



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

5 EDAMAME

Steamed soy beans prepared with a dash of salt or the Sumo signature spicy sauce

10 GYOZA

Chicken and vegetables dumpling served with gyoza sauce

20 KOBASHI TATAKI

Seared, tender, succulent kobeashi sirloin prepared with signature ponzu sauce

11 SESAME TERIYAKI MUSHROOMS

Lightly fried button mushrooms garnished with teriyaki sauce, scallions, and sesame seeds

9 VEGETABLE TEMPURA

Lightly fried vegetable medley

10 SPRING ROLLS

Fried rolls stuffed with marinated vegetable mix served with Sumo sweet chili sauce

18 SHRIMP TEMPURA

Lightly fried vegetable medley with white shrimp

10 SUMO FRIED RICE

Blend of onion, carrot, and egg prepared with house garlic butter

Veggie	10
Chicken	11
Shrimp	13
Combination	16
New York Strip Steak	18

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.

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

- +4.95 Chicken Fried Rice
- +3.95 Vegetable Fried Rice
- +1.00 Teriyaki Sauce
- +1.00 2oz of any Sumo Sauces

52 THE RODEO

Kobeashi New York Strip and chicken

- Ribeye & Chicken 67
- Filet & Chicken 74

54 THE ALAMO

Kobeashi New York Strip grilled with a side of shrimp

- Ribeye & Shrimp 72
- Filet & Shrimp 75

58

SANDY COAST

Kobeashi New York Strip paired with tender grilled scallops

- Ribeye & Scallops 74
- Filet & Scallops 78

35

HEART OF TEXAS

Tender chicken breast with a side of shrimp blend

116

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.

- 5 | 10 GINGER SAUCE
- 5 | 10 YUM-YUM SAUCE
- 5 | 10 TERIYAKI SAUCE
- 5 | 10 SALAD DRESSING
- 12 | 24 GARLIC BUTTER SAUCE

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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

- +4.95** Chicken Fried Rice
- +3.95** Vegetable Fried Rice
- +1.00** Teriyaki Sauce
- +1.00** 2oz of any Sumo Sauces

22 HIBACHI CHICKEN
Grilled chicken breast with butter and lemon

23 TERI-SAKE CHICKEN
Grilled chicken breast with our house made Sake Teriyaki sauce

40 KOBEASHI WAGYU NEW YORK STRIP
All natural wagyu New York Strip steak grilled and prepared with garlic butter

60 KOBEASHI FILET MIGNON
Tender filet prepared to your temperature preference

58 KOBEASHI RIBEYE STEAK
Marbled, flavorful rib eye made to your temperature preference

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

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

SUMO SWEETS

DESSERTS WITH A JAPANESE TWIST

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

- 9** **FIREBALL
FRIED CHEESECAKE**
Our signature cheesecake served
with a scoop of chocolate drizzled
vanilla ice cream
- 4** **ICE CREAM**
A double scoop of ice cream
drizzled with chocolate, sprinkles,
and whipped cream

DRINKS

NON-ALCOHOLIC BEVERAGES

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

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

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

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

- 8** **SUMO SMOOTHIES**
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

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

- 4.25** **TOPO CHICO**
Sparkling mineral water

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

SUMO MIXED DRINKS

GET ANY DRINK SUMO STYLE FOR +\$2

18 YOKOZUNA (2 PERSON)*

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

11 BONSAI

Premium cold sake and fuki plum wine

10 RISING SUN MARTINI

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

12 EFFIN SUMO MARTINI

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

11 YIN YANG COLADA

Made with Malibu Rum and harmonious balance of coconut and strawberry

18 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

18 SUMO TEXAS RANGER LONG-ISLAND *

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

12 PINEAPPLE & JALAPENO SAKE COCKTAIL

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

10 SUMO SANGRIA

Sumo house red wine with blended fruit juices

12 FUJI MAI TAI

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

12 SAN & TOKYO PUNCH

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

12 MICHELADA

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

14 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

10 IMPERIAL MARGARITA

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

20 FLAMING SCORPION BOWL

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

7 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

6 | 10 | **HOT HOUSE SAKE**

Mild and creamy sake

10 | 14 | 34 **FU-KI JUNMAI**

Refreshing filtered sake

12 | 16 | 36 **FUJI APPLE**

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

10 | 14 | 34 **FU-KI PLUM**

Sweet and full bodies with dried plum flavors

12 | 16 | 36 **OZEKI NIGORI**

Creamy Nigori unfiltered sake

SAKE BY THE BOTTLE

18 **HANA AWAKA OZEKI
SPARKLING YUZU**

A crisp, sweet citrus fruit filtered sparkling yuzu sake

18 **MOONSTONE COCONUT
LEMONGRASS**

Silky nigori infused with sweet coconut and tangy lemongrass

SAKE FLIGHTS

18 **SUMO FLIGHT**

Four glasses of 4oz sake

20 **PREMIUM FLIGHT**

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

WINE

GLASS | BOTTLE

RED

10 | 32 **COLUMBIA CREST
CABERNET SAUVIGNON**

Columbia Valley, WA

12 | 38 **SEA SUN PINOT NOIR**

Rutherford, CA

11 | 34 **FAT BASTARD MERLOT**

Languedoc-Roussillon, FR

10 | 31 **DONA PAULA MALBEC**

Mendoza, ARG

WHITE

12 | 40 **KENDALL JACKSON
CHARDONNAY**

Fulton, CA

10 | 31 **A TO Z PINOT GRIGIO**

Dundee, OR

10 | 36 **ROSCATO MOSCATO**

Veneto, IT

13 | 46 **KIM CRAWFORD
SAUVIGNON BLANC**

Marlborough, New Zealand