



Torino



# SMALL BITES

Nov 2022

GF V Edamame   Soy beans boiled and lightly salted	4	🔥 Karaagé   Japanese style fried chicken with sriracha aioli	9
V Seaweed Salad   Wakame, lightly dressed with sesame oil, soy sauce, vinegar, and ginger	4	Ebi Kushiagé   Panko crusted shrimp with vegetable dipping sauce	9
V Agédashi Tofu   Fried tofu with scallions, ginger and konbu dashi broth	6	Ebi Shumai   Steamed shrimp dumplings	7
V Korokké   Panko crusted potato croquettes with vegetable dipping sauce	6	Takoyaki   Octopus puffs with Takoyaki sauce, aonori, and beni shoga ginger	6
V Kinpira Veggies   Sauteed gobo burdock roots, carrots, soy sauce and shichim pepper	6	Ika Geso Agé   Fried squid with lemon	7
V Smashed Cucumber Salad   Cucumber with a soy based dressing and a slight wasabi taste	4		

## BAO

Our fluffy, hot buns are served with cucumbers and your choice of:

Pork Chashu with don sauce (Add Kimchi! Extra .50) 🔥	4 (1pc)
Chicken Chashu with don sauce	4 (1pc)
🔥 Karaagé with sriracha aioli	4 (1pc)
V Kinpira Veggie	4 (1pc)
🔥 Ebi (shrimp) with sriracha aioli	4.5 (1pc)
Korokke (\$7 for (2pcs) Plain (\$1.50/(1pc)	

## SALAD

GF V Torino Salad   Shaved cabbage, red cabbage, romaine lettuce, cucumber, cherry tomatoes, carrots, edamame, scallions, and sesame vinaigrette	11
GF V Citrus Salad   Romaine Lettuce, red cabbage, cucumber, cherry tomatoes, carrots, scallions, grilled corn, avocado, lemon wedge, and citrus-garlic vinaigrette	13.5
Try with:	
Crispy noodles	.50
Chilled Kale noodles	2

## DONBURI/RICE

Pork Chashu Don   Braised pork belly with don sauce over rice with scallions and beni shoga ginger (Add Kimchi! +3.00)	10/13	🔥 Karaagé Don   Japanese fried chicken over rice with scallions and sriracha aioli	9/12
Chicken Chashu Don   Marinated chicken with don sauce over rice with scallions and beni shoga ginger	9/12	Curry Karaagé Don   Japanese fried chicken tossed in curry sauce. Served with scallions and fukujinzuke pickled radish	9/12
V Kinpira Don   Kinpira veggies over rice with scallions	7/11	Karl's Curry   Japanese curry over rice with fukujinzuke pickled radish (Good with karaage or eggs!)	7/11
Teriyaki Karaagé Don   Japanese fried chicken tossed in teriyaki sauce, sweet soy and ginger, scallions and sesame seeds	9/12	Katsu Kareé Rice   Japanese curry with a Katsu (Pork Cutlet) on top of rice	16.5
		Bowl of Plain Steamed Rice	4

## SEASONAL

Ginger Ramen   Ginger broth topped with pork chashu, soft boiled egg, bok choy, kikurage mushrooms, scallions, and ginger	15.5
V Creamy Ginger Ramen   Vegetarian creamy soy base broth with a hint of ginger. Topped with steamed tofu, kikurage mushrooms, bok choy and scallions	14.5

## KIDS

Plain Bob   Just noodles and choice of broth!	
Torino, Kitano, Sammy, veggie miso	8
Tantan, Yuzu, Miso Hot, Curry, or V4	10
Kids Cup   Rice, karaage & edamame	5
Fries Cup   French fries	4

GF Gluten-Free 🔥 Spicy  
V Vegetarian



Torino



# RAMEN

Nov 2022

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 shimji 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 with 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
		<b>KIDS</b> Plain Bob   Just noodles and choice of soup! Torino, Kitano, Sammy, Veggie Miso	8
		Tantan, Yuzu, Miso Hot, Curry, and V4	10

