

APPETIZERS

Hot

- MISO SOUP GF** 6
Beech Mushroom, Wakame, Tofu, Green Onion
- EDAMAME GF** 7
Steamed Soy Beans, Sea Salt
Garlic Chili +\$1 • Truffle Oil +\$2
- ISHIYAKI BBQ* GF** 19
Sliced Ribeye, Smoked Salt, Parmesan Chimichurri, Sesame Oil, Hot Stone Grill
- BLISTERED SHISHITO PEPPERS** 9
Togarashi, Citrus Aioli
- GYOZA** 11
Pan-Fried Pork Dumplings, Dashi Soy
- SONO SHRIMP** 13.5
Coconut-Sriracha Mayo, Toasted Garlic Chips, Sesame Seeds
- FIRECRACKER CALAMARI** 14
Deep Fried Rings & Tentacles, Jalapenos, Onions, Citrus Aioli
- AGE DASHI** 13
Deep Fried Seasonal Vegetables, Fresh Grated Ginger, Scallions, Dashi Broth
- DOUBLE FRIED WINGS** 16
Choice of: Soy Garlic • Spicy Gogo • Zest

Cold

- GREEN SALAD GF** 10
Spring Mix, Cucumbers, Spiralized Red Beets and Carrots, Cherry Tomatoes, Sliced Avocado, Ginger Dressing
- SEAWEED SALAD GF** 7
Marinated Seaweed, Cucumbers, Carrots, Tomatoes
- CALAMARI SALAD** 8
Marinated Squid, Cucumbers, Carrots, Tomatoes
- TORO SAAM** 24
Toro, Aged Soy, Kizami Wasabi, Green Onion, Sesame Oil, Roasted Nori
- SALMON TOSTADAS** 17
Diced Salmon, Trout Roe, Avocado, Yuzu Tobiko, Togarashi Aioli, Microgreens
- SCALLOP CRUDO*** 15
Juliened Cucumber, Passionfruit Ponzu, EVOO
- TUNA TATAKI*** 18
Sesame Crusted Seared Tuna, Apple-Jalapeno Relish, Ponzu, Togarashi
- HAMACHI JALAPENO*** 16
Hamachi, Jalapeno, Ponzu, Microgreens, Sriracha
- NIKU TARTARE*** 18
Ribeye, Quail Egg, Kizami Aioli, Shallots, Chives, Togarashi, Rice Chips

RAMEN

*All Ramen served with bamboo shoots, chives, wood ear mushrooms & marinated soft boiled egg
Extra: Noodles +\$3 | Broth +\$5 | Chicken +\$4 | Pork Chashu +\$4 | Egg +\$2 | Tofu +\$2

TONKOTSU RAMEN* 17
Pork Bone Broth, Black Garlic Oil, Pork Chashu, Curly Noodle

VEGGIE RAMEN* 15
Mushroom Broth, Tofu, Kale Noodle

SPICY MISO RAMEN* 18
Spicy Red Miso, Pork Bone Broth, Pork Chashu, Curly Noodle

CHICKEN RAMEN* 17
Chicken Broth, Grilled Chicken, Curly Noodle

ENTREES

- TERIYAKI CHICKEN** 23
Grilled Chicken, Seasonal Vegetables, Koshihikari Rice, Soft Boiled Egg, Sesame Teriyaki Sauce
- THE RIBEYE* GF** 35
Grilled Ribeye, Kimchi Pickles, Seasonal Vegetables, Koshihikari Rice, Cilantro-Serrano Salsa Verde
- PORK BELLY DON** 25
Chashu, Marinated Soft Boiled Egg, Japanese Pickles, Koshihikari Rice, Teriyaki Sauce
- MISO SALMON*** 30
Grilled Asparagus, Roasted Baby Potatoes, Miso-Butter Glaze

- SASHIMI MORIAWASE* GF** 45
Chef's Choice Sashimi
- SONO NIGIRI* GF** 55
Chef's Choice Nigiri
- SONO'S CHOICE* GF** 37
7 pcs Chef's Choice Nigiri and Your Choice of a Roll
- CHIRASHI*** 37
Chef's Choice Sashimi, Assorted Pickles Over Sushi Rice
- YASAI YASAI** 20
Avocado Maki, Kappa Maki, Sono Inari, Assorted Yasai Nigiri

