Liquor/Beer License Application

City of Madison Clerk
210 MLK Jr Blvd, Room 103
Madison, WI 53703

licensing@cityofmadison.com
608-266-4601

Class A: ☐ Beer, ☐ Liquor, ☐ Cider
Class B: ☐ Beer, ☒ Liquor,
☐ Class C Wine

(Agenda Item Number)

(Legistar file number)

LICLIB-2024-00213
(License number)

17 (Alder District #) 631 (Police Sector)

Office Use Only

Section A – Applicant

1. List the name of your ☐ Sole Proprietor, ☐ Partnership, ☐ Corporation/Nonprofit Organization or ☒ Limited Liability Company exactly as it appears on your State Seller's Permit.
   H & S Madison LLC
2. Trade Name (doing business as) SUMO
3. Address to be licensed 1745 Parkside DR Madison WI 53704
4. Mailing address 1745 Parkside DR Madison WI 53704
5. Anticipated opening date 07/01/2024
6. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 1?
   ☒ No ☐ Yes (explain)
7. Does another alcohol beverage licensee or wholesale permitee have interest in this business? ☒ No ☐ Yes (explain)

Section B—Premises

8. Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and receipts. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.
   Alcohol beverages are serving in the single building Yestaurant and stored all alcohol at Bar area.

9. *Applicants for on-premises consumption only.* Estimated capacity (patrons and employees):

Indoor: 226 Outdoor: N/A

10. Describe existing parking and how parking lot is to be monitored.

About 100 parking slots for our customer only.

11. Was this premises licensed for the sale of liquor or beer during the past license year?

☐ No ☒ Yes, license issued to F & J Madison INC (name of licensee)

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

12. Name of liquor license agent XUEHUI JIANG

13. City, state in which agent resides Middleton WI

14. How long has the agent continuously resided in the State of Wisconsin? 7

15. Has the liquor license agent completed the responsible beverage server training course?

☒ No, but will complete prior to ALRC meeting ☒ Yes, date completed 11/18/2021

16. State and date of registration of corporation, nonprofit organization, or LLC.

WI

17. In the table below list the directors of your corporation or the members of your LLC.

☐ Attach background check forms for each director/member.

Title	Name	City and State of Residence
Member	XUEHUI JIANG	Middleton WI

18. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

XUEHUI JIANG

19. Is applicant a subsidiary of any other corporation or LLC?

☒ No ☐ Yes (explain) _____

20. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?

☒ No ☐ Yes (explain) _____

Section D—Business Plan

21. What type of establishment is contemplated?
☐ Tavern ☐ Nightclub ☒ Restaurant ☐ Liquor Store ☐ Grocery Store
☐ Convenience Store without gas pumps ☐ Convenience Store with gas pumps
☐ Other _____

22. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin? ☒ No ☐ Yes

23. Hours of operation: please enter opening and closing times in the table below.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11:00am - 9:00pm	11:00am - 2:30pm 4:30pm - 9:30pm	11:00am - 2:30pm 4:30pm - 9:30pm	11:00am - 2:30pm 4:30pm - 9:30pm	11:00am - 2:30pm 4:30pm - 9:30pm	11:00am - 10pm	11:00am - 10pm
(Class B only) Enter below any hours when food service will not be available, if applicable						
-	-	-	-	-	-	-

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

24. Indicate any other product/service offered. Sushi & Hibachi

25. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. (Note: Non-alcoholic drinks are classified as "Food.") New establishments estimate percentages:
10 % Alcohol 90 % Food _____ % Other

If applicable, describe "Other": _____

Do you have written records to document the percentages shown? ☐ No ☒ Yes
You may be required to submit documentation verifying the percentages indicated.

26. Do you plan to have live entertainment? ☒ No ☐ Yes—what kind? _____

_____

If planned entertainment includes live music (except solo acoustic), a DJ, or a designated dance floor, please also complete an Entertainment License.

Section F—Required Contacts and Filings

27. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. ☐ No ☒ Yes

28. I understand that I am required to host an information session at least one week before the ALRC meeting. ☐ No ☒ Yes

29. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. ☐ No ☒ Yes

30. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. ☐ No ☒ Yes

31. I agree to contact the Deputy Clerk prior to the ALRC meeting. ☐ No ☒ Yes

32. I agree to contact the neighborhood association representative prior to the ALRC meeting. ☐ No ☒ Yes

33. I intend to operate under the alcohol license within 180 days of the Common Council granting this license. The license shall be considered surrendered if not issued within 180 days of being granted. ☐ No ☒ Yes

34. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] ☐ No ☒ Yes

35. I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in question 1, above. [phone 608-266-2776] ☐ No ☒ Yes

36. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? ☒ No ☐ Yes

Section G—Information for Clerk's Office

37. This application is for the license period ending June 30, 20 25.

38. State Seller's Permit 4 5 6 - 1 0 3 1 5 4 9 4 3 9 - 0 4

39. Federal Employer Identification Number 93-4820276

40. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?