# EXTRAS

Pork Chashu   Braised pork belly (1pc)	4.5	Kimchi	3	Kinpira	3
Chicken Chashu   Braised chicken breast (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	5	Bok Choy (2pc)	2	Just Broth	6/8
Fried Tofu or Steamed Tofu	3	Menma   bamboo shoots	2	Side of Regular Noodles	3.5
Soft Boiled Egg (2pc)	2	Sweet Corn	1	🌱🌱 Cabbage Noodles	3.5
Naruto (5pc)	2	Scallions	1.5	🌱 Vegan Kale Noodles	4.5
Ebi Pop (1pc)	3	Kikurage Mushrooms	1	🌱🌱 Tofu Shirataki Noodles	3.5

# TEA

Citron Tea   Hot or iced honey and citrus	5
Green or Jasmine green tea	5
Cup of Tea   Assortment of Teas	3

# OTHER

Ramuné   Japanese marble soda	4.5
Ask your server about our current flavors!	
Lemonade & Arnold Palmer	4
Soft Drinks   Coca-Cola, Diet Coke, Sprite, Ginger Ale	3
Calpico   Original	5

Parties of 8 or more will have an 20 % service charge added to the ticket.



Torino ramen

FROM  
SUSHI BAR

Sushi Menu Created by Chef Jesus Mendoza

**Please ask your server about our daily specials**

Nov 2022

### Chef's Omakase Sushi

Omakase Nigiri Sushi (8 pcs) | 32  
Tuna, Fresh water Eel, Hamachi, Scallop,  
Ika Squid, Salmon, Ikura, and Ebi.

Subject to change depending on daily availability

### Appetizer from Sushi Bar

Hamachi Carpaccio (5 pcs) | 18  
Thinly sliced hamachi, Serrano, Yuzu Kosho,  
cilantro, a hint of garlic and soy vinaigrette.

### A-la Carte Nigiri & Sashimi

	Nigiri (1pc)	Sashimi (3pcs)		Nigiri (1pc)	Sashimi (3pcs)
Maguro (bluefin tuna)	5	14	Hotate (scallop)	6	17
Shake (salmon)	4	11	Ikura (salmon roe)	6	17
Ika (squid)	3	8	Tobiko (flying fish roe)	4	11
Unagi (fresh water eel)	5	14	Botan ebi (sweet shrimp)	6	17
Hamachi (yellowtail)	5	14	Ebi (shrimp)	4	11
Tako (octopus)	4	11	Tamago (sweet egg omlet)	3	8
			Avocado	3	8

### Signature Rolls

Spring Trio Futomaki (10pcs)   Tuna, hamachi, salmon, avocado, cucumber, shiso leaves, wrapped in soy paper. 23	🍌 Mango Tango Veggie Roll (8pcs) 13 Avocado, cucumber, mango, cilantro, serrano peppers, topped with crispy onion and mango sauce.
🍌 Fire Dragon Roll (8 pcs)   Tuna, spicy tuna mix, avocado, cucumber, cilantro, and kizami wasabi. 21	Salmon Mango Roll (8 pcs)   Salmon, avocado, mango, cucumber with mango sauce. 16
Crispy Salmon Roll (6pcs)   Crispy salmon skin, cooked salmon flakes, avocado, cucumber and shiso leaves, with unagi sauce. 14	🍌 Spicy Crunchy Roll (8 pcs)   Crabstick, cucumber, avocado, topped with unagi sauce, sriracha aioli, crispy onion and tempura crumb. Sub with Tuna, Salmon or Hamachi (+\$2). 12
Ebi Tempura Roll (6 pcs)   Tempura shrimp, avocado, cucumber, mango and unagi sauce. 14	Pink Lady (8 pcs)   Seared salmon, salmon, cucumber, avocado, sriracha aioli, yuzu aioli. 18
Unagi Dragon Roll (8 pcs)   Eel, avocado, cucumber, crispy onion with unagi sauce. 18	

🍌 spicy

🍌 GF Gluten-Free

🍌 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.\*

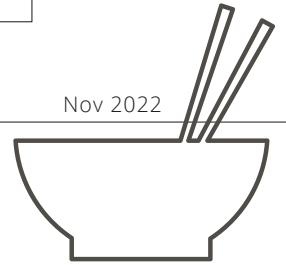
*All sushi items are subject to availability.*

