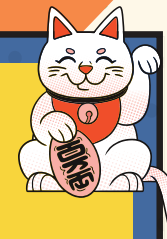


BASIC ROLLS (CUT ROLL) & HAND ROLLS (CONE SHAPE)



SPECIAL ROLLS

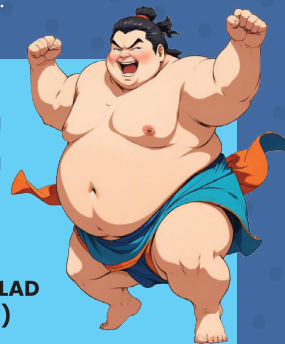


All rolls wrap with rice and seaweed / sub brown rice +\$1.50/
I/O = rice on the outside +\$1 / sub soy paper wrap +\$1.50 / tempura (deep fried) +\$2
(available for seaweed outside roll only)

*BASIC ROLL WITH SCALLION \$10 (pick one) Salmon / Tuna / Hamachi / wahoo (HR \$6)	*JB ROLL \$10 Fresh salmon, cream cheese and scallions. (HR \$5)
CALIFORNIA \$8 Kani, avocado, cucumber I/O sesame seeds (HR \$5)	SHRIMP TEMPURA ROLL \$12 Shrimp tempura, avocado, cucumber, scallions, inside out with sesame seed.
*SALMON CALIFORNIA \$11 Salmon, avocado, cucumber, I/O masago and sesame seeds. (HR \$6)	*RAINBOW ROLL \$12 California roll topped with assorted fish, avocado, masago and sesame seed.
UNAGI ROLL \$13 BBQ Eel, Cucumber and scallion (HR \$7)	*DANCING EEL ROLL \$14 California roll topped with eel masago and sesame seed.
SALMON SKIN ROLL \$9 Crispy salmon skin, cucumber & scallion (HR \$5)	*DANCING SHRIMP ROLL \$14 California roll topped with steamed shrimp, masago, sesame seed, and eel sauce
SPICY KANI ROLL \$8 Spicy Kani, and Avocado (HR \$5)	VOLCANO ROLL \$15 California roll with cream cheese topped with baked seafood, masago, scallions and sesame seed.
VEGAN COMBO ROLL \$8 Kampyo, Carrot, cucumber, Daikon, Avocado, & asparagus (HR \$5)	*MEXICAN ROLL \$16 Shrimp tempura, asparagus, avocado, lettuce and jalapeno inside out with masago and sesame seeds on top.
VEGGIES ROLL \$8 (pick one) Choice of avocado / asparagus / Cucumber (HR \$5)	CHICKEN TEMPURA ROLL \$15 Deep fried chicken, avocado, cucumber, cream cheese I/O with sesame seeds.
*SPICY ROLL \$11 (pick one) Salmon / Tuna / Hamachi / Wahoo Spicy sauce mix with masago, tempura flakes and scallions. (HR \$5)	TAMAGO ROLL \$8 Japanese sweet omelet.

SUSHI & SASHIMI COMBO

SERVED WITH MISO SOUP OR HOUSE JAPANESE SALAD
(any changing or substitution will be charged)



*SINGLE RIDE \$33 Rainbow roll with 6 pieces of sushi and 9 pieces sashimi.	*BOAT FOR 3 \$89 California roll, JB roll, crunchy roll, 15 pieces. of sushi / 20 pcs. of sashimi.
*SUSHI MORI \$27 9 pieces of sushi plus spicy tuna roll.	*BOAT FOR 4 \$122 California roll, JB roll, crunchy roll, spicy tuna roll / 20 pieces of sushi & 26 pieces of sashimi.
*SASHIMI PLATTER (16) \$31 16 pieces of sashimi.	*CRUISE SHIP (For 10 People) \$260 California roll, JB roll, crunchy roll, spicy tuna roll, shrimp tempura roll, volcano roll, sumo roll. PLUS 40 pieces of sushi & 50 pieces of sashimi.
*CHIRASHI \$30 Assorted fresh fish over the sushi rice.	
*BOAT FOR 2 \$59 JB roll, spicy tuna roll, 16 pieces of sashimi and 10 pieces of sushi.	