Contact person XUEHUI JIANG

Business phone 6087294900 Business e-mail address Sumomadison@Gmail.com

Preferred language Manderian

If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?

☒ Yes (language: Manderian)

☐ No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)

Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?

☐ Sí, lenguaje: _____

☐ No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.

41. Corporate attorney, if applicable: Name _____

Phone _____ E-mail _____

NOTICE: Completed application are due by noon of the third Monday (fourth, if the Clerk's office is closed on the third Monday) to get on the agenda for the proceeding months Alcohol License Review Committee. A completed application **must** be accompanied by the following items:

☐ Copy of State Seller's Permit (Not Business Tax Registration Certificate), ☒ Appointment of Agent (if Corp/LLC), ☒ Member background investigation forms, ☒ Articles of Incorporation (if Corp/LLC), ☒ Floor Plans, ☐ Copy of Lease, ☐ Business Plan, and ☒ Sample Menu (if applying for Class B license)

If required items are missing, the application will not be considered complete and will not be accepted by the Clerk's Office until all requirements are submitted. No exceptions are made.

Read carefully before signing: *Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.*

Penalty for materially false application information: Any person who knowingly provides materially false information on this application may be required to forfeit not more than $1,000.

(Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

03/15/2024
(Date)

Clerk's Office checklist for complete applications

(1)
- ☑ WI Seller's Permit Certificate (matching articles of incorporation)
- ☑ FEIN
- ☑ Written description of premises

- ☑ Background investigation form(s)
- ☐ Form for surrender of previous license
- ☑ *Articles of Incorporation
- ☑ *Appointment of Agent

* Corporation/LLC only

(2)
- ☑ Floor Plans
- ☑ Lease

(3)
- ☑ Business Plan
- ☑ **Sample Menu

** Class B only

Upon Application Submission, the Clerk's Office issued to the application:

