



# SMALL BITES Torino

Ⓜ Gluten-Free   Ⓥ Vegetarian   🔥 Spicy

Ⓜ Ⓥ Edamame   Soy beans boiled and lightly salted	4.50	🔥 Karaagé   Japanese style fried chicken with sriracha aioli	9
Ⓥ Seaweed Salad   Wakame, lightly dressed with sesame oil, soy sauce, vinegar, and ginger	4	Ebi Kushiagé   Panko crusted shrimp with vegetable dipping sauce	9
Ⓥ Agédashi Tofu   Fried tofu with scallions, ginger and konbu dashi broth	6	Ebi Shumai   Steamed shrimp dumplings	7
Ⓥ Korokké   Panko crusted potato croquettes with vegetable dipping sauce	6.50	Takoyaki   Octopus puffs with Takoyaki sauce, aonori, and beni shoga ginger	6.50
Ⓥ Kinpira Veggies   Sauteed gobo burdock roots, carrots, soy sauce and shichim pepper	6	Lettuce Wrap   crispy karaage chicken dipped in sweet Thai chili sauce, wrapped in fresh lettuce leaves. Three delicious wraps to satisfy your cravings.	10
Ⓥ Smashed Cucumber Salad   Cucumber with a soy based dressing and a slight wasabi taste	4	Miso Soup   Chicken stock, white miso, red miso, bonito flakes, shimeji mushrooms, tofu, and scallions	4.50

## BAO

Our fluffy, hot buns are served with cucumbers and your choice of:

Pork Chashu with don sauce (Add Kimchi! Extra .50) 🔥	4 (1pc)
Chicken Chashu with don sauce	4 (1pc)
🔥 Karaagé with sriracha aioli	4 (1pc)
Ⓥ Kinpira Veggie	4 (1pc)
🔥 Ebi (shrimp) with sriracha aioli	4.5 (1pc)
Korokke \$7.50 for (2pcs)	Plain \$1.50/(1pc)

## SALAD Ⓜ Ⓥ

Torino Salad | Shaved cabbage, red cabbage, romaine lettuce, cucumber, cherry tomatoes, carrots, edamame, scallions, and choice of dressing. 11

Citrus Salad | Romaine Lettuce, red cabbage, cucumber, cherry tomatoes, carrots, grilled corn, avocado, lemon wedge, and choice of dressing 13.5

Choice of dressing: Sesame Dressing, Keto Dressing, or Citrus Garlic Vinaigrette

Try with:  
Crispy noodles .50  
Chilled Kale noodles 3

## DONBURI/RICE

Pork Chashu Don   Braised pork belly with don sauce over rice with scallions and beni shoga ginger (Add Kimchi! +3.00)	11/14	🔥 Karaagé Don   Japanese fried chicken over rice with scallions and sriracha aioli	10/13
Chicken Chashu Don   Marinated chicken with don sauce over rice with scallions and beni shoga ginger	10/13	Curry Karaagé Don   Japanese fried chicken tossed in curry sauce. Served with scallions and fukujinzuke pickled radish	10/13
Ⓥ Kinpira Don   Kinpira veggies over rice with scallions	9/12	Karl's Curry   Japanese curry over rice with fukujinzuke pickled radish (Good with karaage or eggs!)	9/12
Teriyaki Karaagé Don   Japanese fried chicken tossed in teriyaki sauce, sweet soy and ginger, scallions and sesame seeds	10/13	Katsu Kareé Rice   Japanese curry with a Katsu (Pork Cutlet) on top of rice	18
		Bowl of Plain Steamed Rice	4

## SEASONAL

Chilled Yuzu Ramen   Refreshing yuzu infused cold veggie broth topped with chicken chashu, soft-boiled egg, bok choy, kigurage mushrooms, and scallions	16
Spicy Pork BBQ Don   In-house (fried) pork chashu with hot pepper sauce, topped with scallions, sesame seeds, beni-shoga (ginger) and yellow daikon radish	11/14
Spicy Chilled Ramen   Spicy chili miso base in cold veggie broth. Topped with scallions, mini tomato, corn, diced cucumber and lime, Recommended protein : Fresh Tofu or Cold chicken Cashu (3pc)	15