All rolls wrap with rice and seaweed

GANDAM ROLL \$17 Tempura-style roll with salmon, avocado, cream cheese and cucumber topped with spicy kani, scallions, masago and eel sauce, spicy mayo.	*SUPER SPIDER ROLL \$21 Crispy sof-shell crab, asparagus and scallions, I/O topped with spicy crab meat, avocado and tobiko, eel sauce & spicy mayo.
*JAPANESE LOVER ROLL \$18 Hamachi, avocado, masago, scallion, I/O topped with seared Hamachi, cilantro, wasabi aioli, jalapeno and tobiko, Japanese dressing.	MIAMI HEAT ROLL \$16 Salmon tempura, cucumber, avocado, I/O with kani aioli, mango salsa and scallions, kimchi & eel sauce.
*TUNA LOVER ROL \$17 Spicy tuna, scallions, masago and tempura flakes, I/O topped with tuna or salmon, avocado and sesame seeds, kimchi sauce.	*CRAZY SALMON ROLL \$21 Salmon skin, salmon, avocado, cucumber, I/O with seared salmon, ikura, tobiko, scallions & sesame seed on top, eel sauce & spicy mayo.
*SALMON LOVER ROLL \$17 Spicy salmon, scallions, masago and tempura flakes, I/O topped with tuna or salmon, avocado and sesame seeds, kimchi sauce.	CRUNCHY ROLL \$17 White fish, eel, kani, cream cheese, avocado, asparagus, masago, scallions deep-fried whole roll, eel sauce & spicy mayo.
*ORANGE DRAGON ROL \$18 Shrimp tempura, spicy Kani, masago and cream cheese, I/O topped with seared salmon, spicy mayo, scallion and eel sauce.	*SUMO ROLL \$21 Spicy salmon belly, tempura flake, mango, masago, scallion, I/O topped with avocado, spicy lump crab meat, kimchi & eel sauce.
GREEN DRAGON ROLL \$16 Shrimp tempura, asparagus, cream cheese, I/O topped with avocado and sesame seed, eel sauce.	*KING OF THE SEA ROLL \$30 Spicy salmon, Hamachi, tuna with avocado, I/O topped with Uni, masago, scallions and kimchi sauce.
BLACK DRAGON ROLL \$19 Shrimp Tempura, Cream cheese, asparagus cucumber topped with BBQ eel, avocado and urari masago, eel sauce.	*ULTRAMAN ROLL \$19 Shrimp tempura, cucumber I/O topped with avocado kani salad, eel, masago, scallion, sesame seed, spicy mayo & eel sauce.
*FIRE DRAGON ROLL \$23 Ama ebi, shrimp tempura, cream cheese, asparagus, eel & avocado, I/O topped with spicy tuna, tempura flakes, masago sesame seed & scallions, tiger sauce.	NOVA ROLL \$16 Spicy Kani, Shrimp tempura, avocado, cream cheese, tempura flake I/O topped with sweet plantain, tajin, spicy mayo, arare.
*ONE PIECE ROLL \$17 White fish, salmon, tuna, asparagus, avocado, scallions & masago with chef's special sauce, Japanese dressing.	*ASTRO BOY ROLL \$19 Spicy tuna, salmon, avocado, cream cheese, tempura flake, scallion I/O topped with Kani salad, salmon, masago, sesame seed with kimchi sauce & wasabi mayo.
*LOBSTER WARRIOR ROLL (8oz) \$32 Lobster tempura, avocado, asparagus, scallions, I/O with masago, sesame seed and special sauce. (tiger sauce)	*SUPER SAIYAN ROLL \$22 Spicy salmon & hamachi, cucumber, avocado, I/O topped with seared tuna, yuzu kosho, salmon skin, orari, masago, scallion with garlic aioli & eel sauce.
*HONEYMOON ROLL \$23 Shrimp tempura, salmon, avocado, cucumber, scallions, I/O seaweed, salad, spicy tuna, tempura flake, masago and sesame seed with tempura kani on the side. (tiger sauce)	*LOBSTER DYNAMITE \$28 Fried lobster tempura cucumber avocado I/O with masago and sesame seed topped with baked seafood mayo and scallion, eel sauce
*ANGRY BIRD ROLL \$18 Shrimp tempura, cucumber, kani aioli, & jalapeños, I/O topped with spicy tuna, tempura flake, masago, sesame seed & scallions, eel & kimchi.	

