

HAPPY HOUR

4PM-6PM MONDAY -SATURDAY

STARTERS

TUNA TACOS \$9

3 PC CRISPY WONTON TACO, BLUEFIN TUNA, PONZU, SWEET GINGER

CRISPY BRUSSEL SPROUTS \$8

CITRUS BUTTER, PARMESAN CHEESE, TOASTED CANDIED PECANS

BAKED MUSSELS \$8

5 PCS MUSSELS, YUM-YUM SAUCE, PONZU, TOBIKO, SCALLION

BRONZE BROCCOLI \$7

FLASH FRIED BROCCOLI, CRISPY WONTON, GARLIC PONZU

TRUFFLE FRIES \$7

SHOESTRING FRIES, SALT, HONEY TRUFFLE AIOLI

MIXED TEMPURA (CHOICE OF) \$7

SHRIMP OR VEGETABLE ONLY

EDAMAME \$7

STEAM SOYBEANS (ADD SPICY GARLIC \$1.50)

CRISPY GYOZA \$7

5 PC FRIED GYOZA, SPICY PONZU WITH SCALLION

BANG BANG SHRIMP \$10

TEMPURA DICED SHRIMP, SPICY AIOLI, CANDIED NUTS

ANGUS SLIDERS \$9

2 PC ANGUS BEEF MINI SLIDER, HAWAIIAN TOASTED BUN, WHITE CHEDDAR, SLIDER SAUCE, LETTUCE, TOMATO

FRIED CHICKEN \$15

8 PCS OF CRISPY 7 SPICE FRIED CHICKEN, SIDE OF SWEET BBQ AND WASABI AIOLI

ROBATA

(1 SKEWER)