LUNCH BENTO

available Monday – Friday 11am-2pm

- BENTO BOX** 17
All Bento Boxes served with Salad, 2pcs of Pork Gyoza, 1pc of Vegetable Spring Roll, and 4pcs of Spicy California Roll
(Ichi) Teriyaki Chicken & White Rice
(Ni) Teriyaki Chashu Pork & White Rice
(San) Shrimp Tempura & White Rice (3pcs)
(Shi) Sashimi* 4pcs
(Go) Nigiri* 4pcs

*Add any specialty roll for \$10

LUNCH COMBO

available Monday – Friday 11am-2pm
no substitutions please. \$2 upcharge for shared plates

- SOUP, SALAD, & ROLL* GF** 17
Miso Soup, House Salad & Your Choice of a Specialty Roll
- SPECIAL ROLL COMBO* GF** 23
Your Choice of 2 Specialty Rolls
- RAMEN COMBO*** 24
Choice of any Ramen and one order of Gyoza

SPECIALTY ROLLS

POKE ROLL* 19

Hiyashi Wakame, Avocado, Cucumber, Mango, Tuna, Salmon, Hamachi, Sono Poke Sauce

UMI KAZAN 16

Baked Crab, Cream Cheese, Shrimp Tempura, Avocado, Spicy Mayo, Sweet Soy

CRUNCHY DIABLO 14

Panko Fried, Spicy Crab, Avocado, Cream Cheese, Spicy Mayo, Pickled Jalapenos, Sweet Soy, Green Onion

DANCING EEL 16

Barbeque Eel, Tempura Shrimp, Cucumber, Garlic-Shallot Crisps, Avocado, Green Onion, Sweet Soy

SHRIMP MEETS MANGO 15

Shrimp Tempura, Ebi, Cucumber, Mango, Ginger Dressing, Sweet Soy

GRAND PIANO 16

Blue Crab, Tempura Shrimp, Avocado, Spicy Mayo, Sweet Soy, Rice Crisps

SHRIMP TEMPURA 14

Shrimp Tempura, Cucumber, Avocado, Sweet Soy

MR. SUNSHINE 13

Pickles, Mango, Kanpyo, Avocado, Cucumber, Tomato, Sweet Soy, Ginger Dressing

SURF & TURF* 18

Blue Crab, Shrimp Tempura, Ribeye, Avocado, Balsamic Soy, Garlic-Shallot Crisps, Green Onion

TALES OF TWO TUNA 17

Tuna, Minced Tuna, Jalapeno, Cucumber, Ponzu, Sriracha, Garlic Crisps

SONO* 16

Spicy Tuna, Panko Fried, Cream Cheese, Pickled Jalapeno, Sweet Soy, Spicy Mayo, Green Onion

RAW RAW SENSEI* 17

Tuna, Salmon, Hamachi, Fresh Jalapeno, Tobiko, Sriracha, Mustard Ponzu, Daikon Wrap

RAINBOW* GF 18

Blue Crab, Tuna, Salmon, Yellow Tail, Shrimp, Cucumber, Avocado

SCREAMING "O"* 16

Spicy Tuna, Tempura Shrimp, Seared Tuna, Tobiko, "O" Sauce, Sweet Soy, Green Onion

STORY OF THE SALMON* GF 17

Salmon, Cucumber, Avocado, Lemon Zest, Spicy Mayo, Sriracha

CRUNCH SCALLOP* 17

Spicy Scallop, Mango, Cucumber, Avocado, Tobiko, Crunchy Tempura Crisp, Sweet Soy

SPIDER 15

Tempura Soft Shell Crab, Yuzu Tobiko, Cucumber, Avocado, Sweet Soy

WHAT'S THE SKINNY?* 17

Tuna, Salmon, Hamachi, Avocado, Tobiko, Ponzu, Cucumber Wrap

HAMACHI TALE* 18

Seared Yellow Tail, Spicy Crab, Avocado, Cucumber, Fresh Jalapeno, Chili Garlic Oil, Sweet Soy

