



### RAMEN

substitute cabbage noodles for no extra charge, vegan kale noodles +1, or gf tofu shirataki noodles +2

Torino   our signature chicken broth topped with pork chashu, soft boiled egg, bok choy, menma, bean sprouts, scallions, and ito chili pepper. (delicious with mushrooms!)	12.50	Yuzu Lover   signature chicken broth with yuzu citrus, chicken chashu, soft boiled egg, bok choy, menma, bean sprouts, scallions, lime and ito chili pepper. (delicious with mushrooms!)	14.50
Kitano   miso + pork base with chicken broth topped with pork chashu, soft boiled egg, naruto, corn, bok choy, menma, beansprouts and scallions. (Try it with	13.50	Curry Ramen   house curry, pork broth, scallions, soft boiled eggs, and Karaage Japanese fried chicken. (Great with bok choy)	14.50
kimchi and tofu)		Mi So Hot   miso and chicken broth, house chili paste, scallions, soft boiled egg, bean	14.50
Tantan   chicken broth with house tahini, soft boiled egg, bok choy, bean sprouts, scallions,	14.50	sprouts and Karaage chicken. (Try it with mushrooms)	
chili oil, nikumiso ground pork and ito chili pepper. (Great with a side of rice)		✓Veggie Miso   vegetable miso broth, steamed tofu, corn, bok choy, menma, bean sprouts and scallions.	13
Sammy   pork and chicken broth, pork	13.50		
chashu, soft boiled egg, bok choy, menma, bean sprouts, scallions, ma-yu garlic oil		🄊 <sup>5</sup> Plain Bob   just noodles and choice of broth!	
and beni shoga ginger. (recommended		Torino, Kitano, Sammy, Veggie Miso	7
with sweet corn)		OR Tantan, Yuzu, Miso Hot, Curry, V6	9
FXTRAS			

# Pork Chashu | Braised pork belly

	Pork Chashu   Braised pork belly	5	Kimchi		2	Kinpira	1
	Chicken Chashu   Braised chicken	4	Shimeji Mushro	oms	1	Fresh Cabbage	1
	🚧 Chicken Chashu   Chicken Breast chashu	5	Nori Seaweed		1	Fukujinzuke   sweet pickles for curry	1.50
	Karaagé   Japanese fried chicken	4.50	Bean Sprouts		1	Just Broth	6/8
	Nikumiso   Spicy ground pork	3	Bok Choy		1	Extra Sauce (Ask server for	r price)
	Fried Tofu OR Steamed Tofu	2	Menma   ferme bamboo shoots	nted	1	Side of Regular Noodles	3
	ہے کے کے کے Soft Boiled Egg	1	Scallions		1 V	<b>g</b> Cabbage Noodles	3
	Naruto (5pc)	1	Sweet Corn		<sub>1</sub> ۷ք	s Vegan Kale Noodles	4
	Ebi Pop (1pc)	2			G	🖻 GF Tofu Shirataki Noodles	5
•	ТЕА			тне	R		
	Genmai-cha   Roasted brown rice tea, served by the teapot	green	5	Calpico   Va tang. Still o	nilla r spa	yogurt with a hint of rkling.	3
	Mugi-cha   Hot or iced barley tea		2	Ramune   Ja	ipane	ese marble soda - Ask your	4

5

3

Citron Tea | Hot or iced honey and citrus 3 tea

Oi Ocha | Bottled Japanese green tea

Mug of Tea | Japanese green or English black

Calpico   Vanilla yogurt with a hint of tang. Still or sparkling.	3
Ramune   Japanese marble soda - Ask your server about our current flavors!	4
Perrier   Sparkling Water	3
Soft Drinks   Coca-Cola, Diet Coke, Sprite, ginger ale, Lemonade	2.50





