



Torino ramen



SMALL BITES

Sept 2021 ver.1

Ⓥ 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 konbu dashi broth.	5	Ebi Shumai steamed shrimp dumplings.	6
Ⓥ Korokké 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

Pork Chashu with don sauce
(Add Kimchi! Extra .50) 🔥

Chicken Chashu* with don sauce

Karaagé with sriracha aioli 🔥

Ebi with sriracha aioli 🔥

Kinpira Veggie

Korokke (\$6 for 2pcs)

Ⓥ Torino Salad shaved cabbage, red cabbage, 10 romaine lettuce, cucumber, cherry tomatoes, carrots, edamame, scallions, and sesame vinaigrette. Delicious with:	
Chilled Kale Noodles (Ramen salad)	+2
Karaagé	+4
Soft Boiled Egg	+1
Chicken Chashu*	+4

DONBURI/RICE

Pork Chashu Don | braised pork belly with don sauce over rice with scallions, beni shoga ginger. (Add Kimchi! +2.00) 8/11

Chicken Chashu* Don | marinated chicken with don sauce over rice with scallions and beni shoga ginger. 8/11

Ⓥ Kinpira Don | kinpira veggies over rice with scallions. 6/10

🔥 Karaagé Don | Japanese fried chicken over rice with scallions and sriracha aioli. 8/11

Karl's Curry | curry rice with fukujinzuke pickled radish. (Good with karaage or eggs!) 6/10

A Bowl of Plain Steamed Rice 3

All Rice Dishes Come In Small And Large Portions

SEASONAL

New Katsu Kareé Rice

Katsu (Pork Cutlet) Curry | Japanese curry with a pork cutlet on top. It brings the Japanese curry up to the next level. With fukujinzuke pickled radish.

To make more spicy add chili paste +1.50.
Great with eggs)

15.5

KIDS

Fries Cup | French fries 4

Kids Cup | rice, karaage & edamame 4

Plain Bob | See Ramen section!

*Chicken Chashu - Prepared with chicken breast meat.

Ⓥ Vegetarian

🔥 Spicy

Ⓤ Special Gluten-Free Menu available. Just ask!



**RAMEN
EXTRAS
DRINKS**

RAMEN

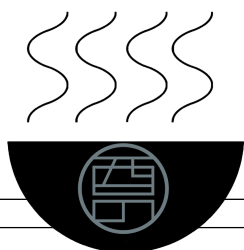
Sept 2021 V 1

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 and scallions. (delicious with shimeji mushrooms!)	12.50	Yuzu Lover signature chicken broth with yuzu citrus, chicken chashu*, soft boiled egg, bok choy, menma, scallions and lime. (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 and nikumiso ground pork. (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 + chicken blended 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
		KIDS Plain Bob just noodles and choice of broth!	
		Torino, Kitano, Sammy, Veggie Miso or Tantan, Yuzu, Miso Hot, Curry, V4	7 9

EXTRAS

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

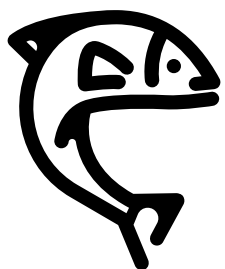


TEA

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	3.50
Oi Ocha Bottled Japanese green tea	5
Mug of Tea Japanese green or English black	3

OTHER

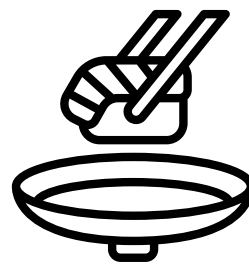
Calpico Vanilla yogurt with a hint of tang. Still or sparkling.	3
Ramuné Japanese marble soda - Ask your server about our current flavors!	4
Sparkling Water, Lemonade	3
] Arnold Palmer Iced green tea & lemonade	3.50
Soft Drinks Coca-Cola, Diet Coke, Sprite, Ginger ale, Lemonade (+\$1)	2.50



Torino

FROM
SUSHI BAR

Sept 2021 ver.1



Chef's Omakase Sushi

Omakase Nigiri Sushi (8 pcs) |

Botan ebi sweet shrimp, Fresh water Eel,
Hamachi, Tuna, Scallop, Ika Squid, Salmon
and Ikura.

25

Subject to change depending on daily availability

A-la Carte Nigiri & Sashimi

Tuna	3	Hotate (scallop)	4
Salmon	3	Ikura	5
Ika (Squid)	3	Tobiko	3
Unagi (fresh water eel)	4	Botan ebi (fresh)	4
Hamachi (Yellowtail)	4	Avocado	2
Tako (Octopus)	3	Tamago (sweet egg)	2

Signature Rolls

New Chef Noe's Special Ika Roll (8pcs) | 14
squid, avocado, apple, shiso, with ika-
sumi tobiko.

New Garden Roll (6 pcs) | cucumber, carrots, 13
mango, pink cabbage, avocado wrapped
in soy paper.

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

Ebi Tempura Roll (6 pcs) | tempura 13
shrimp, avocado, cucumber, sweet soy
sauce and fresh mango.

