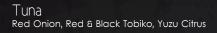


## sumo wave carpaccio





10.95



Albacore Red Onion, Sea Salt, Red & Black Tobiko, Ponzu 9.95



Salmon Avocado 10.95 Avocado, Red Onion, Black Tobiko, Jalapeño & Avocado Sauce



Salmon 10.95 Red Onion, Red & Black Tobiko, Yuzu Citrus



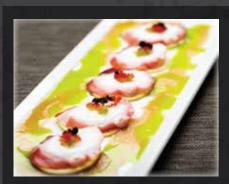
Japanese Scallop Red & Black Tobiko, Yuzu Citrus





Seared Garlic Tuna Red & Black Tobiko, Yuzu Citrus

10.95



Octopus Red & Black Tobiko, Yuzu Citrus



Yellowtail 10.95 Fresh Jalapeño, Red & Black Tobiko, Yuzu Citrus



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

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 Soybeans Sautéed in Garlic Sauce with Chili

5.95



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 Lightly Fried Mozzarella Cheese in Wonton Skin Served with Ranch Dressing



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

8.95



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



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

7.95



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 Broiled Yellowtail Collar Served with Ponzu Limited Quantity



Crispy Squid Legs Lightly Fried Calamari Legs Served with Sriracha Aioli



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



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

7.95



8.95

Calamari Ring

9.95



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 Fresh Iceberg Lettuce, Cucumber & Tomatoes Served with House Dressing	6.95
Cucumber Salad Thinly Sliced Cucumbers Marinated In Rice Vinegar Dressing	5.95
Octopus Salad Octopus with Baby Mixed Greens Served with House Ponzu & Sweet Mustard Dressing	10.95
Chef's Choice Sashimi Salad Assorted Sashimi with Baby Mixed Greens Served with House Ponzu & Sweet Mustard Dressing	13.95
Organic Tofu Salad (Deep Fried or Fresh) Organic Tofu with Fresh Iceberg Lettuce Served with House Dressing	8.95
Salmon Skin Salad Crispy Salmon Skin with Baby Mixed Greens Served with House Ponzu & Sweet Mustard Dressing	9.95
Spicy Tuna Salad Spicy Tuna with Baby Mixed Greens Tossed in Sweet Mustard Dressing	10.95
Krab Salad Imitation Crabmeat with Baby Mixed Greens Tossed in Sweet Mustard Dressing	9.95
Seared Albacore Salad Seared Albacore with Baby Mixed Greens Tossed in Garlic Ponzu Sauce	10.95
Chicken Salad	9.95

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



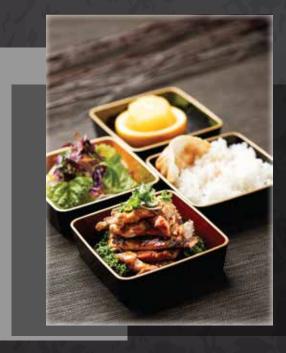


Children under 10

#### children's bento box

Children's Chicken Bento Chicken Teriyaki Served with Miso Soup, Salad, Gyoza, Rice & Orange	8.95
Children's Sesame Chicken Bento Sesame Chicken Served with Miso Soup, Salad, Gyoza, Rice & Orange	8.95
Children's Beef Bento	9.95

Beef Teriyaki Served with Miso Soup, Salad, Gyoza, Rice & Orange



#### combination

# 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. Yakiniku 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: Tuna, Salmon, Yellowtail, Albacore, Shrimp & Spicy Tuna Roll Dinner: Tuna, Salmon, Yellowtail, Albacore, Shrimp, Unagi, Smelt Egg, Tamago & Spicy Tuna	Lunch 13.95   <sup>Roll</sup>	Dinner 16.95
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 H	lot Plate	14.95
Beef Hibachi Grilled Beef with Sautéed Mushroom, Bean Sprouts & Vegetables Served on a Sizzling Hot F	Plate	15.95
Seafood Hibachi Grilled Shrimp, Scallop & Calamari with Sautéed Mushroom, Bean Sprouts & Vegetables Ser	rved on a Sizzling Hot Pla	16.95 Ite
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 BOWI Grilled Eel on a Bed of Sushi Rice		16.95

\*No Substitutions







## dessert

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

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 Pellegring	3.95

#### sumo martini

8.95

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

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

Strawberry | Yogurt | Mango | Lychee | Pomegranate

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



9.95





9.95

Sapporo

## sake

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

	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
	Glass	Bottle
Red Wine House Merlot, California Medium Bodied, with Strawberry Jam and Bing Cherries on the Palate	Glass 7.95	Bottle 21.95

Corkage Per Bottle: Sake and Wine \$15

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.

## specialty rolls



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

12.95



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



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



Yammy Skinny Roll 12.95 Krabmeat, Tuna, Avocado, Kaiware, Gobo Cucumber Wrap



Red Dragon Spicy Tuna, Cucumber Tuna, Avocado





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



Albacore Lover Spicy Tuna, Cucumber Albacore, Fresh Onion

11.95





Sensual Pleasure Spicy Scallop, Cucumber Spicy Tuna, Fresh Onion





Washington Roll 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





Tempura California Roll Krabmeat, Cucumber, Avocado Fried Seaweed 8.95



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





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



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





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



8.95 Rose Roll Spicy Tuna, Shrimp Tempura, Cucumber Avocado



Big Bang Roll 14.5 Shrimp Tempura, Spicy Tuna, Cucumber Spicy Krabmeat, Sushi Ebi, Avocado 14.95 Crunch Flakes



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

13.95





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



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

8.95

13.95



Lakers Roll Jalapeño Popper, Fried Onions, Escolar



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

# 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 Krabmeat, Cucumber, Avocado Fresh Water Eel

12.95



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



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



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



Alaskan Roll Krabmeat, Avocado Baked Salmon

10.95



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



SNOW ROII Avocado, Cream Cheese Baked Tilapia, Red Onion

9.95



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



Kara ROII Avocado, Cream Cheese, Krabmeat Baked with Salmon, Spicy Tuna

13.95