## KIDS

Plain Bob   Just noodles and choice of broth!	
Torino, Kitano, Sammy, veggie miso	8
Tantan, Yuzu, Miso Hot, Curry, or V4	10.50
Kids Cup   Rice, karaage & edamame	5
Fries Cup   French fries	4



Torino



# RAMEN

Substitute cabbage noodles for no extra charge, vegan kale noodles +1, or gf tofu shirataki noodles +2

Torino   Our signature chicken broth + chicken base topped with pork chashu, soft boiled egg, bok choy, kigurage mushrooms and scallions. (Delicious with shimeji mushrooms!) 14.50	Yuzu Lover   Signature chicken broth with yuzu citrus, chicken chashu, soft boiled egg, bok choy, kigurage mushrooms, scallions and lime. (Delicious with shimeji mushrooms!) 16.00
Kitano   Miso + pork base with chicken broth, topped with pork chashu, soft boiled egg, naruto, corn, bok choy, kigurage mushrooms, and scallions. (Try it with kimchi and tofu) 15.00	Curry Ramen   House curry with pork base, chicken broth, scallions, soft boiled eggs, and Karaage Japanese fried chicken. (Great with bok choy) 16.00
🔥Tantan   Chicken broth with house tahini, soft boiled egg, bok choy, scallions, chili oil and nikumiso ground pork. (Great with a side of rice) 16.00	🔥🔥Mi So Hot   Miso and chicken broth, house chili paste, scallions, soft boiled egg and Karaage chicken. (Try it with mushrooms) 16.00
Sammy   Pork base with chicken broth, pork chashu, soft boiled egg, bok choy, kigurage mushrooms, scallions, ma-yu garlic oil and beni shoga ginger. (Recommended with sweet corn) 15.00	🍃Veggie Miso   Vegetable broth, miso, steamed tofu, corn, bok choy, kigurage mushrooms and scallions. 14.50
	<b>KIDS</b> Plain Bob   Just noodles and choice of soup! Torino, Kitano, Sammy, Veggie Miso 8.50
	Tantan, Yuzu, Miso Hot, and Curry 10.50

# EXTRAS

Pork Chashu   Braised pork belly (1pc) 4.5	Kimchi 3.50	Kinpira 3
Chicken Chashu   Braised chicken breast (3pc) 4.5	Shimeji Mushrooms 3	Fresh Cabbage 2
Karaagé   Japanese fried chicken(2pc) 4.5	Nori Seaweed 1.5	Fukujinzuke   sweet pickles for curry 1.5
Nikumiso   Spicy ground pork 4.5	Bok Choy (2pc) 2	Just Broth 6.50
Fried Tofu or Steamed Tofu (6pc) 3	Menma   bamboo shoots 2	Side of Regular Noodles 4
Soft Boiled Egg (2pc) 2.50	Sweet Corn 1	🍃🍃Cabbage Noodles 4
Naruto (5pc) 2	Scallions 1.5	🍃Vegan Kale Noodles 4.5
Ebi Pop (1pc) 3	Kigurage Mushrooms 1	🍃Tofu Shirataki Noodles 5.5
Shrimp Ebi Tempura(1pc) 2.5		

# TEA

Citron Tea   Hot or iced honey and citrus 5
] Arnold Palmer  Green tea & lemonade 5
Bottled Tea  ask server for flavors 5
Cup of Tea   Assortment of Teas 3.50

# OTHER

Ramuné   Japanese marble soda 4.5
Ask your server about our current flavors!
Lemonade 4
Soft Drinks   Coca-Cola, Diet Coke, Sprite, Ginger Ale 3
Calpico   Original or Mango 5

🍃 Gluten-Free    🍃 Vegetarian    🔥 Spicy

Parties of 8 or more will have an 20 % service charge added to the ticket.