SIDE ORDERS

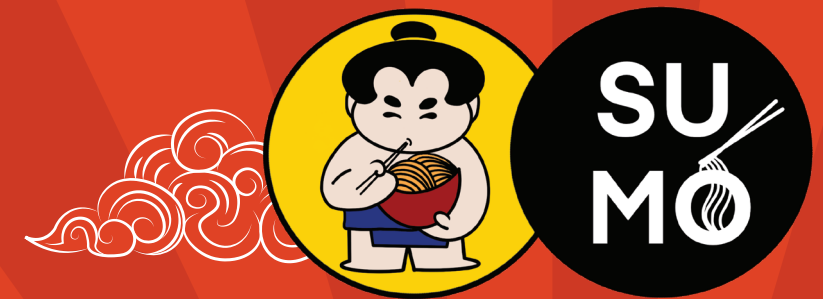
FRIED EGG	\$2.50
WHITE RICE	\$2.50
BROWN RICE	\$3.50
SUSHI RICE	\$4.50
SIDE FRIED RICE	\$8.50
(egg , garlic , scallion)	
EGG NOODLES	\$3.50
RICE NOODLES	\$3.00
UDON NOODLES	\$4.00

VEGAN I SPICY

INDICATES SPICY DISHES, HOWEVER,
YOU CAN SPECIFY
SPICY LEVELS: MEDIUM / HOT / THAI HOT

*SIGN =RAW / MASAGO, TOBIKO (FISH EGG) RAW

Please inform your server, If a person in your
party has a food allergy concerned. Consuming
raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase the risk of food
borne illness. 18% gratuity will be added for
parties of 6 or more.



ASIAN KITCHEN

954-8925946

ORDER ONLINE

DOORDASH

menufy

Uber Eats

2875 S UNIVERSITY DR. DAVIE, FL 33328

OPERATING HOUR

MON - THURS : 11 AM - 10 PM | FRI : 11 AM - 10:30 PM
SAT : NOON - 10:30 PM | SUN : NOON - 10 PM
LUNCH SPECIAL TIME MON - FRI : 11 AM - 3 PM

FOLLOW US: f i SUMOASIANKITCHEN

SUMO LUNCH DIY

(Japanese lunch set style)

Create your sumo meal in one box!!! (Pick one choice from each step)
(This lunch set can not combine or substitute with another menu.)

START AT
\$19.99

STEP 1 (S) MAIN

- S1 KATSU LUNCH**
Breaded cutlet fried pork or chicken come with
katsu & mayo sauce over rice
- S2 SHRIMP TEMPURA LUNCH**
Fried 3 shrimps+ broccoli +onion+ carrot served
over rice and tempura sauce.
- S3 KOREAN BULGOGI LUNCH**
BBQ beef sauteed with onion, scallion served
over rice, pickled kimchi & soft-boiled egg.
- S4 GRILLED TERIYAKI LUNCH**
Choice of chicken/salmon /Saba /eel (unagi) +\$3.
Served over rice.
- S5 *SUSHI OR *SASHIMI LUNCH COMBO**
Come with 5 pcs of sushi OR 6 pcs of
sashimi (chef' choices) & take both +\$4
- S6 KIMCHI BELLY BOWL LUNCH**
Choice of beef or pork sauteed with onion,
scallion, pickled kimchi and serve over rice.
(add fried egg +\$2.50).

STEP 2 (U) SOUP OR SALAD

- U1 MISO**
- U2 JAPANESE HOUSE SALAD**
(Ginger dressing or sesame dressing)
- U3 KANI & AVOCADO SALAD (+\$1.50)**
- U4 *SUNOMONO SALAD (+\$1.50)**
(Conch & octopus in rice vinegar)
- U5 SEAWEED SALAD**

STEP 3 (M) SIDE DISH

- M1 1 PC OF DEEP FRIED VEG SPRING ROLL**
- M2 2 PCS OF STEAMED CK GYOZA**
- M3 STEAMED EDAMAME**
- M4 2 PCS OF STEAMED SHRIMP SHUMAI (+\$1.50)**
- M5 FRENCH FRIED**

STEP 4 (O) SUSHI ROLL

(Cut 6 pcs w/ seaweed outside)

- O1 KANI ROLL**
- O2 TAMAGO ROLL**
- O3 AVOCADO ROLL**
- O4 *SALMON ROLL (scallion)**
- O5 *TUNA ROLL (scallion)**
- O6 *HAMACHI ROLL (scallion) (+\$2)**

STEP 5 SOFT DRINK (Pick 1)

- COKE / SPRITE / DIET COKE / GINGER ALE
- ICED TEA / ICE GREEN TEA / JASMINE TEA /
LEMONADE
- MILK TEA BOBA (+\$3)
- JAPANESE RAMUNE (+\$3)





