



SUMO

JAPANESE STEAKHOUSE



KOBEASHI

Sumo Japanese Steakhouse proudly serves Kobeashi, their proprietary beef inspired by the region of Kobe. The all natural, hormone-free, 100% Wagyu beef is a well balanced centerpiece to our Sumo Hibachi experience. Kobeashi's unique composition and ratio of healthy fats make it an excellent source of protein that provides health benefits like lower cholesterol and support of healthy weight loss. We're proud to introduce our signature, masterfully hand butchered cut of meat — Kobeashi.

STARTERS

SNACKS BEFORE THE SHOW

- | | | | |
|-----------|---|-----------|--|
| 6 | EDAMAME
Steamed soy beans prepared with a dash of salt or the Sumo signature spicy sauce | 11 | SPRING ROLLS
Fried rolls stuffed with marinated vegetable mix served with Sumo sweet chili sauce |
| 12 | GYOZA
Chicken and vegetables dumpling served with gyoza sauce | 20 | SHRIMP TEMPURA
Lightly fried vegetable medley with white shrimp |
| 22 | KOBEASHI TATAKI
Seared, tender, succulent kobeashi sirloin prepared with signature ponzu sauce | 12 | SUMO FRIED RICE
Blend of onion, carrot, and egg prepared with house garlic butter |
| 12 | SESAME TERIYAKI MUSHROOMS
Lightly fried button mushrooms garnished with teriyaki sauce, scallions, and sesame seeds | | Veggie..... 13
Chicken..... 14
Shrimp..... 15
Combination..... 19
New York Strip Steak.....21 |
| 10 | VEGETABLE TEMPURA
Lightly fried vegetable medley | | |

SIGNATURE SUMO DISHES

SPECIALTY COMBINATION ENTREÉS

Crafted by our chefs, your Teppanyaki dinner includes: Japanese Onion Soup and a salad, shrimp appetizer, steamed rice, and oriental vegetable medley, complemented by our signature seasoning blend and exotic sauce

ADD TO ANY ENTREE

- 6.95 Chicken Fried Rice
- 5.95 Vegetable Fried Rice
- 2.00 Teriyaki Sauce
- 2.00 2oz of any Sumo Sauces

54 THE RODEO

Kobeashi New York Strip and chicken

- Ribeye & Chicken 69
- Filet & Chicken 76

56 THE ALAMO

Kobeashi New York Strip grilled with a side of shrimp

- Ribeye & Shrimp 74
- Filet & Shrimp 77

60

SANDY COAST

Kobeashi New York Strip paired with tender grilled scallops

- Ribeye & Scallops 76
- Filet & Scallops 80

37

HEART OF TEXAS

Tender chicken breast with a side of shrimp blend

118

KOBEASHI KING DINNER

The king of steaks and our finest 100% natural wagyu beef served as a mouthwatering tenderloin filet with signature garlic butter and lobster tail

SIGNATURE SAUCES

FROM OUR KITCHEN TO YOURS

Our sauces and condiments are made in-house by our master chefs. Take your favorite flavors from our kitchen to yours to enhance leftovers or fuse our family's recipes with yours. Order by cup or pint.

- 6 | 12 GINGER SAUCE
- 6 | 12 YUM-YUM SAUCE
- 6 | 12 TERIYAKI SAUCE
- 6 | 12 SALAD DRESSING
- 14 | 26 GARLIC BUTTER SAUCE

Some items are served raw or undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illnesses. Items may include sesame seeds. Please inform your server of any food allergies. For your convenience, an 18% gratuity will be added to parties of 4 or more.

SUMO HIBACHI

Crafted by our chefs, your Teppanyaki dinner includes: Japanese Onion Soup and a salad, shrimp appetizer, steamed rice, and oriental vegetable medley, complemented by our signature seasoning blend and exotic sauce

ADD TO ANY ENTREE

6.95 Chicken Fried Rice

5.95 Vegetable Fried Rice

2.00 Teriyaki Sauce

2.00 2oz of any Sumo Sauces

24 HIBACHI CHICKEN

Grilled chicken breast with butter and lemon

25 TERI-SAKE CHICKEN

Grilled chicken breast with our house made Sake Teriyaki sauce

42 KOBEASHI WAGYU NEW YORK STRIP

All natural wagyu New York Strip steak grilled and prepared with garlic butter

62 KOBEASHI FILET MIGNON

Tender filet prepared to your temperature preference

60 KOBEASHI RIBEYE STEAK

Marbled, flavorful rib eye made to your temperature preference

33 HIBACHI SHRIMP

Tangy shrimp bathed in lemons and sake, grilled in our signature seasoning and garlic butter.

37 HIBACHI SCALLOPS

Tangy scallops bathed in lemon juice grilled in our signature seasoning and garlic butter.

