



CLASSIC MAKI



ALL ROLLS CONTAIN SESAME SEED
HAND ROLL \$1 / SOY PAPER \$1 / BROWN RICE \$1.5 / BLACK RICE \$2.5

SAKE*	7		
Salmon			
TEKKA*	7		
Tuna			
CALIFORNIA	8		
Imitation crab, avocado, cucumber, masago			
NEGI-HAMACHI*	8		
Yellowtail, scallion			
ALASKA*	9		
Salmon, avocado			
BOSTON*	9		
Tuna, avocado			
CRISPY SALMON SKIN	9		
Crispy salmon skin, cucumber, avocado, unagi sauce			
UNAGI-CUCUMBER	9		
Eel, cucumber			
SPICY TUNA* 🔥	9.5	CRUNCHY*	10
SPICY SALMON* 🔥	9.5	CRUNCHY*	10
PHILLY*	9.5		
Smoked salmon, cream chesse, avocado			
NEW YORK	9.5		
Eel, avocado, cream cheese			
SEATTLE*	9.5		
Crispy salmon Skin, asparagus, avocado, cucumber, masago, unagi sauce, spicy mayo			
EBI TEMPURA*	9.5		
Shrimp tempura, avocado, cucumber, masago, unagi sauce, spicy mayo			
SPICY SHRIMP* 🔥	9.5		
Cooked shrimp, scallion, spicy mayo, cucumber, masago			
SPICY TAKO* 🔥	9.5		
Cooked octopus, scallion, cucumber, spicy mayo, masago			

SPICY CRAB	10.95
Spicy real crab meat , cucumber, spicy mayo.	
TEMPURA CALIFORNIA	11.95
Tempura California maki topped with unagi sauce, spicy mayo, Furikake	
SUMMER* 🔥	10.95
Tuna, White fish, Cilantro, jalapeño, avocado, chilli oil, lime juice	
SPICY SCALLOP* 🔥	10.95
Scallop, scallion, spicy mayo, cucumber, masago	
TEMPURA PHILLY	11.95
Tempura Philly maki topped with unagi sauce, spicy mayo, Furikake	
TRIPLE*	10.95
Tuna, salmon, white fish, cucumber, avocado, asparagus, masago	
SPIDER*	10.95
Soft shell crab tempura, avocado, cucumber, masago, spicy mayo, unagi sauce	
CATERPILLAR*	12.95
Eel, cream cheese, tempura flake, masago topped with avocado, unagi sauce, mayo	
DROGON	13.95
Shrimp tempura, cucumber, mayo topped with unagi, avocado, unagi sauce	
RAINBOW*	13.95
California maki topped with tuna, salmon, white fish, avocado, cooked shrimp	
GODZILLA* 🔥	14.95
Shrimp tempura, cream cheese, avocado, cucumber, masago topped with tempura flake, unagi sauce, wasabi mayo, Furikake	

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NIGIRI / SASHIMI

1 ORDER = 1 PIECE
SUB: BROWN RICE \$0.25 PER PIECE/ BLACK RICE \$0.5 PER PIECE

AMA EBI*	5
Sweet Shrimp	
EBI	3
Cooked Shrimp	
HAMACHI*	3.75
Yellowtail	
INARI 🌿	3
Tofu Pouch	
IKA*	3.5
Japanese Squid	
IKURA*	4
Salmon Roe	
KANI-KAMA	3
Imitation Crab	
MAGURO*	3.75
Bluefin Tuna	
MASAGO*	3
Smelted Roe	

HOTATE*	4.5
Scallop	
SAKE*	3.5
Fresh Salmon	
SMOKED SALMON	3.5
SUPER WHITE TUNA*	3.75
SABA	3
Mackarel	
TAKO	3.5
Cooked Octopus	
TAMAGO	2.5
Japanese Sweet Omlete	
TOBIKO*	3.5
Flying Fish Roe (Red / Black / Green)	
UNAGI	3.5
Japanese BBQ-Eel	
+UZURA*	1
Quail Egg	



