



Torino ramen



SMALL BITES

March 2022

- Ⓥ Edamame | lightly salted soy beans. 4
- Ⓥ Seaweed Salad | wakame, lightly dressed. 4
- Ⓥ Agédashi Tofu | fried tofu with scallions, ginger and konbu dashi broth. 6
- Ⓥ Korokké | panko crusted potato croquettes with vegetable dipping sauce. 6
- Ⓥ Kimpira Veggies | sweet and spicy stir-fried gobo burdock roots and carrots. 6

- 🔥 Karaagé | Japanese style fried chicken with sriracha aioli spicy mayo. 9
- Ebi Kushiagé | panko crusted shrimp with vegetable dipping sauce. 7
- Ebi Shumai | steamed shrimp dumplings. 7
- Takoyaki | octopus puffs with Takoyaki sauce, aonori, and beni shoga ginger. 6
- Ika Geso Agé | fried squid with lemon, 6

BAO

Our fluffy, hot buns are served with cucumbers and your choice of: 4 (1pc)

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

Chicken Chashu* with don sauce

Karaagé with sriracha aioli 🔥

Ebi with sriracha aioli 🔥

Kimpira Veggie

Korokke (\$7 for 2pcs) , Plain (\$1.50/ 1pc)

- Ⓥ Torino Salad | shaved cabbage, red cabbage, 11
romaine lettuce, cucumber, cherry
tomatoes, carrots, edamame, scallions, and
sesame vinaigrette. Delicious with:
- Chilled Kale Noodles (Ramen salad) +2
- Karaagé (2pc) +4.5
- Soft Boiled Egg (2pc) +2
- Chicken Chashu* (3pc) +4.5

DONBURI/RICE

Pork Chashu Don | braised pork belly with 10/13
don sauce over rice with scallions, beni shoga
ginger. (Add Kimchi! +2.00)

Chicken Chashu* Don | marinated chicken 9/12
with don sauce over rice with scallions and
beni shoga ginger.

Ⓥ Kimpira Don | kimpira veggies over rice with 7/ 11
scallions.

- 🔥 Karaagé Don | Japanese fried chicken 9/12
over rice with scallions and sriracha aioli.
- Karl's Curry | curry rice with fukujinzuke 7/11
pickled radish. (Good with karaage or eggs!)
- Katsu Kareé Rice | Katsu (Pork Cutlet) Curry | 16.5
Japanese curry with a pork cutlet on top.
- A Bowl of Plain Steamed Rice 4

SEASONAL

Spring Special!

New

Teriyaki Karaage Don | Our popular Karaage with 9/12
Teriyaki sauce. Sweet soy and ginger. scallions
and sesame seeds

New

Ⓥ Smashed Cucumber Salad | Simple but unique 4
cucumber salad. Soy based dressing with a
slight wasabi taste.

KIDS

Fries Cup | French fries 4

Kids Cup | rice, karaage 5
& edamame

Plain Bob | See Ramen section!

*Chicken Chashu - Prepared with chicken breast meat.

Ⓥ Vegetarian

🔥 Spicy

Ⓞ Special Gluten-Free Menu available. Just ask!