# FROM SUSHI BAR

Please ask your server about our daily specials

## Chef's Omakase Sushi

Omakase Nigiri Sushi (8 pcs) | 32  
tuna, fresh water eel, hamachi, scallop,  
ika squid, salmon, ikura, and ebi.

Subject to change depending on daily availability

## Appetizer

Hamachi Carpaccio (5 pcs) | 18  
thinly sliced hamachi, serrano, yuzu kosho,  
cilantro, a hint of garlic, and soy vinaigrette.

## A-la Carte Nigiri & Sashimi

	Nigiri (1pc)	Sashimi (3pcs)		Nigiri (1pc)	Sashimi (3pcs)
Maguro (bluefin tuna)	5	14	Hotate (scallop)	6	17
Shake (salmon)	4	11	Ikura (salmon roe)	6	17
Ika (squid)	3	8	Tobiko (flying fish roe)	4	11
Unagi (fresh water eel)	5	14	Ebi (shrimp) cooked	4	11
Hamachi (yellowtail)	5	14	Tamago (sweet egg omlet)	3	8
Tako (octopus)	4	11	Avocado	3	

## Signature Rolls

Spring Trio Futomaki (10pcs)   Tuna, hamachi, salmon, avocado, cucumber, shiso leaves, wrapped in soy paper.	23	🌱 Mango Tango Veggie Roll (8pcs)   Avocado, cucumber, mango, cilantro, serrano peppers, topped with crispy onion and mango sauce.	13
🔥 Fire Dragon Roll (8 pcs)   Tuna, spicy tuna mix, avocado, cucumber, cilantro, and kizami wasabi.	21	Salmon Mango Roll (8 pcs)   Salmon, avocado, mango, cucumber with mango sauce.	16
Crispy Salmon Roll (5 pcs)   Crispy salmon skin, cooked salmon flakes, avocado, cucumber and shiso leaves, with unagi sauce.	14	🔥 Spicy Crunchy Roll (8 pcs)   Crabstick, cucumber, avocado, topped with unagi sauce, sriracha aioli, crispy onion and tempura crumb. Sub with Tuna, Salmon or Hamachi (+\$2).	12
Ebi Tempura Roll (5 pcs)   Tempura shrimp, avocado, cucumber, mango and unagi sauce.	14	Pink Lady (8 pcs)   Seared salmon, salmon, cucumber, avocado, sriracha aioli, yuzu aioli.	18
Unagi Dragon Roll (8 pcs)   Eel, avocado, cucumber, crispy onion with unagi sauce .	18		



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.\*

All sushi items are subject to availability.

Parties of 8 or more will have an 20 % service charge added to the ticket.



**FROM  
SUSHI BAR**

**Poké Bowl**

Torino Poké Bowl |  
Choice of fish: tuna, hamachi, salmon or octopus 18  
comes with cucumber, pink cabbage, gari ginger  
Pick one of the following sauce choices:  
soy vinaigrette, sriracha aioli, yuzu aioli.  
(Extra sauce +\$1)

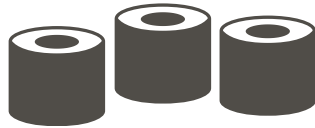
Trio Poké | tuna, hamachi, and salmon, marinated 21  
with our special miso sauce. comes  
with avocado, cucumber, mango, sesame, and gari ginger.

Keto Poké Salad | shredded daikon, shredded cabbage,  
mini tomatoes, avocado, a mix of tuna, salmon,  
yellowtail, and MCT oil soy dressing  
(KETO FRIENDLY) 21

**Add Ons**

Cucumber	1.5	Tobiko	4
Avocado	3	Crispy Onions	1
Sriracha Aioli	1	Tempura Crumb	1
Yuzu Aioli	1	Pink Cabbage	1
Soy Vinaigrette	1	Edamame	1.5

**Original Sushi & Rolls**



California Roll (8 pcs) 8  
Crabstick, cucumber and avocado  
(Tobiko can be added upon request)

🔥 Spicy Tuna Roll (8 pcs) 11  
Spicy tuna mixed, avocado  
and cucumber.