HUNGRY SUMO

SUSHI BAR + ASIAN BISTRO

2663 S. KK, BAY VIEW, WI 53207
T. 414-595-9656

STARTER

EDAMAME 🌿🌱	5
Warm soy bean, salted	
POTATO EGG ROLLS	7.5
Glass noodle, cabbage, carrot, Potato served with sweet & sour sauce	
FRIED TOFU (9PCS) 🌿	7.5
ASK FOR VEGAN Tofu katsu served with sweet chili sauce and crushed peanuts.	
CREAMY CRAB WONTON (6PCS)	7.5
Imitation crab, cream cheese, celery stuffed in crispy wonton served with sweet & sour sauce	
GYOZA (6PCS) CHICKEN 7.5 VEGGIES 7.5	
Pan seared dumplings served with dipping sauce	
MIXED VEGGIES TEMPURA	10.5
SOFTSHELL CRAB TEMPURA	10.5
SHRIMP TEMPURA (4PCS) 🌿	10.5
COMBINATION TEMPURA	11.5
CRISPY CALAMARI	11.5
Lightly battered squid, Japanese seasoning, served with seafood mayo	
AVO & MANGO TARTARE 🌿	12.5
Diced avocado, mango with spicy citrus soy sauce, fried shredded sweet potato and wonton cracker.	
HOTTIE HOTTIE* 🔥	13.5
Spicy tuna served on Japanese crispy rice with sweet soy sauce and creamy spicy mayo.	
PONZU & JALAPENO* 🔥	13.5
Choice of yellowtail or seared super white tuna	
TARTARE* 🔥	14.5
Choice of tuna or salmon with avocado, spicy citrus soy sauce, black tobiko and wonton cracker	
SASHIMI ZENSAI*	14.5
6 pieces of chef's choice	
SURF & SURF* 🔥	16.95
Seared salmon stuffed with spicy real crab meat, spicy ponzu, garlic mayo, black tobiko and micro green.	
SALMON JAPANESE SALSA	16.95
Seared fresh salmon, avocado, mango with yuzu ponzu	



MENU



HUNGRYSUMOSUSHIBAR



FACEBOOK.COM/HUNGRYSUMOSUSHIBAR



WWW.HUNGRYSUMOSUSHIBAR.COM

SOUP & SALAD

MISO	3.5
White miso, tofu, wakame, crispy shallot, scallion.	
TOM YUM 🔥	CHICKEN 5.5 OR SHRIMP 6.5
Hot & Sour broth, cilantro, white onions, tomato, lime juice, scallion and mushroom.	
TOM KHA	CHICKEN 5.5 OR SHRIMP 6.5
ASK FOR VEGAN / ASK FOR 🌱	
Creamy coconut milk broth, white onions, tomato, lime juice, scallion , mushroom and galangal.	
GARDEN SALAD 🌿	5
Fresh mixed green, tomato, cucumber with ginger dressing.	
CUCUMBER SALAD/ASK FOR 🌱 🌿	5
Fresh cucumber, sesame seed with soy vinaigrette.	
SEAWEED SALAD 🌿	6
Marinated seaweed, cucumber and sesame seeds.	
DUO AVOCADO SALAD* 🔥	11.95
Fresh tuna & salmon sashimi, sliced avocado over fresh mixed green with creamy spicy soy vinaigrette.	

TERIYAKI BOWL

SERVED WITH SPRING GREEN, GRILLED ASPARAGUS, SESAME SEEDS, FRIED ONION, TERIYAKI SAUCE OVER JASMINE RICE CHOICE OF MISO SOUP OR GARDEN SALAD

SUB: BROWN RICE \$2.5 /FRIED RICE \$3.5 /BLACK RICE \$3.5

TOFU 🌿	14.95
CHICKEN	15.95
STEAK	16.95
SALMON	18.95

RAMEN & BUN

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CRISPY SHIITAKE BUN (2PCS) 🌿	10.5
Crispy shiitake stuffed in freshly steamed bun with fresh mixed green and home homemade sumo special sauce.	
SUMO PORK BUN (2PCS)	11.5
Freshly steamed bun filled with juicy braised pork belly with fresh mixed green and homemade sumo special sauce.	
CHASHU DON (RICE BOWL)	11.95
This rice bowl features braised pork belly served with soft boiled egg, scallion, sesame seeds, house special sauce and shredded seaweed over rice.	
YASAI RAMEN (VEGETARIAN) 🌿	15.95
ASK FOR VEGAN Our creation creamy vegetable broth with fresh egg noodle, crispy tofu, black wood ear mushroom, bamboo, beansprout, scallion, corn, shredded seaweed and soft boiled egg.	
TONKOTSU RAMEN	16.95
Rich and creamy traditional Japanese pork bone broth with fresh egg noodle, juicy chashu pork, black wood ear mushroom, bamboo, scallion, corn, shredded seaweed and soft boiled egg.	
SPICY MISO RAMEN 🔥	16.95
Creamy spicy miso broth (pork bone base soup) with fresh egg noodle, juicy chashu pork, black wood ear mushroom, bamboo, scallion, corn, shredded seaweed, soft boiled egg and ito togarashi.	



