

zensai - appetizers

rice (gf)

white sticky rice (not sushi rice). 6

miso soup (gf) 8

edamame (gf)

soybean pods and kosher salt. 8

spicyame (sp)

sautéed edamame, togarashi, garlic and sesame oil. 12

agedashi tofu

fried tofu, green onions and warm dipping broth. 13

gyoza

fried or steamed pot stickers; choice of pork or veggie. 14

coconut shrimp

coconut battered shrimp and sweet Thai chili sauce. 15

shishito peppers

tempura japanese peppers, ponzu sauce. 14



flying sumo

S U S H I - B A R - G R I L L

sarada - salads

house salad

mixed greens, daikon radish, carrots, cucumbers, and ginger carrot vinaigrette. 11

sunomono (gf)

marinated english cucumbers. 9 ~ with spider 13, or salmon. 17

seaweed salad 11

spider salad

soft shell crab, mixed greens, daikon radish, eel sauce, wasabi mayo, vinaigrette, and seeds. 15

tokubetsu sushi bā - sushi bar specialties

Tokyo nachos* (sp)

gyoza chips, with spictuna tartar, tobiko, green onions, spicy mayo, and guacamole. 22

spicy salmon cake tartare* (sp)

mango guacamole, salmon, spicy mayo, sesame oil, ikura, lime juice, greens. 18

hamachi carpaccio* (sp)

yellow tail sashimi topped with jalapeno, togarashi, and ponzu sauce. 20

kama

grilled yellow tail cheek with mixed greens and ponzu. 17

tokubetsu ryōri - kitchen specialties

teriyaki bowl

choose chicken - 20 or salmon -25; with teriyaki sauce, sautéed vegetables, and rice.

yakisoba noodles

choose chicken - 20, or salmon - 25; with stir-fried yakisoba noodles and sautéed vegetables.

udon

udon noodles, vegetables, seaweed, and tempura shrimp in hot udon broth. 22

sesame chicken

flash-fried tempura chicken glazed in sweet sauce, sesame seeds, vegetables, and rice. 23

fried rice

stir-fried rice with egg and vegetables. 14 ~ Chicken 7 / Shrimp 8

tempura

tempura vegetables, shrimp, and dipping sauce. small 16 ~ large 23

kodomo - kids

popcorn shrimp 12

chicken fingers and fries 13

rice roll 7

carrot and avocado roll 11

salmon roll 11

inryō - beverages

soda cans

coke products 4

japanese soda 6

iced tea unsweetened black, sweet green 6

hot tea

japanese green tea with roasted brown rice 8

dezāto - dessert

half pipe

tempura banana, vanilla ice cream, chocolate sauce, caramel, cinnamon and whipped cream. 11

chocolate avalanche

chocolate lava cake, vanilla ice cream, chocolate sauce, caramel and whipped cream. 14

mochi (gf)

soft pounded sticky rice cake, mango or strawberry ice cream flavor. 12

ice cream

vanilla. 8 ~ daily special. 10

(gf) gluten friendly ~ (sp) spicy ~ fresh wasabi \$2 ~ soy paper \$1 ~ sides of sauce \$0.50 ~ jalapeño \$1

order online @ www.flyingsumosushi.com

gluten friendly (gf) options: while many of our dishes can be made without gluten, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item is completely free of gluten. Please ask your server for details and recommendations.
food allergy notice: please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soy, peanuts, tree nuts, fish and shellfish. While our kitchen does its best to ensure certain foods are safe for people with allergies, we are unable to guarantee that cross-contamination won't occur. Please inform your server of any food allergies or dietary restrictions.*thoroughly cooking foods of animal origin such as beef, eggs, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information.

