

**Sumo**

*Sushi & Bento*

# APPETIZERS

mouth watering starters for every taste bud



## Calamari Rings

Seasoned deep fried Calamari served with wasabi mayo. 7.00



## Harumaki

Homemade Japanese spring rolls. 5.75



**Gyoza** Pan-seared chicken dumplings. 7.00

## Ebi Gyoza

Pan-seared shrimp dumplings. 5.75

## Agedashi Tofu

4.75

## Kimchee

3.00



## Rock N Roll Shrimp

Rock shrimp deep fried in tempura and served with a spicy mayo sauce. 6.75



**Prawn Tempura** Traditional deep fried, battered prawns. 7.00



**Edamame** (can be served spicy) Steamed young soybeans, lightly salted. 4.25

## Garlic Roasted Edamame

Steamed soybeans, pan-seared with roasted garlic and sesame oil. 4.75



## Ebi Fry

Seasoned, breaded, deep-fried shrimp served with Sumo's own tangy Katsu sauce. 7.00



## Avocado Maguro

Chunks of tuna and avocado marinated in a special sauce. 10.50

# SOUPS & SALADS

light soups and fresh salads

## Miso Soup

Homemade Miso broth served with fresh tofu. 2.00

## Shiitake Mushroom Soup

Homemade Miso broth served with fresh tofu. 2.75

## Japanese Garden Salad

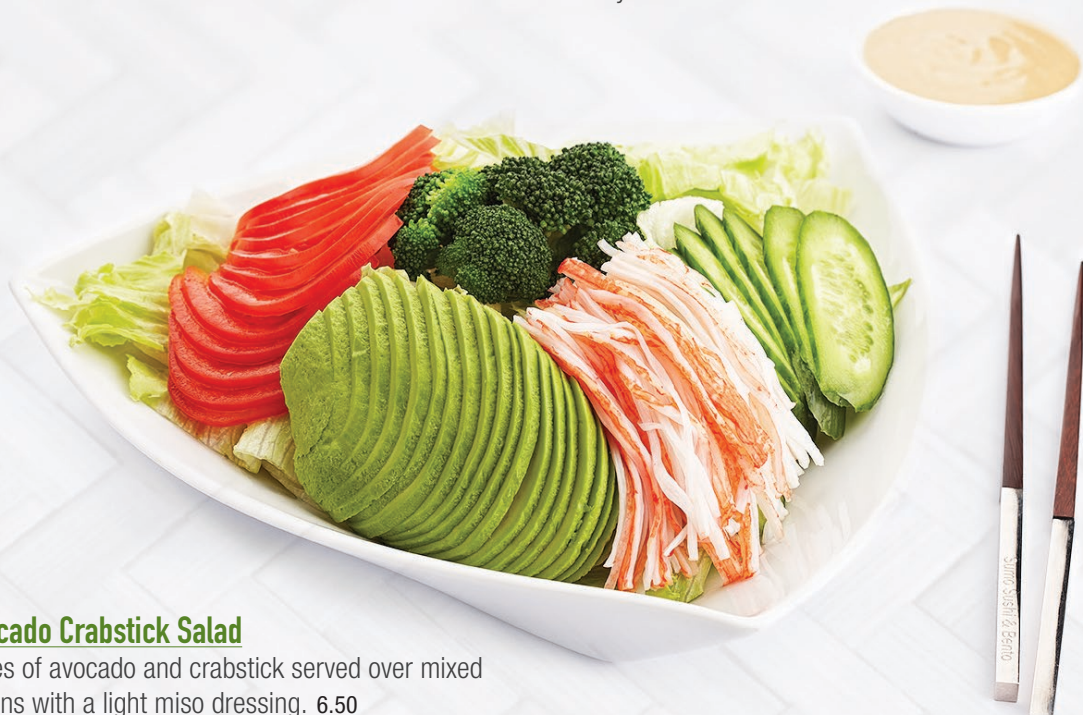
Mixed greens topped with sliced avocados cucumbers and tomatoes. served with a light dressing. 5.00



**SUMO Sashimi Salad** Slices of tuna, shrimp, salmon and whitefish served over fresh greens. 11.50  
Half Portion 7.75



**Cucumber Crabstick Salad** Thinly sliced cucumber and strips of crabstick, topped with tobiko and mayo. 4.75



## **Avocado Crabstick Salad**

Slices of avocado and crabstick served over mixed greens with a light miso dressing. 6.50

