



# CLASSIC MAKI



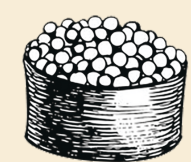
ALL ROLLS CONTAIN SESAME SEEDS  
HAND ROLL +\$1 / SOY PAPER +\$1 / BROWN RICE +\$1.5 / BLACK RICE +\$2.5

SAKE* Salmon	7	SPICY CRAB Spicy real crab meat, cucumber, spicy mayo	11.5
TEKKA* Tuna	7	TEMPURA CALIFORNIA Tempura California maki topped with unagi sauce, spicy mayo, furikake	12.5
CALIFORNIA Imitation crab, avocado, cucumber, masago	8	SUMMER*	11.5
NEGI-HAMACHI* Yellowtail, scallion	8.5	Tuna, White fish, Cilantro, jalapeño, avocado, chili oil, lime juice	
ALASKA* Salmon, avocado	9.5	SPICY SCALLOP*	11.95
BOSTON* Tuna, avocado	9.5	Hokkaido Scallop, scallion, spicy mayo, cucumber, masago	
CRISPY SALMON SKIN Crispy salmon skin, cucumber, avocado, unagi sauce	9.5	TEMPURA PHILLY Tempura Philly maki topped with unagi sauce, spicy mayo, furikake	12.5
UNAGI-CUCUMBER Eel, cucumber	9.5	TRIPLE* Tuna, salmon, white fish, cucumber, avocado, asparagus, masago	11.5
SPICY TUNA*	9.95	CRUNCHY*	10.95
SPICY SALMON*	9.95	CRUNCHY*	10.95
PHILLY* Smoked salmon, cream cheese, avocado	9.95	SPIDER* Soft shell crab tempura, avocado, cucumber, masago, spicy mayo, unagi sauce	11.5
NEW YORK Eel, avocado, cream cheese	9.95	CATERPILLAR* Eel, cream cheese, tempura flake, masago topped with avocado, unagi sauce, mayo	13.5
SEATTLE* Crispy salmon Skin, asparagus, avocado, cucumber, masago, unagi sauce, spicy mayo	9.95	DROGON Shrimp tempura, cucumber, mayo topped with unagi, avocado, unagi sauce	14.5
EBI TEMPURA* Shrimp tempura, avocado, cucumber, masago, unagi sauce, spicy mayo	10.5	RAINBOW* California maki topped with tuna, salmon, white fish, avocado, cooked shrimp	14.5
SPICY SHRIMP*	9.95	GODZILLA*	15.5
SPICY TAKO*	9.95	Shrimp tempura, cream cheese, avocado, cucumber, masago topped with tempura flake, unagi sauce, wasabi mayo, furikake	

## NIGIRI / SASHIMI

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

AMA EBI* Japanese Sweet Shrimp	5.5	HOTATE* Hokkaido Scallop	5
EBI Cooked Shrimp	3	SAKE* Fresh Salmon	3.5
HAMACHI* Yellowtail	3.75	SMOKED SALMON	3.5
INARI	3	SUPER WHITE TUNA*	3.75
IKA* Japanese Squid	3.5	SABA Mackerel	3
IKURA* Salmon Roe	4	TAKO Cooked Octopus	3.5
KANI-KAMA Imitation Crab	3	TAMAGO Japanese Sweet Omelet	2.5
MAGURO* Bluefin Tuna	3.75	TOBIKO* Flying Fish Roe (Red / Black / Green)	3.5
MASAGO* Smelt Roe	3	UNAGI Japanese BBQ-Eel	3.5
		+UZURA* Quail Egg (Add-on for ikura, masago and tobiko only)	1



