

SMALL BITES



November 2023

GF V	Edamame Soy beans boiled and lightly salted	4.50
V	Seaweed Salad Wakame, lightly dressed with sesame oil, soy sauce, vinegar, and ginger	4
V	Agédashi Tofu Fried tofu with scallions, ginger and konbu dashi broth	6
V	Korokké Panko crusted potato croquettes with vegetable dipping sauce	6.50
V	Kinpira Veggies Sautéed gobo burdock roots, carrots, soy sauce and shichim pepper	6
V	Smashed Cucumber Salad Cucumber with a soy based dressing and a slight wasabi taste	4

🔥	Karaagé Japanese style fried chicken with sriracha aioli	9
	Ebi Kushiagé Panko crusted shrimp with vegetable dipping sauce	9
	Ebi Shumai Steamed shrimp dumplings	7
	Takoyaki Octopus puffs with Takoyaki sauce, aonori, and beni shoga ginger	6.50
	Lettuce Wrap crispy karaage chicken dipped in sweet Thai chili sauce, wrapped in fresh lettuce leaves. Three delicious wraps to satisfy your cravings.	10
	Miso Soup Chicken stock, white miso, red miso, bonito flakes, shimeji mushrooms, tofu, and scallions	4.50

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 \$7.50 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 3

DONBURI/RICE

Pork Chashu Don Braised pork belly with don sauce over rice with scallions and beni shoga ginger (Add Kimchi! +3.00)	11/14	🔥 Karaagé Don Japanese fried chicken over rice with scallions and sriracha aioli	10/13
Chicken Chashu Don Marinated chicken with don sauce over rice with scallions and beni shoga ginger	10/13	Curry Karaagé Don Japanese fried chicken tossed in curry sauce. Served with scallions and fukujinzuke pickled radish	10/13
V Kinpira Don Kinpira veggies over rice with scallions	8/12	Karl's Curry Japanese curry over rice with fukujinzuke pickled radish (Good with karaage or eggs!)	8/12
Teriyaki Karaagé Don Japanese fried chicken tossed in teriyaki sauce, sweet soy and ginger, scallions and sesame seeds	10/13	Katsu Kareé Rice Japanese curry with a Katsu (Pork Cutlet) on top of rice	18
		Bowl of Plain Steamed Rice	4

SEASONAL

Ginger Ramen | Our signature chicken broth + ginger paste topped with pork chashu, soft-boiled egg, bok choy, kigurage mushrooms, scallions, and ginger 16

Plain Bob Udon | Just noodles and Kombu Udon broth 8.50 V Vegetarian

Plain Bob Curry Udon | Just noodles and Curry broth. 10.50

KIDS

Plain Bob | Just noodles and choice of broth!

Torino, Kitano, Sammy, veggie miso 8

Tantan, Yuzu, Miso Hot, Curry, or V4 10.50

Kids Cup | Rice, karaage & edamame 5

Fries Cup | French fries 4

GF Gluten-Free 🔥 Spicy

V Vegetarian



Torino

RAMEN
EXTRAS
DRINKS

RAMEN

November 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, kikurage mushrooms and scallions. (Delicious with shimeji mushrooms!)	14.50	Yuzu Lover Signature chicken broth with yuzu citrus, chicken chashu, soft boiled egg, bok choy, kikurage mushrooms, scallions and lime. (Delicious with shimeji mushrooms!)	16.00
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)	15.00	Curry Ramen House curry with pork base, chicken broth, scallions, soft boiled eggs, and Karaage Japanese fried chicken. (Great with bok choy)	16.00
🔥Tantan Chicken broth with house tahini, soft boiled egg, bok choy, scallions, chili oil and nikumiso ground pork. (Great with a side of rice)	16.00	🔥🔥Mi So Hot Miso and chicken broth, house chili paste, scallions, soft boiled egg and Karaage chicken. (Try it with mushrooms)	16.00
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)	15.00	🍃Veggie Miso Vegetable broth, miso, steamed tofu, corn, bok choy, kikurage mushrooms and scallions.	14.50
		KIDS Plain Bob Just noodles and choice of soup! Torino, Kitano, Sammy, Veggie Miso	8.50
		Tantan, Yuzu, Miso Hot, and Curry	10.50