Philadelphia Roll (8 pcs) 11  
Smoked salmon, cream cheese,  
cucumber

🌱 Inari Sushi (3 pcs) 5  
Sushi rice stuffed inside Inari Age  
(fried tofu) seasoned with sweet  
& savory broth.

🌱 Veggie Roll (8 pcs) 8  
Avocado, carrots and cucumber.

Tuna Avocado Roll (8 pcs) 11  
Tuna and avocado.

Salmon Avocado Roll (8 pcs) 10  
Salmon and avocado.

No Carb Roll (5 pcs) 15  
Choice of fish: Tuna, salmon, or  
hamachi, rolled with daikon, cucumber,  
avocado, scallions and tobiko in nori.

Hoso Maki Mini Roll (6 pcs) 5  
Choice of single ingredient:  
Cucumber,  
Crabstick,  
Avocado (+\$2),  
Tekka-tuna (+\$4),  
Negi Hama-yellow tail and green  
onion (+\$4),  
Shake-salmon (+\$3),  
Tamago- sweet egg omelet (+\$1),  
Inside-out roll (+\$1).  
Eel cucumber (+\$6)

🔥 spicy    GF Gluten-Free    🌱 vegetarian

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.\*

*All sushi items are subject to availability.*

Parties of 8 or more will have an 20 % service charge added to the ticket.

SAKE



# SAKE



The production of sake is a Centuries old Japanese tradition that involves the brewing of polished rice, water, and koji (which facilitates the fermentation process and is also used in other fermented goods like miso paste).

Unlike wine, sugar is not used in the fermentation process (which is, in fact, more like the process of brewing beer!). Sake is a multi-layered and complex drink, and can often present beautiful shades of acidity, umami, and flavor notes from fruity to herbaceous and floral. Depending on the sake and individual preference, sake can be served chilled, at room temperature, or warm...

Our cold sake is served by the cup (4 oz), while hot sake is served by the carafe (4 oz or 8 oz).  
Bottles are also available for purchase

Eiko Fuji   Mellow and earthy, aromatic and smooth We recommend it hot!   4 oz or 8 oz, 15.3% ABV	7/15
Ichinokura Mukansa   Light, dry, and fragrant   Served hot or cold   4 oz, 8 oz, or 720 ml, 16% ABV	9/18/45
Kurosawa Nigori   Unfiltered, creamy, slightly sweet and earthy   Served cold   4 oz, 300 ml, 720ml, 8% ABV	11/22/50
Ichonokura 'Himezen Ume'   Sweet, ripe plum with refreshing acidity   Served Cold   4 oz or 720 ml 15% ABV	12/60
Tsukasabotan Junmai Yamahai Yuzushibori   Sweet, full of citrus - the limoncello of Japan!   Served Cold 4 oz or 720 ml   8% ABV	12/60
Dassai 45   Light, soft, and aromatic   Served cold   4 oz or 720 ml, 16% ABV	14/70
Dassai 45 Junmai Daiginjo Nigori   Elegant, light, bright and juicy balanced flavors with slight sweetness   300ml	38
Born Junmai Daiginjo "Gold"   Complex, light, and clean   Served cold   4 oz or 720 ml, 15.5% ABV	15/75
Mizuho Kenbishi   Rich and dry with notes of Chestnut and Cocoa   Served cold   4 oz or 720 ml, 17% ABV	16/80
Kubota Manjyu Junmai Daiginjo   Elegant, beautiful sweetness with a slight tartness	30/150
Wakatake Daiginjo Onikoroshi   Rounded and smooth with a sweet, fruity aroma   300ml   16.5% ABV	45
Watari Bune Junmai Ginjo   Lively, Bright, Nutty, and Earthy   4oz or 720ml bottle. 16% ABV	14/70
Amabuki Gin No Kurenai "Pink Lady"   Light sweetness, fruit undertones, vibrant   4oz or 720ml   15% ABV	15/75

