



SMALL BITES

Torine

November 2024

Edamame Soy beans boiled and lightly salted	4.50	(a) Karaagé Japanese style fried chicken	9
Seaweed Salad Wakame, lightly dressed with sesame oil, soy sauce, vinegar, and ginger	4		9
Agédashi Tofu Fried tofu with scallions,	6	with vegetable dipping sauce	
		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	Miso Soup Chicken stock, white miso, red miso, bonito flakes, shimeii mushrooms.	
Smashed Cucumber Salad Cucumber with a soy based dressing and a slight wasabi taste	4	tofu, and scallions	4.50
	Edamame Soy beans boiled and lightly salted Seaweed Salad Wakame, lightly dressed with sesame oil, soy sauce, vinegar, and ginger Agédashi Tofu Fried tofu with scallions, ginger and konbu dashi broth Korokké Panko crusted potato croquettes with vegetable dipping sauce Kinpira Veggies Sauteed gobo burdock roots, carrots, soy sauce and shichim pepper Smashed Cucumber Salad Cucumber with a soy based dressing and a slight wasabi taste	Seaweed Salad Wakame, lightly dressed with sessame oil, soy sauce, vinegar, and ginger Agédashi Tofu Fried tofu with scallions, ginger and konbu dashi broth Korokké Panko crusted potato croquettes with vegetable dipping sauce Kinpira Veggies Sauteed gobo burdock roots, carrots, soy sauce and shichim pepper	Seaweed Salad Wakame, lightly dressed with sesame oil, soy sauce, vinegar, and ginger 4 Ebi Kushiagé Panko crusted shrimp with vegetable dipping sauce 2 Ebi Shumai Steamed shrimp dumplings Steamed shrimp dumplings Cotopus puffs with Takoyaki sauce, aonori, and beni shoga ginger 2 Miso Soup Chicken stock, white miso, red miso, bonito flakes, shimeji mushrooms,

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) 4 (1pc)

♥ Kinpira Veggie

4 (1pc)

(A) Ebi (shrimp) with sriracha aioli

4.5 (1pc)

Maraagé with sriracha aioli

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. (GF)(V)

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

Choice of dressing: Sesame Dressing, Citrus Garlic Vinaigrette, or Soy Marinade

Try with:

Crispy noodles Chilled Kale noodles .50

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	8/12	Karl's Curry Japanese curry over rice with fukujinzuke pickled radish (Good with karaage or eggs!)	8/12
Teriyaki Karaagé Don Japanese fried chicken tossed in teriyaki sauce, sweet soy and ginger, scallions and sesame seeds	10/13	Bowl of Plain Steamed Rice 4	

SEASONAL

Ginger Ramen | Chicken broth with ginger paste topped with pork 16 chashu, soft boiled egg, bok choy, kikurage mushrooms, scallions, and ginger

Tan-Men | base choice: Torino, Curry & Veggie miso Stair fry vegetables (cabbage, carrots, scallions, kikurage mushrooms), topped with Beni shoga (Recommended with protein)

KIDS

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

GF Gluten-Free Spicy Vegetarian





RAMEN November 2024

	<u>Substitute cabbage noodles for no extra charge</u>	<u>, vegan ka</u>	<u>e noodles +1, or gf tofu shirataki noodles +2</u>	
	Torino Our signature chicken broth + chicken base topped with pork chashu, soft boiled egg, bok choy, kikurage mushrooms and scallions. (Delicious with shimeji mushrooms!)	14.50	Yuzu Lover Signature chicken broth with yuzu citrus, chicken chashu, soft boiled egg, bok choy, kikurage 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, kikurage 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.	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
	(Great with a side of rice)		Veggie Miso Vegetable broth, miso, steamed tofu, corn, bok choy, kikurage mushrooms and scallions.	14.50
	Sammy Pork base with chicken broth, pork chashu, soft boiled egg, bok choy, kikurage mushrooms, scallions, ma-yu	15.00 K Y	Plain Bob Just noodles and choice of soup! Torino, Kitano, Sammy, Veggie Miso	8.50
	garlic oil and beni shoga ginger. (Recommended with sweet corn)		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		6.50/8.50
Fried Tofu or Steamed Tofu (6pc)	3	Menma bamboo shoots	2	Side of Regular Noodle	
Soft Boiled Egg (2pc)	2.50	Sweet Corn	1	©F) Cabbage Noodles	4
Naruto (5pc)	2	Scallions	1.5	√Vegan Kale Noodles	4.5
Ebi Pop (1pc)	3	Kikurage Mushrooms	1	⊕Tofu Shirataki Noodles	5.5
Shrimp Ebi Tempura	2.5				

TEA

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

OTHER

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



SUSHI

November 2024

12

--- Please ask your server about our daily specials ---

CHEF'S OMAKASE

APPETIZER

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

Crispy Rice Bites (3pcs) | Choose between salmon or tuna, 12 Crispy rice, avocado, serrano, onion. scallions, and spicy aioli

