna, Cream Cheese  
Pickled Jalapeño & Deep Fried



**Salmon Crunch Roll** 13.95  
Spicy Tuna, Shrimp Tempura  
Cucumber, Avocado  
Salmon, Crunch Flakes, Fried Onion



**Big Bang Roll** 14.95  
Shrimp Tempura, Spicy Tuna, Cucumber  
Spicy Krabmeat, Sushi Ebi, Avocado  
Crunch Flakes



**Lakers Roll** 13.95  
Jalapeño Popper, Fried Onions, Escobar



**House Roll** 12.95  
Shrimp Tempura, Cucumber, Avocado  
Spicy Krabmeat, Sushi Ebi



**Roller Coaster Roll** 13.95  
Spicy Tuna, Shrimp Tempura  
Spicy Albacore, Fried Onion



**Scream Roll** 13.95  
Shrimp Tempura, Cucumber, Avocado  
Spicy Krabmeat, Spicy Tuna, Jalapeño  
Cream Cheese & Deep Fried

Menu Items May Contain Raw or Under Cooked Ingredients. Consuming Raw or Under Cooked Meats, Poultry, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness.

\*Krabmeat Indicates Imitation Krabmeat\* Rolls May Contain Smelt Egg. Rolls May Contain Sauce. Please Alert Your Server Of Any Food Allergies Prior To Ordering.

Not All Ingredients Are Listed And Images May Differ From Actual Dish. For Your Convenience, An 18% Service Charge Will Be Added For Parties Of 6 Or More. Prices Subject To Change Without Prior Notice.



# specialty rolls



**Lion King Roll** 13.95  
Shrimp Tempura, Cucumber, Avocado  
Salmon, Shredded Spicy Krabmeat



**Caterpillar Roll** 11.95  
Krabmeat, Fresh Water Eel, Cucumber  
Avocado



**Oh Yeah Baby** 14.95  
Spicy Tuna, Shrimp Tempura  
Fresh Water Eel, Avocado, Fried Onion



**Black Dragon** 12.95  
Krabmeat, Cucumber, Avocado  
Fresh Water Eel



**Tiger Roll** 12.95  
Krabmeat, Avocado, Cucumber  
Fresh Water Eel, Salmon



**Crouching Tiger & Hidden Dragon** 14.95  
Spicy Tuna, Shrimp Tempura, Avocado  
Cucumber, Salmon, Fresh Water Eel



**Vegas Roll** 13.95  
Krabmeat, Avocado, Cucumber  
Spicy Tuna, Fresh Water Eel Tempura



**Dynamite California Roll** 12.95  
Krabmeat, Avocado, Cucumber  
Baked Scallop, Mushroom, Onion



**Alaskan Roll** 10.95  
Krabmeat, Avocado  
Baked Salmon



**Snow Roll** 9.95  
Avocado, Cream Cheese  
Baked Tilapia, Red Onion



**Steak Roll** 14.95  
Krabmeat, Avocado, Cucumber  
Topped with Sautéed Steak, Onion  
Mushroom, Tomato



**Kara Roll** 13.95  
Avocado, Cream Cheese, Krabmeat  
Baked with Salmon, Spicy Tuna

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The image features a central logo consisting of the letters 'SUMC' in a stylized, red, cursive font. The letters are outlined in white and have a glowing red aura. A thick, yellow brushstroke underline runs beneath the text. This central logo is surrounded by several concentric, hand-painted red circles that create a tunnel-like effect, all set against a dark blue background.

SUMC