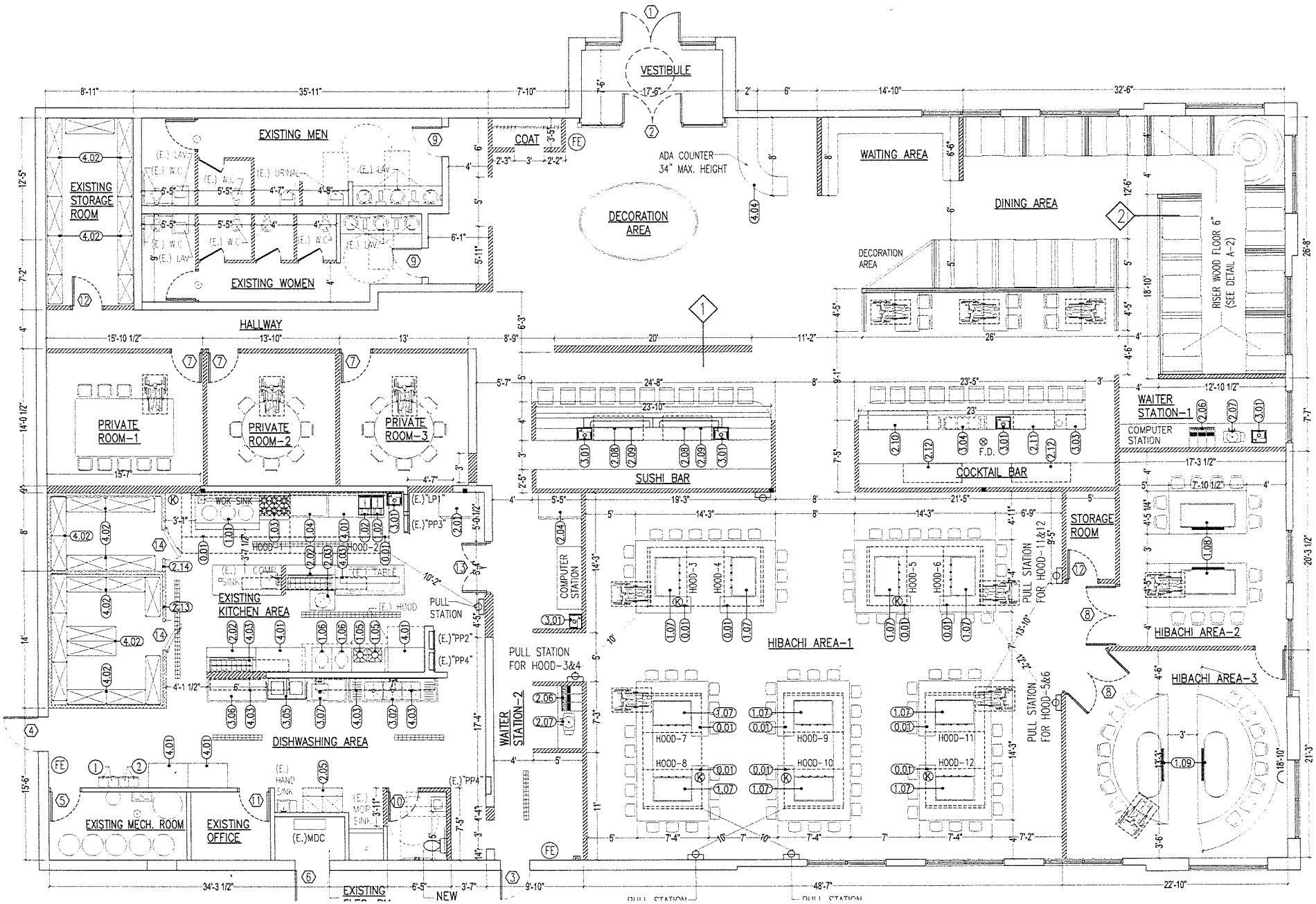
☐ Orange sign ☐ Orange business card

☐ "Applying for a Liquor/Beer License in the City of Madison" brochure with contact information

Date complete application filed with Clerk's Office _____

Date of ALRC meeting _____ Date license granted by Common Council _____

Date provisional issued _____ Date license issued _____


VESTIBULE
EXISTING MEN
EXISTING WOMEN
EXISTING STORAGE ROOM
COAT
ADA COUNTER 34" MAX. HEIGHT
DECORATION AREA
WAITING AREA
DINING AREA
RISER WOOD FLOOR 6" (SEE DETAIL A-2)
HALLWAY
PRIVATE ROOM-1
PRIVATE ROOM-2
PRIVATE ROOM-3
SUSHI BAR
COCKTAIL BAR
WAITER STATION-1
COMPUTER STATION
EXISTING KITCHEN AREA
DISHWASHING AREA
WAITER STATION-2
HIBACHI AREA-1
HIBACHI AREA-2
HIBACHI AREA-3
STORAGE ROOM
EXISTING MECH. ROOM
EXISTING OFFICE
PULL STATION FOR HOOD-1&2
PULL STATION FOR HOOD-3&4
PULL STATION FOR HOOD-5&6
PULL STATION FOR HOOD-11&12
EXISTING
NEW

H & S MADISON LLC
BUSINESS PLAN

Prepared by:
XUEHUI JIANG
1745 Parkside Dr
Madison, Wisconsin 53704
(608)661-5533
sumomadison1@gmail.com

H & S MADISON LLC (DBA: SUMO STEAKHOUSE & SUSHI BAR) was established as a Limited Liability Company at 1745 Parkside Dr, Madison, Wisconsin 53704 with the expectation of rapid expansion in the japanese hibachi and sushi bar restaurant industry.

The Company was formed on 12/12/2023 as Limited Liability Company under Wisconsin state laws and headed by XUEHUI JIANG.

The Company currently under same operation management of sumo.

The Company is prepared to introduce the following service to the market: full service dining restaurant: traditional japanese cuisine including hibachi grill and sushi bar.

Business hour is:
Tuesday-Thursday 11:00am-2:30pm 4:30pm-9:30pm
Friday-Saturday 11:am-10:00pm
Sunday 11:00am-9:00pm

SUMO STEAKHOUSE & SUSHI BAR

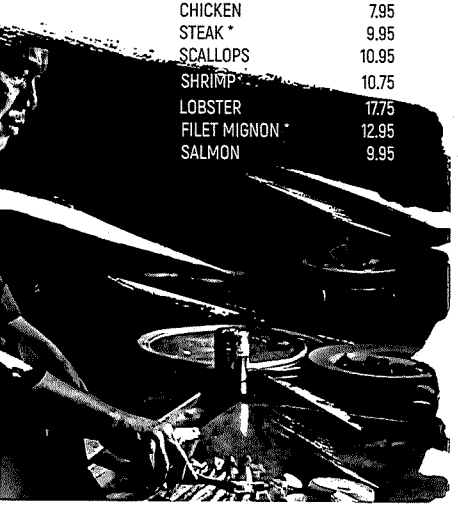
CHI GRILL
ER ENTREES

apanese Traditional Teriyaki
des Fried Rice, Onion Soup,
ed Veggies & Salad.

