

# SONO

sushi - restaurant - bar

## Zensai

**Edamame GF** 5  
Boiled Soy Bean, Sea Salt

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

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

**Gyoza** 10  
Pan-Fried Handmade Pork Dumplings, Dashi Soy

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

**Skewered chicken** 7  
Chicken Skewers, Torii Sauce, Sesame Seed

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

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

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

**Hamachi Jalapeno\*** 14  
Baby Mizuna, Aji Amarillo, Radish, Jalapeno, Ponzu

## Bento

*Sono's Version of a traditional Japanese Box Entrée served with: Salad, Spicy California Roll, Rice, & Chef's Side of the Day along with your choice of a protein. No Substitutions Please.*

Chicken 15  
Shrimp Tempura 17  
Ribeye Steak\* 18

\*18% Gratuity will be added for parties of 6 or more\*

\*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

## Sushi Combination

*NO SUBSTITUTIONS PLEASE. \$2 UPCHARGE FOR SHARED PLATES*

**Soup, Salad, & Roll\* GF** 15  
Miso Soup, House Salad, & Your Choice of a Specialty  
Roll

**Special Roll Combo\* GF** 20  
Your Choice of 2 Specialty Rolls

**Nigiri & Roll\* GF** 17  
6pcs Chef's Choice Nigiri & Choice of California Roll  
or Tekka Maki

**Sashimi & Roll\* GF** 17  
8pc chef's choice sashimi & Choice of California Roll  
or Tekka Maki

**Chef's Choice Bento\*** 25  
Ultimate Sushi Lunch! 4 pcs Nigiri, 4pcs Sashimi, Tuna  
Tartare, & Your Choice of a Roll

**Chirashi Don\* GF** 18  
Chef's Choice Sashimi, Assorted Toppings over Sushi Rice

**Curry & Roll** 17  
Japanese Curry & Choice of a Specialty Roll

## Specialties

**Japanese Curry** 12  
Authentic Japanese Beef Curry over Rice

**Spicy Tuna Bowl\*** 18  
Big Eye Tuna, Tamago, Kaiware, Masago, Micros, Shoyu  
Dashi, Furikake Katsuo over Rice

**Yakisoba** 14  
Stir-Fried Japanese Egg Noodles, Grilled Soy Marinated  
Chicken with Assorted Vegetables

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

## 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

**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 [Mada]** 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

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