CHICKEN \$3

RIBEYE \$5

PORK BELLY \$4

SASHIMI & ROLLS

CALIFORNIA ROLL \$7

SURIMI CRAB MIX, AVOCADO, CUCUMBER, SESAME SEEDS

SHRIMP TEMPURA ROLL \$9

SHRIMP TEMPURA, CRAB MIX, AVOCADO, YUM SAUCE EEL SAUCE TEMPURA FLAKES

SPICY TUNA ROLL \$8

SPICY YELLOWFIN TUNA MIX, CUCUMBER

SALMON AVOCADO ROLL \$9

ATLANTIC SALMON, AVOCADO, SESAME SEED

FIRE CRACKER ROLL \$10

DEEP FRIED ROLL, SPICY TUNA, SERRANO, CREAM CHEESE, SWEET PICKLED ONION

CAJUN ALBACORE SASHIMI \$9

KOREAN PREMIUM ALBACORE, DAIKON, CREAMY PONZU, MICRO GREENS

SALMON YUZU SOY \$8

ATLANTIC SALMON, TEMPURA SERRANO, GARLIC DUST, PONZU

ESCOLAR CARPACCIO \$8

WHITE TUNA, EVOO, ITALIAN SEASONING, GARLIC DUST, WHITE PONZU

ESCOLAR CILANTRO \$8

WHITE TUNA, DAIKON, CREAMY CILANTRO, ONION, CRISPY SHALLOTS, SERRANO

OCEAN SIDE ROLL \$10

ESCOLAR, SALMON, AVOCADO, PONZU

KANPAI

CLASSIC MARGARITA \$9

HOUSE TEQUILA, LIME JUICE, AGAVE,

JAPANESE MULE \$9

JAPANESE GIN, LIME JUICE, AGAVE, GINGER BEER

LYCHEE MARTINI \$9

JAPANESE VODKA, LYCHEE, TRIPLE SEC

ROKU TONIC \$9

JAPANESE GIN, ORANGE BITTERS, TONIC WATER

HONEY BEE \$9

JAPANESE VODKA, GINGER, HONEY, LIME JUICE, BLACK TEA

HIGH ROLLER \$9

JAPANESE WHISKEY, PEACHSNAPP, AGAVE, CLUB SODA

SAKE

SAKE BOMB \$6

HOT / COLD \$8

UNFILTERED NIGORI \$8

BEER

SAPPORO 12OZ \$7

SAPPORO LITE 12OZ \$7

WINE

PINOT NOIR \$7

CABERNET \$7

CHARDONNAY \$8

SAUVIGNON BLANC \$8

SOHO

COCKTAILS

LYCHEE RASPERTINI \$17

JAPANESE VODKA, LYCHEE, RASPBERRY, LEMON JUICE

SMOKEY OLD FASHION \$19

JAPANESE WHISKEY, ORANGE, ANGOSTURA BITTERS, SYRUP

HONEY BEE \$16

JAPANESE VODKA, BLACK TEA, HONEY, LEMON, GINGER, SPARKLING WATER

STRAWBERRY & LYCHEE MOJITO \$18

BACARDI RUM, STRAWBERRY, LYCHEE, LIME, MINT, CLUB SODA

MIDORI SLIPPERS \$14

JAPANESE VODKA, MIDORI, LEMON JUICE, TRIPLE SEC

PINK BLOSSOM \$15

JAPANESE VODKA, LEMON JUICE, PEACH, MOSCATO

WINE

WHITE

GLASS / BOTTLE

SAUVIGNON BLANC \$12 / \$44

CHARDONNAY \$14 / \$50

RED

GLASS / BOTTLE

PINOT NOIR \$10 / \$38

CABERNET SAUV. \$11 / \$42

RED SANGRIA \$10

NON-ALCOHOL

BOTTLED WATER 750 ML \$8.50

SPARKLING WATER 750ML \$10

PEPSI, PEPSI ZERO, STARRY, LEMONADE, SWEET TEA, GREEN TEA, APPLE JUICE, \$3

BEER

SAPPORO 12OZ \$10

SAPPORO LITE 12OZ \$9

SAPPORO 21OZ \$16

ASAHI 21OZ \$17

ORION 21OZ \$18

FILTERED SAKE

(5 OZ / 750 ML BOTTLE)

HAKKAISAN "EIGHT PEEKS" \$15 / \$71

KIKUSUI "CRYSANTHEMUM WATER" \$16 / \$74

SHIMIZU NO MAI "PURE DAWN" \$16 / \$73

YOSHINO GAWA "WINTER WARRIOR" \$15 / \$71

DASSAI 45 "OTTER FESTIVAL" \$23 / \$100

WAKATAKE "DEMON SLAYER" \$25 / \$155

UNFILTERED SAKE

(5 OZ / 750 ML BOTTLE)

SHO CHIKU BAI "CREME DE SAKE" \$10 / \$30

SAYURI "LITTLE LILY" \$12 / \$55

YUKI "LYCHEE" 375 ML \$25

YUKI "WHITE PEACH" 375 ML \$25

HOUSE SAKE

HOT SAKE 8OZ \$10

COLD SAKE 8OZ \$10

MENU

STARTERS

Hot Rock

2.5 oz thinly slice short rib, sweet ginger
marinate (cooked table side)

\$17

Edamame

Steamed Japanese soybean & sea salt.
(ADD SPICY GARLIC + \$2)

\$8

Miso Soup

Tofu, scallion, wakame seaweed,
Dashi broth

\$5

Crispy Brussel Sprouts

Flash fried, yuzu butter, parmesan cheese,
candied pecans

\$10

Shishito peppers

Flash fried peppers and salt

\$10

Gyoza

6 pcs pan seared chicken dumplings, spicy
ponzu w/ scallion dipping sauce

\$11

Grilled Octopus

Romesco sauce, fingerling potatoes, crispy
garlic, chimichurri, togarashi pepper

\$23

Fried Chicken

8 pcs of crispy Togarashi fried chicken, side
of sweet bbq sauce, and wasabi aioli

\$22

House Salad

Spring mix salad, EVOO, sesame ginger
dressing

\$8

Seaweed Salad

Chuka seaweed, sesame seed, lemon

\$7

Cucumber Salad

This is a description of the item on the menu.
List all of the ingredients and details here.

\$7

Tako Wasabi

Diced cooked octopus leg, kizame wasabi,
lemon juice, sea salt

\$12

Short Rib fried rice

Teriyaki braised short ribs, daikon, shitake
mushrooms, scallions, dashi scrambled egg

\$22

Wagyu Burger

Premium wagyu beef, lettuce, tomato,
teriyaki aioli, pickles, cheddar cheese, truffle
fries

\$22

Lobster Truffle Tempura

Lobster tail tempura, truffle honey aioli,
shaved truffle, scallions, tobiko

\$24

SOHO

Many of our items are served raw or undercooked. Per the FDA. Eating raw or undercooked 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 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 completely free of these or any other allergens even when specified.