LE	16.95
	21.95
STEAK *	27.95
STEAK	27.95
k stir fried w. veggies	
	26.50
	26.95
	28.95
GNON *	32.95
LOBSTER	39.95

CHI
BINATION

& SHRIMP	28.95
& SHRIMP	30.95
& CHICKEN	29.45
& SCALLOP	32.95
& SCALLOP	32.95
GNON *	
MP	33.95
GNON *	
LOP	34.95
GNON *	
KEN	32.95
GNON *	
TER	39.95



SUMO SPECIAL DINNER

STEAK *, CHICKEN & SHRIMP	37.95
LOBSTER, SHRIMP & SCALLOP	46.95
FILET MIGNON *, CHICKEN & SHRIMP	39.95
FILET MIGNON *, LOBSTER & SHRIMP	48.95
FILET MIGNON *, LOBSTER & SCALLOP	49.95

KIDS MENU

(12 & Under) Served w. Fried Rice, Onion Soup or Salad

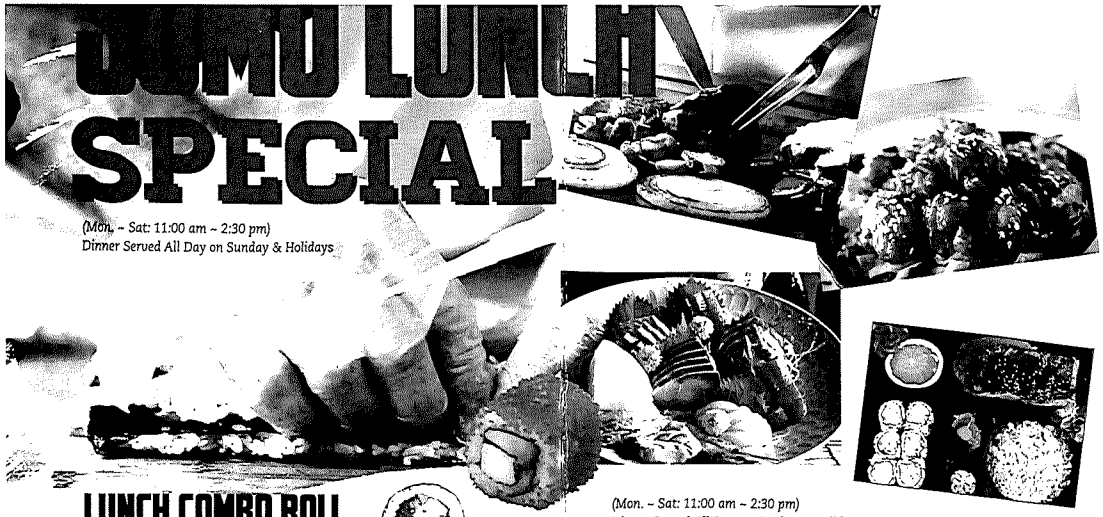
HIBACHI CHICKEN	13.95
HIBACHI STEAK *	14.95
HIBACHI FILET MIGNON *	16.95
HIBACHI SHRIMP	14.95
CHICKEN NUGGET & FRENCH FRIES *(no rice, soup & salad)*	7.95

ADDITIONAL ORDERS

w. Purchase of Regular Hibachi Meals Only

FRIED RICE	4.25
WHITE RICE	2.95
NOODLE	4.95
VEGETABLE	5.50
CHICKEN	7.95
STEAK *	9.95
SCALLOPS	10.95
SHRIMP *	10.75
LOBSTER	17.75
FILET MIGNON *	12.95
SALMON	9.95

SUMO LUNCH SPECIAL



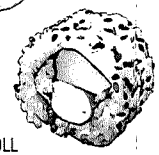
(Mon. ~ Sat: 11:00 am ~ 2:30 pm)
Dinner Served All Day on Sunday & Holidays

LUNCH COMBO ROLL

(Mon ~ Sat: 11:00am ~ 2:30pm)
Served w. Miso Soup or House Salad

PICK 2 $12.95

R1. AVOCADO ROLL
R2. SHIITAKE ROLL *(Japanese Mushroom)*
R3. CUCUMBER ROLL
R4. SWEET POTATO ROLL
R5. SHRIMP ROLL
R6. CRAB STICK ROLL
R7. TUNA ROLL ⟲
R8. SALMON ROLL ⟲
R9. YELLOWTAIL W. SCALLION ROLL ⟲
R10. CALIFORNIA ROLL
R11. BOSTON ROLL *Shrimp, cucumber, lettuce & spicy mayo*
R12. NEW YORK ROLL *Crispy salmon skin, cucumber w. eel sauce*
R13. MIX VEGGIE ROLL *Seaweed, cucumber & avocado*
R14. EEL ROLL *Eel, cucumber & avocado*