SPECIAL CREATION RAMEN

Protein Options:
Chashu Pork, Chicken, Beef, or Tofu
Beef Bulgogi +\$3, Shrimp +\$4

Extra:
Pork, Chicken, Beef, or Beef Bulgogi +\$3
Shrimp +\$4, Soft-Boiled Egg +\$2
Garnish or Topping +\$1, Ramen Noodle +\$3.50
Substitute Udon or Kale Noodles +\$1.50

KAO SOI RAMEN 🍜 **\$18**
Traditional Thai and Japanese combination with yellow curry and egg ramen noodle (Northern Thai-style) with your choice of protein, crispy noodle, scallion, lime, red onion, green sour mustard and soft-boiled egg.

BEEF BULGOGI SOUPLESS RAMEN **\$18**
Korean BBQ beef on egg noodle, bok choy, scallion, sesame seed, bean sprout, soft boiled egg

SUMO RAMEN 🍜 **\$17**
Green curry broth with chashu pork, egg noodle, soft boiled egg, bamboo shoot, corn, mushroom, nori, fish cake, scallion.

TONKOTSU RAMEN **\$17**
Creamy pork bone reduction, Chashu pork, egg noodle, sweet corn, soft boil egg, mushroom, bamboo shoot, fish cake, scallion and nori. (can be subbed with other protein option)

APPETIZERS

SPRING ROLLS (4) 🌿 **\$7**
Marinated mixed veggies wrapped with thin rice paper and deep fried served with sweet plum sauce.

FRESH ROLL (2) **\$8**
Steamed shrimps, springs mix, bean sprouts, carrots and cilantro served with hoisin sauce and ground peanut.
(can be substituted with tofu for vegan)

HANETSUKI GYOZA (5) **\$10**
6 PCS **\$15**
Japanese chicken dumpling pan fried with golden crispy lattice garnish with scallion served with dipping sauce.

CALAMARI TEMPURA **\$12**
Battered Deep fried calamari served with sweet chili sauce and ground peanuts.

EDAMAME 🌿 **\$6**
SPICY EDAMAME 🌿 **\$8**
Steamed soybeans with sea salt. Or sautéed soybeans with garlic, soy sauce and chili flakes.

THAI DUMPLING (4) **\$10**
Homemade stuffed with pork & shrimp served with Thai vinaigrette sauce, fried garlic and cilantro.

FRIED TOFU 🌿 **\$8**
Served with spicy plum sauce and peanuts.

JAPANESE FRIED **\$8**
Fried potatoes drizzling with Japanese mayo, katsu sauce, togarachi, masago, scallion.

JUMBO SHRIMP SHUMAI (4) **\$10**
Steamed shrimp dumplings and scallions served with dumpling sauce.

TAKOYAKI (4) **\$9**
Fried octopus cake ball drizzling with mayo and katsu sauce topped with bonito flakes and scallions.

CRAB RANGOON (5) **\$9**
imitation crab , cream cheese, scallion mix and wrapped with wonton skin, deep fried and served with sweet chili sauce.

SALAD & SOUP

JAPANESE HOUSE SALAD **\$6**
Lettuce, spring mix, cherry tomatoes, cucumber and carrots, shredded cabbage served with choice of Ginger or Sesame dressing.

SEAWEED SALAD 🌿 **\$8**
A Japanese favorite seaweed tossed with tasty vinaigrette and sesame seeds.

PAPAYA SALAD **\$10**
Shredded green papaya, green beans, tomato mixed with lime juice, fish sauce and peanuts, choice of Grilled 4 shrimps +\$4 or Deep-fried soft-shell crab +\$8

MISO SOUP 🌿 **\$4**
Soybeans broth with tofu, seaweed and scallions.

POKE BOWL

All bowls come with sushi rice, corn, edamame, seaweed salad, avocado, spicy Kani, furakake, sesame seed, micro green, scallion. (sub lettuce mix or brown rice +\$1.50)

***TUNA OR SALMON POKE** **\$18**

***TROPICAL POKE** **\$18**
(Mix fish: Tuna, Salmon, White fish)
Come with mango, pineapple, spicy mayo + all toppings

UNAGI POKE **\$20**
Come with cucumber +all toppings

***HAMACHI POKE** **\$19**

***SPICY SALMON OR SPICY TUNA POKE** **\$20**
Come with tempura flake, cucumber, spicy mayo + all toppings

BAOBUN

KOREAN BULGOGI BAOBUN **\$12**
korean style BBQ beef, with fresh lettuce, scallion, sesame seed.