EXTRAS

Pork Chashu Braised pork belly (1pc)	4.5	Kimchi	3.50	Kinpira	3
Chicken Chashu Braised chicken breast (3pc)	4.5	Shimeji Mushrooms	3	Fresh Cabbage	2
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	6.50/8.50
Fried Tofu or Steamed Tofu (6pc)	3	Menma bamboo shoots	2	Side of Regular Noodles	4
Soft Boiled Egg (2pc)	2.50	Sweet Corn	1	🍷🍷Cabbage Noodles	4
Naruto (5pc)	2	Scallions	1.5	🍷Vegan Kale Noodles	4.5
Ebi Pop (1pc)	3	Kikurage Mushrooms	1	🍷Tofu Shirataki Noodles	5.5
Shrimp Ebi Tempura	2.5				

TEA

Citron Tea Hot or iced honey and citrus	5
] Arnold Palmer Green tea & lemonade	5
Bottled Tea ask server for flavors	5
Cup of Tea Assortment of Teas	3.50

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

November 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.

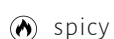
A-la Carte Nigiri & Sashimi

	Nigiri (1pc)	Sashimi (3pcs)
Maguro (bluefin tuna)	5	14
Shake (salmon)	4	11
Ika (squid)	3	8
Unagi (fresh water eel)	5	14
Hamachi (yellowtail)	5	14
Tako (octopus)	4	11

	Nigiri (1pc)	Sashimi (3pcs)
Hotate (scallop)	6	17
Ikura (salmon roe)	6	17
Tobiko (flying fish roe)	4	11
Ebi (shrimp) cooked	4	11
Tamago (sweet egg omlet)	3	8
Avocado	3	

Signature Rolls

Spring Trio Futomaki (10pcs) Tuna, hamachi, salmon, avocado, cucumber, shiso leaves, wrapped in soy paper.	23	🌱 Mango Tango Veggie Roll (8pcs) Avocado, cucumber, mango, cilantro, serrano peppers, topped with crispy onion and mango sauce.	13
🔥 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 (5 pcs) 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 (5 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



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.



Torino^{ramen}

FROM
SUSHI BAR

4PM Dinner Menu Mon-Thur

November 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.

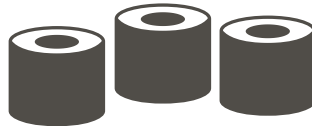
Torino Poké Bowl |
Choice of fish: Tuna, hamachi, salmon or 18
octopus
Comes with cucumber, pink cabbage and gari ginger and miso sauce.
Pick one of the following sauce:
Soy vinaigrette, sriracha aioli or yuzu aioli.
(Extra sauce +\$1)

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

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.

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 Mellow and earthy, aromatic and smooth, or tart and vibrant and floral! Depending on the sake and individual preference, it can be served chilled, at room temperature, or warm...

Mukansa | Light, dry, and fragrant | 9/18/45
or cold | 4 oz, 8 oz, 16 oz, 300 ml, 16% ABV

Our cold sake is served by the cup (4 oz), while hot sake is served by the carafe (4 oz or 8 oz).

