

SONO

sushibar ■ restaurant ■ grill

Starters

Edamame GF	6
Boiled Soy Beans, Sea Salt	
Sono Salad GF	8
Spring Mix, Cucumbers, Radish, Cherry Tomato, Avocado Ginger Dressing	
Seaweed Salad GF	7
Marinated Seaweed, Cucumbers, Cherry Tomato, Carrots	
Miso Soup GF	5
Beech Mushroom, Wakame, Tofu, Green Onion	

Hot Appetizers

Ishiyaki BBQ* GF	16
Sliced Ribeye, Smoked Salt, Chimichurri	
Gyoza	10
Pan-Fried, Hand Made Pork Dumplings, Dashi Soy	
Firecracker Shrimp	12
White Shrimp, Spicy Crab, Cream Cheese, Jalapeno	
Grilled Octopus GF	14
Braised & Grilled Spanish Octopus, Edamame, Cherry Tomato, Chimichurri, Balsamic Vinaigrette	
KFC	12
Double Fried Wings, Garlic Soy, Cucumber Kimchee	
Yakitori	7
Soy Marinated Chicken Skewers, Torii Sauce, Sesame Seed	

Cold Appetizers

Sushi Taco*	9
Tuna or Salmon, Avocado, Sweet Soy, Wasabi Aioli	
Poke*	11
Tuna or Salmon, Cucumber, Poke Mix, Tobiko, Wakame	
Hamachi Jalapeno*	14
Hamachi, Mizuna, Jalapeno, Aji Amarillo, Ponzu, Micros	
Sashimi Sampler (6pcs)* GF	14
Tuna, Salmon, Hamachi, Kizami Wasabi	

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

Ramen

All Ramen served with bean sprouts, pork chashu, chives, wood ear mushrooms, & marinated soft boiled egg exception of veggie and grilled chicken ramen

Tonkotsu Ramen*	14
Milky Pork Broth, Black Garlic Oil, Curly Ramen	
Spicy Miso Ramen*	15
Spicy Red Miso, Light Pork Broth, Curly Ramen	
Chicken Ramen*	13
Chicken Broth, Grilled Chicken, Curly Ramen	
Veggie Ramen*	12
Mushroom Broth, Marinated Bean Sprouts, Chives, Tofu, Wood Ear Mushroom, Soft Boiled Egg, Curly Ramen	

Farm Entrées

Chicken & The Egg	15
Grilled Chicken, Field Green Salad, Soft Boiled Egg Koshihikari Rice, Sweet Soy, Sesame	
The Ribeye* GF	18
Grilled Ribeye, Cucumber Kimchi, Nishiki Rice	

Sushi Entrées

Sono's Choice* GF	30
7 pcs. Chef's Choice Nigiri and Your Choice of a Roll	
Sushi Trio* GF	38
6pcs of Nigiri, 8pcs of Sashimi, and Your Choice of a Roll	
Chirashi* GF	26
Chef's Choice Sashimi, Assorted Pickles over Sushi Rice	
Moriawase* GF	40
For the sashimi lovers in us. Portions Sizes Varies *Nigiri Option Available additional \$5 Charge	

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] GF	50/pp
Grand Tasting [Everyone Must Participate]	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.

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

Specialty Rolls

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	
Shrimp Meets Mango	13
Tempura Shrimp, Cucumber, Mango, Ginger Dressing, Eel Sauce	
Piano Roll	13
Spicy Crab, Shrimp Tempura, Avocado, Wasabi Aioli, Soy Glaze	
Shrimp Tempura	10
Shrimp Tempura, Cucumber, Avocado, Sweet Soy	
Spider	12
Soft Shell Crab, Kaiware, Tobiko, Kanpyo, Sweet Soy	
Cucumber Special GF	12
Crab Meat, Avocado, Cream Cheese, Cucumber Wrap, Sunomono Sauce, No Rice	
Surf & Turf*	16
Blue Crab, Tempura Shrimp, Ribeye Steak, Avocado, Balsamic Soy, Garlic Crisps, Green Onion	
Sono Roll*	12
Spicy Tuna, Panko Fried, Cream Cheese, Pickled Jalapeno, Sweet Soy, Chili Mayo, Green Onion	
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	
Tuna on Tuna*	14
Spicy Tuna, Ahi Tuna, Cucumber, Jalapeno, Mustard Ponzu Garlic Crisp, Sriracha, Green Onion	

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

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

Raw Raw* GF **15**
Tuna, Salmon, Hamachi, Jalapeno, Cilantro, Tobiko, Kaiware,
Cucumber, Mustard Ponzu, Sriracha, Pickled Daikon Wrap, No Rice

Classic Rolls

Avocado Roll GF	5
Cucumber Roll [Kappa Maki] GF	4
California Roll [Imitation Crab]	6
California Roll [Blue Crab] GF	8
Eel w/ Avocado or Cucumber Roll	9
Tuna Roll [Tekka Maki]* GF	8
Yellowtail Roll [Negihama Maki]* GF	8
Salmon w/ Avocado or Cucumber Roll* GF	8
Tuna w/Avocado or Cucumber Roll* GF	9
Spicy Tuna Roll*	9
Philly Roll* GF	8
Negi Toro Maki GF	14

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 [Tobiko]*	5
Omelet [Tamago]	5

Real Wasabi

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

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