



Torino



June 2022

SMALL BITES

- ⓧ 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
- ⓧ Kinpira Veggies | sweet and spicy stir-fried gobo burdock roots and carrots. 6
- ⓧ Smashed Cucumber Salad | Simple but unique cucumber salad. Soy based dressing with a slight wasabi taste. 4

- 🔥 Karaagé | Japanese style fried chicken with sriracha aioli. 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, 7

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 🔥

Kinpira Veggie

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

SALAD

- ⓧ 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 don sauce over rice with scallions, beni shoga ginger. (Add Kimchi! +3.00) 10/13
- Chicken Chashu* Don | marinated chicken with don sauce over rice with scallions and beni shoga ginger. 9/12
- ⓧ Kinpira Don | kinpira veggies over rice with scallions. 7/11
- Teriyaki Karaage Don | Our popular Karaage with Teriyaki sauce. Sweet soy and ginger. scallions and sesame seeds 9/12
- 🔥 Karaagé Don | Japanese fried chicken over rice with scallions and sriracha aioli. 9/12
- Karl's Curry | curry rice with fukujinzuke pickled radish. (Good with karaage or eggs!) 7/11
- Katsu Kareé Rice | Katsu (Pork Cutlet) Curry | Japanese curry with a pork cutlet on top. 16.5
- A Bowl of Plain Steamed Rice 4

SEASONAL



KIDS

- Fries Cup | Frenchfries 4
- Kids Cup | rice, karaage & edamame 5
- Plain Bob | See Ramen section!



Torino



June 2022

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 |
| | | ☯GF Torino Tofu our original chicken broth with steamed tofu, bok choy, kikurage mushrooms and scallions | 14 |
| | | ☯V V4 Sesame and Veggie broth with steamed tofu, bok choy, corn, and scallions | 14 |

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 | Fukuinjzuke 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 GF Tofu Shirataki Noodles | 5.5 |

TEA

| | |
|---|---|
| Genmai-cha Roasted brown rice green | 5 |
| Citron Tea Hot or iced honey and citrus | 4 |
| Bottled 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 |

Parties of 8 or more will have an 18 % service charge added to the ticket.



Torino

FROM
SUSHI BAR
■■■

June 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

Appetizer from Sushi Bar

New

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 Crispy Salmon Roll (6pcs) | crispy salmon 14
skin, cooked salmon flakes, 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.

Ⓢ 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.

Ⓢ 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, and sweet soy sauce.

Ⓢ = spicy

Ⓢ = vegetarian

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

All sushi items are subject to availability.

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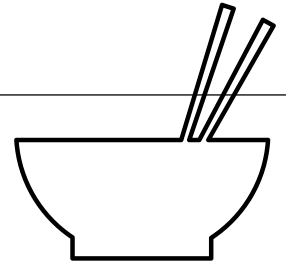
Torino

FROM
SUSHI BAR
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June 2022

Poké Bowl

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

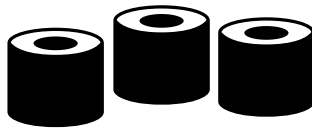


Torino Poké Bowl | 16
Choice of fish: tuna, hamachi, salmon or octopus
marinated with our original sauce. Comes with
cucumber and gari ginger. Pick one of
the following sauce: soy vinaigrette, sriracha
aioli or yuzu aioli.
(extra sauce +\$1)

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
yellow tail rolled with green onion. 9

🌱 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

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SAKE



WINE | BEER



WINE

July 2022

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

| | |
|--|---------|
| Eiko Fuji Mellow and earthy, aromatic and smooth We recommend it hot! 8 oz, 15.3% ABV | 13 |
| Ichinokura Mukansa Light, dry, and fragrant Served hot or cold 4 oz, 8 oz, or 720 ml, 16% ABV | 8/16/45 |
| 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 |
| 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 |
| Ten To Chi - Heaven & Earth Junmai Daiginjo Dry, Clean, Aromatic 4oz or 720ml 15.5% ABV | 16/75 |
| Hakutsuru Sho-Une Junmai Daiginjo Fruity, Crisp, Light and refreshing 300ml 15.5% ABV | 30 |
| Wakatake Daiginjo Onikoroshi Rounded and smooth with a sweet, fruity aroma 300ml 16.5% ABV | 39 |