Nigori | Unfiltered, creamy, slightly sweet, 11/22/50
| Served cold | 4 oz, 300 ml, 720ml, 8% ABV

'Himezen Ume' | Sweet, ripe plum 12/60
ting acidity | Served Cold |
ml 15% ABV

an Junmai Yamahai Yuzushibori | Sweet, 12/60
s - the limoncello of Japan! | Served Cold
ml | 8% ABV

Light, soft, and aromatic | 14/70
d | 4 oz or 720 ml, 16% ABV

unmai Daiginjo Nigori | Elegant, light, bright 38
balanced flavors with slight sweetness | 300ml

ai Daiginjo "Gold" | Complex, light, and 15/75
ved cold | 4 oz or 720 ml, 15.5% ABV

nbishi | Rich and dry with notes of 16/80
nd Cocoa | Served cold |
ml, 17% ABV

nju Junmai Daiginjo | Elegant, beautiful 30/150
with a slight tartness

Daiginjo Onikoroshi | Rounded and 45
th a sweet, fruity aroma | 300ml | 16.5% ABV

e Junmai Ginjo | Lively, Bright, Nutty, and 14/70
z or 720ml bottle. 16% ABV

in No Kurenai "Pink Lady" | Light sweetness, 15/75
tones, vibrant | 4oz or 720ml | 15% ABV

WINE | BEER

WINE

November 2023

Sparkling

Glass/Bottle

BiSol Jeio Prosecco Superiore(187ml) | Veneto, Italy 13

Bouvet Rosé Excellence Brut | Loire, France 46

ROSÉ

Fossil Point Rose | Edna Valley Ava, California 11/44

Peyrassol La Croix | Cotes De Provence, France 13/52

WHITE

Hess | Chardonnay | Napa, CA 11/44

Dourthe | Sauvignon Blanc | Bordeaux, France 11/44

Daila | Pinot Grigio | Veneto, Italy 11/44

Shady Lane Cellars | Semi-Dry Riesling | Suttons Bay, MI 10/40

RED

Kaiken Estate | Malbec | Argentina 12/48

Ratti Battaglione | Barbera D'asti | Italy 14/56

Hess Maverick Ranches | Cabernet Sauvignon | Napa, CA 15/60

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

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

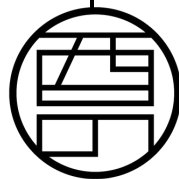
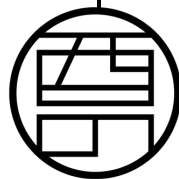
Hitachino Ginger Ale | Japan | 8% ABV 12

Hitachino Yuzu Lager | Japan | 5.5% ABV 10

Kuri Kuro Dark Chestnut Alé | Imperial Stout | Japan | 9% ABV 14

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

SPIRITS



November 2023

COCKTAILS
MOCKTAILS

Torino

SPIRITS

WHISKEY (*Japanese whisky in italics*)

Nikka Days Blended Whisky	16
Nikka Coffey Grain	15
Nikka Coffey Malt	20
Nikka from the Barrel	15
Nikka Malt Yoichi 90	24
Nikka Miyagikyo 90	24
Suntory Toki	15
Suntory Hibiki Harmony	17
Suntory Hakushu 12 yr	25
Suntory Yamazaki 12 yr	25
Suntory Yamazaki 18 yr	65
Mars Komagatake Shinshu 2021 Single Malt	60
Mars Iwai Tradition Aki Napa Caber	17
Mars Iwai Tradition Fuyu Chestnut Cask	17
Mars Iwai Tradition Haru Sakura Cask.	17
Mars Iwai 45	13
Akashi	12
Ichiro's Malt & Grain	10

GIN

Nikka Coffey Gin	11
------------------	----

VODKA

Nikka Coffey Vodka	11
--------------------	----

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

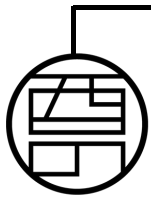
COCKTAILS

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*****



November 2023

RAMEN

CHOOSE BETWEEN CABBAGE OR
TOFU SHIRATAKI NOODLES (+2)

Torino Tofu | Our original chicken broth 14.50
with steamed tofu, bok choy,
kikurage mushrooms and scallions.

V4 | Sesame and Veggie broth with 14.50
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 4.50

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.*