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**FROM  
SUSHI BAR**

Nov 2022



## Poké Bowl

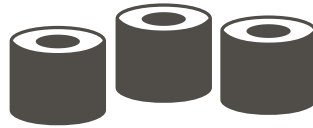
Trio Poké | Tuna, hamachi, and salmon, marinated with our special miso ginger sauce. Comes with avocado, cucumber, mango and gari ginger. 21

Torino Poké Bowl | 18  
 Choice of fish: Tuna, hamachi, salmon or octopus marinated with our original sauce.  
 Comes with cucumber, pink cabbage and gari ginger.  
 Pick one of the following sauce:  
 Soy vinaigrette, sriracha aioli or yuzu aioli.  
 (Extra sauce +\$1)

### Add Ons

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

## Original Sushi & Rolls



- California Roll (8 pcs) 8  
 Crabstick, cucumber and avocado  
 (Tobiko can be added upon request 4)
- 🔥 Spicy Tuna Roll (8 pcs) 11  
 Spicy tuna mixed, avocado and cucumber.
- Philadelphia Roll (8 pcs) 11  
 Smoked salmon, cream cheese, cucumber
- 🌱 Inari Sushi (3 pcs) 5  
 Sushi rice stuffed inside Inari Age (fried tofu) seasoned with sweet & savory broth.
- 🌱 Veggie Roll (8 pcs) 8  
 Avocado, carrots and cucumber.

- Tuna Avocado Roll (8 pcs) 11  
 Tuna and avocado.
- Salmon Avocado Roll (8 pcs) 10  
 Salmon and avocado.
- No Carb Roll (5 pcs) 15  
 Choice of fish: Tuna, salmon, or hamachi, rolled with cucumber, avocado, scallions and tobiko in nori.
- Hoso Maki Mini Roll (6 pcs) 5  
 Choice of single ingredient:  
 Cucumber,  
 Crabstick,  
 Avocado (+\$2),  
 Tekka-tuna (+\$4),  
 Negi Hama-yellow tail and green onion (+\$4),  
 Shake-salmon (+\$3),  
 Tamago- sweet egg omelet (+\$1),  
 Inside-out roll (+\$1).

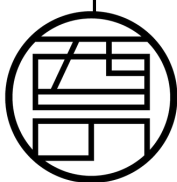
🔥 spicy    GF Gluten-Free    🌱 vegetarian

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SAKE



WINE | BEER



## 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	15
Ichinokura Mukansa   Light, dry, and fragrant   Served hot or cold   4 oz, 8 oz, or 720 ml, 16% ABV	9/18/45
Kurosawa Nigori   Unfiltered, creamy, slightly sweet and earthy   Served cold   4 oz or 300 ml, 8% ABV	11/22
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	12/60
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	13/64
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	45

## WINE

Nov 2022

## Sparkling

Glass/Bottle

La Marca Prosecco (187ml)   Prosecco, Italy	12
Bouvet Rosé Excellence Brut   Loire, France	46

## ROSÉ

AIX Rosé Wine   France	13/51
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## WHITE

Hess   Chardonnay   Napa, CA	11/43
Scarpetta   Pinot Grigio   Italy	11/43
Dourthe   Sauvignon Blanc   Bordeaux, France	11/43
Shady Lane Cellars   Pinot Gris   Suttons Bay, MI	10/40
Shady Lane Cellars   Semi-Dry Riesling   Suttons Bay, MI	10/40

## RED

Alta Vista Vive   Malbec   Argentina	10/40
Cult   Cabernet Sauvignon   Napa, CA	11/43
Hess Maverick Ranches   Cabernet Sauvignon   Napa, CA	15/59
Calera   Pinot Noir   Central Coast, CA	14/55

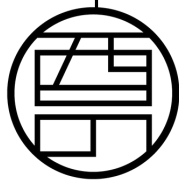
## PORT

Taylor Fladgate 10yr Tawny   Vila Nova de Gaia, Portugal	10
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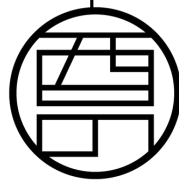
## BEER