Mar 2021 ver.1

♥ Edamame   lightly salted soy beans.	4	Karaagé   Japanese style fried chicken with sriracha aioli spicy mayo.	8
<ul> <li>Seaweed Salad   wakame, lightly dressed.</li> <li>Agédashi Tofu   fried tofu with scallions, ginger and dashi broth.</li> </ul>	4 5	Ebi Kushiagé   panko crusted shrimp with vegetable dipping sauce.	6
<ul> <li>And dashi broth.</li> <li>Korokke   panko crusted potato croquettes with vegetable dipping sauce.</li> <li>Ika Geso Agé   fried squid skewers with lemon, Japanese mayo and shichimi chili pepper.</li> </ul>	4 6	Ebi Shumai   steamed shrimp dumplings. Takoyaki   octopus puffs with Takoyaki sauce, aonori, and beni shoga ginger. Kinpira Veggies   sweet and spicy stir-fried gobo burdock roots and carrots.	6 5 5
Our fluffy, hot buns are served with cucumbers and your choice of: Pork Chashu with don sauce (Add Kimchi! Extra .50) (6)	3.50	♥ Torino Salad   shaved cabbage, red cabbage, romaine lettuce, cucumber, cherry tomatoes, carrots, edamame, scallions, and sesame vinaigrette. Delicious with:	, 10
Chicken Chashu with don sauce Karaagé with sriracha aioli 🔊		Chilled Kale Noodles (Ramen salad) Karaagé	+2
Ebi with sriracha aioli 💿 🕑 Kinpira Veggie		Soft Boiled Egg Chicken Chashu (Cold)	+4.50 +1 +4
<b>ONBURI/RICE</b> Pork Chashu Don   braised pork belly with don sauce over rice with scallions, beni shoga ginger. (Add Kimchi! +2.00)	6/11	Karaagé Don   Japanese fried chicken over rice with scallions, sriracha aioli and ito chili pepper.	6/11
Chicken Chashu Don   marinated chicken with don sauce over rice with scallions and beni shoga ginger.	6/11	Karl's Curry   curry rice with fukujinzuke pickled radish. (Good with karaage or eggs!)	6/10
<ul> <li>Kinpira Don   kinpira veggies over rice with scallions and ito chili pepper. All Rice Dishes</li> </ul>	5/ 10 Come In .	A Bowl of Plain Steamed Rice Small And Large Portions	3

## SEASONAL

#### RAMEN

New Spicy Cilantro Ramen | Created by our kitchen members who know so much about our ingredients! Enjoy this yuzu flavored chicken broth with a hint of chili paste and Noe's cilantro sauce. Topped with slices of chicken breast chashu, soft boiled egg, cilantros & kikurage wood ear mushrooms.

 Cauli V Ramen | Veggie broth+tasty tomato
 base with a drop of ginger. Topped with fried
 cauliflower, kikurage wood ear mushrooms and cilantros leaves. Comes with Kale noodles. 15 (Add-on recommendation: green onion and corn)

- Vegetarian
- Spicy!

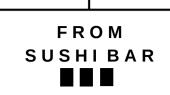
15

KIDS Fries Cup | French fries 4 Kids Cup | rice, karaage 4 & edamame Plain Bob | See Ramen section!

GF Special Gluten-Free Menu available. Just ask!

Vg Vegan, free of all animal products







Mar 2021 ver.1

Chef's Omakase Sushi

Omakase Nigiri Sushi (8 pcs) Botanebi, Albacore tuna, fresh water Eel, Hamachi, Tuna, Scallop, Salmon and Ikura

A-la Carte	Nigiri &	Sashimi
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Tuna	3	Hotate (scallop)	4
Salmon	3	Ikura	5
Albacore Tuna	3	Masago	2.5
Unagi (fresh water eel)	4	Botanebi (fresh)	5
Hamachi (Yellowtail)	4	Ebi (cooked)	3

### Signature Rolls

- Ne<sup>M</sup> Ebi Asparagus Roll (8 pcs) | boiled 14 shrimp, cooked asparagus, avocado topped with sweet soy sauce+yuzu aioli. Kikurage wood ear mushroom+shredded carrots are sprinkled. Garnished with tsuma salad with yuzu dressing.
  - 12 Chef Noe's Cilantro Roll (8pcs) | tuna, avocado, cucumber, mango, cilantro, and jalapeno pepper topped with crispy shallots and cilantro sauce.

Ebi Tempura Roll (8 pcs) | tempura 13 shrimp, avocado, cucumber, eel sauce and fresh mango.

Unagi Dragon Roll (8 pcs) eel, avocado, 13 cucumber, eel sauce, crispy onion and microgreens.

- Mango Tango Veggie Roll (8pcs) | 12 avocado, cucumber, mango, cilantro, topped with crispy shallots, scallions, and mango sauce.
- Salmon Mango Roll (8 pcs) |salmon, 13 avocado, fresh mango, cucumber, microgreens and citrus mango sauce.
- Spicy Crunchy Roll (8 pcs) | crabstick, 11 cucumber, avocado, eel sauce, spicy mayo, crispy onion and tempura crumb. Sub with Tuna, Salmon or Hamachi (+\$2).

15 Pink Lady (8 pcs) | seared salmon, cucumber, avocado, sriracha aioli, yuzu aioli, sweet soy sauce, scallions, cabbage salad and citrus dressing topped with pink cabbage and microgreens.