PICK 3 $16.95

R15. SEA CHICKEN ROLL *Cooked tuna, cucumber, avocado w. eel sauce*
R16. ALASKAN ROLL ⟲ *Salmon, avocado, cucumber*
R17. HOLLYWOOD ROLL *Crabmeat, cream cheese, cucumber & avocado*
R18. PHILLY ROLL ⟲ *Smoked salmon, cream cheese, avocado*
R19. SPICY TUNA ROLL ⟲
R20. SPICY SALMON ROLL ⟲
R21. SPICY YELLOWTAIL ROLL ⟲
R22. CHICKEN TEMPURA ROLL *Crunchy chicken, cucumber w. eel sauce*
R23. SHRIMP TEMPURA ROLL *Crunchy shrimp, cucumber w. eel sauce*
R24. FISH TEMPURA ROLL *Crunchy fish, cucumber w. eel sauce*

⟲ *Sushi Made w. Raw Fish*
* *Steak order under-cooked is served only upon request*
Consumer Advisory: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals w. certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further in formation.

(Mon. ~ Sat: 11:00 am ~ 2:30 pm)
Dinner Served All Day on Sunday & Holidays

HIBACHI LUNCH

Served w. Onion Soup or Salad, Assorted Vegetables and Fried Rice

H1.	HIBACHI CHICKEN	13.95
H2.	HIBACHI SHRIMP	14.50
H3.	HIBACHI SALMON	14.95
H4.	HIBACHI STEAK *	14.95
H5.	FILET MIGNON *	17.95
H6.	HIBACHI SCALLOP	15.50
H7.	SUKIYAKI STEAK	14.95
H8.	STEAK * & SHRIMP	18.95
H9.	STEAK * & CHICKEN	18.95
H10.	CHICKEN & SHRIMP	18.95

LUNCH BENTO BOXES

Served w. Onion Soup or Salad & Fried Rice
Includes 2 Sides, Choice of:
2 pcs Rangoon, 2 pcs Gyoza, 1 pc Spring Roll, 4 pcs California, Tempura Vegetable

B1.	CHICKEN TERIYAKI	14.50
B2.	BEEF TERIYAKI *	14.95
B3.	SALMON TERIYAKI	14.95
B4.	SHRIMP & VEG. TEMPURA	14.95
B5.	CHICKEN & VEG. TEMPURA	14.95

LUNCH ENTREE

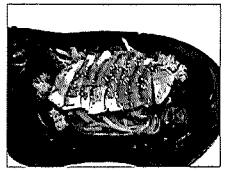
Served w. Onion Soup or House Salad & Fried Rice

1.	CHICKEN TERIYAKI	11.95
2.	ORANGE CHICKEN	12.95
3.	MUSHROOM BEEF	13.95
4.	SALMON TERIYAKI	13.95
5.	BEEF TERIYAKI *	13.95

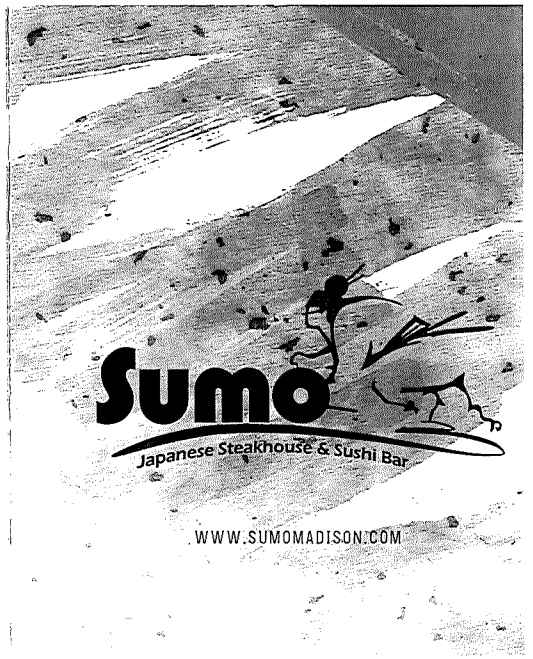
SUSHI LUNCH SPECIAL

Served w. Miso Soup or House Salad

⟲ SUSHI LUNCH 13.95 *5 pcs of assorted sushi and a California roll*
⟲ SASHIMI LUNCH 15.95 *7 pcs of assorted sashimi and a California roll*
⟲ SUSHI AND SASHIMI COMBO LUNCH 17.95 *4 pcs of assorted sushi, 4 pcs of assorted sashimi and a California roll*



