

SONO

sushi - restaurant - bar

Zensai Hot

Ishiyaki BBQ* GF 15
Grilled Tableside, Skirt Steak, Smoked Salt, Chimichurri

Gyoza 10
Pan-Fried Hand Made Pork Dumplings, Dashi Soy

Firecracker Shrimp Popper 12
White Shrimp, Spicy Crab, Cream Cheese, Jalapeno

Grilled Octopus GF 14
Edamame, Cherry Tomato, Chimichurri

KFC 12
Double Fried, Garlic Soy, Pickled Daikon

Okonomoyaki [Japanese Pancake] 6
Chashu, Cabbage, Imitation Crab, Mayo, Bonito, Soy

Yakitorii 7
Chicken Skewers, Torii Sauce, Sesame Seed

The Ribeye GF 18
Grilled Beef Ribeye, Cucumber Kimchi, Nishiki Rice

Zensai Cold

Sushi Taco* 9
Tuna or Salmon, Avocado, Micros, Masago

Poke* 11
Tuna or Salmon, Cucumber, Poke Mix, Tobiko

Hamachi Jalapeno* 14
Hamachi, Mizuna, Jalapeno, Aji Amarillo, Ponzu, Micros

Omakase Experience*

Choice of multi-course meal utilizing the finest ingredients to showcase our Chef's talent. Ask your server for the Omakase Menu details.

Nigiri Omakase [SUSHI BAR ONLY] 60/pp

Grand Tasting 70/pp

*Denotes: these items are served raw or cooked to temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please do inform your server if you have any food allergies or special dietary requirements. We will do our best to accommodate you.

Specialty Rolls

Tuna on Tuna* GF 14
Spicy Tuna, Ahi Tuna, Cucumber, Jalapeno, Mustard Ponzu, Garlic Crisp, Sriracha, Green Onion

Umi Kazan 16
Oven Baked Crab, Cream Cheese, Shrimp Tempura, Avocado, Spicy Mayo, Eel Sauce

Crunchy Diablo 12
Panko Fried, Spicy Crab, Avocado, Cream Cheese, Spicy Mayo, Jalapeno, Sweet Soy, Green Onion

Dancing Eel 14
Baked Barbeque Eel, Tempura Shrimp, Cucumber, Garlic Crisps, Avocado, Green Onion, Eel Sauce

White Dragon* 13
Blue Crab, Seared Hamachi, Mango, Tempura Crunch, Wasabi Mayo, Eel Sauce, Tobiko, Green Onion

Sono Roll* 12
Spicy Tuna, Panko Fried, Cream Cheese, Pickled Jalapeno, Sweet Soy, Chili Mayo, Green Onion

Peppered Tuna* GF 11
Big Eye Tuna, Avocado, Kaiware, Goat Cheese, Cracked Black Pepper

Piano Roll GF 13
Spicy Crab, Shrimp Tempura, Avocado, Wasabi Aioli, Soy Glaze

Pink Floyd* GF 10
Scottish Salmon, Avocado, Mango, Cream Cheese, Pistachio

Rainbow Roll* GF 14
Blue Crab, Tuna, Salmon, White Fish, Shrimp, Cucumber, Avocado

Screaming "O"* 15
Spicy Tuna, Tempura Shrimp, Seared Tuna, Tobiko, Special "O" Sauce, Sweet Soy, Green Onion

Story of the Salmon* GF 15
Salmon, Cucumber, Avocado, Lemon Zest, Spicy Aioli

Spider 12
Soft Shell Crab, Kaiware, Tobiko, Kanpyo, Sweet Soy

Sutata

Edamame GF 6
Boiled Soy Bean, Sea Salt

Sono Salad GF 7
Spring Mix, Cucumbers, Radish, Ginger Dressing

Miso Soup GF 5
Beech Mushroom, Wakame, To-Fu

Ramen

All Ramen served with marinated bamboo shoots, pork chashu, chives, wood ear mushrooms, & marinated soft boiled egg

Tonkotsu Ramen* 15
Milky Pork Broth, Black Garlic Oil, Straight Ramen

Shoyu Ramen* 13
Chicken, Pork, and Katsuo Broth, Curly Ramen

Spicy Miso Ramen* 14
Spicy Red Miso, Light Pork Broth, Curly Ramen

Udon 15
Katsuo Dashi, Clams, Tempura Shrimp, Fish Cake

Yaki Soba 14
Stir-fried Egg Noodles, Grilled Chicken, Vegetables

Sushi Combination

Sono's Choice* 30
7 pcs. Chef's Choice Nigiri and your choice of a roll

Sushi Bento* 35
5pcs. of Nigiri, 6pcs. Sashimi, Seaweed Salad, and Your choice of a roll

Chirashi* GF 26
Chef's Choice Sashimi, Assorted Pickles over Sushi Rice

Moriwase* GF 40
For the sashimi lovers in us. Portions Sizes Varies
*Nigiri Option Available additional \$5 Charge

Real Wasabi

Grated [Finely Grated] 4
Kizami [Wasabi Relish] 4
Wasabi Combo 6
Fresh Wasabi Root GF 6

GF – Denote Options that are or can be made Gluten-Free

18% Gratuity will be add to Parties of 6 or more

Surf & Turf* 16
Blue Crab, Tempura Shrimp, Ribeye Steak, Avocado, Balsamic Soy, Garlic Crisps, Green Onion

Shrimp Tempura 10
Shrimp Tempura, Cucumber, Avocado, Sweet Soy

Tuna Ecstasy* 14
Crab, Tempura Shrimp, Big Eye Tuna, Avocado
"O" Sauce, Sweet Soy, Sambal

Shrimp Meets Mango 13
Tempura Shrimp, Cucumber, Mango, Ginger Dressing, Eel Sauce

Nama* GF 14
Tuna, Salmon, White Tuna, Cilantro, Tobiko, Kaiware, Jalapeno

Classic Rolls

Avocado Roll GF 5
Cucumber Roll [Kappa Maki] GF 4
Tuna Roll [Tekka Maki]* GF 8
Crab Roll [Kani Maki] 5
Yellowtail Roll [Negihama Maki]* GF 8
California Roll [Imitation Crab] 6
California Roll [Blue Crab] GF 8
Eel w/ Avocado or Cucumber Roll 9
Salmon w/ Avocado or Cucumber Roll* GF 8
Tuna w/Avocado or Cucumber Roll* GF 9
Philly Roll* GF 8

A La Carte: Sashimi & Nigiri [2pcs per order]

Tuna [Maguro] 7
Yellowtail [Hamachi] 7
Salmon [Sake] 6
Red Snapper [Madai] 7
Mackerel [Saba] 5
Eel [Unagi] 6
Sweet Shrimp [Amaebi] 9
Shrimp, [Ebi] 5
Octopus [Tako] 5
Scallop [Hotategai] 8
Blue crab [kani] 6
Salmon Roe [Ikura] 6
Sea Urchin [Uni] MP
Flying Fish Roe [Ebi] 5
Omelet [Tamago] 5

*Denotes: these items are served raw or cooked to temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please do inform your server if you have any food allergies or special dietary requirements. We will do our best to accommodate you.