 $(\land)$  = spicy

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	ÎNO	FROM SUSHIBAR
Poké Bowl — — — — — — — — — — — — — — — — — — —		
Torino Poké Bowl   Choice of fish: tuna, hamachi or salmon marinated with our original sauce. Comes with cucumber and gari ginger. Pick one of the following sauce: soy vinaigrette, srirach aioli or yuzu aioli. (extra sauce +\$1)		A d d O n sCucumber1Crispy Onions.5Avocado1.5Tempura Crumb.5Masago2.5Pink Cabbage1Sriracha Aioli1.5Yuzu Aioli1.5Soy Vinaigrette1.5
Original Sushi & Rolls		
California Rolls (8 pcs)   crabstick, cucumber, avocado and masago.	7	Salmon + Cucumber Rolls (8 pcs) 8 Negi-Hama Rolls (8 pcs)   Hamachi 8
<ul> <li>Spicy Tuna Rolls (8 pcs)</li> <li>Karaage Rolls (6 pcs)</li> </ul>	8	yellow tail rolled with green onion. ♥ Veggie Rolls (8 pcs)   7 avocado, carrots and cucumber.
Torino's popular dish is now rolled as maki (Karaage Rolls with sriracha aioli).		♥ Kinpira Veggie Rolls (8 pcs) 7 Torino's Kinpira Veggie is now in maki.
Inari Sushi (4 pcs)   sushi rice stuffed inside Inari Age (fried tofu) seasoned with sweet & savory dashi-based broth.	5	No Carb Roll (8 pcs)   Choice of fish: 9.5 hamachi, tuna or salmon rolled with cucumber, avocado, scallions, crispy onion and masago in nori.
		Hoso Maki Mini Rolls (6 pcs)   Choice 4 of single ingredient: cucumber, avocado (+\$1.5) or crabstick rolled as maki. Inside-out roll (+\$1).
		maki. Inside-out roll (+\$1).



### SAKE

The production of sake is a Centuries old Japanese tradition that involves the brewing of polished rice, water, and koji (which facilitates the fermentation process and is also used in other fermented goods like miso paste).

Unlike wine, sugar is not used in the fermentation process (which is, in fact, more like the process of brewing beer!). Sake is a multi-layered and complex drink, and can often present beautiful shades of acidity, umami, and flavor notes from fruity to herbaceous and floral. Depending on the sake and individual preference, sake can be served chilled, at room temperature, or warm...

Our cold sake is served by the cup (4 oz), while hot sake is served by the carafe (4 oz or 8 oz). Bottles are also available for purchase

Hakutsuru Toji-kan Brewer's Sake   Mellow and earthy, aromatic and smooth   We recommend it hot!   4 oz, 8 oz, or 720 ml, 15.3% ABV	6/12/34
Ichinokura Mukansa   Light, dry, and fragrant   Served hot or cold   4 oz, 8 oz, or 720 ml, 16% ABV	8/16/45
Kikumasamune Taru Sake Cup Junmai   Cedar fragrance, dry   Served cold   135 ml only, 15% ABV	9
Kurosawa Nigori   Unfiltered, creamy, slightly sweet and earthy   Served cold   4 oz or 300 ml, 8% ABV	9/20
Ichonokura 'Himezen Ume'   Sweet, ripe plum with refreshing acidity   Served Cold   4 oz or 720 ml 15% ABV	12/60
Tsukasabotan Junmai Yamahai Yuzushibori   Sweet, full of citrus - the limoncello of Japan!  Served Cold   4 oz or 720 ml 8% ABV	11/55
Dassai 45   Light, soft, and aromatic   Served cold   4 oz or 720 ml, 16% AVB	14/70
Dassai 39   Velvet, fruity, the rice is milled to 39%  Served cold   300 ml only, 16% ABV	50
Born Junmai Daiginjo "Gold"   Complex, light, and clean   Served cold   4 oz or 720 ml, 15.5% ABV	15/74
Mizuho Kenbishi   Rich and dry with notes of Chestnut and Cocoa   Served cold   4 oz or 720 ml, 17% ABV	12/60

### WINE

2021, B2

WINE | BEER

Sparkling	Glass/Bottle
Bisol Jeio Prosecco (187ml)   Prosecco, Italy	9
ROSÉ	
Orchard Lane Rosé of Sauvinion Blanc Marlbrough New Zealand	9/34
WHITE	
Mer Soleil   Chardonnay   Monterey, CA	10/38
Dourthe   Sauvignon Blanc   Bordeaux, France	9/34
Pierre Sparr   Pinot Gris   Alsace, France	11/41
Shady Lane Cellars   Semi-Dry Riesling   Suttons Bay, MI	10/38
RED	
Cult   Cabernet Sauvignon   Napa, CA	11/41
Domaine de la Prébende   Beaujolais (Gamay)   Burgundy, France	9/34
Shannon Ridge   Petite Sirah   Lake County, CA	10/38
Athena Pinot Noir  Modest, CA	9/36