**RAMEN
EXTRAS
DRINKS**

November 2021

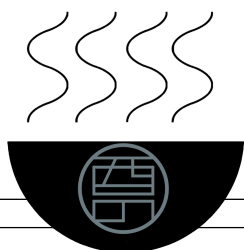
RAMEN

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

Torino our signature chicken broth +chicken base topped with pork chashu, soft boiled egg, bok choy, kikurage mushrooms and scallions. (delicious with shimeji mushrooms!)	13.50	Yuzu Lover signature chicken broth with yuzu citrus, chicken chashu*, soft boiled egg, bok choy, kikurage mushrooms, scallions and lime. (delicious with mushrooms!)	15.50
Kitano miso + pork base with chicken broth topped with pork chashu, soft boiled egg, naruto, corn, bok choy, kikurage mushrooms, and scallions. (Try it with kimchi and tofu)	14.50	Curry Ramen house curry, pork base, chicken broth, scallions, soft boiled eggs, and Karaage Japanese fried chicken. (Great with bok choy)	15.50
☯Tantan chicken broth with house tahini, soft boiled egg, bok choy, scallions, chili oil and nikumiso ground pork. (Great with a side of rice)	15.50	☯☯Mi So Hot miso and chicken broth, house chili paste, scallions, soft boiled egg and Karaage chicken. (Try it with mushrooms)	15.50
Sammy pork base with chicken broth, pork chashu, soft boiled egg, bok choy, kikurage mushrooms, scallions, ma-yu garlic oil and beni shoga ginger. (recommended with sweet corn)	14.50	☐Veggie Miso vegetable broth, miso, steamed tofu, corn, bok choy, kikurage mushrooms and scallions.	14
		KIDS Plain Bob just noodles and choice of soup!	
		Torino, Kitano, Sammy, Veggie Miso or Tantan, Yuzu, Miso Hot, Curry, V4	8 10

EXTRAS

Pork Chashu Braised pork belly (1pc)	4.5	Kimchi	3	Kinpira	3
Chicken Chashu* Braised chicken breast meat (3pc)	4.5	Shimeji Mushrooms	2	Fresh Cabbage	1.5
Karaagé Japanese fried chicken(2pc)	4.5	Nori Seaweed	1.5	Fukujinzuke sweet pickles for curry	1.5
Nikumiso Spicy ground pork	4.5	Bok Choy (2pc)	2	Just Broth	6 / 8
Fried Tofu or Steamed Tofu	3	Menma bamboo shoots	2	Extra Sauce (Ask server for price)	
Soft Boiled Egg (2pc)	2	Scallions	1.5	Side of Regular Noodles	3.5
Naruto (5pc)	2	Sweet Corn	1	☐Cabbage Noodles	3.5
Ebi Pop (1pc)	2.5	Kikurage Mushrooms	1	☐Vegan Kale Noodles	4.5
				☐GF Tofu Shirataki Noodles	5.5

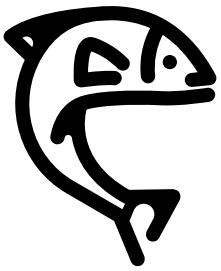


TEA

Genmai-cha Roasted brown rice green tea, served by the teapot	5
Citron Tea Hot or iced honey and citrus tea	4
Bottled Japanese Tea green, jasmine, barley	5
Mug of Tea Assortment of tea	3

OTHER

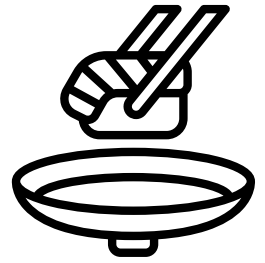
Ramuné Japanese marble soda - Ask your server about our current flavors!	4.5
Sparkling Water, Lemonade	3.5
] Arnold Palmer Iced green tea & lemonade	3.5
Soft Drinks Coca-Cola, Diet Coke, Sprite, Ginger ale	3



Torino

FROM
SUSHI BAR

March 2022



Chef's Omakase Sushi

Omakase Nigiri Sushi (8 pcs) | 29
Botan ebi sweet shrimp, Fresh water Eel, Hamachi,
Tuna, Scallop, Ika Squid, Salmon and Ikura.

Subject to change depending on daily availability

New

Appetizer from Sushi Bar

Hamachi Carpaccio (5 pcs) | 16
Thinly sliced Hamachi, yuzu ponzu sauce,
Jalapenõ and a hint of garlic.

A-la Carte Nigiri & Sashimi

Tuna (Honmaguro)	5	Hotate (scallop)	6
Salmon	4	Ikura	6
Ika (Squid)	3	Tobiko	4
Unagi (fresh water eel)	4.5	Botan ebi (fresh)	5
Hamachi (Yellowtail)	4.5	Avocado	3
Tako (Octopus)	3	Tamago (sweet egg)	3

Signature Rolls

New Spring Trio Futomaki (10pcs) | tuna, 22
hamachi, salmon, avocado, cucumber,
shiso leaves, wrapped in soy paper.

