



Torino ramen



## SMALL BITES

November 2021

Ⓥ 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	🔥 Karaagé Don   Japanese fried chicken over rice with scallions and sriracha aioli.	8/11
Chicken Chashu* Don   marinated chicken with don sauce over rice with scallions and beni shoga ginger.	8/11	Karl's Curry   curry rice with fukuinjzuke pickled radish. (Good with karaage or eggs!)	6/10
Ⓥ Kinpira Don   kinpira veggies over rice with scallions.	6/10	Katsu Kareé Rice   Katsu (Pork Cutlet) Curry   Japanese curry with a pork cutlet on top.	15.5
		A Bowl of Plain Steamed Rice	3

*All Rice Dishes Come In Small And Large Portions*

## SEASONAL

### Winter Ramen

<b>New</b> Ginger Ramen   Our chicken ginger broth will warm you up this Winter. Topped with pork chashu, soft boiled egg, bok choy, kigurage mushrooms, scallions, and ginger. Great with Shimeji mushrooms.	15
<b>New</b> Creamy Veggie Ginger Ramen   Vegetarian creamy soy base broth with a hint of ginger. Topped with steamed tofu, kigurage mushrooms, bok choy and scallions. Great with Shimeji mushroom	15

### 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!



November 2021

# 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 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
		<b>KIDS</b> 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

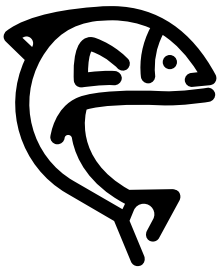
# TEA



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

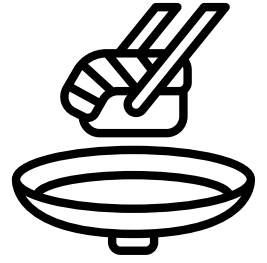
# OTHER

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  
■■■



November 2021

### 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.

Ⓢ 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

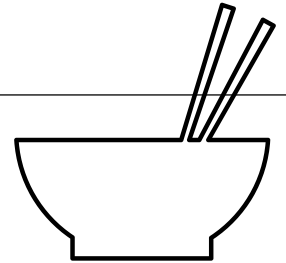
FROM  
SUSHI BAR  
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November 2021

## 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

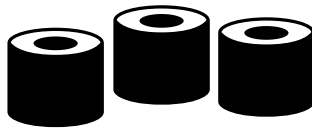
Torino Poké Bowl | 15  
Choice of fish: tuna, hamachi or salmon marinated with our original sauce. Comes with cucumber and gari ginger. Pick one of the following sauce: soy vinaigrette, sriracha aioli or yuzu aioli.  
(extra sauce +\$1)



### 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 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. 12

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



WINE | BEER



WINE

2022. 01

## 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

Ichinokura '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

## Sparkling

Glass/Bottle

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

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

## ROSÉ

Decoy Rosé Wine | California 9/34

## WHITE

Mer Soleil | Chardonnay | Monterey, CA 10/38

Dourthe | Sauvignon Blanc | Bordeaux, France 9/34

Shady Lane Cellars | Pinot Gris | Suttons Bay, MI 11/41

Shady Lane Cellars | Semi-Dry Riesling | Suttons Bay, MI 11/41

Pieropan Soave | Veneto, Italy 12/50

## RED

Scotto | Pinot Noir | Lodi, CA 10/39

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

Brickstone APA | APA, Bourbonnais 6.25% ABV 12 oz 6

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

Anti Hero - Revolution | IPA, Chicago 6.5% ABV 12 oz 6

Common Culture - Sketchbook | Oatmeal Stout, Evanston 5.5% ABV 16 oz 9

**New** Alarmist Crispy Boy Pilsner | Pilsner, Chicago 4.9% ABV 16oz 6

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

1.5 oz Pour

WHISKEY (*Japanese whisky in italics*)

<i>Nikka Days Blended Whisky</i> .....	14
<i>Nikka Coffey Grain</i> .....	14
<i>Nikka Coffey Malt</i> .....	18
<i>Nikka Taketsuru Pure Malt</i> .....	15
<i>Nikka from the Barrel</i> .....	15
<i>Suntory Toki</i> .....	11
<i>Suntory Hibiki Harmony</i> .....	17
<i>Suntory Hakushu 12 yr.</i> .....	23
<i>Suntory Yamazaki 12 yr.</i> .....	20
<i>Suntory Yamazaki 18 yr.</i> .....	60
<i>Mars Iwai 45</i> .....	10
<i>Akashi</i> .....	11
<i>Ichiro's Malt &amp; Grain</i> .....	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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## TEQUILA

Patron Silver.....	10
Patron Reposado.....	12
Patron Anejo.....	14
Teremana Small Batch.....	10
Casa Komos Rosa.....	20
Casa Komos Anejo.....	25