DESSERT LIST AVAILABLE UPON REQUESTED

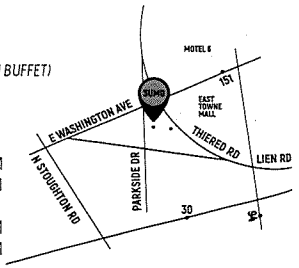


WWW.SUMOMADISON.COM

AUTHENTIC JAPANESE SUSHI,
HIBACHI GRILL & LOUNGE

608 661 5533
FAX: 608 204 9922

1745 PARKSIDE DR
MADISON WI 53704
(FORMERLY HOMETOWN BUFFET)



BUSINESS HOUR:
MONDAY CLOSED
TUE-THU: 11:00AM - 2:30PM
4:30PM-9:00PM
FRIDAY & SATURDAY:
11:00AM - 9:30PM
SUNDAY: 11:00AM - 9:00PM

SPECIAL CATERING, PARTY, KIDS MENU,
GIFT CERTIFICATE AVAILABLE

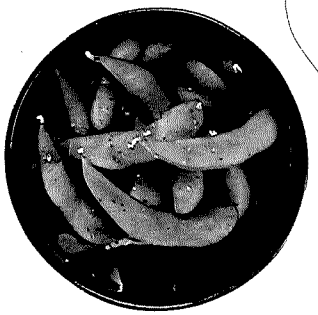
DESIGNED AND PRINTED BY ARTLINK ADVERTISING 212.732.5588 / 3D722

& SALADS

3.95
3.95
9.95
clam, mussel,
ces
4.50
5.95
8.45
10.95
h mixed w. spicy
eaweed salad
MON
10.95
8.50
AMARI SALAD 9.95
n sea vegetables,
s, bamboo shoots,
ear and Japanese
w. sesame seed
ith a sweet and

ZERS

9.95
assorted sushi
OCTOPUS 9.95
vocado, cucumber
icy vinegar sauce
TUNA
9.95
or salmon,
ucumber w. chef's
ar sauce
OR
11.95
non or tuna w.
ce
R TAR 9.95
d with snow crab
weed salad, crunchy
BALL 9.95
, snow crabmeat,
nd scallion deep
spicy sweet sauce



APPETIZER

(Cooked Appetizers)

A1. CRAB RANGOON 6.95
A2. COCONUT SHRIMP 10.95
A3. CHICKEN ON A STICK 7.95
A4. HARUMAKI 5.95
Deep fried Japanese vegetable spring rolls
A5. CHICKEN LETTUCE WRAP 9.50
Wok-seared chicken, mushroom, green onions, red bell pepper and water chestnuts over crispy rice noodles w. crispy lettuce wrap
A6. GYOZA 7.45
Japanese pan fried pork dumplings
A7. EDAMAME 6.95
Cooked green soybeans w. salt
A8. SHRIMP SHUMAI 6.95
Japanese steamed shrimp dumplings
A9. FRIED SCALLOP 9.95
Crispy batter fried scallops
A10. VEGETABLE TEMPURA 7.95
Assorted veggies crispy battered fried
A11. SHRIMP OR CHICKEN TEMPURA 9.95
Battered shrimp or Chicken w. Veg.
A12. SOFT SHELL CRAB 10.50
Deep fried soft shell crab served w. sweet sauce
A13. GRILLED SQUID 11.50
Grilled fresh squid drizzled with Japanese spicy mayo sauce

de w. Raw Fish
er under-cooked is served only upon request
er Advisory: Thoroughly cooking foods of animal origin such as beef, , lamb, pork, poultry or shellfish reduces the risk of foodborne illness. uls w. certain health conditions may be at higher risk if these foods are d raw or undercooked. Consult your physician or public health official er in formation.

SUSHI ENTREE

Served w. Miso Soup & House Salad

SUSHI DELUXE 25.95
9 pieces mixed sushi by chef's choice & 1 California roll
SASHIMI DELUXE 29.95
15 pieces assorted sliced fish & California roll
CHIRASHI 27.95
Sushi rice topped w. 12 pieces assorted sliced fish fillets
AMERICAN COMBO 29.95
1 California, 1 shrimp tempura roll, 1 super crunchy roll
RAINBOW COMBO 30.95
2 pieces of tuna, 2 pieces of salmon, 2 pieces of snapper & 1 rainbow roll
TUNA DELUXE 29.95
2 pieces of yellow fin tuna, 2 pieces of white tuna albacore, 2 pieces of super white tuna & 1 crazy tuna roll
SUSHI & SASHIMI COMBO (FOR 2) 59.95
10 pieces sashimi, 15 pieces sushi & 1 spicy tuna roll
SUMO BOAT A 79.95
16 pcs sashimi, 12 pcs sushi & 2 chef's special rolls
SUMO BOAT B 95.95
20 pcs sashimi, 16 pcs sushi & 3 chef's special rolls