*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



VEGETARIAN



SPICY



GLUTEN FREE

Additional menu options available upon request to included gluten free, vegetarian, vegan or other dietary restrictions. Please let us know if you have any allergies or dietary restrictions, and we will do our best to accommodate you.

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VEGETARIAN



SPICY



GLUTEN FREE

ENTREES

CHOICE OF CHICKEN / TOFU /
VEGETABLE OR ADD \$2 FOR BEEF
OR \$3 FOR SHRIMP

SERVED WITH JASMINE RICE.
SUBSTITUTE:
BROWN RICE \$2.5 / FRIED RICE \$3.5 /
BLACK RICE \$3.5

PAD THAI 	13
Stir-fried thin rice noodle, bean sprout, scallion, egg, and crushed peanut with Padthai sauce.	
PAD SEE EIW	13
Stir-fried wide-flat rice noodle, broccoli, egg with See Eiw sauce.	
FRIED RICE ASK FOR 	13
Stir-fried rice with egg, onion, scallion, tomato, pea pod, and carrot.	
VEGAN FRIED RICE 	13
Stir-fried rice, mixed vegetables with delicious vegan sauce and grilled asparagus.	
PAD KEE MAO  /ASK FOR 	13
Stir-fried wild-flat rice noodle, basil, baby corn, bell pepper, egg, white onion, scallion with Kee Mao sauce and crispy basil.	
SPICY BASIL   /ASK FOR 	13.5
Stir-fried choice of meat with white onion, scallion, bell pepper, bamboo, baby corn with spicy basil sauce and crispy basil.	
MIXED VEGETABLE DELIGHT 	13.5
ASK FOR VEGAN /ASK FOR 	
Stir-fried mixed vegetables with Delight sauce.	
GREEN CURRY  	13.5
Bell pepper, bamboo, basil, egg plant.	
RED CURRY   /ASK FOR  /ASK FOR VEGAN	13.5
Bell pepper, bamboo, basil, pea pod.	
PANANG CURRY  	13.5
Bell pepper, pea pod, lime leaf.	



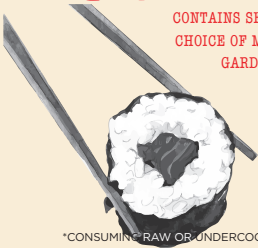
11.95	MINI IKURA DON*
	House marinated salmon roe, seaweed.
15.95	VEGAN CRISPY TOFU POKE  
	Crispy tofu mixed with scallion, soy sauce, lime juice served with seaweed salad, shitake, peeled edamame, crispy rice puff, shredded seaweed and creamy vegan chili mayo.
16.95	TUNA POKE* 
	Cubed tuna and mango mixed with scallion, soy sauce, lime juice served with sliced avocado, seaweed salad, peeled edamame ,shredded seaweed, crispy rice puff and spicy mayo.
16.95	SALMON POKE* 
	Cubed salmon mixed with scallion, soy sauce, lime juice served with sliced avocado, seaweed salad, peeled edamame ,shredded seaweed, crispy rice puff and spicy mayo.
17.95	THREE MUSKETEERS POKE* 
	Cubed salmon ,tuna, super white tuna mixed with scallion, soy sauce, lime juice served with avocado, seaweed salad, peeled edamame ,shredded seaweed, crispy rice puff and spicy mayo.
21.95	ASK FOR  / SALMON SASHIMI W/ IKURA SAKE DON*
21.95	TUNA SASHIMI TEKKA DON* 
21.95	YELLOWTAIL SASHIMI HAMACHI DON* 
21.95	JAPANESE BBQ-EEL SASHIMI UNAGI DON
21.95	TUNA, SALMON, YELLOWTAIL TRIO DON* 
23.95	ASK FOR  / ASSORTED SASHIMI W/ IKURA CHIRASHI*



Sushi Bar

COMBO

CONTAINS SESAME SEEDS
CHOICE OF MISO SOUP OR
GARDEN SALAD



HUNGRY SET* 	33.95
5 pieces of assorted nigiri 5 pieces of assort sashimi and Spicy tuna.	
SASHIMI SET*	28.95
12 pieces of assorted fillets.	
SUSHI SET*	24.95
7 pieces of assorted nigiri and California maki.	
NIGIRI SET*	24.95
9 pieces of assorted nigiri.	
ABURI NIGIRI SET*	24.95
7 pieces of lightly seared assorted nigiri with special sauce.	
BLACK RICE NIGIRI SET*	24.95
7 pieces of assorted nigiri with black rice.	
SUPER V SET  /ASK FOR VEGAN	18.95
5 pieces of assorted vegetarian nigiri and sweet potato maki.	