# BENTOS

a taste of something for everyone

## **BBQ Beef Bento**

Thinly sliced beef sautéed in Sumo's very own spicy BBQ sauce. 14.50



## **Chicken Katsu Bento**

Breaded chicken cutlet served with Sumo's own tangy Katsu sauce. 12.50



## **Garlic Shrimp Bento**

Tiger shrimp drenched in a garlic-butter sauce. 14.00



## **Miso Beef Bento**

Slices of beef marinated in a miso marinade. 12.75

## **Teriyaki Chicken Bento**

Charbroiled chicken glazed with Sumo's famous teriyaki sauce. 12.50



## **Tempura Bento**

Deep-fried shrimp tempura and vegetables. 15.00

## **Chili Prawn Bento**

Prawns sautéed in a sweet chili sauce, served with ginger tofu. 15.00

## **Salmon Teriyaki Bento**

Grilled salmon delicately glazed in our own homemade teriyaki sauce. 16.00

## **BBQ Unagi Bento**

13.50

## **Veggie Bento**

10.00



# URAMAKI

rolls of every type and flavor



## Philly

Smoked Salmon and cream cheese. 6.50

## Spicy Tuna Roll

Minced tuna mixed with a spicy mayo sauce. 6.50

## Shrimp Tempura Roll

Shrimp Tempura, fish roe and cucumber with mayo. 8.00

## Veggie Roll

Cucumber, iceberg lettuce and tomato 5.00

## Sake Roll

Description Needed

Smoked Salmon and cream cheese. 5.00

## Salmon Skin Roll

Description Needed

Smoked Salmon and cream cheese. 5.00

## Teriyaki Chicken Roll

Description Needed

Smoked Salmon and cream cheese. 7.00



## Crunchy Cali Tartar

Crabstick and shrimp tempura roll covered with tuna and salmon tartar, drizzled with our own sweet chili sauce. 9.50



## Super California

Avocado, crabstick, cucumber and mayo and covered with Tobiko. 10.50



## Shamrock

Fresh salmon, tuna, crab, tobiko and avocado wrapped in a thin slice of cucumber, topped with a light ginger dipping sauce. 9.50



## California

Avocado, crabstick, cucumber and mayo rolled inside out with sesame seeds. 6.00



## Green Dragon

Shrimp Tempura roll topped with a thin layer of avocado. 10.00



### **Samurai Roll**

Shrimp tempura, avocado and crabstick roll, lightly topped with salmon, crabstick, cream cheese and mayo. 12.50



### **Spicy Salmon**

This crunchy roll is filled with salmon and avocados. 6.75



### **Crunchy Crazy**

Shrimp Tempura roll covered with sweet chili sauce and drizzled with our homemade teriyaki sauce. 9.50



### **Crunchy Wasabi Crab Roll**

Crabstick mixed with spicy mayo and wasabi tempura; rolled and covered with salmon and layered with our own sweet chili mayo sauce. 9.50

### **Crunchy California Roll**

Description Needed  
Smoked Salmon and cream cheese. 9.00

### **Crunchy Philly Roll**

Description Needed  
Smoked Salmon and cream cheese. 8.00

### **Caterpillar Roll**

BBQ freshwater eel roll topped with layers of avocado. 10.00

### **Hot Lava**

Spicy tuna rolled in Jalapeno masago and tempura flakes. Garnished with spicy habanero mayo. 10.25

### **Dragon Roll**

Crispy shrimp tempura rolled served with a spicy mayo sauce. 10.50

### **Alaska**

Smoked Salmon, crabstick and avocado with mayo and covered with Tobiko. 8.00



**Rainbow** California roll topped with tuna, avocado salmon tobiko, squid and trevally sushimi 10.00



### **Sushi Sandwich**

Fresh minced tuna mixed with crispy tempura and tobiko, rolled and cut into a sandwich. 11.00

# MAKI SUSHI



## Tekka Maki

Description needed Tuna, rice wrapped in seaweed. 4.00



## Sake Maki

Description needed Salmon, rice wrapped in seaweed. 4.00

## Kappa Maki

Description needed Cucumber, rice wrapped in seaweed. 4.00

## Avocado Maki

Description needed Avocado, rice wrapped in seaweed. 4.00

## Tempura Maki

Description needed Tempura, rice wrapped in seaweed. 7.00

## California Maki

Description needed Tuna, rice wrapped in seaweed. 7.00

# TEMAKI

## Salmon Skin Temaki

Description needed Avocado rice wrapped in seaweed. 18.00

## Sake & Avocado Temaki

Description needed Avocado rice wrapped in seaweed. 22.00

## Spicy Salmon Temaki

Description needed Avocado rice wrapped in seaweed. 20.00

## Shrimp Tempura Temaki

Description needed Avocado rice wrapped in seaweed. 18.00

## Tuna & Avocado Temaki

Description needed Avocado rice wrapped in seaweed. 16.00

## California Temaki

Description needed Avocado rice wrapped in seaweed. 16.00



## Spicy Tuna Temaki

Description needed Avocado rice wrapped in seaweed. 18.00

## Unagi & Cucumber Temaki

Description needed Avocado rice wrapped in seaweed. 24.00

## Super California Temaki

Description needed Avocado rice wrapped in seaweed. 20.00

## Crunchy California Temaki

Description needed Avocado rice wrapped in seaweed. 18.00



# SUSHI & SASHIMI

## COMBINATIONS

### Salmon Lovers Bento

A combination of your favorite salmon sashimi, nigiri and sushi selections. 18.50