HUNGRY SUMO  
SUSHI BAR + ASIAN BISTRO

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

# MENU

HUNGRYSUMOSUSHIBAR  
 FACEBOOK.COM/HUNGRYSUMOSUSHIBAR  
 WWW.HUNGRYSUMOSUSHIBAR.COM

## STARTER



EDAMAME	5
Warm soy bean, salted	
VEGETABLE EGG ROLLS	7.5
Glass noodle, cabbage, carrot, green onion served with sweet & sour sauce	
FRIED TOFU (9PCS)	7.95
ASK FOR VEGAN Tofu katsu served with sweet chili sauce and crushed peanuts.	
CREAMY CRAB WONTON (6PCS)	7.95
Imitation crab, cream cheese, celery stuffed in crispy wonton served with sweet & sour sauce	
GYOZA (6PCS) CHICKEN	7.95
VEGGIES	7.95
Pan seared dumplings served with dipping sauce	
MIXED VEGGIES TEMPURA	10.95
SOFTSHELL CRAB TEMPURA	10.95
SHRIMP TEMPURA (4PCS)	10.95
COMBINATION TEMPURA	11.95
CRISPY CALAMARI	11.95
Lightly battered squid, Japanese seasoning, served with seafood mayo	
AVO & MANGO TARTARE	12.95
Diced avocado, mango with spicy citrus soy sauce, fried shredded sweet potato and wonton cracker.	
HOTTIE HOTTIE*	13.95
Spicy tuna served on Japanese crispy rice with sweet soy sauce and creamy spicy mayo.	
PONZU & JALAPEÑO*	13.95
Choice of yellowtail or seared super white tuna	
TARTARE*	14.95
Choice of tuna or salmon with avocado, spicy citrus soy sauce, black tobiko and wonton cracker	
SASHIMI ZENSAI*	14.95
6 pieces of chef's choice	
SURF & SURF*	17.5
Seared salmon stuffed with spicy real crab meat, spicy ponzu, garlic mayo, black tobiko and micro green.	

## 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 greens, tomato, cucumber with Japanese-style 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	15.5
CHICKEN	16.5
STEAK	17.5
SALMON	19.5

## RAMEN & BUN

ラーメン



CRISPY SHIITAKE BUN (2PCS)	10.95
Crispy shiitake stuffed in freshly steamed bun with fresh mixed green and homemade sumo special sauce.	
SUMO PORK BUN (2PCS)	11.95
Freshly steamed bun filled with juicy braised pork belly with fresh mixed green and homemade sumo special sauce.	
CHASHU DON (RICE BOWL)	12.5
This rice bowl features braised pork belly served with soft boiled egg, scallion, sesame seeds, house special sauce and oshinko over rice.	
YASAI RAMEN (VEGETARIAN)	16.5
ASK FOR VEGAN Our creation creamy vegetable broth with fresh egg noodle, crispy tofu, black wood ear mushroom, bamboo, bean sprout, scallion, corn, shredded seaweed and soft boiled egg.	
TONKOTSU RAMEN	17.5
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	17.5
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.	

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.  
\*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS VEGETARIAN SPICY GLUTEN FREE



ENTREES

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



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

\*\*NOODLE DISH - NO RICE INCLUDED\*\*

PAD THAI 	13.5
Stir-fried thin rice noodle, bean sprout, scallion, egg, and crushed peanut with Padthai sauce.	
PAD SEE EIW	13.5
Stir-fried wide-flat rice noodle, broccoli, egg with See Eiw sauce.	
FRIED RICE  ASK FOR	13.5
Stir-fried rice with egg, onion, scallion, tomato, pea pod, and carrot.	
VEGAN FRIED RICE 	13.5
Stir-fried rice, mixed vegetables with delicious vegan sauce and grilled asparagus.	
PAD KEE MAO  /ASK FOR 	13.5
Stir-fried wide-flat rice noodle, basil, baby corn, bell pepper, egg, white onion, scallion with Kee Mao sauce and crispy basil.	
SPICY BASIL   /ASK FOR  /ASK FOR VEGAN	14
Stir-fried choice of meat with white onion, scallion, bell pepper, bamboo, baby corn with spicy basil sauce and crispy basil.	
MIXED VEGETABLE DELIGHT 	14
ASK FOR VEGAN / ASK FOR  Stir-fried mixed vegetables with house-made Delight sauce.	
GREEN CURRY 	14
Bell pepper, bamboo, basil, eggplant.	
RED CURRY   /ASK FOR  /ASK FOR VEGAN	14
Bell pepper, bamboo, basil, pea pod.	
PANANG CURRY  	14
Bell pepper, pea pod, lime leaf.	




