



SUMO

sumo wave carpaccio



Tuna

11.99

Red Onion, Red & Black Tobiko, Yuzu Citrus



Albacore

11.99

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



Salmon Avocado

11.99

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



Salmon

11.99

Red Onion, Red & Black Tobiko, Yuzu Citrus



Japanese Scallop

11.99

Red & Black Tobiko, Yuzu Citrus



Seared Garlic Tuna

11.99

Red & Black Tobiko, Yuzu Citrus



Octopus

11.99

Red & Black Tobiko, Yuzu Citrus



Yellowtail

11.99

Fresh Jalapeño, Red & Black Tobiko, Yuzu Citrus



Jalapeño & Garlic Albacore

11.99

Jalapeño, Grilled Garlic, Black Tobiko, Ponzu



Spicy Albacore with Crispy Onion

11.99

Deep Fried Onion, Red & Black Tobiko, Garlic Ponzu

izakaya: small plate



Octopus Sunomono 6.99

Sliced Octopus with Thinly Sliced Marinated Cucumber



Edamame 4.99

Steamed Soybeans with Sea Salt



Garlic Chili Edamame 6.99

Soybeans Sautéed in Garlic Sauce with Chili



Spicy Tuna Crispy Rice 8.99

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



Shrimp & Vegetable Tempura 8.99

Fried Shrimp & Vegetable Served with Tempura Sauce



Mozzarella Tempura 8.99

Lightly Fried Mozzarella Cheese in Wonton Skin Served with Ranch Dressing



Broiled Mussels on Half Shell 9.99

Mussels Broiled and Garnished with Masago & Green Onions, Mayo



Shrimp with Jalapeño Avocado Sauce 7.99

Lightly Fried Shrimp with Jalapeño Avocado Sauce



Sweet Potato Fries 4.99

Fried Sweet Potato Served with Spicy Mayo and Ketchup



Cajun French Fries 4.99

Fried Potato with Cajun Seasoning

izakaya: small plate



Gyoza 7.99
Lightly Fried Japanese Dumplings



Yellowtail Collar with Sea Salt 9.99
Broiled Yellowtail Collar Served with Ponzu (Limited Quantity)



Sesame Chicken 8.99
Chicken Marinated in Sesame, Ginger, Soy Sauce & Deep Fried



Shishito Peppers 8.99
Sautéed Japanese Shishito Peppers with Garlic Sauce, Topped with Shaved Bonito



Organic Agedashi Tofu 7.99
Lightly Fried Organic Tofu with House Tempura Sauce and Bonito Flakes



Calamari Ring 10.99
Deep Fried Calamari



Seaweed Salad 6.99
Marinated Seaweed with Sesame Oil & Toasted Sesame Seeds



Soft Shell Crab 8.99
Deep Fried Soft Shell Crab



Salmon Collar with Sea Salt 8.99
Broiled Salmon Collar Served with Ponzu (Limited Quantity)



Stuffed Jalapeño Poppers 8.99
Spicy Tuna, Shrimp, Cream Cheese with Sriracha Aioli & Eel Sauce

- House Salad 7.99
 Fresh Iceberg Lettuce, Cucumber & Tomatoes
 Served with House Dressing
- Cucumber Salad 5.99
 Thinly Sliced Cucumbers Marinated In Rice Vinegar Dressing
- Octopus Salad 12.99
 Octopus with Baby Mixed Greens
 Served with House Ponzu & Sweet Mustard Dressing
- Chef's Choice Sashimi Salad 15.99
 Assorted Sashimi with Baby Mixed Greens
 Served with House Ponzu & Sweet Mustard Dressing
- Organic Tofu Salad 10.99
 (Deep Fried or Fresh) Organic Tofu with Fresh Iceberg Lettuce
 Served with House Dressing
- Salmon Skin Salad 10.99
 Crispy Salmon Skin with Baby Mixed Greens
 Served with House Ponzu & Sweet Mustard Dressing
- Spicy Tuna Salad 11.99
 Spicy Tuna with Baby Mixed Greens Tossed
 in Sweet Mustard Dressing
- Krab Salad 11.99
 Imitation Crabmeat with Baby Mixed Greens Tossed
 in Sweet Mustard Dressing
- Seared Albacore Salad 11.99
 Seared Albacore with Baby Mixed Greens Tossed
 in Garlic Ponzu Sauce
- Chicken Salad 11.99
 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 9.99
 Chicken Teriyaki Served with Miso Soup, Salad, Gyoza, Rice & Orange
- Children's Sesame Chicken Bento 9.99
 Sesame Chicken Served with Miso Soup, Salad, Gyoza, Rice & Orange
- Children's Beef Bento 11.99
 Beef Teriyaki Served with Miso Soup, Salad, Gyoza, Rice & Orange