WINE | BEER



# WINE

## Sparkling

Glass/Bottle

BiSol Jeio Prosecco Superiore(187ml)   Veneto, Italy	13
Bouvet Rosé Excellence Brut   Loire, France	46

## ROSÉ

Fossil Point Rose   Edna Valley Ava, California	11/44
Peyrassol La Croix   Cotes De Provence, France	13/52

## WHITE

Hess   Chardonnay   Napa, CA	11/44
Dourthe   Sauvignon Blanc   Bordeaux, France	11/44
Daila   Pinot Grigio   Veneto, Italy	11/44
Shady Lane Cellars   Semi-Dry Riesling   Suttons Bay, MI	10/40

## RED

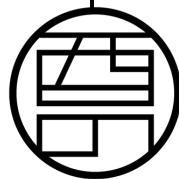
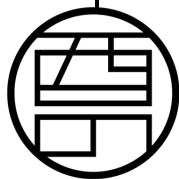
Kaiken Estate   Malbec   Argentina	12/48
Ratti Battaglione   Barbera D'asti   Italy	14/56
Hess Maverick Ranches   Cabernet Sauvignon   Napa, CA	15/60
Calera   Pinot Noir   Central Coast, CA	14/56

# BEER

Asahi - Super Dry   Rice Lager   Japan   5.0% A	6
Sapporo   Rice Lager   Japan   4.0% ABV	6
Sapporo Pure   Superior Light Lager   Japan   4.0% ABV	6
Sketchbook Insufficient Hazy IPA   Chicago   6.25% ABV	6
Maplewood "Son of Juice"   Hazy IPA   Chicago   6.3% ABV	6
St. Bernardus Watou Tokyo   Belgian Wit   6.0% ABV	8
Alarmist Crispy Boy Pilsner   Chicago   4.9% ABV 16oz	8
Kawaba Snow Weizen   Weizenbock   Japan   5% ABV	11
Kawaba Rice Pilsner   Pilsner   Japan   5.2%	11
Hitachino White   White Ale   Japan   5.5% ABV	11
Hitachino Ginger Ale   Japan   8% ABV	12
Hitachino Yuzu Lager   Japan   5.5% ABV	10
Kuri Kuro Dark Chestnut Alé   Imperial Stout   Japan   9% ABV	14

\*\*\*\* Ask for Beer Specials\*\*\*\*

**SPIRITS**



**COCKTAILS  
MOCKTAILS**



Torino

**SPIRITS**

**WHISKEY** (*Japanese whisky in italics*)

<i>Nikka Days Blended Whisky</i>	16
<i>Nikka Coffey Grain</i>	15
<i>Nikka Coffey Malt</i>	20
<i>Nikka from the Barrel</i>	15
<i>Nikka Malt Yoichi 90</i>	24
<i>Nikka Miyagikyo 90</i>	24
<i>Suntory Toki</i>	15
<i>Suntory Hibiki Harmony</i>	17
<i>Suntory Hakushu 12 yr</i>	25
<i>Suntory Yamazaki 12 yr</i>	25
<i>Suntory Yamazaki 18 yr</i>	65
<i>Mars Komagatake Shinshu 2021 Single Malt</i>	60
<i>Mars Iwai Tradition Aki Napa Caber</i>	17
<i>Mars Iwai Tradition Fuyu Chestnut Cask</i>	17
<i>Mars Iwai Tradition Haru Sakura Cask.</i>	17
<i>Mars Iwai 45</i>	13
<i>Akashi</i>	12
<i>Ichiro's Malt &amp; Grain</i>	10

**GIN**

<i>Nikka Coffey Gin</i>	11
-------------------------	----

**VODKA**

<i>Nikka Coffey Vodka</i>	11
---------------------------	----

**SHOCHU** 3 oz Pour

Sudachi Shochu, Cane sugar, Sudachi citrus	8
Akamaoh Shochu (Red Satan), 83% Sweet Potato 17% Rice	10