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

12.5	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, shiitake, 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.
22.95	ASK FOR  /SALMON SASHIMI W/ IKURA    SAKE DON*
22.95	TUNA SASHIMI    TEKKA DON* 
22.95	YELLOWTAIL SASHIMI    HAMACHI DON* 
22.95	JAPANESE BBQ-EEL SASHIMI    UNAGI DON
22.95	TUNA, SALMON, YELLOWTAIL    TRIO DON* 
24.95	ASK FOR  /ASSORTED SASHIMI W/ IKURA    CHIRASHI*

## Sushi Bar COMBO

CONTAINS SESAME SEEDS  
CHOICE OF MISO SOUP OR  
GARDEN SALAD



HUNGRY SET* 	34.95
5 pieces of assorted nigiri 5 pieces of assort sashimi and Spicy tuna.	
SASHIMI SET*	29.95
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*	25.95
7 pieces of lightly seared assorted nigiri with special sauce.	
BLACK RICE NIGIRI SET*	25.95
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.	

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



VEGETARIAN



SPICY



GLUTEN FREE

# CONTEMPORARY MAKI

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

SMOKY ROCKY* 	13.95
Smoked salmon, cream cheese, sweet potato topped with tempura flakes, unagi sauce, spicy mayo, crispy shredded sweet potato.	
CRISPY V  /ASK FOR VEGAN	13.95
Sweet potato, asparagus, shiitake tempura topped with inari, caramel sauce, vegan sweet chili mayo.	
MANGO TANGO   /ASK FOR VEGAN	13.95
Black rice, mango, shiitake, cucumber, jalapeño, chili oil, topped with avocado, lime juice and spicy sauce.	
VERY CRUNCHY* (DEEP FRIED)	13.95
Shrimp tempura, cream cheese, imitation crab, avocado topped with unagi sauce, garlic mayo, crispy shallot, wasabi tobiko.	
URSULA* 	14.95
Calamari tempura, chili paste, cilantro, jalapeño, cucumber topped with wasabi tobiko, lime juice, spicy sauce.	
OKIE DOKIE* 	14.95
Spicy tako, cucumber, jalapeño, topped with yellowtail, avocado, red and black tobiko.	
FLAMING SALMON* 	15.95
Salmon, tamago, imitation crab, avocado topped with seared salmon, spicy mayo.	
ANGRY SEA* 	16.95
Spicy Hokkaido scallop, cucumber, avocado topped with cooked shrimp, garlic mayo, sliced jalapeño and black tobiko.	
BEAUTY & THE BEAST* 	16.95
Spicy tuna, avocado, tempura flakes, asparagus topped with unagi, unagi sauce, red tobiko.	
LADY MARMALADE* 	16.95
Spicy salmon, avocado, cucumber topped with fresh salmon, spicy mayo, ikura, lemon juice, scallion.	
LA FIESTA* 	16.95
Yellowtail, cucumber, cilantro, jalapeño, lime juice, chili oil topped with tuna, mango, avocado, black tobiko.	
BLACK TOKYO* 	16.95
Black rice, spicy shrimp, jalapeño, cilantro, cucumber topped with seared super white tuna, garlic mayo, red tobiko.	
SWEET MONSTER* 	17.95
Soft shell crab tempura, cream cheese, avocado, spicy mayo topped with tuna, salmon, black tobiko, unagi sauce, wasabi mayo, crispy rice puff.	
SUPER KANI* 	17.95
Super white tuna, asparagus, mango, cucumber topped with seared spicy real crab meat and black tobiko.	
ATLANTIC BLUEFIN* 	18.95
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 	5
OSHINKO  Japanese pickle	6
AVOCADO 	6
SHIITAKE  Marinated Japanese shiitake mushroom	7.5
AVO-MANGO 	8
AVO-CUCUMBER 	8
SHIITAKE TEMPURA  MAYO	8
SWEET POTATO TEMPURA 	9.95
Sweet potato, cream cheese, tempura flakes, mayo, sweet caramel sauce.	
ASPARAGUS TEMPURA 	9.95
Asparagus, cream cheese, tempura flakes, 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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VEGETARIAN



SPICY



GLUTEN FREE