SISIG BAOBUN **\$12**
Filipino pork belly & pig ears, onion, garlic mayo, with pickled daikon & carrot.

SHRIMP TEMPURA BAOBUN **\$13**
crispy shrimp tempura with lettuce, avocado, corn, scallion, spicy mayo

CHICKEN TEMPURA BAOBUN **\$12**
fried chicken with lettuce, avocado, scallion, eel sauce & spicy mayo

SOFT SHELL CRAB BAOBUN **\$14**
crispy soft-shell crab with lettuce, avocado, scallion, eel sauce & spicy mayo.

WOK (STIR-FRY)

Choice of protein:
Chicken, Beef, Tofu (steamed or Fried),
Mixed Veggies, Shrimps (+4) / add fried egg +\$2.5

PAD THAI LUNCH 12.99/ DINNER 16
Famous Thai street food sautéed rice thin noodle with egg, bean sprouts, scallions and peanut.

UDON OR YAKI SOBA LUNCH 12.99/ DINNER 16
Japanese thick rice noodles or yaki soba noodles in Japanese seasoning sauce sautéed with garlic butter, cabbage, carrot, green bean, onion, scallion and sesame seeds.

DRUNKEN UDON 🍜 **\$16**
Japanese thick rice noodles in spicy fresh basil sauce, bamboo shoot, onions and basil leaves and bell peppers.

MIX VEGETABLE 🌿 **\$16**
Sautéed carrot, green bean, bean sprout, broccoli, cabbage, in garlic sauce. Served with rice

FRIED RICE LUNCH 12.99 / DINNER 16
sautéed rice with egg, onions, carrots, and scallions.

HAWAIIAN FRIED RICE **\$17**
sautéed rice with egg, curry powder, onions, carrots, peas, pineapples, cilantro and scallions.

BASIL FRIED RICE **\$17**
sautéed rice with egg, basil leaves, onions and cilantro.

KIMCHI FRIED RICE **\$17**
sautéed rice with egg, pickled kimchee, onions and scallions with fried egg on top.

COMBO FRIED RICE **\$18**
sautéed rice with egg, chicken, beef, shrimps, onions, carrots, and scallions.

(COME WITH SOUP OR SALAD FOR LUNCH)

HOUSE SPECIALTY

SALMON COCONUT CURRY 🍛 **\$23**
Grilled salmon in special curry sauce, steamed broccoli, fried salmon skin served with white rice.

CHINESE KUNG PAO CHICKEN 🍛 **\$17**
Breaded chicken sautéed with onions, cashew nut, whole dried chili, scallion, bell peppers and served with white rice.

VOLCANO PRAWN TEPPAN 🍛 **\$28**
Grilled garlic butter jumbo shrimp drizzling with house sweet chili sauce, come with steamed broccoli, carrot served in hot pan and white rice.

THAI KA-PROW 🍛 **\$17**
Ground pork sautéed with spicy basil sauce, onions, bamboo shoot, basil leaves, scallion served with fried egg and white rice.

DONBURI (RICE BOWL)

Option additional
+\$6 to get Japanese meal set style come with Miso soup
Japanese salad or seaweed salad
French fried or gyoza or fried spring roll

PORK OR CHICKEN KATSU DON **\$17**
(Deep fried breaded cutlet)
Choice of sauces:
Japanese curry 🍛 : mix with carrot, garlic, potato, onion and scallion
Japanese shoyu: mix with onion, scallion, egg
Katsu & mayo : Japanese BBQ sauce & mayo

TERIYAKI DON
SALMON **\$22**
CHICKEN **\$16**
SABA **\$20**
Grilled style with your favorite choice of protein on top with teriyaki sauce, served with steamed broccoli, green bean, cabbage, carrot, sesame seed, scallion.

KOREAN BULGOGI DON **\$22**
Korean-style BBQ beef tossed onions, scallions and sesame seed. Served in Hot pan with pickled kimchi and soft-boiled egg.

KIMCHI BELLY BOWL **\$17**
(Choice: beef or pork),
Stir-fry Korean pickled kimchi with belly slices, onion, scallion and fried egg on top.

TEMPURA DON **\$20**
Deep fried shrimp, broccoli, onion, carrot served with tempura dipping sauce.

