



Torino



**RAMEN
EXTRAS
DRINKS**


June 2021 V 1

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, 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, 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, and scallions. (Try it with kimchi and tofu)	13.50	Curry Ramen house curry, pork broth, scallions, soft boiled eggs, and Karaage Japanese fried chicken. (Great with bok choy)	14.50
☯ Tantan chicken broth with house tahini, soft boiled egg, bok choy, scallions, chili oil, nikumiso ground pork and ito chili pepper. (Great with a side of rice)	14.50	☯☯ Mi So Hot miso and chicken broth, house chili paste, scallions, soft boiled egg and Karaage chicken. (Try it with mushrooms)	14.50
Sammy pork and chicken broth, pork chashu, soft boiled egg, bok choy, menma, scallions, ma-yu garlic oil and beni shoga ginger. (recommended with sweet corn)	13.50	☯ V Veggie Miso vegetable miso broth, steamed tofu, corn, bok choy, menma and scallions.	13
		Plain Bob just noodles and choice of broth!	
		KIDS Torino, Kitano, Sammy, Veggie Miso OR Tantan, Yuzu, Miso Hot, Curry, V6	7 9

EXTRAS

Pork Chashu Braised pork belly	5	Kimchi	2	Kinpira	1
Chicken Chashu Braised chicken	4	Shimeji Mushrooms	1	Fresh Cabbage	1
New Chicken Chashu Chicken Breast chashu	5	Nori Seaweed	1	Fukujinzuke sweet pickles for curry	1.50
Karaagé Japanese fried chicken	4.50	Bok Choy	1	Just Broth	6 / 8
Nikumiso Spicy ground pork	3	Menma fermented bamboo shoots	1	Extra Sauce (Ask server for price)	
Fried Tofu OR Steamed Tofu	2	Scallions	1	Side of Regular Noodles	3
Soft Boiled Egg 	1	Sweet Corn	1	Vg Cabbage Noodles	3
Naruto (5pc)	1			Vg Vegan Kale Noodles	4
Ebi Pop (1pc)	2			GF GF Tofu Shirataki Noodles	5



TEA

Genmai-cha Roasted brown rice green tea, served by the teapot	5
Mugi-cha Hot or iced barley tea	2
Citron Tea Hot or iced honey and citrus tea	3
Oi Ocha Bottled Japanese green tea	5
Mug of Tea Japanese green or English black	3

OTHER

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



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SMALL BITES

Ⓥ Edamame lightly salted soy beans.	4	🔥 Karaagé Japanese style fried chicken with sriracha aioli spicy mayo.	8
Ⓥ Seaweed Salad wakame, lightly dressed.	4	Ebi Kushiagé panko crusted shrimp with vegetable dipping sauce.	6
Agédashi Tofu fried tofu with scallions, ginger and dashi broth.	5	Ebi Shumai steamed shrimp dumplings.	6
Ⓥ Korokke panko crusted potato croquettes with vegetable dipping sauce.	4	Takoyaki octopus puffs with Takoyaki sauce, aonori, and beni shoga ginger.	5
Ika Geso Agé fried squid skewers with lemon, Japanese mayo and shichimi chili pepper.	6	Ⓥ Kinpira Veggies sweet and spicy stir-fried gobo burdock roots and carrots.	5

BAO

Our fluffy, hot buns are served with cucumbers and your choice of:	3.50	Ⓥ Torino Salad shaved cabbage, red cabbage, 10 romaine lettuce, cucumber, cherry tomatoes, carrots, edamame, scallions, and sesame vinaigrette. Delicious with:	
Pork Chashu with don sauce (Add Kimchi! Extra .50) 🔥		Chilled Kale Noodles (Ramen salad)	+2
Chicken Chashu with don sauce		Karaagé	+4.50
Karaagé with sriracha aioli 🔥		Soft Boiled Egg	+1
Ebi with sriracha aioli 🔥		Chicken Chashu (Cold)	+4
Ⓥ Kinpira Veggie			

DONBURI/RICE

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
Ⓥ Kinpira Don kinpira veggies over rice with scallions and ito chili pepper.	5/10	A Bowl of Plain Steamed Rice	3

