



Torino



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	🍷 Veggie Miso   vegetable miso broth, steamed tofu, corn, bok choy, menma and scallions. 13
	Plain Bob   just noodles and choice of broth! 7
	<b>KIDS</b> Torino, Kitano, Sammy, Veggie Miso OR Tantan, Yuzu, Miso Hot, Curry, V6 9

# EXTRAS

Pork Chashu   Braised pork belly 5	Kimchi 2	Kinpira 1
Chicken Chashu   Braised chicken 4	Shimeji Mushrooms 1	Fresh Cabbage 1
<b>New</b> 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	<b>Vg</b> Cabbage Noodles 3
Naruto (5pc) 1		<b>Vg</b> Vegan Kale Noodles 4
Ebi Pop (1pc)  2		🍷 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



## 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

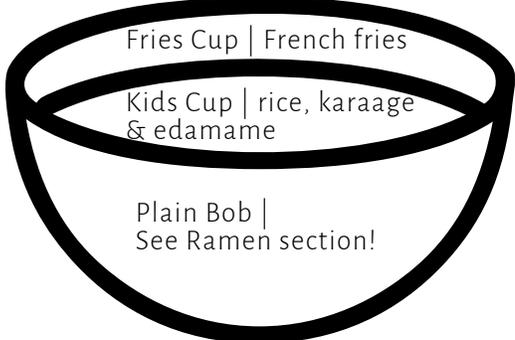
*All Rice Dishes Come In Small And Large Portions*

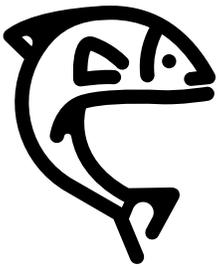
## SEASONAL

### RAMEN

<b>New</b> Cold Summer Yuzu Ramen   Served in a refreshing yuzu infused vegetarian broth. Toppings: chicken breast, scallions, menma, bok choy, soft boiled egg.	15
<b>New</b> 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

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



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
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## 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.

🍷 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.



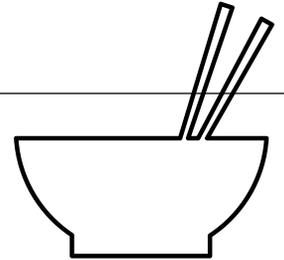
Torino

FROM  
SUSHI BAR  
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June 2021 ver.1

## 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

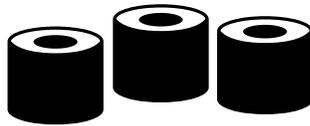


Torino Poké Bowl | 15  
Choice of fish: tuna, hamachi or salmon marinated with our original sauce. Comes with cucumber and gari ginger. Pick one of the following sauce: soy vinaigrette, sriracha aioli or yuzu aioli.  
(extra sauce +\$1)

### 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 yellow tail rolled with green onion. 8

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

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

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

🔥 = 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



2021.06



Torino

## 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*)

<i>Nikka Days Blended Whisky</i> .....	
<i>Hibiki Suntory Whisky</i> .....	
<i>Hakushu single molt</i> .....	
Elijah Craig.....	10
Henry McKenna 80 Proof.....	8
Buffalo Trace.....	9
Old Forester.....	10
Sazerac Rye.....	9
Wild Turkey 101 Rye.....	11
<i>Mars Iwai 45</i> .....	9
<i>Akashi</i> .....	11
<i>Nikka Coffey Grain</i> .....	13
<i>Nikka Taketsuru</i> .....	14
<i>Nikka from the Barrel</i> .....	16
<i>Ichiro's Malt &amp; Grain</i> .....	10
<i>Suntory Toki</i> .....	11

## COCKTAILS

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

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

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

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

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

TOKYO THUNDER

PLUM LUCK

## MOCKTAILS

HIBISCUS CHIKA 9

YUZU COBBLER | Fresh Yuzu Juice, Blackberry, and Rose Flower Water | Tart, Floral and Refreshing. 9

## 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 24

MIDDAY TEA (available only weekend) 24

## RAMEN

CHOOSE BETWEEN CABBAGE OR TOFU SHIRATAKI NOODLES (+2)

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

V4 | Sesame and Veggie broth with steamed tofu, bok choy, corn, bean sprouts, scallions. 13

## SALAD

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

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	
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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.*