SUMO SWEETS

DESSERTS WITH A JAPANESE TWIST

- 10** **TEMPURA FRIED
ICE CREAM**
Ice cream topped with caramel,
powered cinnamon, and cherries
- 10** **CHOC-SUMO CAKE**
A piece of rich chocolate cake
served with a scoop of chocolate
drizzled ice cream

- 13** **BROWNIE**
Our signature brownie served
with a scoop of caramel drizzled
vanilla ice cream
- ICE CREAM**
A double scoop of ice cream
drizzled with chocolate, sprinkles,
and whipped cream

DRINKS

NON-ALCOHOLIC BEVERAGES

- 4.95** **CARBONATED**
Coca-Cola
Diet Coke
Sprite
Dr. Pepper
Red Flash
Coca-Cola Cherry

- NON-CARBONATED**
Minute-Maid Lemonade
Powerade
Iced Tea

- 4.25** **SUMO TEAS**
Golden Sweet Tea
Golden Raspberry Tea
Gold Peach Tea

- 4.95** **SUMO LEMONADE**
1.50 refills
Raspberry Puree
Mango Puree
Strawberry Puree
Peach Puree

SUMO SMOOTHIES

- 10** **TOKYO DRAGON**
Pineapple, coconut and ice
blended with a touch of cherry

- KOMODO DRAGON**
Lemon + lime smoothie with a
hint of mint

- KA DRAGON**
Banana, mango and strawberry
blended together in a smoothie

- RAMUNES**
Japanese flavored soda. **Original**
5.25
Strawberry
Grape
Lechee
Sumo Surprise

- TOPO CHICO**
Sparkling mineral water

- 5.25** **MEXICAN COCA-COLA**
Bottled, cane sugar Coca-Cola

5.25

SUMO MIXED DRINKS

GET ANY DRINK SUMO STYLE FOR +\$2

20 YOKOZUNA (2 PERSON)*

51oz Super Globe fish bowl margarita with a fusion of silver tequila, sweet and sour, orange juice plus a Kirin Ichiban

13 BONSAI

Premium cold sake and fuki plum wine

12 RISING SUN MARTINI

A refreshing martini with Absolut Razzberry, Watermelon Puckers, Grenadine and a colorful bend of fruit juices

14 EFFIN SUMO MARTINI

Crisp Effen Cucumber vodka martini with top shelf tequila with Tajin powder rim

13 YIN YANG COLADA

Made with Malibu Rum and harmonious balance of coconut and strawberry

20 GODZILLA (2 PERSON)*

51oz Super Globe fish bowl for two with Cruzan Mango Rum, Blue Curacao, Melon Pucker, Absolut Vodka, and fruit juices with a Blue Moon and fruit garnish

20 SUMO TEXAS RANGER LONG-ISLAND *

Top shelf, refreshing, bold long island with premium liquor: Superior Bacardi, Titos Vodka, Tanqueray, and Hornitos Tequila

14 PINEAPPLE & JALAPENO SAKE COCKTAIL

Jalapeno infused junmai sake with pineapple and fresh lime juice with a splash of Nigori sake

12 SUMO SANGRIA

Sumo house red wine with blended fruit juices

14 FUJI MAI TAI

A fruity savory concoction made with Captain Morgan, Malibu, and a float of Dark Meyers

14 SAN & TOKYO PUNCH

Colorfully layered Skyy Pineapple Vodka, Melon and Peach Pucker, and fruit juice blend

14 MICHELADA

Fiesta inspired classic made with Modelo, Zing Zang bloody Mary mix and chamoy, topped with Tajin, celery, and lime

16 SUMO BLOODY MARY

Asian inspired Bloody Mary made with ZingZang, Skyy Vodka, Sumo ginger sauce, Worcestershire, and Sriracha topped with a salt rim, celery, and lime

12 IMPERIAL MARGARITA

Traditional margarita served on the rocks or frozen with a hint of citrus and agave

22 FLAMING SCORPION BOWL

Orange and pineapple juice spiked with vodka, peach Schnapps, gin, and Myers Rum served with a flaming shot of 151

9 SUMO MULE

Ginger beer, vodka, and fresh lime.

Peach Mule	8
Mango Mule	8
Strawberry Mule	8

*This beverage has a 2 drink maximum per person.

SAKE

SM | LG | BOTTLE

7 | 12 | **HOT HOUSE SAKE**

Mild and creamy sake

20

12 | 16 | 36 **FU-KI JUNMAI**

Refreshing filtered sake

14 | 18 | 38 **FUJI APPLE**

Smooth filtered sake, crisp green apple with a hint of caramel

20

12 | 16 | 36 **FU-KI PLUM**

Sweet and full bodies with dried plum flavors

14 | 18 | 38 **OZEKI NIGORI**

Creamy Nigori unfiltered sake

20

22

SAKE BY THE BOTTLE

HANA AWAKA OZEKI SPARKLING YUZU

A crisp, sweet citrus fruit filtered sparkling yuzu sake

MOONSTONE COCONUT LEMONGRASS

Silky nigori infused with sweet coconut and tangy lemongrass

SAKE FLIGHTS

SUMO FLIGHT

Four glasses of 4oz sake

PREMIUM FLIGHT

4oz servings of Coco, Apple, Plum, and Ozeki sakes

WINE

GLASS | BOTTLE

RED

12 | 34 **COLUMBIA CREST CABERNET SAUVIGNON**

Columbia Valley, WA

14 | 40 **SEA SUN PINOT NOIR**

Rutherford, CA

13 | 36 **FAT BASTARD MERLOT**

Languedoc-Roussillon, FR

12 | 33 **DONA PAULA MALBEC**

Mendoza, ARG

WHITE

14 | 42 **KENDALL JACKSON CHARDONNAY**

Fulton, CA

12 | 31 **A TO Z PINOT GRIGIO**

Dundee, OR

12 | 38 **ROSCATO MOSCATO**

Veneto, IT

15 | 48 **KIM CRAWFORD SAUVIGNON BLANC**

Marlborough, New Zealand