combination

Choose Any 2 Items Lunch 13.99 | Dinner 18.99

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

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

13. Assorted Sashimi (Add \$2.00)

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



entrée

*No Substitutions



Chef's Sushi Plate*

Lunch 15.99 | Dinner 18.99

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

Chirashi Sushi

18.99

Assortment of Chef Selected Sashimi on a Bed of Sushi Rice

Udon With Shrimp & Vegetable Tempura

14.99

Japanese Noodle Served with Shrimp & Vegetable Tempura

Nabeyaki Udon

12.99

Japanese Noodle with Shrimp Tempura, Chicken & Egg

Chicken Hibachi

15.99

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

Beef Hibachi

16.99

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

Seafood Hibachi

17.99

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

Chicken Yaki Soba

13.99

Stir Fried Japanese Soft Noodles with Cabbage, Onion with Chicken

Beef Yaki Soba

14.99

Stir Fried Japanese Soft Noodles with Cabbage, Onion with Beef

Seafood Yaki Soba

15.99

Stir Fried Japanese Soft Noodles with Cabbage, Onion with Seafood

Unagi Bowl

18.99

Grilled Eel on a Bed of Sushi Rice



dessert

Ice Cream 4.99
Choice Of Green Tea, Red Bean, Plum or Vanilla

Macaron Ice Cream 3.99
Choice of Vanilla, Cappuccino, Mango, Strawberry or Green Tea

Mochidoki 2.99
Choice of Green Tea, Vanilla, Strawberry or Belgian Chocolate



non-alcoholic beverages

Soft Drink 3.75
Coke, Diet Coke, Sprite, Fanta Orange, Lemonade, Root Beer

Iced Green Tea (Non-Sweetened) 3.50

Hot Japanese Genmaicha 2.50

Strawberry Lemonade | Shirley Temple | Cherry Coke 4.25

Juice 4.25
Orange, Pineapple, Cranberry

Bottled Water 3.99
Evian

Sparkling Bottled Water 3.99
Perrier

sumo martini

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

9.99

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

10.99

mojitos

Strawberry | Yogurt | Mango | Lychee | Pomegranate

9.99

bottled beer

	Small	Large
Asahi	6.99	7.99
Kirin	6.99	7.99
Kirin Light	6.99	7.99
Sapporo	6.99	7.99

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

House Sake

	Small	Large
House Hot Sake	7.99	8.99
Flavored Hot Sake	8.99	9.99
House Cold Sake	8.99	9.99

Bottled Cold Sake

Hakutsuru, Junmai Ginjo (300ml) Silky, Well-Balanced Smoothness with Taste of Honeydew & Delicate Floral Aromas		16.99
Kikusui, Junmai Ginjo (300ml) A Sweet Aroma of Rose and Mandarin Orange with a Clean & Spicy Finish 15% Abv		17.99
Hakutsuru "Sayuri", Nigori (300ml) The "Little Lily" Sake Has a Slight Degree of Thickness & Body That is Faintly Sweet with a Note of Fresh Bananas		16.99
Crème De Sake, Junmai Nigori (300ml) Vibrant, Rich but Delicate Aroma. Lingering Finish of Honeydew Melon 15% Abv		17.99

wine

White Wine

	Glass	Bottle
House Chardonnay, California Citrus, Apple, Pear and Nectarine, with just a hint of Floral & Spice	8.99	24.99
Premium White Wine A Lush, Floral, and Tropical Mixture Intertwined with Lime Zest and Fresh Herbs. The Generously Fruity Flavors Feature Creamy Richness Lifted by Refreshing Acidity.		29.99

Red Wine

	Glass	Bottle
House Merlot, California Medium Bodied, with Strawberry Jam and Bing Cherries on the Palate	8.99	24.99
House Cabernet Sauvignon, California Fruity Notes Fill this Wine's Aromas and Soft, Easy-To-Enjoy Flavors	8.99	24.99

Corkage Per Bottle: Sake and Wine \$15

specialty rolls



Rainbow Roll 13.99
Krabmeat, Cucumber, Avocado
Tuna, Salmon, Shrimp, Escolar, Albacore



Sashimi Roll 14.99
Krabmeat, Tuna, Salmon, Albacore, Asparagus, Avocado, Kaiware
Soy Paper, Tobiko



