



Torino



SMALL BITES

JUN 2023

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	Miso Soup Chicken stock, white miso, red miso, bonito flakes, shimeji mushrooms, tofu, and scallions	3.95

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

Torino Salad | Shaved cabbage, red cabbage, romaine lettuce, cucumber, cherry tomatoes, carrots, edamame, scallions, and choice of dressing. GF V 11

Citrus Salad | Romaine Lettuce, red cabbage, cucumber, cherry tomatoes, carrots, scallions, grilled corn, avocado, lemon wedge, and choice of dressing GF V 13.5

Choice of dressing: Sesame Dressing, Raspberry Vinaigrette, Citrus Garlic Vinaigrette, or Soy Marinade

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

Pico de Ramen | Tender Ramen noodles dipped in zesty Poblano sauce, topped with fresh pico de gallo, sweet corn, and succulent chicken chashu. 14

Lettuce Wrap Trio | crispy karaage chicken dipped in sweet Thai chili sauce, wrapped in fresh lettuce leaves. Three delicious wraps to satisfy your cravings. 9

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

JUN 2023

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, kigurage mushrooms and scallions. (Delicious with shimeji mushrooms!) 13.50

Kitano | Miso + pork base with chicken broth, topped with pork chashu, soft boiled egg, naruto, corn, bok choy, kigurage mushrooms, and scallions. (Try it with kimchi and tofu) 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) 15.50

Sammy | Pork base with chicken broth, pork chashu, soft boiled egg, bok choy, kigurage mushrooms, scallions, ma-yu garlic oil and beni shoga ginger. (Recommended with sweet corn) 14.50

Yuzu Lover | Signature chicken broth with yuzu citrus, chicken chashu, soft boiled egg, bok choy, kigurage mushrooms, scallions and lime. (Delicious with shimji mushrooms!) 15.50

Curry Ramen | House curry with pork base, chicken broth, scallions, soft boiled eggs, and Karaage Japanese fried chicken. (Great with bok choy) 15.50

🔥🔥 Mi So Hot | Miso and chicken broth, house chili paste, scallions, soft boiled egg and Karaage chicken. (Try it with mushrooms) 15.50

🍃 Veggie Miso | Vegetable broth, miso, steamed tofu, corn, bok choy, kigurage mushrooms and scallions. 14

KIDS Plain Bob | Just noodles and choice of soup! Torino, Kitano, Sammy, Veggie Miso 8

Tantan, Yuzu, Miso Hot, and Curry 10

EXTRAS

Pork Chashu | Braised pork belly (1pc) 4.5

Chicken Chashu | Braised chicken breast (3pc) 4.5

Karaagé | Japanese fried chicken(2pc) 4.5

Nikumiso | Spicy ground pork 4.5

Fried Tofu or Steamed Tofu 3

Soft Boiled Egg (2pc) 2

Naruto (5pc) 2

Ebi Pop (1pc) 3

Kimchi 3

Shimeji Mushrooms 2

Nori Seaweed 1.5

Bok Choy (2pc) 2

Menma | bamboo shoots 2

Sweet Corn 1

Scallions 1.5

Kigurage Mushrooms 1

Kinpira 3

Fresh Cabbage 1.5

Fukujinzuke | sweet pickles for curry 1.5

Just Broth 6/8

Side of Regular Noodles 3.5

🍃🍃 Cabbage Noodles 3.5

🍃 Vegan Kale Noodles 4.5

🍃 Tofu Shirataki Noodles 5.5

TEA

Citron Tea | Hot or iced honey and citrus 5

J Arnold Palmer | Green tea & lemonade 4

Bottled Tea | ask server for flavors 5

Cup of Tea | Assortment of Teas 3

Cold Brew Tea 3

OTHER

Ramuné | Japanese marble soda 4.5
Ask your server about our current flavors!

Lemonade 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.



FROM SUSHI BAR

4PM Dinner Menu Mon-Thur

Please ask your server about our daily specials

JUN 2023

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.

Hirame Carpaccio (5 pcs) | 18

Thinly sliced Fluke, Mango, Onions, Scallions, Tomatoes, with Ponzu
sauce

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	Hirame (Flounder)	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

🔥 Fire Dragon Roll (8 pcs) | Tuna, spicy tuna mix, avocado, cucumber, cilantro, and kizami wasabi. 21

Crispy Salmon Roll (5 pcs) | Crispy salmon skin, cooked salmon flakes, avocado, cucumber and shiso leaves, with unagi sauce. 14

Ebi Tempura Roll (5 pcs) | Tempura shrimp, avocado, cucumber, mango and unagi sauce. 14

Unagi Dragon Roll (8 pcs) | Eel, avocado, cucumber, crispy onion with unagi sauce. 18

🍷 Mango Tango Veggie Roll (8pcs) 13
Avocado, cucumber, mango, cilantro, serrano peppers, topped with crispy onion and mango sauce.

Salmon Mango Roll (8 pcs) | Salmon, avocado, mango, cucumber with mango sauce. 16

🔥 Spicy Crunchy Roll (8 pcs) | Crabstick, cucumber, avocado, topped with unagi sauce, sriracha aioli, crispy onion and tempura crumb. 12
Sub with Tuna, Salmon or Hamachi (+\$2).

Pink Lady (8 pcs) | Seared salmon, salmon, cucumber, avocado, sriracha aioli, yuzu aioli. 18



spicy



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.

