

ソ-ホ- SOHO Japanese Restaurant



Nigiri / Sashimi

- nigiri x2 / sashimi x3
- Our nigiri is specially curated and some additional chef choice toppings together with a hint of wasabi.
- Please let us know if you would like your selections plain.

White & Silver Fish

MADAI	japanese snapper	\$15 \$21
HAMACHI	japanese yellowtail jack	\$10 \$16
HIRAME	japanese olive flounder / halibut	\$16 \$22
UNAGI	japanese fresh water eel	\$9 \$15

Tuna

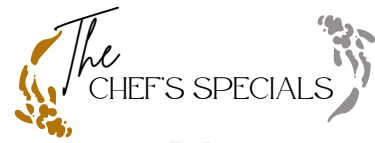
OTORO	fatty japanese bluefin Tuna belly	\$21 \$30
CHU-TORO	firm & fatty bluefin Tuna belly	\$19 \$28
AKAMI	firm bluefin Tuna	\$15 \$22
MAGURO	japanese bluefin Tuna	\$12 \$17
SHIRO MAGURO	japanese albacore	\$8 \$15

Salmon

SALMON BELLY	fatty atlantic salmon belly	\$9 \$16
SALMON	atlantic salmon	\$8 \$15

Shellfish & Roe, etc

HOTATE	japanese hokkaido scallops	\$10 \$14
UNI	japanese \$22/\$34 californian sea urchin	\$20 \$28
IKURA	marinated atlantic salmon roe	\$13 \$19
AMA EBI	japanese sweet shrimp	\$18 \$26
EBI	seasoned cooked shrimp	\$4 \$7
TAMAGO	house marinated japanese sweet egg	\$4 \$7
UNI & IKURA	sea urchin w/ salmon roe on top	\$25 \$35
TAKO	cooked premium grade octopus	\$13 \$18
OYSTER	3pc oysters top with pico, tobiko & ponzu	\$12
SHOOTERS	Uni \$10 - Oysters \$8	
KIZAME WASABI	pickled wasabi	\$3




OMAKAZE

Coming Soon!!

5 piece Nigiri chef's choice of our Wild caught Catch of the DAY!


We are working on this new addition to your dining experience with us by outsourcing the best fish from the biggest fish market in the world "TOYOSU FISH MARKET in Tokyo".



Chef's Nigiri Board

Our Chef's deluxe choice of our premium sushi and cut to perfection.

7pc | \$45



Tokubeisu

Chef's premium cut of our most delicious and fresh fish accompanied by our seasonal garnish at your discretion.

15pc \$ 50 | 25pc \$74



Chirashi Bowl \$ 35.00

Our chef's premium cute of salmon, ebi, yellowtail, tako, tamago, tobiko over togarashi



ROBATA GRILL

Our skewers grilled selections cooked over Japan-imported Binchotan Charcoal for the extra rich, smoky flavor and aroma. (2 skewers / order)

RIBEYE	\$15.50	CORN	\$4.50
CHILEAN SEABASS	\$13.50	SHISHITO	\$2.50
CHICKEN THIGH	\$7.50	PORK BELLY	\$7.50








HOT STONE \$ 17.00

*2oz thinly sliced Premium Short Rib w/ sweet ginger sauce
(Cook table side)*

**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.

FISH & SEA

TAKO WASABI	<i>diced & cooked octopus leg, kizame wasabi, lemon juice, sea salt</i>	\$11
NIJI SASHIMI CAVIAR 	<i>bluefin tuna, yellowtail, salmon, mascarpone, truffle oil, black ponzu, caviar (around the plate is our balsamic reduction vinaigrette & avocado cremè)</i>	\$22
HAMACHI SERRANO YUZU 	<i>yellowtail, serrano, garlic oil, garlic dust, ponzu</i>	\$18
BLUEFIN BLACK TRUFFLE	<i>bluefin tuna, wasabi mascarpone, garlic chips, shaved truffle, black ponzu, truffle oil</i>	\$17
HOTATE UNI CRUDO	<i>hokkaido scallops, uni, ikura, white ponzu, garlic oil, sliced shiso leaf</i>	\$21
SALMON AVOCADO CREMÈ	<i>atlantic salmon, avocado cremè, pico de gallo, hibiscus sugar, ponzu, grapeseed oil</i>	\$15
SAKE POP ROCKS 	<i>atlantic salmon, pop rocks candy, ponzu, grape seed oil</i>	\$14
MOCHIKO SOFTSHEL CRAB	<i>yuzu butter sauce, garlic dust, house spice, scallions, side of chimichurri sauce</i>	\$16
GRILLED OCTOPUS	<i>romesco sauce, confit potatoes, crispy garlic, house spice, chimichurri, togarashi</i>	\$20
MISO CHILEAN SEABASS 	<i>yuzu miso marinated chilean seabass, grilled asparagus, sesame seeds</i>	\$23
LOBSTER TRUFFLE TEMPURA 	<i>lobster tail tempura, truffle honey aioli, shaved truffle, scallions, tobiko</i>	\$22