CLASSIC ROLLS

Hand rolls available upon request. +\$2

AVOCADO ROLL GF 5

CUCUMBER ROLL [KAPPA MAKI] GF 5

CALIFORNIA ROLL [IMITATION CRAB] 8

REAL CALI ROLL [BLUE CRAB] GF 12

EEL W/ AVOCADO OR CUCUMBER ROLL 10

YELLOWTAIL ROLL [NEGIHAMA MAKI]* GF 10

SALMON W/ AVOCADO OR CUCUMBER ROLL* GF 10

TUNA W/AVOCADO OR CUCUMBER ROLL* GF 10

SPICY TUNA ROLL* 10

TUNA ROLL [TEKKA MAKI]* GF 9

SASHIMI & NIGIRI

2 pieces per order

BLUE FIN [TORO]* MKT

TUNA [MAGURO]* 10

YELLOWTAIL [HAMACHI]* 10

SALMON [SAKE]* 9

RED SNAPPER [MADAI]* 10

MACKEREL [SABA]* 8

EEL [UNAGI]* 8

SWEET SHRIMP [AMA EBI]* 12

SHRIMP [EBI]* 6

TOFU [INARI] 6

SCALLOP [HOTATEGAI]* 10

BLUE CRAB [KANI]* 10

SALMON ROE [IKURA]* 10

SEA URCHIN [UNI]* MKT

FLYING FISH ROE [TOBIKO]* 7

OMELET [TAMAGO] 5

Real Wasabi: FRESH ROOT GF 9 | KIZAMI 6

*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.

COCKTAILS

THAI BULLEIT 13

Bulleit Bourbon, Agave Nectar, Muddled Thai Basil

VANDAL 12

Pinnacle Vodka, Yuzu Sake, Agave, Grape Juice, Frozen Grapes

SPICY PINEAPPLE MARGARITA 13

El Jimador Blanco Tequila, Triple Sec, Pineapple Puree, Lime Juice, Simple Syrup, Fresh Jalapeno

BATTLE ROYALE 14

Suntory Toki Japanese Whisky, Sapporo, Amaretto, Lemon Juice, Honey

TOKYO MULE 11

Plum Wine, Ginger Beer, Lime Juice

DEATH BY MULE 11

Yuzu Sake, Lime Juice, Ginger Beer

FEELING PRETTY 11

Lychee Sake, Triple Sec, Cranberry Juice, Simple Syrup

OH MIO MY 13

Bombay Sapphire, Mio Crisp Sparkling Sake, Grapefruit Juice, Lemon Juice, Thai Basil, Simple Syrup

WINE

House Wine VARIETALS 9 | 36

Chardonnay • Pinot Grigio • Sauvignon Blanc • Cabernet • Pinot Noir • Merlot

White & Sparkling



WHITEHAVEN SAUVIGNON BLANC 13 Marlborough	50
RAEBURN CHARDONNAY 14 Russian River	54
MASO CANALI PINOT GRIGIO 13 Trentino	50
DR. HEYDEN RIESLING 12 Rheinhessen	46
ANTON BAUER GRUNER VELTLINER 12 Austria	46
LA MARCA PROSECCO 12 Italy	46
SAINT CLAIR SAUVIGNON BLANC - Marlborough	66

Red & Rosé



FREELANDER CABERNET 12 California	46
HAHN PINOT NOIR 12 California	46
J. VINEYARDS PINOT NOIR 13 Tri-county California	50
DON MIGUEL GASCON MALBEC 13 Mendoza	50
STOLPMAN VINEYARDS SANGIOVESE 14 Santa Barbara	54
LA JOLIE FLEUR ROSÉ 13 Provence	50
EBERLE CABERNET - Paso Robles	66

BEER

Draft

SAPPORO 6 Japanese Lager
BLUE MOON 6 Belgian Style Wheat
FOOTHILLS BREWING 8 Festival Express Hazy IPA
RED OAK BREWERY Mkt Rotating Seasonal

Bottles & Cans

KIRIN ICHIBAN 6 Japanese Pale Lager	SIERRA NEVADA 6 American Pale Ale
ASAHI SUPER DRY 22oz 13 Japanese Rice Lager	MICHELOB ULTRA 5 Light American Lager
ORION 22oz 13 Japanese Lager	YUENGLING 5 American Amber
STELLA ARTOIS 6 Belgian Pilsner	TROPHY BREWING 7 Trophy Wife Session IPA

SAKE

Hot Sake GEKKEIKAN SAKE 10 | 18

Filtered

MIO CRISP SPARKLING 300mL 19
HANA HOU HOU SHU ROSÉ 300mL 32
TENSEI ENDLESS SUMMER 720mL 68
BANRAKU FORGOTTEN JAPANESE SPIRIT 200mL 32

DASSAI 45 300mL 37
DRAGON GOD GINJO 720mL 55
SHIOKAWA COWBOY YAMAHAI 720mL 80
SUIGEI DRUNKEN WHALE 750mL 56

Unfiltered

SHO CHIKU BAI 375mL 15
SNOW MAIDEN JUNMAI 300mL 25
SACRED MIST 300mL 32
YUKI LYCHEE 375mL 25