ROBATA GRILL

Ribeye	\$14
Seabass	\$13
Chicken	\$7
Pork Belly	\$7
Shishito Peppers	\$3
Mixed Veggie	\$4

SASHIMI CRUDO

Niji Sashimi Caviar	\$23
Bluefin tuna, yellowtail, salmon, mascarpone, truffle oil, ponzu, caviar	
Hamachi Serrano Yuzu	\$19
yellowtail, Serrano, garlic oil, crispy garlic, ponzu	
Bluefin Black Truffle	\$23
Bluefin tuna, wasabi mascarpone, garlic chips, shaved truffle, ponzu, truffle oil	
Salmon Pop Rocks	\$15
Atlantic salmon, pop rocks candy, ponzu, grape seed oil	
Cajun Albacore Tuna	\$14
Premium Albacore, Daikon, creamy ponzu, micro greens	

ENTREE

Kalbi Ribs \$22

Beef Ribs marinated on our sweet soy reduction, caramelized pickled onion, and scallion

Miso Chilean Seabass \$25

Yuzu miso marinated chilean seabass, grilled season vegetables

Ribeye Steak \$40

16oz premium cut Ribeye side of miso butter (add shrimp + \$20 or add lobster + \$35)

Chicken Katsu \$22

Panko crusted chicken cutlet, truffle fried rice, fried egg

Salmon \$22

Scottish salmon, seasonal vegetables, miso butter, crispy salmon skin

Pork Belly \$25

Braised pork belly, sweet potato puree, japanese bbq

SIDES

Rice
\$3

Miso Potato Puree
\$8

Sauteed Vegetables
\$9

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NIGIRI / SASHIMI

NIGIRI X2 / SASHIMI X3

WHITE & SILVER FISH

MADAI	JAPANESE SNAPPER	\$15 / \$21
HAMACHI	JAPANESE YELLOWTAIL	\$10 / \$16
HIRAME	JAPANESE FLOUNDER / HALIBUT	\$16 / \$22
UNAGI	JAPANESE FRESH WATER EEL	\$9 / \$15

TUNA

OTORO	FATTY BLUEFIN TUNA BELLY	\$21 / \$30
CHU-TORO	MEDIUM FATTY TUNA BELLY	\$19 / \$28
AKAMI	LEAN TUNA BELLY	\$15 / \$22
MAGURO	BLUEFIN TUNA	\$12 / \$17

SALMON

SALMON BELLY	FATTY SALMON BELLY	\$9 / \$16
SALMON	ATLANTIC SALMON	\$8 / \$15

SPECIAL ROLLS

LOBSTER ROLL	SNOW CRAB, CUCUMBER, AVOCADO, SOY PAPER, LOBSTER TAIL TEMPURA, HONEY TRUFFLE AIOLI, SHAVED TRUFFLE, GREEN ONIONS	\$33
SURF & TURF ROLL	SPICY SNOW CRAB, SHRIMP TEMPURA, AVOCADO, SEARED ANGUS SHORT RIB, TRUFFLE MAYO, 24K GOLD FLAKES	\$26
SUNNY SALMON	SALMON, CUCUMBER TOPPED WITH SALMON AND THIN SLICE LEMON	\$15
LEMON DROP ROLL	SPICY TUNA, YELLOWTAIL, DAIKON, AVOCADO, CUCUMBER, LEMON, SPICY GARLIC	\$19
CRISPY SHRIMP & SALMON	PANKO SHRIMP, SNOW CRAB, ASPARAGUS, TOPPED WITH SALMON, WASABI TOBIKO SAUCE	\$20
CRISPY RICE	CRISPY RICE TOP W/ SPICY TUNA, SERRANO, SPICY MAYO, EEL SAUCE, SESAME SEEDS	\$17
SOHO LOCO	SALMON, GREEN ONION, AVOCADO, SERRANO, YELLOWTAIL, PICO DE GALLO, CREAMY PONZU, HABANERO	\$18
HOT TROPIC ROLL	SHRIMP TEMPURA, SPICY TUNA, SHISO SEARED HIRAME, YUZU GARLIC PONZU, SPICY MAYO, SRIRACHA	\$21

CHEFS NIGIRI BOARD

OUR CHEFS DELUXE CHOICE OF OUR PREMIUM SUSHI CUT TO PERFECTION

7PC / \$45

TOKUBETSU

CHEFS PREMIUM CUT OF OUR MOST DELICIOUS AND FRESH FISH

15 PC \$50 / 25 PC \$74

CHIRASHI BOWL \$35



OUR CHEFS PREMIUM CUT OF SALMON, EBI, YELLOWTAIL, TUNA, TAKO, TAMAGO



SHELLFISH & ROE. ETC

HOTATE	JAPANESE HOKKAIDO SCALLOPS	\$10 / \$14
UNI	CALIFORNIA UNI	\$20 / \$28
IKURA	MARINATED SALMON ROE	\$20 / \$28
AMAEBI	JAPANESE SWEET SHRIMP	\$20 / \$28
TAKO	COOKED PREMIUM GRADE OCTOPUS	\$13 / \$18
OYSTER	3PC TOP PICO, TOBIKO, PONZU	\$12
KIZAME WASABI	PICKLED WASABI	\$3