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 VEGETARIAN



SPICY



GLUTEN FREE

DON-

BURI



CONTAINS SESAME SEEDS
RAW FISH OVER SUSHI RICE, SESAME SEED
AND JAPANESE SEASONING
CHOICES OF MISO SOUP
OR GARDEN SALAD
SUB: BROWN RICE \$2.5 / BLACK RICE \$3.5

CONTEMPORARY MAKI

ALL ROLLS CONTAIN SESAME SEEDS SOY PAPER \$1 / BROWN RICE \$1.5 / BLACK RICE \$2.5

SMOKY ROCKY* 	13.5
Smoked salmon, cream cheese, sweet potato topped with tempura flake, unagi sauce, spicy mayo, crispy shredded sweet potato.	
CRISPY V  /ASK FOR VEGAN	13.5
Sweet potato, asparagus, shitake tempura topped with inari, caramel sauce, vegan sweet chili mayo.	
MANGO TANGO   /ASK FOR VEGAN	13.5
Black rice, mango, shiitake, cucumber, jalapeno, chili oil, topped with avocado, lime juice and spicy sauce.	
VERY CRUNCHY* (DEEP FRIED)	13.5
Shrimp tempura, cream cheese, imitation crab, avocado topped with unagi sauce, garlic mayo, crispy shallot, wasabi tobiko.	
URSULA* 	14.5
Calamari tempura, chili paste, cilantro, jalapeno, cucumber topped with wasabi tobiko, lime juice, spicy sauce.	
OKIE DOKIE* 	14.5
Spicy tako, cucumber, jalapeño, topped with yellowtail, avocado, red and black tobiko.	
FLAMING SALMON* 	15.5
Salmon, tamago, imitation crab, avocado topped with seared salmon, spicy mayo.	
ANGRY SEA* 	15.5
Spicy scallop, cucumber, avocado topped with cooked shrimp, garlic mayo, sliced jalapeño and black tobiko.	
BEAUTY & THE BEAST* 	16.5
Spicy tuna, avocado, tempura flake, asparagus topped with unagi, unagi sauce, red tobiko.	
LADY MARMALADE* 	16.5
Spicy salmon, masago, avocado, cucumber topped with fresh salmon, spicy mayo, ikura, lemon juice, scallion.	
LA FIESTA* 	16.5
Yellow tail, cucumber, cilantro, jalapeño, lime juice, chili oil topped with tuna, mango, avocado, black tobiko.	
BLACK TOKYO* 	16.5
Black rice, spicy shrimp, jalapeño, cilantro, cucumber topped with seared super white tuna, garlic mayo, red tobiko.	
SWEET MONSTER* 	17.5
Soft shell crab tempura, cream cheese, avocado, spicy mayo topped with tuna, salmon, black tobiko, unagi sauce, wasabi mayo, crispy rice puff.	
SUPER KANI* 	17.5
Super white tuna, asparagus, mango, cucumber topped with seared spicy real crab meat and black tobiko.	
ATLANTIC BLUEFIN* 	18.5
Black rice, spicy shrimp, mango, avocado, topped with bluefin tuna, spicy ponzu and micro greens.	

VEGGIE MAKI

ALL ROLLS CONTAIN SESAME SEEDS
HAND ROLL \$1 / SOY PAPER \$1 / BROWN RICE \$1.5 / BLACK RICE \$2.5

KAPPA Cucumber 	5
OSHINKO Japanese pickle 	6
AVOCADO 	6
SHIITAKE Marinated black mushroom 	7.5
AVO-MANGO 	7.5
AVO-CUCUMBER 	7.5
SHITAKE TEMPURA  MAYO	8
SWEET POTATO TEMPURA 	9.5
Sweet potato, cream cheese, tempura flake, mayo, sweet caramel sauce.	
ASPARAGUS TEMPURA 	9.5
Asparagus, cream cheese, tempura flake, mayo, sweet caramel sauce.	

SIDE / EXTRA

EEL SAUCE / GINGER DRESSING / GINGER / WASABI / TERIYAKI SAUCE / SPICY MAYO / SPICY SAUCE / WASABI MAYO/ PONZU SAUCE / SEAFOOD MAYO	ADDITIONAL \$1
JASMINE RICE	ADDITIONAL \$2.5
BROWN RICE / SUSHI RICE	ADDITIONAL \$3
BLACK RICE	ADDITIONAL \$4
STEAMED VEGETABLE	ADDITIONAL \$4.5
FRESH WASABI	ADDITIONAL \$2
STEAMED NOODLE (THIN/WIDE)	ADDITIONAL \$3

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SPICY



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