

appetizers

rice (gf)

white sticky rice (not sushi rice). 5

miso soup (gf) 5

edamame (gf)

boiled soybean pods and kosher salt. 6

spicyame (sp)

sautéed edamame, togarashi, garlic and sesame oil. 9

agedashi tofu

fried tofu, green onions and warm dipping broth. 10

gyoza

fried or steamed pot stickers; choice of pork or veggie. 13

coconut shrimp

coconut battered shrimp and sweet Thai chili sauce. 14

shishito peppers

tempura japanese peppers, ponzu. 13



flying sumo

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

salads

house salad

mixed greens, daikon radish, carrots, cucumbers, and ginger carrot vinaigrette. 8.5

sunomono (gf)

marinated english cucumbers. 8 ~ with spider 12, or salmon. 16

seaweed salad 9

spider salad

soft shell crab, mixed greens, daikon radish, eel sauce, wasabi mayo, vinaigrette, and seeds. 14

sushi bar specialties

Tokyo nachos* (sp)

gyoza chips, with spicy tuna tartar, tobiko, green onions, spicy mayo, and guacamole. 20

spicy salmon tartare (sp)

spicy salmon, crispy rice, avocado, eel sauce, tobiko, shiso 20

hamachi carpaccio* (sp)

yellow tail sashimi topped with jalapeno, togarashi, and ponzu sauce. 17

kama

grilled yellow tail cheek with mixed green and ponzu 15

kitchen specialties

teriyaki bowl

choose chicken - 23, or salmon -25; with teriyaki sauce, sautéed vegetables, and rice.

yakisoba noodles

choose chicken - 23, or salmon - 25; with stir-fried yakisoba noodles and sautéed vegetables.

udon

udon noodles, vegetables, seaweed, and tempura shrimp in hot udon broth. 24

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 15 ~ large 23

beverages

soda cans

coke products. 4

Japanese soda

original. 6

iced tea

unsweetened black. 6

hot tea

japanese green tea with roasted brown rice. 8

dessert

half pipe

tempura banana, vanilla ice cream, chocolate sauce, caramel, cinnamon and whipped cream. 10

chocolate avalanche

chocolate lava cake, vanilla ice cream, chocolate sauce, caramel and whipped cream. 12

mochi (gf)

soft pounded sticky rice cake, mango or strawberry ice cream flavor. 8

ice cream

vanilla. 5 ~ daily special. 6

(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.

alcoholic beverages

bottled beers

- sapporo 12 (large)
- kirin ichiban 12 (large)
- kirin light 8
- asahi 12 (large)
- coor's light 7

drafts pint / picther

- flying juicy IPA 6/16
- park city amber 6/16
- belgium white 6/16

hot sake 8oz

- gekkeikan 15
- purple haze 13

cold sake 8oz / bottle

- diamond 15/42
- pearl 16/44
- plum 12/36
- g joy genshu 18/52
- tozai snow maiden 23/55
- wandering poet 32/78
- dreamy clouds 29/72

white wine glass / bottle

- matua sauvignon blanc 11/40
(New Zealand)
- sean minor chardonnay 12/43
(California)
- folonari pinot grigio 11/40
(Italy)
- kim crawford chardonnay 14/47
(New Zealand)

red wine glass / bottle

- dona paula los cardos malbec 11/40
(Argentina)
- josh cellars cabernet 12/43
(Napa Valley)
- bouchard pinot noir 12/43
(France)
- dark horse double down red blend 11/40
(California)
- meiomi pinot noir 15/55
(Sonoma - Monterey - Santa Barbara)

rosè wine

- yalumba sangiovese 12/43
(South Australia)

sparkling wine

- prosecco lamarca 11/40

nigiri

\$10	tuna, unagi, ikura special of the day*	\$19
\$9	salmon, hamachi*, red snapper, scallops	\$17
\$8	albacore, escalar or tobiko (flying fish eggs)*	\$16

nigiri combo* - 8 pieces. 38
sashimi combo* - 9 or 15 pieces. 29/40

sashimi

Maki rolls

- salmon maki* (gf) salmon and green onions 11
- teka maki* (gf) tuna roll 13
- neghihama* (gf) yellow tail and green onions 12
- tempura shrimp tempura shrimp, avocado, cucumber,spicy mayo and eel sauce. 15
- salmon skin crispy salmon skin, cucumber, sprouts tobiko, gobo 14
- tempura veggie assorted tempura veggies rolled with nori. 15
- california roll crab, avocado, cucumber and sesame seeds. 13
- spicy tuna, spicy salmon or spicy hamachi* (gf) cucumber, sprouts, avocado, spicy mayo. 14
- unaghi maki fresh water eel, avocado cucumbers, sesame seeds 16
- spicy taco, spicy scallops*(gf) cucumber, gobo, sprouts, tobiko, spicy mayo,14

Special maki

- utah* tuna, crab, avocado, and cucumber topped with tobiko. 16
- sunset* california roll topped with salmon thin sliced lemon, ponzu 19
- player* tempura shrimp, avocado, 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, jalapeno, 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 whit spicy tuna, green onions 19
- spider softs shell crab, cucumber, sprouts, and avocado. Funky mayo, eel sauce, and sesame seed. 16
- lucy's roll* (sp) escolar, cucumber, radish sprouts, and albacore topped with garlic ginger ponzu, and green onions.19
- samurai* (sp) 18 spicy tuna, tempura yam, shishito, cilantro, sprouts, and avocado, topped with tobiko and spicy mayo.
- mexi(sp) tempura fried white fish, cilantro, topped with guacamole, spicy ponzu 20
- spicy tuna shishitos* or spicy salmon shishitos* (sp) tuna or salmon avocado topped with spicy eel sauce 14
- lucifer roll* (sp) soy paper, shrimp tempura, crab, and avocado, topped with tuna, spicy eel sauce, and tobiko 20
- alaska roll* (sp) shrimp tempura, crab, and avocado topped with salmon tempura crunch and spicy eel sauce 20
- thriller roll*(sp) yellow tail, cucumbers, cilantro inside topped with albacore thin sliced lemons, jalapenos, and spicy ponzu 20
- snow roll* tempura asparagus, salmon inside topped with spicy crab, tempura crunch, and eel sauce 20
- dragon roll soft shell crab, cucumber and sprouts topped with fresh water eel, avocado,eel sauce and tobiko 20

tempura fried rolls

- vegas salmon, cream cheese, crab, and avocado rolled w/ wasabi mayo and eel sauce. 18
- funky tuna, salmon, avocado topped with eel sauce and wasabi mayo. 14

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20% gratuity may be added to groups of 6 or more or when special discounts are applied.