New Tuna Dragon Roll (8 pcs) | tuna, spicy 19
tuna, avocado, cucumber, kizami wasabi
with ponzu sauce.

New Salmon Skin Roll (6pcs) | crispy salmon 14
skin, avocado, cucumber and cilantro,
with sweet soy sauce

Ebi Tempura Roll (6 pcs) | tempura 14
shrimp, avocado, cucumber, sweet soy
sauce and fresh mango.

Unagi Dragon Roll (8 pcs) | eel, 16
avocado, cucumber, sweet soy sauce,
crispy onion and microgreens.

⑤ Mango Tango Veggie Roll (8pcs) | 13
avocado, cucumber, mango, cilantro,
topped with crispy shallots, scallions,
and mango sauce.

Salmon Mango Roll (8 pcs) | salmon, 14
avocado, fresh mango, cucumber,
microgreens and citrus mango sauce.

⑤ Spicy Crunchy Roll (8 pcs) | crabstick, 12
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, 16
cucumber, avocado, sriracha aioli,
yuzu aioli, sweet soy sauce, scallions,
cabbage salad and citrus dressing
topped with pink cabbage and
microgreens.

⑤ = spicy

All sushi items are subject to availability.



Torino

FROM SUSHI BAR



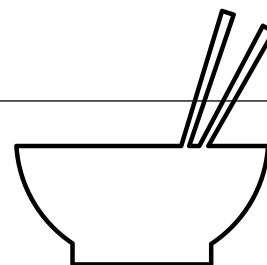
November 2021

Poké Bowl

New

Trio Poké | tuna, hamachi, salmon, marinated 19
with our special miso ginger sauce. Comes with
avocado, cucumber, mango and gari ginger.

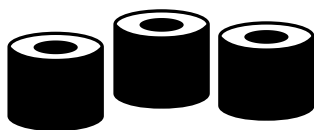
Torino Poké Bowl | 16
Choice of fish: tuna, hamachi, salmon or octopus
marinated with our original sauce. Comes with
cucumber and gari ginger. Pick one of
the following sauce: soy vinaigrette, sriracha
aioli or yuzu aioli.
(extra sauce +\$1)



Add Ons

Cucumber	1.5	Crispy Onions	1
Avocado	2.5	Tempura Crumb	1
Tobiko	4	Pink Cabbage	1
Sriracha Aioli	1	Edamame	1.5
Yuzu Aioli	1		
Soy Vinaigrette	1		

Original Sushi & Rolls



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

🔥 Spicy Tuna Roll (8 pcs) 9

New

Philadelphia Roll (8 pcs) | 11
smoked salmon, cream cheese,
cucumber

Inari Sushi (4 pcs) | 6
sushi rice stuffed inside Inari Age
(fried tofu) seasoned with sweet &
savory dashi-based broth.

Salmon + Cucumber Roll (8 pcs) 9

Negi-Hama Roll (8 pcs) | Hamachi 9
yellow tail rolled with green onion.

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

No Carb Roll (8 pcs) | Choice of fish: 13
hamachi, tuna or salmon rolled with
cucumber, avocado, scallions, crispy
onion and tobikko in nori.

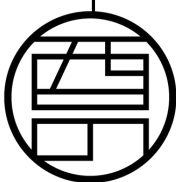
Hoso Maki Mini Roll (6 pcs) | Choice of 5.5
single ingredient: cucumber,
avocado (+\$2) or crabstick rolled as
maki. Inside-out roll (+\$1).