### Tuna Lovers Bento

A combination of your favorite tuna sashimi and sushi selections. 17.50



### Nigiri Maki Bento

Salmon, whitefish, tuna nigiri, tuna and cucumber maki, california roll served with a garden salad. 16.00

# NOODLES & RICE

### Chicken Fried Rice

Stir-fried rice with chicken and vegetables. 7.00

### Ebi Fried Rice

Stir-fried rice with shrimp and vegetables. 8.00

### Vegetarian Fried Rice

Stir-fried rice with vegetables. 5.00



### SUMO Fried Rice Special

Our famous stir-fried rice with shrimp and chicken. 8.25

### Miso Ramen

Egg noodles in a miso broth with sliced beef, fishcake and scallions. 10.00

### Gyoza Ramen

Pan-fried chicken dumplings served over egg noodles in a soy based soup. 12.50

### Tempura Udon

Description Needed over egg noodles in a soy based soup. 9.00

### Yakiudon

Description Needed over egg noodles in a soy based soup. 11.00



### Yakisoba

Stir-fried noodles with shrimp, chicken and vegetables. 11.00



# NIGIRI & SASHIMI



## Maguro Sashimi

Fresh slices of tuna sashimi. 9.99



## Sake Sashimi

Fresh slices of salmon sashimi. 9.99

## Tai Sashimi

Description needed Avocado rice wrapped in seaweed. 9.99

## Ume Sashimi

Description needed Avocado rice wrapped in seaweed. 9.99

## Ika Sashimi

Description needed Avocado rice wrapped in seaweed. 9.99

## Ebi Sashimi

Description needed Avocado rice wrapped in seaweed. 9.99

## Sake Nigiri

Description needed Avocado rice wrapped in seaweed. 9.99

## Crabstick Salad Nigiri

Description needed Avocado rice wrapped in seaweed. 9.99

## Tai Nigiri

Description needed Avocado rice wrapped in seaweed. 9.99

## Tako Sashimi

Description needed Avocado rice wrapped in seaweed. 9.99

## Unagi Sashimi

Description needed Avocado rice wrapped in seaweed. 9.99

## Kani Sashimi

Description needed Avocado rice wrapped in seaweed. 9.99

## Ika Nigiri

Description needed Avocado rice wrapped in seaweed. 9.99

## Tamago Nigiri

Description needed Avocado rice wrapped in seaweed. 9.99

## Ebi Nigiri

Shrimp 9.99



## Take Sashimi

Our most popular mix of fresh tuna, whitefish, salmon, squid, steamed octopus and crabstick. 9.99



## Kani Nigiri

Crab nigiri 9.99



## Tobiko Nigiri

Flying Fish Roe 9.99



## Tako Nigiri

Steamed octopus 9.99



## Unagi Nigiri

Eel 9.99



## Maguro

Tuna nigiri. 9.99



# CHEF'S SPECIALS



## **Chirashi Bento**

A selection of fresh sashimi and vegetables arranged over sushi rice. 22.00

## **Katsudon**

Description needed Avocado rice wrapped in seaweed. 12.00

## **Sakedon**

Description needed Avocado rice wrapped in seaweed. 15.00

## **Tekkadon**

Description needed Avocado rice wrapped in seaweed. 14.50

## **Spicy Tekkadon**

Description needed Avocado rice wrapped in seaweed. 14.50



## **"Furikake" Salmon Bento**

Flakes of seasoned, dried seaweed mixed with tender chunks of salmon over a bed of sushi rice. 15.00



## **Japanese Curry Katsu**

Breaded, deep-fried chicken cutlet served with a traditional Japanese curry sauce. 12.00



Ask Me How  
**TO JOIN**



sumosushi.net



Substitutions may incur additional charges

# PLATTERS

FUN FLAVORFUL & FESTIVE

## Sashimi Tray

Description needed. A sampling of our best Sashimi 40.00 (not pictured)

## Chef's Special

Our finest selection of sashimi, nigiri, and sushi rolls. (40 pieces) 60.00

## Musashimaru Special

Fresh cuts of tuna, with salmon nigiri rolls and sashimi. (36 pieces) 40.00

## Akebono Special

Select cuts of tuna, whitefish, salmon, shrimp, squid, and tamago nigiri with shrimp tempura, Spicy Tuna and California rolls. (30 pieces) 37.50

## Super California

A wide variety of an all time favorite. (36 pieces) 25.00

## Takanohana Special

Selection of California, Rainbow, Caterpillar and Rock n roll uramaki with a Sushi sandwich. (32 pieces) 45.00

## Yokozuna

### "Grand Champion"

The "Grand Champion" of sushi trays. (54 pieces)