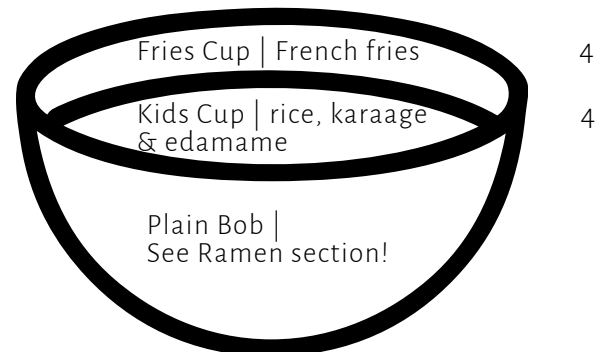
All Rice Dishes Come In Small And Large Portions

SEASONAL

RAMEN

- New** Cold Summer Yuzu Ramen | Served in a refreshing yuzu infused vegetarian broth. Toppings: chicken breast, scallions, menma, bok choy, soft boiled egg. 15
- New** Chilled Spicy Cilantro Ramen | Japanese traditional "hiyashi chuka" (cold noodle dish) with a little Torino twist for this year. Added cilantro leaves with our homemade chili paste. Choose between soy vinaigrette or sesame dressing. 15

KIDS

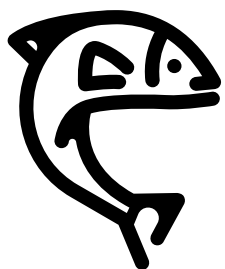


Ⓥ Vegetarian

🔥 Spicy!

Ⓤ Special Gluten-Free Menu available. Just ask!

Vg Vegan, free of all animal products



Torino

FROM
SUSHI BAR



June 2021 ver.1



Chef's Omakase Sushi

Omakase Nigiri Sushi (8 pcs) |
Botan ebi, Albacore tuna, fresh water Eel,
Hamachi, Tuna, Scallop, Salmon and Ikura.

25

A-la Carte Nigiri & Sashimi

Tuna	3	Hotate (scallop)	4
Salmon	3	Ikura	5
Albacore Tuna	3	Tobiko	3
Unagi (fresh water eel)	4	Botan ebi (fresh)	3
Hamachi (Yellowtail)	4	Ebi (cooked)	3

Signature Rolls

New Summer Roll (8 pcs) | ebi, pineapple, 14
tako (octopus) wrapped in soy paper roll.

New Octopus Roll (8pcs) | Octopus, avocado, 15
cucumber, mango and shiso. Drizzled
with sweet soy sauce and creamy yuzu
sauce. Serve with daikon carrot salad.

Chef Noe's Cilantro Roll (8pcs) | tuna, 12
avocado, cucumber, mango, cilantro,
and jalapeño pepper topped with crispy
shallots and cilantro sauce.

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

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

⑤ 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, sweet soy sauce,
spicy mayo, crispy onion and tempura
crumb. Sub with Tuna, Salmon or
Hamachi (+\$2).

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

🔥 = spicy

All sushi items are subject to availability.



Torino

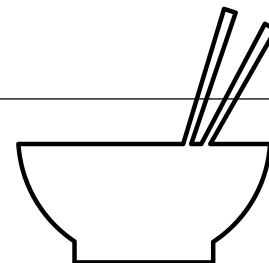
FROM
SUSHI BAR



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Poké Bowl

New Tako Poké | Tako (octopus) poké. Tako is an excellent source of omega-3s. Enjoy as an alternative to our regular line up. 15

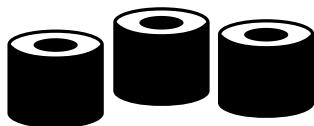


Torino Poké Bowl | 15
Choice of fish: tuna, hamachi or salmon marinated with our original sauce. Comes with cucumber and gari ginger. Pick one of the following sauce: soy vinaigrette, sriracha aioli or yuzu aioli.
(extra sauce +\$1)

Add Ons

Cucumber	1	Crispy Onions	1
Avocado	2	Tempura Crumb	1
Tobiko	3	Pink Cabbage	1
Sriracha Aioli	1		
Yuzu Aioli	1		
Soy Vinaigrette	1		

Original Sushi & Rolls



California Rolls (8 pcs) | 7
crabstick, cucumber, avocado and tobiko.

🔥 Spicy Tuna Rolls (8 pcs) 8

🔥 Karaage Rolls (6 pcs) | 8
Torino's popular dish is now rolled as maki (Karaage Rolls with sriracha aioli).