Unagi Dragon Roll (8 pcs) | eel, 15
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

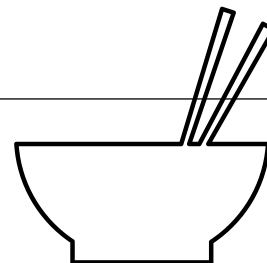


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Poké Bowl

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

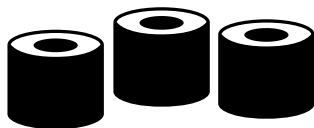
Torino Poké Bowl | 15
Choice of fish: tuna, hamachi or salmon marinated with our original sauce. Comes with cucumber and gari ginger. Pick one of the following sauce: soy vinaigrette, sriracha aioli or yuzu aioli.
(extra sauce +\$1)



Add Ons

Cucumber	1	Crispy Onions	1
Avocado	2	Tempura Crumb	1
Tobiko	3	Pink Cabbage	1
Sriracha Aioli	1	Edamame	1.5
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: 12
hamachi, tuna or salmon rolled with cucumber, avocado, scallions, crispy onion and tobikko in nori.

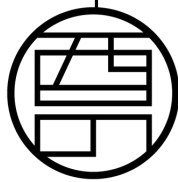
Hoso Maki Mini Rolls (6 pcs) | Choice 5
of single ingredient: cucumber, avocado (+\$2) or crabstick rolled as maki. Inside-out roll (+\$1).

🔥 = 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 12/60

Mizuho Kenbishi | Rich and dry with notes of Chestnut and Cocoa | Served cold | 4 oz or 720 ml, 17% ABV 15/74

WINE

2021. 10

WINE | BEER



Sparkling

Glass/Bottle

La Marca Prosecco (187ml) | Prosecco, Italy 9

Crémant de Bourgogne Brut Rosé (750ml) | Burgundy, France 34

ROSÉ

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 11/41

Pieropan Soave | Veneto, Italy 12/50

RED

Athena | Pinot Noir | Modesto, CA 9/36

Cuvelier | Malbec | Los Andes, Chile 11/41

Fiulot Barbera d' Asti (2018) | Piemonte, Italy 11/41

Cult | Cabernet Sauvignon | Napa, CA 11/41

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

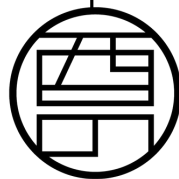
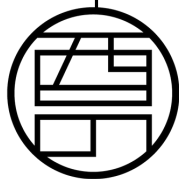
Alarmist- Le Jus | New England IPA, Chicago 6% ABV 16 oz 9

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

SPIRITS



2021. 09

COCKTAILS
MOCKTAILS

Torino

SPIRITS

1.5 oz Pour

WHISKEY (*Japanese whisky in italics*)

Nikka Days Blended Whisky.....	14
Nikka Coffey Grain.....	14
Nikka Coffey Malt.....	18
Nikka Taketsuru Pure Malt.....	15
Nikka from the Barrel.....	15
Suntory Toki.....	11
Suntory Hibiki Harmony	17
Suntory Hakushu 12 yr.....	23
Suntory Yamazaki 12 yr.....	20
Suntory Yamazaki 18 yr.....	60
Mars Iwai 45.....	10
Akashi.....	11
Ichiro's Malt & Grain.....	10
Elijah Craig.....	10
Henry McKenna 80 Proof.....	8
Buffalo Trace.....	10
Old Forester.....	10
Sazerac Rye.....	9
Wild Turkey 101 Rye.....	11

GIN

Nikka Coffey Gin.....	11
Roku.....	9

VODKA

Tito's.....	10
Nikka Coffey Vodka.....	11
Grey Goose Vodka.....	12

RUM

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

Patron Silver.....	12
Patron Reposado.....	12
Elvelo Blanco Tequila.....	10
Elvelo Reposado.....	11

SHOCHU

3 oz Pour

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

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, Cointreau, Togarashi Lime Smokey & complex.	12
WORKING LUNCH Gin, Dry Vermouth, Shochu, Orange Bitters, Olive Bright and boozy with a touch of salt. + Delicious with a side of Edamame(\$4)!	12
JAPANESE OLD FASHIONED Seaweed Infused Iwai 45 Whiskey, Demerara, Bitters Smokey, soft, and briny	12
TOKYO THUNDER Bourbon, Carpano Antica Vermouth, Blackberry, Mint, Bitters Fruity with a Full Body.	12
OMAKASE Cocktail (Bartender's choice)	12

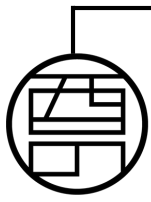
MOCKTAILS

HIBISCUS CHIKA Salt, Lemon, Lime and Orange Fruity and Bright.	9
YUZU COBBLER Fresh Yuzu Juice, Blackberry, and Rose Flower Water Tart, Floral and Refreshing.	9

Featured Drinks !

Sake Flights

Torino Flight Ichinokura Mukansa, Dassai 45, Kurosawa Nigori	12
Sweet Dreams Flight Tsukasabotan Yuzushibori, Ichinokura Himezen Ume, Kurosawa Nigori	12
Premium Flight Dassai 45, Born"Gold", Kenbishi "Mizuho" aged 5-8 years	14



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RAMEN

CHOOSE BETWEEN CABBAGE OR
TOFU SHIRATAKI NOODLES (+2)

Torino Chicken | Our original chicken broth 13
with braised chicken, bok choy and
scallions.

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

SALAD

Torino Salad | Shaved cabbage, red 10
cabbage, romaine lettuce, cucumber,
cherry tomatoes, carrots, edamame,
scallion, dressed with sesame vinaigrette.

Add Braised Chicken +4

EXTRAS

Braised Chicken-breast chicken meat.....	4
Fried Tofu Crispy.....	2
Steamed Tofu.....	2
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.*