



# Sumo Seafood Full Menu 2022





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## How it works

### Menu Choices

Choose your menu.

- 1) Select a menu made up of ONLY 3 MENU ITEMS.
- 2) Most items are available in vegan/vegetarian options (\*\*except the Seafood Boil)
- 3) Rice Bowls are our only gluten free options.

Add Classic Appetizer \$6 per person

Add Specialty Appetizer \$8 per person

Add Dessert \$6 per person

Additional Main Item Menu: +\$300

For those who need more options

**Food Truck Tip:** A small menu makes each item feel more specialized. Adding protein variations to selected menu items will increase cook and wait times.





## Truck Pricing

Food & Beverage minimum	\$1500
Truck Rental Fee (Gas, Propane, Prep Time, Disposables)	\$500
Extra Time (90 minutes includes)	\$350/hr
Standard Service Fee (Driver, Staffing, Gratuity included)	20%
Travel & Night Driving (50 km included in price, Total distance calculated)	\$5/km (Outside GTA)







## Classic Appetizers - \$6 per person

### Tokyo Fries

Hand cut fries. Spicy mayo. Garlic aioli. Nori. Bonito flakes. Green onions.

### Waikiki Cauli Bites

Breaded cauliflower bites on a bed of sweet chili slaw with Tokyo sauce.

### Popcorn Chicken

Freshly fried battered chicken bites. Spicy garlic aioli. Green onions. Sesame seeds.

### Vegetarian Spring Rolls

Freshly fried. Julienned veggies. Sweet chili sauce.





## Specialty Appetizers - \$8 per person

### Popcorn Shrimp

Freshly fried popcorn shrimp on a bed of sweet chili slaw. Seafood sauce. Lemon wedge.

### Fried Calamari

Breaded squid bites with our Honolulu sauce. Green onions.

### Coconut Shrimp

Freshly fried coconut coated shrimp on a bed of slaw. Sweet chili sauce.

### Mango Scallop Ceviche

Citrus marinated scallops. Diced mango. Red onions. Cilantro. Corn. Served with tortilla chips.







## Off the Grill - \$14 per person

### Angus Hamburger

Thick and juicy Angus burger. Lettuce. Tomato. Onion. Condiments. Served with fries & coleslaw.

*Veggie Option: Veggie Burger*

### Chicken Burger

Thick and juicy chicken burger. Lettuce. Tomato. Onion. Condiments. Served with fries & coleslaw.

*Veggie Option: Veggie Burger*

### Jumbo Sausage

Juicy jumbo sausage. Hot dog bun. Condiments. Served with fries & coleslaw.

*Veggie Option: Veggie Dog*

Condiments: Ketchup, Mustard, Relish, Dill Pickles





## Classic Mains - \$17 per person

### Shawarma Chicken Tacos/ Kalbi Steak Tacos

Seasoned shawarma chicken OR Kalbi marinated steak. Asian coleslaw. Singapore roti taco. Lime. Cilantro. Crispy Onions.

*Veggie Option: Roasted Veggie & Fried Tofu Hash*

### Fried Chicken Sando

Freshly fried breaded chicken. Cheddar Cheese. Asian slaw. Spicy garlic aioli. Toasted brioche bun. Served with fries.

*Veggie Option: Roasted Veggie & Fried Tofu Hash*

### Steak & Cheese Sandwich

Kalbi marinated steak. Melted mozzarella. Mushrooms & onions. Toasted rye. Served with fries.

*Veggie Option: Roasted Veggie & Fried Tofu Hash*

### Shawarma Chicken/ Kalbi Steak Rice Bowl

Seasoned shawarma chicken OR Kalbi marinated steak. Rice. Asian coleslaw. Crab salad. Seaweed salad. Crispy onions.

*Veggie Option: Roasted Veggie & Fried Tofu Hash*







## Specialty Mains - \$19 per person

### Crispy Fish Tacos

Freshly fried fish. Asian coleslaw. Singapore roti taco. Lime. Cilantro. Crispy Onions.

*Veggie Option: Roasted Veggie & Fried Tofu Hash*

### Grilled Salmon Rice Bowl

Freshly grilled salmon. Sushi rice. Asian coleslaw. Crab salad. Seaweed salad. Crispy onions.

*Veggie Option: Roasted Veggie & Fried Tofu Hash*

### Jerk Shrimp Tacos

Jerk marinated shrimp. Asian coleslaw. Singapore roti taco. Lime. Cilantro. Crispy Onions.

*Veggie Option: Roasted Veggie & Fried Tofu Hash*

### Surf & Turf Rice Bowl

Grilled garlic butter shrimp with steak. Rice. Asian coleslaw. Crab salad. Seaweed salad. Crispy onions.

*Veggie Option: Roasted Veggie & Fried Tofu Hash*





## Specialty Mains - \$19 per person

### Copy Cat Filet-o-Fish

Freshly fried battered whitefish. Melted cheddar cheese. Secret Sumo sauce. Toasted brioche bun. Served with fries.

*Veggie Option: Roasted Veggie & Fried Tofu Hash*

### Tuna Poke Bowl

Fresh marinated tuna. Sushi rice. Asian coleslaw. Crab salad. Seaweed salad. Spicy aioli. Crispy onions.

*Veggie Option: Roasted Veggie & Fried Tofu Hash*

### Seafood Boil

Fresh shrimp and mussels. Smoked sausage. Potatoes. Corn. Garlic butter. Parsley. Lemon wedge.







## Specialty Mains - \$21 per person

### Lobster Roll

Fresh lobster. Mayo. Asian coleslaw. Hot chips.

*Veggie Option: Roasted Veggie & Fried Tofu Hash*

### Lobster Grilled Cheese

Fresh lobster. Cheddar Cheese. Buttered toasted rye. Served with fries. Pickle on the side.

*Veggie Option: OG Grilled Cheese*

### Lobster Mac & Cheese

Fresh lobster. Four cheese blend. Macaroni. Fresh cream. Green onions. Crispy onions.

*Veggie Option: OG Mac & Cheese*





## Desserts - \$6 per person

### Choco Banana Bao

Fried Asian donut. Fresh banana. Vanilla ice cream. Chocolate sauce. Caramel drizzle. Caramel corn.

### Cream Cookie Sandwich

Freshly baked chocolate chip cookies. Vanilla ice cream. Sprinkles.

## Drinks

### Pineapple Green Tea - \$4 per person

Freshly brewed green tea. Pineapple juice. Eco friendly cup.

### Canned Pop & Water - \$2 per person

Coke. Diet Coke. Sprite. Ginger Ale. Eska Spring Water.