**Featured Drinks**

**Sake Flights**

Torino Flight   Ichinokura Mukansa, Dassai 45, Kurosawa Nigori	14
Sweet Dreams Flight   Tsukasabotan Yuzushibori, Ichinokura Himezen Ume, Kurosawa Nigori	15
Premium Flight   Watari Bune Junmai Ginjo, Born "Gold" Junmai Daiginjo, Amabaki "Gin no Kurenai"	17
Mimosa flight   Bottle of chilled champagne and three delicious juices, raspberry, orange, and mango yuzu.	40

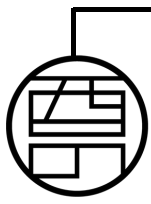
**COCKTAILS**

CUCUMBER MARTINI   Cucumber Infused Vodka, Lime juice, home made Syrup	14
FAR EAST Old Fashioned   Akashi Whiskey, Matcha/Ginger syrup, Ginger Liqueur, Bitters	14
GIN BLOSSOM   Roku Japanese Gin, Lemon, home made syrup, St. Germaine Elderflower, Champagne.	14
HIBISCUS APEROL SPRITZ   Hibiscus Infused Aperol, Nigori Sake, Seltzer, Champagne.	14
JALAPENO MANGO MARGARITA   Jalapeño/Mango infused tequila, Mezcal, Lime, Lemongrass Syrup, Mango puree  Spicy, tart, and smokey.	14
RUM 2 TORINO   Grandier 8 Year Gold Rum, Hamilton v white Rum, Koloa Hawaiian Dark Rum, Passion Fruit, lime, Grenadine, Pineapple	14
Ume-Tini   Himezen Ume Sake, Blue Pea Flower infused Gin apricot, Lemon, champagne	14
SHOCHU TRAIN   Shochu, Raspberry Shrub, Lime Juice, simple syrup, Ginger Beer	14
A LIL CLARITY   Confianza Reposado, Lemon, Pomegranate, Liquor 43, Coconut, Campari,	14
TORINO MANHATTAN   Whiskey, Antica Carpano, Maraschino liqueur, Eiko Fuji Sake  Taking a classic and turning it into a tradition.	14
OMAKASE Cocktail   Bartender's Special	14

**MOCKTAILS**

MANGO GINGER LEMONADE Lemon, mango and Ginger  Fizzy and Tangy	8
RASPBERRY YUZU  Yuzu, Raspberry, sparkling Water  Tart, Fruity and Refreshing	8

\*\*\*\*\*FOR SPIRITS PLEASE ASK SERVER\*\*\*\*\*



April 2024

## RAMEN

CHOOSE BETWEEN CABBAGE OR TOFU SHIRATAKI NOODLES (+2)

Torino Tofu | Our original chicken broth with steamed tofu, bok choy, kikurage mushrooms and scallions. 14.50

V4 | Sesame and Veggie broth with steamed tofu, bok choy, corn and scallions. 14.50

## SALAD

Torino Salad | Shaved cabbage, red cabbage, romaine lettuce, cucumber, cherry tomatoes, carrots, edemame, scallion, dressed with sesame vinaigrette or choice of dressing 11

Citrus Salad | Romaine Lettuce, red cabbage, cucumber, cherry tomatoes, carrots, scallions, grilled corn, avocado lemon Wedge and citrus-garlic vinaigrette or choice of dressing. 13.5

Choice of dressing:  
Sesame Dressing  
Citrus Garlic Vinaigrette

## EXTRAS

Steamed Tofu	3	
Sweet Corn	1	
Bok Choy(2pc)	2	
Scallions	1.5	
Nori Seaweed	1.5	

## SMALL BITES



Edamame   lightly salted	4.50
Fries Cup   french fries	4

Tofu Shirataki noodles are made from tofu and konnyaku (Japanese yams). The starch is naturally gluten free and low in digestible carbohydrates and calories.

*Please note that all food is prepared in a kitchen that contains and handles gluten.*