Inari Sushi (4 pcs) | 5
sushi rice stuffed inside Inari Age (fried tofu) seasoned with sweet & savory dashi-based broth.

Salmon + Cucumber Rolls (8 pcs) 8

Negi-Hama Rolls (8 pcs) | Hamachi 8
yellow tail rolled with green onion.

🌱 Veggie Rolls (8 pcs) | 7
avocado, carrots and cucumber.

No Carb Roll (8 pcs) | Choice of fish: 11
hamachi, tuna or salmon rolled with cucumber, avocado, scallions, crispy onion and tobikko in nori.

Hoso Maki Mini Rolls (6 pcs) | Choice 5
of single ingredient: cucumber, avocado (+\$2) or crabstick rolled as maki. Inside-out roll (+\$1).

🔥 = spicy

🌱 = vegetarian

All sushi items are subject to availability.

SAKE



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% ABV 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 | BEER



WINE

2021. 06

Sparkling

Glass/Bottle

Bisol Jeio Prosecco (187ml) | Prosecco, Italy 9

ROSÉ

Crémant de Bourgogne Brut | Burgundy, France

Orchard Lane Rosé of Sauvignon Blanc | Marlborough, 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

Pieropan Soave | Veneto, Italy

RED

Cuvelier | Malbec | Los Andes, Chile. 11/41

Fiulot Barbera d' Asti (2018) | Piemonte, Italy.

Cult | Cabernet Sauvignon | Napa, CA 11/41

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

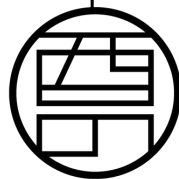
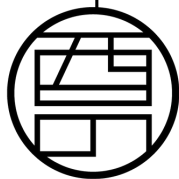
Kawaba Snow Weizen | Weizenbock, Japan 5% ABV 12 oz 10

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

Sapporo Pure | A superior light lager, Japan: 4.0% ABV 12 oz 6



SPIRITS

VODKA

Nikka Coffey Vodka.....	
Village Vodka	9
Grey Goose Vodka.....	12

SHOCHU

Ginza No Suzume Shochu, 100% Barley....	8
Akamaoh Shochu (Red Satan), 83% Sweet Potato 17% Rice.....	10
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

Nikka Coffey Gin.....	12
Roku.....	9

RUM

El Dorado 5 Year Rum.....	9
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AGAVE

Silver Patron.....	
Bopasado Patron.....	
Elvelo Reposado.....	
Elvelo Blanco Tequila.....	11

WHISKEY (*Japanese whisky in italics*)

Nikka Days Blended Whisky.....	
Hibiki Suntory Whisky.....	
Hakushu single malt.....	
Elijah Craig.....	10
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

YUBARI QUEEN Japanese Shochu, Midori, Lime Bright melon and citrus.	12
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MIDDAY TEA Green Tea Infused Gin, Cucumber, Elderflower, Lemon Light and refreshing.	12
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MEZCAL MARGARITA Mezcal, Licor 43, Celery Root, Togarashi Lime Smokey & complex.	12
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WORKING LUNCH Gin, Dry Vermouth, Shochu, Orange Bitters, Olive Bright and boozy with a touch of salt. + Delicious with a side of Edamame!	12 4
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JAPANESE OLD FASHIONED Seaweed Infused Iwai 45 Whiskey, Demerara, Bitters Smokey, soft, and briny	12
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TOKYO THUNDER

PLUM LUCK

MOCKTAILS

HIBISCUS CHIKA	9
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YUZU COBBLER Fresh Yuzu Juice, Blackberry, and Rose Flower Water Tart, Floral and Refreshing.	9
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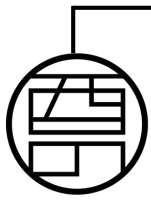
Featured Drinks !

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
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MEZCAL MARGARITA	24
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MIDDAY TEA (available only weekend)	24
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Torino ramen



Feb 2021 ver.1

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 13
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 +4

EXTRAS

Tamari Chicken Chashu | Tamari
and sake braised chicken..... 4

Fried Tofu | Crispy..... 2

Steamed Tofu..... 2

Bean Sprouts..... 1

Sweet Corn..... 1

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.*