Sumo Roll 10.99
Krabmeat, Tuna, Salmon, Yellowtail
Cucumber, Avocado



Yummy Skinny Roll 13.99
Krabmeat, Tuna, Avocado, Kaiware,
Gobo, Cucumber Wrap



Ultimate Salmon Roll 13.99
Krabmeat, Asparagus, Avocado
Salmon, Cucumber



Angrytail Roll 14.99
Spicy Tuna, Cucumber
Yellowtail, Jalapeño



Red Dragon 12.99
Spicy Tuna, Cucumber
Tuna, Avocado



Albacore Lover 12.99
Spicy Tuna, Cucumber
Albacore, Fresh Onion



Sensual Pleasure 12.99
Spicy Scallop, Cucumber
Spicy Tuna, Fresh Onion



Washington Roll 13.99
Spicy Tuna, Asparagus
Salmon, Sushi Ebi



Mountain Roll 13.99
Krabmeat, Avocado, Cucumber
Salmon, Spicy Tuna, Green Onion



Tempura Roll 8.99
Krabmeat, Shrimp Tempura, Cucumber
Avocado

specialty rolls



Crunch Roll 9.99
Krabmeat, Shrimp Tempura, Cucumber
Avocado, Crunch Flakes



Kevin Special Roll 14.99
Asparagus, Shrimp Tempura
Spicy Tuna, Tuna, Shrimp, Avocado



Tempura California Roll 8.99
Krabmeat, Cucumber, Avocado
Fried Seaweed



Spider Roll 13.99
Krabmeat, Cucumber, Avocado
Soft Shell Crab, Smelt Egg



Mexican Roll 7.99
Spicy Krabmeat, Avocado, Cucumber
Pickled Jalapeño, Crunch Flakes



Heart Attack Roll 7.99
Spicy Tuna, Avocado, Pickled Jalapeño
Crunch Flakes, Cucumber



Rose Roll 9.99
Spicy Tuna, Shrimp Tempura, Cucumber
Avocado



H.O.T Roll 9.99
Spicy Tuna, Cream Cheese
Pickled Jalapeño & Deep Fried



Salmon Crunch Roll 13.99
Spicy Tuna, Shrimp Tempura
Cucumber, Avocado
Salmon, Crunch Flakes, Fried Onion



Big Bang Roll 14.99
Shrimp Tempura, Spicy Tuna, Cucumber
Spicy Krabmeat, Sushi Ebi, Avocado
Crunch Flakes



Lakers Roll 13.99
Jalapeño Popper, Fried Onions, Escolar



House Roll 13.99
Shrimp Tempura, Cucumber, Avocado
Spicy Krabmeat, Sushi Ebi



Roller Coaster Roll 13.99
Spicy Tuna, Shrimp Tempura
Spicy Albacore, Fried Onion



Scream Roll 13.99
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 13.99
Shrimp Tempura, Cucumber, Avocado
Salmon, Shredded Spicy Krabmeat



Caterpillar Roll 13.99
Krabmeat, Fresh Water Eel, Cucumber
Avocado



Oh Yeah Baby 14.99
Spicy Tuna, Shrimp Tempura
Fresh Water Eel, Avocado, Fried Onion



Black Dragon 13.99
Krabmeat, Cucumber, Avocado
Fresh Water Eel



Tiger Roll 13.99
Krabmeat, Avocado, Cucumber
Fresh Water Eel, Salmon



Crouching Tiger & Hidden Dragon 14.99
Spicy Tuna, Shrimp Tempura, Avocado
Cucumber, Salmon, Fresh Water Eel



Vegas Roll 13.99
Krabmeat, Avocado, Cucumber
Spicy Tuna, Fresh Water Eel Tempura



Dynamite California Roll 12.99
Krabmeat, Avocado, Cucumber
Baked Scallop, Mushroom, Onion



Alaskan Roll 11.99
Krabmeat, Avocado
Baked Salmon



Snow Roll 10.99
Avocado, Cream Cheese
Baked Tilapia, Red Onion



Steak Roll 14.99
Krabmeat, Avocado, Cucumber
Topped with Sautéed Steak, Onion
Mushroom, Tomato



Kara Roll 13.99
Avocado, Cream Cheese, Krabmeat
Baked with Salmon, Spicy Tuna

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The image features a central logo for 'SUMC' in a red, cursive script font. The text is underlined with a thick, yellow brushstroke. A small, four-pointed starburst is positioned at the end of the 'C'. The logo is set against a dark, textured background and is framed by several concentric, hand-painted red brushstrokes that create a circular, tunnel-like effect.

SUMC