

# ソーホー SOHO

小皿

## small plates

TAKO WASABI	cooked octopus leg, pickled wasabi, fresh lemon juice, sea salt	\$10
*TUNA TACOS	3pcs wonton taco shell, bigeye tuna, soy sesame sauce, macadamia nuts	\$11
*HAMACHI TOSTADAS	3pcs wonton chips, yellowtail, ginger sesame, avocado crème	\$16
MOCHIKO SOFTSHELL CRAB	yuzu butter sauce, garlic dust, dashi salt, chili powder, scallions	\$16
GRILLED OCTOPUS	romesco sauce, confit potatoes, crispy garlic, capers. chimichurri	\$20
BANGBANG SHRIMP	rock shrimp, special sauce, green onions	\$12
MIX TEMPURA	choice of shrimp, vegetable or mixed, tempura sauce	\$12
SOHO SLIDERS	2pcs brioche bun, angus beef, sliders sauce, tomato, lettuce, cheddar cheese Pickled onions	\$10
BAKED MUSSELS	6pcs mussels, yum-yum sauce, ponzu, scallion	\$11
CHICKEN KARAAGE	battered fried chicken thigh, curry aioli	\$10
IKA GESO	3pc crispy squid tentacles skewers, sweet chili sauce, curry aioli, scallions	\$11
TRUFFLE FRIES	shoestring fries, salt, honey truffle aioli	\$8
GYOZA	5pcs pan seared chicken dumplings, spicy ponzu sauce	\$10
CRISPY BRUSSEL SPROUTS	yuzu butter, parmesan cheese, toasted pecans	\$10
SHISHITO PEPPERS	flash fried, sea salt, lemon	\$10
EDAMAME	steamed, sea salt (spicy or garlic) & side of sweet chili sauce	\$8
		\$8

\*Many of our items are served raw or undercooked. Per the FDA, eating raw or under-cooked foods may seriously increase the risk of contracting a food borne illness especially if you have certain medical conditions or are pregnant. \*\*Peanuts, other tree nuts, shellfish, soy, gluten, dairy and many other food allergens are very present in our kitchen. Although we make efforts to keep these items separated, we cannot guarantee that any of our products will be completely free of these or any other allergens even when specified.

刺身盛り合わせ

## sashimi dishes

NIJI SASHIMI CAVIAR	big eye tuna, yellowtail, salmon, mascarpone, truffle oil, black ponzu, caviar	\$22
HAMACHI SERRANO YUZU	yellowtail, serrano, garlic oil, garlic dust, ponzu	\$18
BLUEFIN BLACK TRUFFLE	bluefin tuna, wasabi mascarpone, crispy garlic, shaved truffle, black ponzu, truffle oil	\$16
SALMON CARPACCIO	atlantic salmon, mascarpone crème, pico de gallo, ponzu	
SAKE POP ROCKS	atlantic salmon, pop rocks, ponzu, grape seed oil	\$14
CAJUN ALBACORE	creamy ponzu, micro mix, green onions, serrano	\$14
ESCOLAR CARPACCIO	escolar white tuna, EVOO, italian seasoning, garlic dust, white ponzu	\$14
		\$13

とくべつあつらえ

## chef's special

TANJUN	7pc nigiri plate – our chef's choice of our Premium sushi of the day	\$35
TOKUBETSU SASHIMI	21pcs of chef's choice freshly cut sashimis	\$55
SOHO LOCO ROLL	yellowtail, spicy salmon, avocado, serrano, pico, creamy ponzu, habanero	\$16
PARADISE ROLL	snowcrab, avocado, cucumber, yellowtail, tuna, salmon	\$18
SALMON KAMA (Limited Item)	baked salmon collar, spicy ponzu, lemon	\$12
HAMACHI KAMA (Limited Item)	baked yellowtail collar, spicy ponzu, lemon	\$18

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とくてんロール

## soho special rolls

ROBUSUTA ROLL (LOBSTER ROLL)	snow crab & spicy scallop mix, cucumber, soy paper, green onions, lobster tempura, honey truffle aioli, shaved truffle, green onions	\$28
SALMON LOVER ROLL	snow crab mix, salmon, avocado, cucumber, sriracha, spicy mayo, crispy shallots	\$15

SUNNY SALMON ROLL	salmon, cucumber topped with salmon on top & thin slices of lemon	\$14
TWIN DRAGON ROLL	snow crab mix, spicy tuna, avocado, shrimp tempura, tobiko, spicy mayo, eel sauce	\$21
LEMON DROP ROLL	spicy tuna, yellowtail, bean sprouts, avocado, cucumber, lemon, spicy ponzu	\$18
FIRECRACKER ROLL	spicy tuna, serrano, cream cheese, sweet onion, serrano, habanero, deep fried	\$15
SANRIKU (spicy scallop roll)	snow crab, ginger, pickled wasabi, avocado, topped with scallop, lemon, yumyum sauce, spicy ponzu	\$20
FLYING FISH ROLL	softshell crab, tuna, salmon, yellowtail, cucumber, avocado, creamy ponzu, tobiko	\$16
CRISPY TUNA ROLL	spicy tuna, crispy rice, spicy mayo, eel sauce, serrano	\$15
JAPANESE ROULETTE ROLL	snowcrab, avocado, seared salmon, scallop, mango sauce (This roll consists of one super spicy cut and served with a shot of nigori sake. Whoever gets the fiery) bite takes the shot. GOOD LUCK !!	\$22

## ランドアンドグリル soho yakitori

Grilled on Japan-Imported Binchotan Charcoal for that extra rich smoky flavor and aroma.

RIBEYE STEAK	\$8.00
SEABASS	\$7.50
CHICKEN THIGH	\$5.00
SHORT RIB	\$8.00

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## ランドアンドグリル from the grill

MISO CHILEAN SEABASS	yuzu miso marinated chilean sea bass, pickles, sesame seeds	\$21
KALBI RIBS	grilled marinated kalbi short ribs, pickled onion	\$12
LAMB CHOPS	2pcs grilled lamb chop, dashi glaze, confit potatoes	\$18
CHICKEN TERIYAKI	grilled chicken, teriyaki sauce & sesame *Salmon \$4	\$12

スープ、サラダなど

## soup, salad & etc.

MISO SOUP	tofu, green onion, wakame seaweed, scallions	\$3.5
HOUSE SALAD	spring mix salad, EVOO ginger sesame dressing * Salmon skin \$4	\$8
SUNOMONO SALAD	cucumber sesame seeds, amazu sauce, lemon	\$7
SEAWEED SALAD	chuka seaweed, sesame seeds, lemon	\$7
RICE	steamed white rice	\$2

ベジタリアン

## vegetarian dishes

CRISPY BRUSSEL SPROUTS	fried brussels, butter yuzu miso, candy pecan, parmesan cheese	\$10
VEGETABLE SPRINGROLLS	cabbage, sweet potato, carrot, edamame, onion, sweet chili sauce	\$9
CUCUMBER AVOCADO ROLL	cucumber, avocado, sesame seeds	\$8
MONSTER VEGGIE ROLL	vegetable tempura, avocado, bubu arare, spicy mayo, eel sauce, soy paper	\$18

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