Sparkling

Glass/Bottle

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

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

ROSÉ

AIX Rosé Wine | France 13/50

WHITE

Hess | Chardonnay | Napa, CA 11/44

Scarpetta | Pinot Grigio | Italy 10/40

Dourthe | Sauvignon Blanc | Bordeaux, France 10/40

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

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

RED

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

Colome | Malbec | Argentina 14/56

Prelius | Cabernet Sauvignon | Tuscany, Italy 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'd Juice Hazy IPA. Bourbonnais, 6.7% ABV | 6 |
| Hitachino White White Ale, Japan 5.5% ABV | 10 |
| Hitachino Ginger Stout Stout Japan 7% ABV | 12 |
| Kawaba Snow Weizen Weizenbock, Japan 5% ABV | 10 |
| Alarmist Crispy Boy Pilsner Pilsner, Chicago 4.9% ABV | 8 |
| Sapporo Pure superior light lager, Japan: 4.0% ABV | 6 |
| Noon Whistle Cozmo IPA Lombard 5.0% ABV | 6 |
| Orion Okinawa's Craft Lager Okinawa, Japan 4.6% ABV | 8 |
| Kuri Kuro Dark Chestnut Alé Imperial Stout Japan 9% ABV | 14 |
| Maplewood "Son of Juice" IPA Chicago 6.3% ABV | 6 |
| High Noon Pineapple 4.5% ABV | 6 |
| Murphy's Imported Stout Draught Style 4.0% ABV | 6 |
| St. Bernardus Watou Tokyo Belgian Wit 6.0% ABV | 8 |



June 2022



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 from the Barrel</i> | 15 |
| <i>Suntory Toki</i> | 15 |
| <i>Suntory Hibiki Harmony</i> | 17 |
| <i>Suntory Hakushu 12 yr.</i> | 25 |
| <i>Suntory Yamazaki 12 yr.</i> | 25 |
| <i>Suntory Yamazaki 18 yr.</i> | 60 |
| <i>Mars Komagatake Shinshu 2021 Single Malt</i> | 45 |
| <i>Mars Iwai Tradition Aki Napa Caber</i> | 17 |
| <i>Akashi</i> | 12 |
| <i>Ichiro's Malt & Grain</i> | 10 |
| Elijah Craig..... | 10 |
| Bulliet Bourbon..... | 12 |
| 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 |
|---------------------------|---|

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

| | |
|--|----|
| CUCUMBER MARTINI Cucumber Infused Vodka, Lime Juice, home made Syrup | 13 |
| FAR EAST Old Fashioned Akashi Whiskey, Matcha/Ginger Syrup, Ginger Liqueur, Bitters | 13 |
| GIN BLOSSOM Roku Japanese Gin, Lemon, Home made Syrup, St. Germaine Elderflower, Champagne. | 13 |
| HIBISCUS APEROL SPRITZ Hibiscus Infused Aperol, Nigori Sake, Seltzer, Champagne. | 13 |
| JALAPENO MANGO MARGARITA Jalapeño/Mango infused Tequila, Mezcal, Lime, Lemongrass Syrup, Mango Puree Spicy, tart, and smokey. | 13 |
| RUM 2 TORINO Grander 8 Year Gold Rum, Hamilton White Rum, Koloa Hawaiian Dark Rum, Passion Fruit, Lime, Grenadine, Pineapple | 13 |
| SAKURA UME ROYALE Himezen Ume Sake, Barr Hill Gin, Apricot, Pear, Lemon | 13 |
| SHOCHU TRAIN Shochu, Raspberry Shrub, Lime Juice, Simple, Ginger Beer | 13 |
| SOUTH OF THE BORDER Confianza Reposado, Guava,/Lime cordial, Rose, Grapefruit bitters | 13 |
| TORINO MANHATTAN Whiskey, Dolin Rouge , Maraschino Liquor, Toji-kan Sake Taking a classic and turning it into a tradition. | 13 |
| OMAKASE Cocktail (Bartender's choice) | 13 |

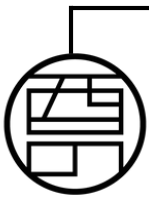
MOCKTAILS

| | |
|---|---|
| MANGO GINGER LEMONADE Lemon, Mango and Ginger Fizzy and Tangy. | 8 |
| RASPBERRY YUZU Yuzu, Raspberry, Sparkling Water Tart, Fruity and Refreshing. | 8 |

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 |



June 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, edemame, 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.