

zensai appetizers

rice (gf)

white sticky rice (not sushi rice). 6

miso soup (gf) 7

edamame (gf)

boiled soybean pods and kosher salt. 8

spicyame (sp)

sautéed edamame, togarashi, garlic and sesame oil. 11

agedashi tofu

fried tofu, green onions and warm dipping broth. 11

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

sarada salads

house salad

mixed greens, daikon radish, carrots, cucumbers and ginger carrot vinaigrette. 10

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

tokubetsu sushi bā sushi bar specialties

tokyo nachos* (sp)

gyoza chips topped with spicy tuna, tobiko, green onions, wasabi mayo and guacamole. 18

nacho supreme* (sp)

tokyo nachos on tempura sweet potatoes. 21

jalapeño poppers (sp)

stuffed with spicy tuna then tempura fried and served with wasabi mayo and spicy eel sauce. 14.

~ with cream cheese + \$1

hamachi carpaccio* (sp)

sliced yellowtail sashimi topped with jalapeño, sliced lemon togarashi and ponzu sauce. 15

tokubetsu ryōri kitchen specialties

teriyaki bowl

choose chicken - 17, or salmon - 21; with teriyaki sauce, sautéed vegetables and rice.

yakisoba noodles

choose chicken - 18, or salmon - 22; with stir-fried yakisoba noodles and sautéed vegetables.

udon

udon noodle, vegetables, seaweed and tempura shrimp in hot udon broth. 16

sesame chicken

flash fried tempura chicken glazed in sweet sauce, sesame seeds, vegetables and rice. 17

fried rice

stir-fried rice with egg and vegetables. 14 ~ Chicken 5 / Shrimp 6

chicken curry

grilled chicken breast and coconut curry sauce over rice and vegetables. 18

tempura

tempura vegetables, shrimp and dipping sauce. small 14 ~ large 17

kodomo kids

popcorn shrimp 9

chicken fingers and fries 9

rice roll 6

avocado roll 9

carrot roll 8

tuna roll 13

salmon roll 11

inryō 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

dezāto 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.

temaki hand rolls

maguro* (sp)

spicy tuna, spicy mayo, radish sprouts and green onions. 13

negi hama*

yellowtail and green onions. 12

sake* (sp)

spicy salmon, spicy mayo, radish sprouts and green onions. 12.

salmon skin

crispy salmon skin, cucumber, radish sprout, tobiko, green onions,

spicy mayo and sesame seeds. 14

arukōru inryō

alcoholic beverages

bottled beers

sapporo 12 (large)

kirin ichiban 12 (large)

kirin light 8

asahi 12 (large)

coors light 7

drafts pint / pitcher

flying juicy IPA 6/16

avalanche sumo amber 6/16

belgium white 6/16

hot sake 8oz

gekkeikan 12

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 28/62

dreamy clouds 29/63

white wine glass / bottle

matua sauvignon blanc 11/40
(New Zealand)

sean minor chardonnay 12/41
(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)

hogue cabernet 11/40
(Columbia Valley)

bouchard pinot noir 12/41
(France)

dark horse double down red blend 11/40
(California)

meiomi pinot noir 15/55
(Sonoma - Monterey - Santa Barbara)

rosé wine

yalumba sangiovese 12/43
(South Australia)

sparkling wine

prosecco lamarca 11/40

nigiri

\$10 tuna, unagi, salmon eggs or special of the day* \$19

\$9 salmon or hamachi* \$17

\$8 albacore or tobiko (flying fish eggs)* \$16

nigiri combo* - 8 pieces. 38

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

sashimi

hosomaki thin roll wrapped in seaweed

salmon roll* (gf)

salmon and rice, regular or spicy. 11

tuna roll* (gf)

tuna and rice, regular or spicy. 13

hamachi roll* (gf)

yellowtail and rice, regular or spicy. 12

yasai vegetarian rolls

tempura veggie

assorted tempura veggies rolled with nori. 15

fresh veggie roll (gf)

cucs, avocado, asparagus, red peppers, carrots, cilantro. 12

super veggie roll

tempura yam, asparagus, avocado and cilantro rolled in soy paper with side of eel sauce (thick teriyaki sauce, vegan, animal free). 17

uramaki inside out rolls

california

crab, avocado, cucumber and sesame seeds. 15

crunchy groove* (sp)

choose spicy tuna (\$17), yellowtail (\$16) or salmon (\$16) with avocado and jalapeño topped with spicy mayo and tempura crunchies.

utah*

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

money*

tempura shrimp, asparagus, cucumber, tuna, lemon, and spicy eel sauce. 21

sunset*

california roll, with salmon, thinly sliced lemon, citrus soy and green onions. 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, sesame seeds, green onions and ponzu sauce. 21

chuck f'n norris* (sp)

shrimp, mix crab, jalapeño, topped with yellowtail, avocado, cilantro and seeds. Fn habanero sauce on the side. 21
**sub grilled shrimp. 22 ~ sub tuna. 24

spicy dragon* (sp)

california roll topped with spicy tuna, tobiko, spicy mayo, green onions and sesame seeds. Side of s

futomaki roll wrapped in seaweed or soy paper with rice inside

tempura shrimp

tempura shrimp, avocado, cucumber, side of spicy mayo and eel sauce. 15

spider

soft shell crab, cucumber, sprouts and avocado. Funky mayo, eel sauce and sesame seed. 16

unagi roll

boiled freshwater eel, avocado, cucumber, sesame seed and eel sauce. 16

araña grande roll* (sp)

mix greens, sunomono, carrots, and soft shell crab, rolled in soy paper. Topped with green onions, ginger vinaigrette and a side of eel sauce and funky mayo. 18

the jam* (sp)

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

spicy scallop* (sp)

scallop, cucumber, radish sprouts, tobiko, green onions and spicy mayo. \$16

jessica albacore*

tuna, cucumber, radish sprouts and albacore topped with garlic ginger ponzu and green onions. 19

super samurai* (sp)

spicy tuna, tempura yam, tempura shishito, cilantro, sprouts and avocado, topped with tobiko and spicy mayo. 18

tropic thunder

coconut shrimp, avocado and cucumber rolled in soy paper with mango salsa. 20

tempura rōru tempura fried rolls

vegas

salmon, cream cheese, crab and avocado rolled w/ wasabi mayo and eel sauce. 18

funky

choose tuna (\$15), hamachi (\$14), salmon (\$13) or unagi (\$14) w/ wasabi mayo.

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