 Sobo Favorites
New Items

LAND

<u>NASU MISO</u>	<i>flash fried eggplant, yuzu miso sauce, bubu arare</i>	\$8
SHIHITO PEPPERS	<i>flash fried peppers, salt</i>	\$10
CRISPY BRUSSEL SPROUTS 	<i>flash fried, yuzu butter, parmesan cheese, candied pecans</i>	\$10
LAMB CHOPS	<i>2pcs grilled lamb chops, cherry tomatoes, confit potatoes, romesco sauce, chimichurri</i>	\$22
CHICKEN GYOZA	<i>6pcs pan seared, spicy ponzu with scallions dipping sauce</i>	\$11
<u>WAGYU BEEF BURGER</u>	<i>premium wagyu beef, lettuce, tomato, teriyaki aioli, pickles, cheddar cheese, truffle fries</i>	\$26
<u>PORK BELLY</u> 	<i>braised pork belly, sweet potato puree, sweet tonkatsu sauce</i>	\$25
<u>FRY CHICKEN</u>	<i>8pcs of crispy togarashi fried chicken, side of sweet bbq sauce, honey wasabi mayo</i>	\$22
<u>TERIYAKI CHICKEN</u>	<i>half grilled chicken, steamed bok choy, grilled lemon</i>	\$22
<u>SHORT RIB</u>	<i>7oz teriyaki braised short ribs, miso potato puree, potato chips, shimeji mushrooms</i>	\$26
<u>RIBEYE STEAK</u>	<i>16oz premium cut ribeye (Add Shrimp +20 or Make it Surf & Turf w/ Lobster +\$35)</i>	\$40





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RICE, SALAD, SOUPS, etc












SEAWEED SALAD	<i>chuka seaweed, sesame seeds, lemon</i>	\$7
SUNOMONO SALAD	<i>pickled cucumber, sesame seeds, amazu sauce, lemon</i>	\$7
HOUSE SALAD	<i>spring mix salad, EVOO, ginger sesame dressing</i>	\$8
SALMON SKIN SALAD	<i>crispy salmon skin, house salad mix & dressing, creamy ponzu, tobiko, scallions</i>	\$13
MISO SOUP	<i>silken tofu, green onion, wakame seaweed, scallions</i>	\$5
EDAMAME	<i>steamed japanese soy bean & sea salt. (Make it Garlic / Spicy + \$2)</i>	\$8
<u>VEGETABLE FRY RICE</u>	<i>garlic sautéed white rice, carrots, white onions, broccoli, scallions, light colored soy sauce</i>	\$9
<u>SHRIMP FRY RICE</u>	<i>white rice, shrimp, garlic, onion, broccolini, carrots, scallions, dashi scrambled eggs</i>	\$18
<u>SHORT RIB FRY RICE</u>	<i>teriyaki braised short ribs, daikon, shitake mushrooms, scallions, dashi scrambled egg</i>	\$18
SIDES	<i>Rice + \$3.00 Miso Potato/Sweet potato puree +\$ 7.00 Sautéed broccolini + \$ 9.00</i>	

HOUSE ROLLS

OLD MAN OF THE SEA 	<i>(Lobster roll) snow crab, cucumber, avocado, soy paper, green onions, lobster tail tempura, honey truffle aioli, shaved truffle, green onions</i>	\$33
HIGH ROLLER	<i>spicy snow crab, shrimp tempura avocado, angus short rib seared with truffle mayo, 24k gold flakes</i>	\$26
LOVER 	<i>snow crab mix, torched salmon, avocado, cucumber, sriracha, spicy mayo, crispy shallots, scallions</i>	\$16
SUNNY IN VEGAS	<i>salmon, cucumber topped with salmon and thin slices of lemon on top</i>	\$15
CRUNCHY TUNA	<i>snow crab mix, spicy tuna, avocado, shrimp tempura, tobiko, spicy mayo, unagi, tempura flakes</i>	\$16
LEMON DROP 	<i>spicy tuna, yellowtail, daikon radish sprouts, avocado, cucumber, lemon, spicy garlic ponzu</i>	\$19
SANRIKU	<i>(Spicy scallop roll) snow crab, ginger, pickled wasabi, avocado, scallop, lemon, yumyum sauce, spicy ponzu</i>	\$22
CRISPY RICE 	<i>crispy rice top with spicy tuna, serrano, spicy mayo, eel sauce, sesame seeds</i>	\$17
SOHO LOCO	<i>salmon, green onions, avocado, serrano, yellowtail, pico de gallo, creamy ponzu, habanero</i>	\$18
FLYING FISH	<i>soft shell crab, cucumber, avocado, tuna, salmon, yellowtail, creamy ponzu, tobiko, unagi sauce</i>	\$17
NUTTER PILLAR	<i>snow crab, shrimp tempura, cucumber, avocado yum-yum sauce, unagi sauce, candied pecans</i>	\$18

THE ORIGINALS

 Can be made Handroll Style

CALIFORNIA	<i>surimi crab mix, avocado, cucumber, sesame seeds</i> 	\$12
RAINBOW	<i>crab mix, assorted fish on top of california roll, tobiko</i>	\$17
SPICY TUNA	<i>spicy yellowfin tuna mix, cucumber</i>  +\$3	\$11
 SPIDER	<i>crispy softshell crab, spicy mayo, eel sauce, cucumber, avocado, bubu arare</i> 	\$11
SHRIMP TEMPURA	<i>shrimp tempura, avocado, cucumber, eel sauce, spicy mayo, tempura flakes</i> 	\$10
 FIRECRACKER	<i>deep fried roll, spicy tuna, serrano, cream cheese, sweet pickled onion</i>	\$15
 NEGI TORO	<i>bluefin tuna, green onion house dashi soy, kisame wasabi, salt</i>  +\$5	\$18
NEGI HAMA	<i>yellowtail, green onion house dashi soy, kisame wasabi, salt</i>  +\$3	\$11
SPICY HAMACHI	<i>yellowtail, scallions, serrano, kisame wasabi</i> 	\$12
PHILADELPHIA	<i>atlantic salmon, cream cheese, avocado</i> 	\$12