

SUMO
JAPANESE
STEAKHOUSE



MENU
HIBACHI

VEGETABLES	\$15
TERIYAKI CHICKEN	\$20
SHRIMP	\$23
STEAK*	\$25
FILET MIGNON*	\$28

APPETIZERS

SEA SALT EDAMAME	
SUMO GYOZA	\$5
VEGETABLE EGGROLLS	\$7
AGE TOFU	\$7
SHRIMP COCKTAIL	\$7
FRIED SUSHI	\$8
SHRIMP TEMPURA	\$10
	\$10

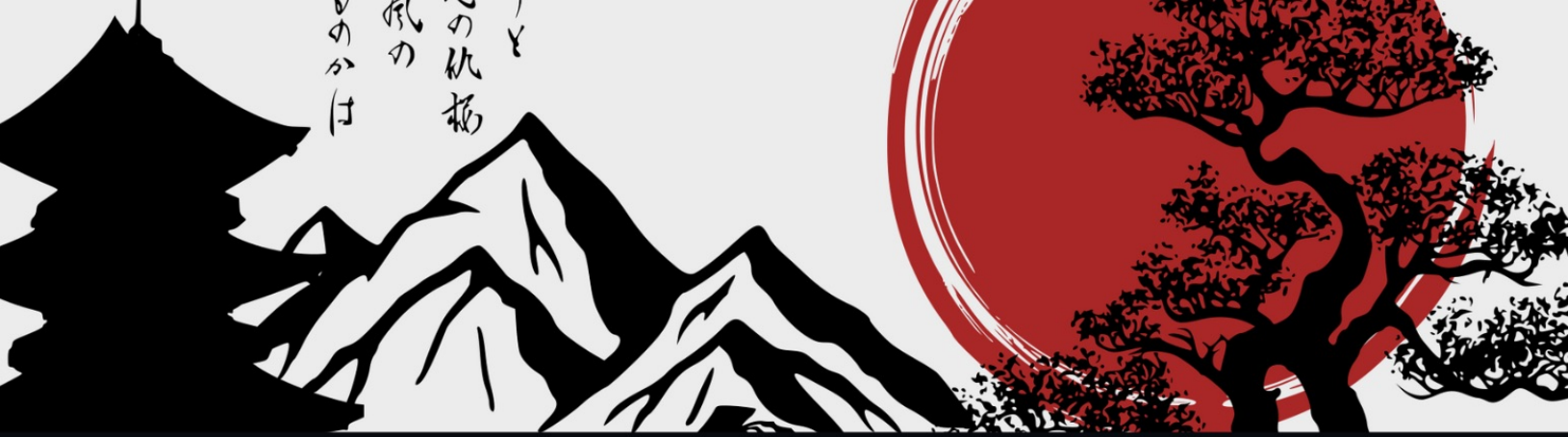
EXTRAS

TOFU	\$4
SHRIMP (4oz)	\$5
APPETIZER SHRIMP (4o)	\$8
STEAK (4oz)	\$8
*RIBEYE (4oz)	\$10
*FILET MIGNON (4oz)	\$11
SCALLOPS (4oz)	\$11
SALMON (6oz)	\$12
LOBSTER (6oz)	\$17

\$6 SPLIT PLATE CHARGE. GRATUITY OF 18% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.

Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





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COCKTAILS

PLUM SOUR	\$9
PLUM PUNCH	\$9
PINEAPPLE EXPRESS	\$10
PEACH LEMON DROP	\$12
BLOSSOM MARGARITA	\$14
UMEKO	\$14
JAPANESE SLIPPER	\$14

WINE

SONOROSSO	\$6
MEZZACORONA MOSCATO	\$6
SEA SUN PINOT NOIR	\$7
UNSHACKLED CABERNET	\$8
EMMOLO SAUVIGNON BLANC	\$8
WENTE CHARDONNAY	\$8
WASHINGTON HILL REISLING	\$8

BOTTLE BEER

MICH ULTRA	\$4
COORS LIGHT	\$4
BUD LIGHT	\$4
CORONA	\$5
MODELO	\$5
ASAHI	\$6
ICHIBAN	\$6
SAPPORO	\$6
SAPPORO LIGHT	\$6
HIGH NOON	\$8

RESERVATION REQUIRED FOR ALL PARTIES OVER 10.
48 HOUR NOTICE IS REQUIRED FOR ALL PARTIES OVER 10.