SUSHI OR SASHIMI

A. LA. Carte

		Nigiri Sushi (2 pcs.)	Sashimi (3 pcs.)
S1.	TUNA	6.95	9.50
S2.	ALBACORE TUNA	6.95	9.50
S3.	WHITE TUNA	6.95	9.95
S4.	SALMON	6.50	9.50
S5.	YELLOWTAIL	6.95	9.50
S6.	SCALLOP	8.50	10.50
S7.	RED SNAPPER	6.50	9.50
S8.	SMOKED SALMON	7.55	9.95
S9.	SQUID	7.55	9.95
S10.	FLYING FISH ROE	7.95	10.50
S11.	SALMON ROE (IKURA)	7.95	10.50
S12.	EEL	6.95	9.95
S13.	MACKEREL	6.95	9.50
S14.	OCTOPUS	6.95	9.50
S15.	BEAN CURD	6.50	8.50
S16.	EGG CUSTARD	6.50	8.50
S17.	SHRIMP	6.50	8.50
S18.	CRAB STICK	5.50	6.95
S19.	RAW SHRIMP	8.50	11.50

ROLLS (MAKI)

R1. CUCUMBER ROLL 5.25
R2. AVOCADO ROLL 5.45
R3. SHIITAKE ROLL 5.25
(Japanese Mushroom)
R4. SWEET POTATO ROLL 6.95
R5. CRAB STICK ROLL 5.45
R6. SHRIMP ROLL 5.95
R7. TUNA ROLL 7.45
R8. SALMON ROLL 7.95
R9. YELLOWTAIL W. SCALLION ROLL 7.45
R10. CALIFORNIA ROLL 7.45
Crabmeat, cucumber, mayo, avocado & sesame seeds
R11. BOSTON ROLL 7.45
Shrimp, cucumber, lettuce & spicy mayo
R12. NEW YORK ROLL 7.95
Crispy salmon skin, cucumber w. eel sauce
R13. MIX VEGGIE ROLL 7.45
Seaweed, cucumber & avocado
R14. SEA CHICKEN ROLL 8.45
Cooked tuna, cucumber, avocado w. eel sauce
R15. EEL ROLL 8.45
Eel, cucumber & avocado
R16. HOLLYWOOD ROLL 8.45
Crabmeat, cream cheese, cucumber & avocado
R17. PHILLY ROLL 8.45
Smoked salmon, cream cheese, avocado
R18. ALASKAN ROLL 7.95
Salmon, avocado, cucumber
R19. SPICY TUNA ROLL 8.45
R20. SPICY SALMON ROLL 8.45
R21. SPICY YELLOWTAIL ROLL 8.45
R22. SHRIMP TEMPURA ROLL 8.45
Crunchy shrimp, cucumber w. eel sauce
R23. FISH TEMPURA ROLL 8.75
Crunchy fish, cucumber w. eel sauce
R24. CHICKEN TEMPURA ROLL 8.45
Crunchy chicken, cucumber w. eel sauce