arukōru inryō alcoholic beverages

cold sake 8oz / bottle

diamond 15/50

pearl 15/50

plum 13/42

g joy genshu 18/65

tozai snow maiden 18/65

wandering poet 30/90

dreamy clouds 25/80

hot sake 8oz

gekkeikan 15

purple haze 15

white wine glass / bottle

matua sauvignon blanc 13/48

sean minor chardonnay 14/52

folonari pinot grigio 12/44

red wine glass / bottle

dona paula malbec 11/40

josh cellars cabernet 14/52

bouchard pinot noir 12/44

meiomi pinot noir 15/60

rosè wine

yalumba sangiovese 14/52

(South Australia)

sparkling wine

prosecco lamarca 60

bottled beers

sapporo 12 (large)

kirin ichiban 12 (large)

kirin light 8

asahi 12 (large)

coor's light 7

small saporo can 7

drafts pint / pitcher

park city amber 7/18

belgium white 7/18

flying juicy spa 7/18

nigiri

\$11 tuna, unagi, ikura, scallops special of the day* \$20

\$10 salmon, hamachi*, red snapper, white fish \$18

\$9 albacore, escolar or tobiko (flying fish eggs)* \$17

nigiri combo* - 8 pieces. 38

sashimi combo* - 9 or 15 pieces. 31/52

hosomaki thin roll wrapped in seaweed

sake maki* (gf)

salmon and rice, regular or spicy. 11

maguro or negihama maki* (gf)

tuna or yellowtail and rice, regular or spicy. 13

tempura ebi maki (sp)

tempura shrimp, avocado, cucumber, spicy mayo, eel sauce 14

unagi maki (gf)

fresh water eel, avocado, cucumber, sesame seeds. 16

uramaki inside out rolls

utah*

tuna, crab, avocado, and cucumber topped with tobiko. 16

california

crab, avocado, cucumber and sesame seeds. 15

sunset*

california roll topped with salmon thin sliced lemon, ponzu. 20

player*

tempura shrimp, avocado inside topped with tuna, spicy mayo, tobiko, and eel sauce. 21

philadelphia*

salmon, cream cheese, avocado, cucumber, and sesame seeds. 17

rainbow*

california roll topped with assorted fish, green onions, and ponzu sauce. 21

chuck f'n norris* (sp)

shrimp, mix crab, and jalapeno inside topped with yellowtail, avocado, cilantro, and seeds. F'n habanero sauce on the side. 21 ~~ sub-grilled shrimp. 22. ~~ sub tuna. 24

spicy dragon*(sp)

california roll topped with spicy tuna, green onions. 20

snow bowl*

tempura asparagus and salmon inside, topped with spicy crab, tempura crunches, and eel sauce 21

crunchy 2.0* (sp)

shrimp tempura, crab, and avocado, topped with salmon tempura crunches and spicy eel sauce. 21

thriller roll* (sp)

yellowtail, cucumbers and cilantro inside, topped w/ albacore, sliced lemons, jalapeños, and spicy ponzu. 21

futomaki roll wrapped in seaweed or soy paper with rice inside

spider

softs shell crab, cucumber, sprouts, avocado, spicy mayo inside, eel sauce, and sesame seeds. 17

samurai* (sp)

spicy tuna, tempura yam, shishito, cilantro, sprouts, and avocado, topped with tobiko and spicy mayo. 19

jessica albacore*

tuna, cucumber, radish sprouts, and albacore topped with garlic ginger ponzu, and green onions. 20

the jam* (sp)

hamachi, coconut shrimp and avocado topped with sweet chili jalapeño cilantro salsa. 17

tropic thunder

coconut shrimp, avocado and cucumber rolled in soy paper. mango salsa and sweet chili side. 20

tempura rōru - tempura fried rolls

vegas

salmon, cream cheese, crab, and avocado topped with spicy mayo and eel sauce. 19

funky

tuna, salmon, avocado topped with eel sauce and wasabi mayo. 19

* Thoroughly cooking foods of animal origin such as beef, eggs, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information. 22% gratuity may be added to groups of 6 or more or when special discounts are applied.