🔥 = 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

Watari Bune Junmai Ginjo 55 | Nutty, woody, earthy, honeydew | Served Cold | 16% ABV 14/70

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 | BEER



WINE

2022, 03

Sparkling

Glass/Bottle

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

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

ROSÉ

Bleu Rivage Rosé Wine | France 11/44

WHITE

Hess | Chardonnay | Napa, CA 11/44

Scarpetta | Pinot Grigio | Italy 10/40

St. Francis | Sauvignon Blanc | Sonoma County, CA 10/40

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

Calera | Pinot Noir | Central Coast, CA 14/56

Colome | Malbec | Argentina 14/56

Cult | Cabernet Sauvignon | Napa, CA 11/41

PORT

Taylor Fladgate 10 yr Tawny | Vila Nova de Gaia, Portugal 10

Taylor Fladgate Fine Ruby | Vila Nova de Gaia, Portugal 9

BEER

Asahi - Super Dry | Rice Lager, Japan: 5.0% ABV 6

Sapporo | Rice Lager, Japan 4.0% ABV 6

Brickstone APA | APA, Bourbonnais 6.25% ABV 6

Brickstone Haz's Juice | Hazy IPA, Bourbonnais, 6.7% ABV 6

Hitachino White | White Ale, Japan 5.5% ABV 10

Kawaba Snow Weizen | Weizenbock, Japan 5% ABV 10

Alarmist Crispy Boy Pilsner | Pilsner, Chicago 4.9% ABV 16oz 8

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

Temperance GateCrasher IPA | Evanston | 6.6% ABV 6

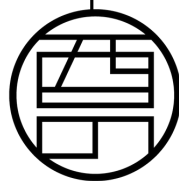
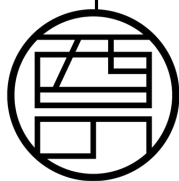
Temperance BirdSong | Farmhouse Ale Saison | 6.3% ABV 6

Sketchbook Pinky Sweater | Red Rice Pilsner | 5.5% ABV 9

SPIRITS



2022. 01

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 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
Hendricks.....	11
Tanqueray.....	11
Bar Hill Gin.....	10

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 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

GIN BLOSSOM Roku Japanese Gin, Lemon, Home made Syrup, St. Germaine Elderflower, Champagne.	13
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JALAPENO MANGO MARGARITA Jalapeño/Mango infused Tequila, Mezcal, Yuzu, Lemongrass Syrup, Mango Puree Spicy, tart, and smokey.	13
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TORINO MANHATTAN Iwai 45 Japanese Whiskey, Dolin Rouge, Maraschino Liqueur, Toji-kan Sake Taking a classic and turning it into a tradition.	13
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SHOCHU TRAIN Shochu, Raspberry Shrub, Lime Juice, Lemongrass Simple, Ginger Beer	13
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CUCUMBER MARTINI Cucumber Infused Vodka, Lime Juice, Simple Syrup	13
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HIBISCUS APEROL SPRITZ Hibiscus Infused Aperol, Nigori Sake, Seltzer, Champagne.	13
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WINTER OLD FASHIONED Cinnamon, Anise, Clove Rye Whisky, Maple, Maraschino, Bitters	13
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OMAKASE Cocktail (Bartender's choice)	13
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MOCKTAILS

MANGO GINGER LEMONADE Lemon, Mango and Ginger Fruity and Tangy.	8
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RASPBERRY CUCUMBER SPA Lime, Raspberry, Cucumber, Sparkling Water Juice Tart, Fruity and Refreshing.	8
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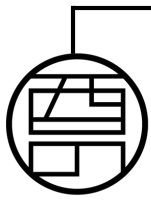
Featured Drinks !

Sake Flights

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



March 2022

RAMEN

CHOOSE BETWEEN CABBAGE OR
TOFU SHIRATAKI NOODLES (+2)

Torino Tofu | Our original chicken broth with steamed tofu, bok choy, kikurage mushrooms and scallions. 14

V4 | Sesame and Veggie broth with steamed tofu, bok choy, corn and scallions. 14

SALAD

Torino Salad | Shaved cabbage, red cabbage, romaine lettuce, cucumber, cherry tomatoes, carrots, edamame, scallion, dressed with sesame vinaigrette. 11

EXTRAS

Steamed Tofu.....	3
Sweet Corn.....	1
Bok Choy (2pc).....	2
Scallions.....	1.5
Nori Seaweed.....	1.5



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.