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



**FROM
SUSHI BAR**

4PM Dinner Menu Mon-Thur

JUN 2023

Poké Bowl

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

Torino Poké Bowl |
Choice of fish: Tuna, hamachi, salmon or 18
octopus

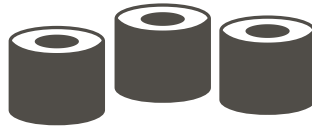
Comes with cucumber, pink cabbage and gari ginger and miso sauce.
Pick one of the following sauce:
Soy vinaigrette, sriracha aioli or yuzu aioli.
(Extra sauce +\$1)

Keto Poke Salad | shredded daikon, shredded
cabbage, mini tomatoes, avocado, a mix of tuna,
salmon, yellowtail, and MCT oil soy dressing (KETO
FRIENDLY) 21

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)

🔥 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 daikon, 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! 4 oz or 8 oz, 15.3% ABV	7/15
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, 300 ml, 720ml, 8% ABV	11/22/50
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
Dassai 45 Junmai Daiginjo Nigori Elegant, light, bright and juicy balanced flavors with slight sweetness 300ml	38
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-Un 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
Watari Bune Junmai Ginjo Lively, Bright, Nutty, and Earthy 4oz or 720ml bottle. 16% ABV	14/70
Amabuki Gin No Kurenai "Pink Lady" Light sweetness, fruit undertones, vibrant 4oz or 720ml 15% ABV	15/74

WINE

JUN 2023

Sparkling

Glass/Bottle

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

ROSÉ

Fossil Point Rose Edna Valley Ava, California	11/43
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WHITE

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

RED

Alta Vista Vive Malbec Argentina	10/40
Ratti Battaglione Barbera D'asti Italy	14/55
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% A	6
Sapporo Rice Lager Japan 4.0% ABV	6
Sapporo Pure Superior Light Lager Japan 4.0% ABV	6
Sketchbook Insufficient Hazy IPA Chicago 6.25% 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
Kawaba Snow Weizen Weizenbock Japan 5% ABV	11
Kawaba Rice Pilsner Pilsner Japan 5.2%	11
Hitachino White White Ale Japan 5.5% ABV	11
Hitachino Ginger Ale Japan 8% ABV	12
Hitachino Yuzu Lager Japan 5.5% ABV	10
Kuri Kuro Dark Chestnut Alé Imperial Stout Japan 9% ABV	14

**** Ask for Beer Specials ****

SPIRITS



JUN 2023

COCKTAILS
MOCKTAILS

Torino

SPIRITS

WHISKEY (*Japanese whisky in italics*)

<i>Nikka Days Blended Whisky</i>	16
<i>Nikka Coffey Grain</i>	15
<i>Nikka Coffey Malt</i>	20
<i>Nikka from the Barrel</i>	15
<i>Nikka Malt Yoichi 90</i>	24
<i>Nikka Miyagikyo 90</i>	24
<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>	65
<i>Mars Komagatake Shinshu 2021 Single Malt</i>	60
<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>Mars Iwai 45</i>	13
<i>Akashi</i>	12
<i>Ichiro's Malt & Grain</i>	10

GIN

<i>Nikka Coffey Gin</i>	11
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VODKA

<i>Nikka Coffey Vodka</i>	11
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SHOCHU 3 oz Pour

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

Featured Drinks

Sake Flights

Torino Flight Ichinokura Mukansa, Dassai 45, Kurosawa Nigori	14
Sweet Dreams Flight Tsukasabotan Yuzushibori, Ichinokura Himezen Ume, Kurosawa Nigori	15
Premium Flight Watari Bune Junmai Ginjo, Born "Gold" Junmai Daiginjo, Amabaki "Gin no Kurenai"	17
Mimosa flight Bottle of chilled champagne and three delicious juices, raspberry, orange, and mango yuzu.	40

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 Grandier 8 Year Gold Rum, Hamilton v white Rum, Koloa Hawaiian Dark Rum, Passion Fruit, lime, Grenadine, Pineapple	14
Ume-Tini Himezen Ume Sake, Blue Pea Flower infused Gin apricot, Lemon, champagne	14
SHOCHU TRAIN Shochu, Raspberry Shrub, Lime Juice, simple syrup, Ginger Beer	14
A LIL CLARITY Confianza Reposado, Lemon, Pomegranate, Liquor 43, Coconut, Campari,	14
TORINO MANHATTAN Whiskey, Antica Carpano, Maraschino liqueur, Eiko Fuji Sake Taking a classic and turning it into a tradition.	14
OMAKASE Cocktail Bartender's Special	14

MOCKTAILS

MANGO GINGER LEMONADE Lemon, mango and Ginger Fizzy and Tangy	8
RASPBERRY YUZU Yuzu, Raspberry, sparkling Water Tart, Fruity and Refreshing	8

*****FOR SPIRITS PLEASE ASK SERVER*****



JUN 2023

RAMEN

CHOOSE BETWEEN CABBAGE OR
TOFU SHIRATAKI NOODLES (+2)

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

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

SALAD

Torino Salad | Shaved cabbage, red 11
cabbage, romaine lettuce, cucumber,
cherry tomatoes, carrots, edemame,
scallion, dressed with sesame vinaigrette or choice of dressing

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

Choice of dressing:
Sesame Dressing
Raspberry Vinaigrette
Citrus Garlic Vinaigrette
Soy Marinade

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.*