SIGNATURE ROLL

Fancy Rainbow

Fire Island

California Roll

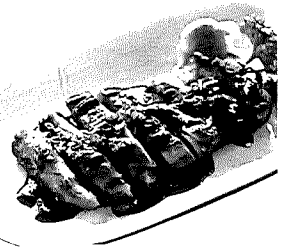
Rainbow Roll

SR1. SUMO ROLL 15.50
Shrimp tempura topped w. eel & avocado, w. eel sauce & sesame seed
SR2. FIRE ISLAND 15.50
Shrimp tempura & cucumber topped w. spicy tuna, eel sauce & spicy mayo
SR3. CRAZY TUNA 15.50
Tuna, cucumber & avocado topped w. spicy tuna, crunchy flakes & spicy mayo
SR4. VOLCANO 12.95
Spicy yellowtail, cucumber & avocado topped w. crunchy flakes & spicy chili sauce
SR5. RAINBOW 14.50
California roll topped w. tuna, salmon, red snapper, white tuna & avocado
SR6. DRAGON ROLL 14.95
Eel & cucumber topped w. avocado, eel sauce
SR7. MADISON ROLL 16.50
Shrimp tempura, mango topped w. seaweed salad, crabmeat salad, spicy mayo sauce
SR8. SPIDER ROLL 13.95
Fried soft shell crab, lettuce, cucumber & spicy mayo w. eel sauce
SR9. CHICAGO ROLL 17.50
Tuna, cream cheese & jalapeno, deep fried, topped w. crabmeat salad, sesame seed, eel sauce, wasabi mayo & spicy mayo
SR10. SUPER CRUNCHY ROLL 16.50
Assorted fish, cream cheese, cucumber, avocado, tobiko & scallion topped w. eel sauce & spicy mayo
SR11. PARKSIDE ROLL 15.50
Shrimp tempura, cucumber, topped w. toasted spicy crabmeat w. eel sauce
SR12. FANCY RAINBOW 18.50
Salmon, tuna, cucumber inside topped w. white tuna, tuna, salmon, red snapper, avocado & four different colors of tobiko w. chili, mayo & wasabi mayo
SR13. CRAWFISH ROLL 15.50
Light spicy crawfish, crabmeat, avocado, cucumber & tobiko wrapped w. special soy paper & spicy mayo
SR14. BLACK DRAGON ROLL 15.50
Crabmeat, crunchy & spicy mayo inside topped w. eel, avocado, scallion, eel sauce & sesame seed
SR15. BLUE CRAB ROLL 18.50
Shrimp tempura, crabmeat, avocado w. real blue crabmeat, crunchy, eel sauce & spicy mayo
SR16. SUNNY ROLL 16.50
Tuna, crabmeat, avocado, cucumber, tobiko, cream cheese wrapped in special soy paper w. mayo & washabi mayo
SR17. GREEN RIVER 16.50
Shrimp tempura, eel & cucumber topped w. spicy crabmeat in special soy paper w. mayo, washabi mayo & eel sauce
SR18. SOUTHERN CALIFORNIA ROLL 15.50
Crabmeat, tomago topped w. spicy crabmeat, tobiko, scallion, eel sauce, wasabi mayo & sesame seed
SR19. HAWAII ROLL 16.50
Shrimp tempura, avocado, cream cheese, pineapple wrapped w. soy paper w. sweet chili sauce
SR20. YUMMY ROLL 16.50
Sweet potato, cream cheese, avocado w. soy paper topped w. crabmeat, crunch, eel sauce & spicy mayo

KITCHEN ENTREES

Served w. Onion Soup, Salad & White Rice ($1.5 Extra for Fried Rice)

K1. SUMO DELUXE 22.95
Chicken, beef, shrimp, scallop stir-fried with asparagus, zucchini, mushroom and carrots in chef's special brown sauce
K2. CHICKEN OR SHRIMP TEMPURA 19.95
Battered fried to crispy w. sweet sour spicy tempura sauce
K3. CHICKEN TERIYAKI 20.95
Served on hot skillet, onion on the bottom, w. teriyaki sauce
K3A. BEEF TERIYAKI * 21.95
Served on hot skillet, onion on the bottom, w. teriyaki sauce
K4. ORANGE CHICKEN 17.95
Deep fried chicken tender with orange sauce
K5. SHRIMP OR SALMON OR SCALLOP TERIYAKI 22.95
Served on hot skillet, onion on the bottom, w. teriyaki sauce
K6. CURRIES 19.95
Choice of meat: Chicken, Beef, Shrimp or Scallop Choice of meat in spicy curry with coconut milk, potatoes, onion, bell pepper, carrots, pineapple and fresh basil, topped with cashew nuts
K7. SUMO COMBINATION FRIED RICE 17.95



DINNER BENTO BOX

Served w. Onion Soup, Salad & Fried Rice
Includes 3 Sides, Choice of:
2 pcs Rangoon, 2 pcs Gyoza, 1 pc Spring Roll, 4 pcs California, Tempura Vegetable

CHICKEN TERIYAKI BOX 21.95
BEEF TERIYAKI BOX * 22.95
SHRIMP OR SALMON TERIYAKI BOX 24.95
SCALLOP TERIYAKI BOX 25.95

JAPANESE NOODLES

W. Udon (Thick) Noodles, (Soba By Request), Served w. House Salad

SHRIMP OR BEEF RAMEN 15.95
Japanese noodle soup, little spicy
SHRIMP TEMPURA UDON OR SOBA 17.95
Noodle soup w. fish cake, veggies & shrimp tempura on top
CHICKEN YAKI UDON OR SOBA 15.95
Sliced chicken w. stir fried noodles
SEAFOOD YAKI UDON OR SOBA 18.95
Assorted seafood w. stir fried noodles
STEAK YAKI UDON OR SOBA 17.95
Sliced steak w. stir fried noodles