### BEER

Asahi - Super Dry   Rice Lager, Japan: 5.0% ABV 12 oz	6
Sapporo   Rice Lager, Japan 4.0% ABV 12 oz	6
Kuri Kuro   Dark Chestnut Ale, Japan 9% ABV 12 oz	13
Hitachino White  White Ale, Japan 5.5% ABV 12 oz	10
Kawaba Snow Weizen   Weizenbock, Japan 5% ABV 12 oz	10
Anti Hero - Revolution   IPA, Chicago 6.5% ABV 12 oz	6
Pinky Sweater - Sketchbook   Red Rice Pilsner, Evanston 5.5% ABV 16 oz	9
Alarmist- Le Jus  New England IPA, Chicago 6% ABV 16 oz	9
Firestone Walker Nitro Merlin   Milk Stout 5.5% ABV 1202	6
Lo Rez Biere de Miel   Saison with honey, Chicago 6%ABV 160z	8
Ravinia Fancy Bounce   gose, sour beer, Highland Park 4.5% ABV 120z	6

# SPIRITS

2021. BZ



#### VODKA

Village Vodka	9
Grey Goose Vodka	12

#### ѕносни

Ginza No Suzume Shochu, 100% Barley Akamaoh Shochu (Red Satan), 83% Sweet	8
Potato 17% Rice	10
Kinmiya, 100% Sugar Cane	8
Nissin Sakerui Sudachi, made with	
Sudachi citrus juice	9
Mizu Green Tea Shochu, 61% Barley, 29%	
Black Koji Rice, 10% Green Tea	13
Mizu Lemongrass Shochu, 95% Rice &	
White Koji and 5% Organic Lemongrass	13

#### GIN

Beefeater	9
Roku	
Ki No Bi	16

#### RUM

#### AGAVE

Gracias A Dios Mezcal Espadin 6	10
Elvelo Blanco Tequila	9
Trianon Tequila Blanco	11

#### WHISKEY

Henry McKenna 80 Proof	8
Buffalo Trace	9
Old Forester	10
Sazerac Rye	9
Wild Turkey 101 Rye	11
Mars Iwai 45	9
Akashi	11
Nikka Coffey Grain	13
Nikka Taketsuru	14
Nikka from the Barrel	16
Ichiro's Malt & Grain	10
Suntory Toki	11



COCKTAILS MOCKTAILS	
Torino	

9

24

## COCKTAILS

YUBARI QUEEN | Japanese Shochu, Midori, 12 Lime | Bright melon and citrus.

MIDDAY TEA | Green Tea Infused Gin, 12 Cucumber, Elderflower, Lemon | Light and refreshing.

MEZCAL MARGARITA | Mezcal, Licor 43, 12 Celery Root, Togarashi Lime | Smokey & complex.

WORKING LUNCH | Gin, Dry Vermouth,12Shochu, Orange Bitters, Olive | Bright andboozy with a touch of salt.+ Delicious with a side of Edamame!4

JAPANESE OLD FASHIONED | Seaweed <sup>12</sup> Infused Iwai 45 Whiskey, Demerara, Bitters | Smokey, soft, and briny

### MOCKTAILS

YUZU COBBLER | Fresh Yuzu Juice, Blackberry, and Rose Flower Water | Tart, Floral and Refreshing.

#### Featured Drinks !

COCKTAIL TO GO | Torino original cocktails to go (2 servings per order sealed in the bottle). Please ask your server what is available.

JAPANESE OLD FASHIONED 24

MEZCAL MARGARITA

MIDDAY TEA (available only weekwend) 24





13

+4

### RAMEN

CHOOSE BETWEEN CABBAGE OR TOFU SHIRATAKI NOODLES (+2)

Torino Chicken | Our original chicken broth 13 with tamari chicken chashu, bok choy, bean sprouts and scallions.

V4 | Sesame and Veggie broth with steamed tofu, bok choy, corn, bean sprouts, scallions.

### SALAD

Torino Salad | Shaved cabbage, romaine, 10 cucumber, cherry tomatoes, corn, carrots, edemame, beansprouts, scallion, dressed with sesame vinaigrette.

Add Tamari Chicken Chashu

### EXTRAS \_\_\_\_

Tamari Chicken Chashu   Tamari and sake braised chicken 4	)))))
Fried Tofu   Crispy 2	
Steamed Tofu 2	
Bean Sprouts 1	/////
Sweet Corn 1	$\rangle\rangle\rangle\rangle\rangle\rangle$
Bok Choy 1	
Scallions 1	
Nori Seaweed 1	
SMALL BITES	
Edamame   Lightly Salted	4

Tofu Shirataki noodles are made from tofu and konnyaku (Japanese yams). The starch is naturally gluten free and low in digestible carbohydrates and calories.

Please note that all food is prepared in a kitchen that contains and handles gluten.