Asahi - Super Dry   Rice Lager   Japan   5.0% ABV	6
Sapporo   Rice Lager   Japan   4.0% ABV	6
Sapporo Pure   Superior Light Lager   Japan   4.0% ABV	6
Brickstone APA   Bourbonnais   6.25% ABV	6
Brickstone Haz'd Juice   Hazy IPA   Bourbonnais   6.7% ABV	6
Maplewood "Son of Juice"   Hazy IPA   Chicago   6.3% ABV	6
St. Bernardus Watou Tokyo   Belgian Wit   6.0% ABV	8
Alarmist Crispy Boy Pilsner   Chicago   4.9% ABV 16oz	8
Orion Okinawa's Craft   Lager   Okinawa, Japan   4.6% ABV	8
Kawaba Snow Weizen   Weizenbock   Japan   5% ABV	10
Hitachino White   White Ale   Japan   5.5% ABV	10
Hitachino Ginger Ale   Japan   8% ABV	12
Hitachino Yuzu Lager   Japan   5.5% ABV	12
Kuri Kuro Dark Chestnut Alé   Imperial Stout   Japan   9% ABV	14

## SPIRITS



1.5 oz Pour



Nov 2022

COCKTAILS  
MOCKTAILS

Torino

## SPIRITS

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>Mars Iwai Tradition Fuyu Chestnut Cask</i>	17
<i>Mars Iwai Tradition Haru Sakura Cask.</i>	17
<i>Akashi</i>	12
<i>Ichiro's Malt &amp; Grain</i>	10
Elijah Craig	10
Bulliet Bourbon	12
Old Forester	10
Sazerac Rye	9
Wild Turkey 101 Rye	11

## GIN

Roku	9
Nikka Coffey Gin	11
Hendricks	11
Tanqueray	11
Citadelle Jardin d'Été.	11
Ki No Tea	14

## 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

Sudachi Shochu, Cane sugar, Sudachi citrus	8
Akamaoh Shochu (Red Satan), 83% Sweet Potato 17% Rice	10

## COCKTAILS

CUCUMBER MARTINI   Cucumber Infused Vodka, Lime juice, home made Syrup	14
FAR EAST Old Fashioned   Akashi Whiskey, Matcha/Ginger syrup, Ginger Liqueur, Bitters	14
GIN BLOSSOM   Roku Japanese Gin, Lemon, home made syrup, St. Germaine Elderflower, Champagne.	14
HIBISCUS APEROL SPRITZ   Hibiscus Infused Aperol, Nigori Sake, Seltzer, Champagne.	14
JALAPENO MANGO MARGARITA   Jalapeño/Mango infused tequila, Mezcal, Lime, Lemongrass Syrup, Mango puree  Spicy, tart, and smokey.	14
RUM 2 TORINO   Grander 8 Year Gold Rum, Hamilton v white Rum, Koloa Hawaiian Dark Rum, Passion Fruit, lime, Grenadine, Pineapple	14
SAKURA UME ROYALE   Himezen Ume Sake, Roku Gin, apricot, Pear, Lemon	14
SHOCHU TRAIN   Shochu, Raspberry Shrub, Lime Juice, simple syrup, Ginger Beer	14
SOUTH OF THE BORDER   Confianza Reposado, Guava, lime cordial, Rose, Grapefruit bitters	14
TORINO MANHATTAN   Whiskey, Dolin Rouge , Maraschino liquor, Toji-kan Sake  Taking a classic and turning it into a tradition.	14
OMAKASE Cocktail   Bartender's choice	14

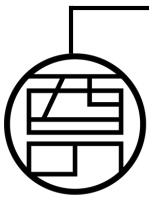
## MOCKTAILS

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	13
Sweet Dreams Flight   Tsukasabotan Yuzushibori, Ichinokura Himezen Ume, Kurosawa Nigori	14
Premium Flight   Dassai 45, Born junmai "Gold", Kenbishi "Mizuho" aged 5-8 years	16



Nov 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

Citrus Salad | Romaine Lettuce, red cabbage, cucumber, cherry tomatoes, carrots, scallions, grilled corn, avocado lemon Wedge and citrus-garlic vinaigrette. 13.5

## 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.*