## 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

HIRO NEGRONI   Roku Gin, Campari, Carpano Antica Vermouth, Pierre Ferrand Dry Curacao   A classic Negroni with a Torino twist. Sweet yet slightly bitter.	12
JALAPENO MANGO MARGARITA   Jalapeño/Mango infused Tequila, Mezcal, Yuzu, Lemongrass Syrup, Mango Puree   Spicy, tart, and smokey.	12
TORINO MANHATTAN   Iwai 45 Japanese Whiskey, Carpano Antica Vermouth, Maraschino Liquor, Toji-kan Sake   Taking a classic and turning it into a tradition.	12
SHOCHU TRAIN   Shochu, Raspberry Shrub, Lime Juice, Lemongrass Simple, Ginger Beer	12
CUCUMBER MARTINI   Cucumber Infused Vodka, Lime Juice, Simple Syrup	12
APEROL SPRITZ   Hibiscus Infused Aperol, Nigori Sake, Seltzer, Champagne.	12
OLD FASHIONED   Iwai 45 Japanese Whiskey, Orange and Cherry Bitters, Rock Candy Syrup	12
OMAKASE Cocktail (Bartender's choice)	12

## MOCKTAILS

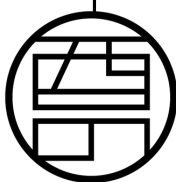
MANGO GINGER LEMONADE   Lemon, Mango and Ginger   Fruity and Tangy.	7
RASPBERRY CUCUMBER SPA   Lime, Raspberry, Cucumber, Sparkling Water Juice   Tart, Fruity and Refreshing.	7

## 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

SAKE



## SAKE

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WINE | BEER



## WINE

2022, 01

## Sparkling

Glass/Bottle

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

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

## ROSÉ

Decoy Rosé Wine | California 9/34

## WHITE

Mer Soleil | Chardonnay | Monterey, CA 10/38

Dourthe | Sauvignon Blanc | Bordeaux, France 9/34

Shady Lane Cellars | Pinot Gris | Suttons Bay, MI 11/41

Shady Lane Cellars | Semi-Dry Riesling | Suttons Bay, MI 11/41

Pieropan Soave | Veneto, Italy 12/50

## RED

Scotto | Pinot Noir | Lodi, CA 10/39

Cuvelier | Malbec | Los Andes, Chile 11/41

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

Cult | Cabernet Sauvignon | Napa, CA 11/41

## BEER

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Sapporo | Rice Lager, Japan 4.0% ABV 12 oz 6

Brickstone APA | APA, Bourbonnais 6.25% ABV 12 oz 6

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

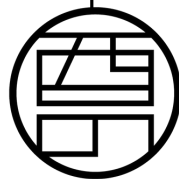
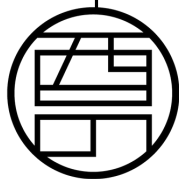
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Common Culture - Sketchbook | Oatmeal Stout, Evanston 5.5% ABV 16 oz 9

**New** Alarmist Crispy Boy Pilsner | Pilsner, Chicago 4.9% ABV 16oz 6

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

1.5 oz Pour

WHISKEY (*Japanese whisky in italics*)

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<i>Nikka from the Barrel</i> .....	15
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<i>Ichiro's Malt &amp; Grain</i> .....	10
<i>Elijah Craig</i> .....	10
<i>Henry McKenna 80 Proof</i> .....	8
<i>Buffalo Trace</i> .....	10
<i>Old Forester</i> .....	10
<i>Sazerac Rye</i> .....	9
<i>Wild Turkey 101 Rye</i> .....	11

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<i>Nikka Coffey Gin</i> .....	11
<i>Roku</i> .....	9

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<i>Tito's</i> .....	10
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<i>Potato 17% Rice</i> .....	10
<i>Mizu Green Tea Shochu, 61% Barley, 29% Black</i>	
<i>Koji Rice, 10% Green Tea</i> .....	13
<i>Mizu Lemongrass Shochu, 95% Rice &amp; White Koji</i>	
<i>and 5% Organic Lemongrass</i> .....	13

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OMAKASE Cocktail (Bartender's choice)	12

## MOCKTAILS

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RASPBERRY CUCUMBER SPA   Lime, Raspberry, Cucumber, Sparkling Water Juice   Tart, Fruity and Refreshing.	7

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## 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



November 2021

## RAMEN

CHOOSE BETWEEN CABBAGE OR TOFU SHIRATAKI NOODLES (+2)

Torino Tofu | Our original chicken broth with steamed tofu, bok choy and scallions. 13

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

## SALAD

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

Add Braised Chicken +4

## EXTRAS

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.*