CHICKEN ADOBO DON **\$16**
Filipino traditional dish with chicken braised in vinegar, soy sauce and garlic served with pineapple, tomato and soft-boiled egg.

SISIG TEPPAN **\$18**
Filipino favorite street food! Pork pig ears, onions, garlic, scallions, fresh chili, lime served on hot pan with fried egg and white rice.

CHICKEN COCONUT CURRY 🍛 **\$20**
(choice : panang or green curry)
Grilled or fried chicken breast served with curry sauce, steamed Boc choy, bell pepper, bamboo shoot and white rice.

THAI PANANG CURRY 🍛 **\$17**
LUNCH 12.99/ DINNER 16
Thai traditional curry and herbs with steamed boc choy, bell pepper, bamboo shoot served with white rice. (choice : chicken, beef, fried tofu, mix veggies, shrimp(+ \$4))

(COME WITH SOUP OR SALAD FOR LUNCH)

FRESH CUT OF THE DAY (A LA CARTE)

SUSHI (w/ rice) & **SASHIMI** (no rice) 2 pcs per order

TAMAGO (Japanese omelet) | **KANI** (Imitation crab) **\$6**
***SALMON** | ***WAHOO** | **SABA** **\$7**
***HAMACHI** | ***TUNA** | ***IKURA** | **EEL** (Unagi) **\$9**
***AMA EBI** (sweet shrimp with fried head) **\$10**
***CONCH** | ***OCTOPUS** | ***SCALLOP** | ***MADAI**
***UNI** (Sea urchin) **MP**



SUSHI BAR STARTERS

***SUSHI APPETIZER** (6) **\$16**
6 pieces sushi chef's choice.

***SASHIMI APPETIZER** (9) **\$16**
9 pieces of sashimi chef's choice.

***TUNA TARTARE DIP** **\$16**
Spicy tuna, scallion, Avocado, Spicy tuna, mango, scallion, masago, avocado, tobiko, sesame seeds with taro chip

***SPICY TUNA BITE** **\$13**
Crispy rice, spicy tuna, Jalapeño, scallion, masago, tobiko sesame seeds and micro greens with wasabi mayo.

***SEARED TUNA SALAD** **\$15**
Lightly seared tuna on a field of greens with avocado, wakame and sesame seeds served with sesame dressing.

***YELLOWTAIL JALAPEÑO APP** 🍛 **\$19**
Thin-sliced Hamachi with Jalapeño seaweed salad, daikon, tobiko in ponzu sauce.

***SASHIMI SALAD** **\$18**
Mix green, Seaweed salad, sorted fish, avocado, orange, cucumber, tobiko, fried red onion, scallion and sesame seeds with chef's special sauce

***SPICY CONCH & OCTOPUS SALAD** 🍛 **\$17**
Fresh conch & octopus mix, cucumber, mango, seaweed salad, masago, scallion and furakake with chef special sauce

***FIRE BALL** **\$18**
Deep-Fried whole avocado with spicy tuna inside and on top with spicy lump crab meat, tobiko & micro greens, scallion.

***TUNA TATAKI** **\$16**
Seared tuna, cucumber, seaweed salad, radish, green onion, masago and sesame seeds with ponzu sauce.

***SCALLOP CRUDO** **\$17**
Seared scallop, yuzu kosho, chili garlic, radish, tobiko.

***SALMON BELLY YUZU TRUFFLE** **\$18**
Salmon belly slice, crispy garlic, orange, truffle oil, yuzu citrus and scallion, tobiko.

CUCUMBER WRAP ROLL (NO RICE ROLL)

KC RAINBOW ROLL **\$15**
White fish, tuna, salmon, masago, scallions, asparagus and avocado, ponzu sauce, sesame seeds.

KC SPICY TUNA ROLL **\$16**
Spicy tuna, masago, scallions and avocado, ponzu sauce, sesame seeds.

KC SALMON ROLL **\$15**
Salmon, kani, tamago, cream cheese and avocado, ponzu sauce, sesame seeds.

KC VEGGIE ROLL 🌿 **\$13**
Kampyo, carrot, avocado and lettuce, ponzu sauce, sesame seeds.

KANISU ROLL **\$14**
Kani, avocado, masago & sesame seed. (served with rice vinegar)

KC HAMACHI **\$17**
Japanese yellowtail, daikon, avocado, cilantro, masago, scallion and sesame seed, ponzu sauce.