Crispy Rice "Veggie" Bites (3pcs) | ©
Crispy rice, avocado, onion, serrano, cilantro, tomato,

scallions, mango, and soy garlic sauce

Hamachi Carpaccio (5 pcs)

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 omle	t) 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	21		
mix, avocado, cucumber, cilantro, and kizami wasabi.		Salmon Mango Roll (8 pcs) Salmon, avocado, mango, cucumber with mango sauce.	16
Crispy Salmon Roll (5 pcs) Crispy salmon	14		
skin, cooked salmon flakes, avocado, cucumber and shiso leaves, with unagi sauce.	.,	Spicy Crunchy Roll (8 pcs) Crabstick, cucumber, avocado, topped with unagi sauce, sriracha aioli, crispy onion and tempura crumb.	12
Ebi Tempura Roll (5 pcs) Tempura shrimp, avocado, cucumber, mango	14	Sub with Tuna, Salmon or Hamachi (+\$2).	
and unagi sauce.		Pink Lady (8 pcs) Seared salmon, salmon, cucumber, avocado,	18
Unagi Dragon Roll (8 pcs) Eel, avocado, cucumber, crispy onion with unagi sauce .	18	sriracha aioli, yuzu aioli.	



SUSHI

November 2024

POKÉ BOWL

Trio Poké | Tuna, hamachi, and salmon, marinated 21 with our special miso sauce. Comes with avocado, cucumber, mango, sesame, pink cabbage, and gari ginger.

Torino Poké Bowl

Choice of fish: Tuna, hamachi, salmon or octopus. 18
Comes with cucumber, pink cabbage, and gari ginger.
Pick one of the following sauces:

soy vinaigrette, sriracha aioli or yuzu aioli.

(Extra sauce +\$1)

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 ROLLS

California Roll (8 pcs) Crabstick, cucumber and avocado	8	Tuna Avocado Roll (8 pcs) Tuna and avocado.	11
(Tobiko can be added upon request) • Spicy Tuna Roll (8 pcs)	11	Salmon Avocado Roll (8 pcs) Salmon and avocado.	10
Spicy tuna mixed, avocado and cucumber.		No Carb Roll (5 pcs) Choice of fish: Tuna, salmon, or	15
Philadelphia Roll (8 pcs) Smoked salmon, cream cheese, cucumber	11	hamachi, rolled with daikon, cucumbe avocado, scallions and tobiko in nori.	r,
(v) Inari Sushi (3 pcs)	5	Hoso Maki Mini Roll (6 pcs) Choice of single ingredient:	5
Sushi rice stuffed inside Inari Age (fried tofu) seasoned with sweet & savory broth.		Cucumber, Crabstick, Avocado (+\$2),	
Veggie Roll (8 pcs)	8	Tekka-tuna (+\$4), Negi Hama-yellow tail and green	
Avocado, carrots and cucumber.	C	onion (+\$4), Shake-salmon (+\$3), Tamago- sweet egg omelet (+\$1), Inside-out roll (+\$1). Eel cucumber (+\$6)	



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1 6

SUSHI

SPECIAL ROLS

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tuna, avocado, serrano pepper, cilantro, spicy tuna mixed, tempura crunch, sriracha

Dynamite Roll

salmon, avocado, cucumber, kanikama, mixed, tempura crunch, sriracha, unagi sauce

Spider Roll

softshell crab, avocado, cucumber, romaine lettuce, pink cabbage, scallion, side of ponzu sauce

Diablo Roll

tuna, yellowtail, salmon, tobiko, avocado, romaine lettuce, serrano pepper, sesame chili oil, fresh lime

Rainbow Roll

kanikama, avocado, cucumber, tuna, yellowtail, salmon, shrimp

Hamachi JalapenoRoll 2 1

hamachi, cucumber, avocado, cilantro, garlic puree, serrano pepper and soy vinaigrette sauce

New Angel Kiss

Shrimp tempura, salmon, avocado, shriracha aioli & Eel sauce

COMBO

#1 Maki+ Nigiri

California Roll + Tuna, Yellowtail, Salmon Nigiri 20 or Spicy Tuna Roll + Tuna, Yellowtail, Salmon Nigiri 23

#3 Nigiri+Nigiri

2 p c s e a c h o f
n i g i r i t u n a , y e l l o w t a i l a n d
s a l m o n
2 5

#2 Marugoto

Tuna Avocado Roll,

2 pcs Tuna Nigiri,

2 pcs Tuna Sashimi 27

or

Salmon Avocado Roll,

2 pcs Salmon Nigiri,

2 pcs Salmon Sashimi 23

(A) spicy (GF) gluten-free

vegetarian

2 3

2 1

2 1