



SMALL BITES Torino

Ⓜ Gluten-Free
 Ⓥ Vegetarian
 🔥 Spicy

Ⓜ Ⓥ Edamame Soy beans boiled and lightly salted	4.50	🔥 Karaagé Japanese style fried chicken with sriracha aioli	9
Ⓥ Seaweed Salad Wakame, lightly dressed with sesame oil, soy sauce, vinegar, and ginger	4	Ebi Kushiagé Panko crusted shrimp with vegetable dipping sauce	9
Ⓥ Agédashi Tofu Fried tofu with scallions, ginger and konbu dashi broth	6	Ebi Shumai Steamed shrimp dumplings	7
Ⓥ Korokké Panko crusted potato croquettes with vegetable dipping sauce	6.50	Takoyaki Octopus puffs with Takoyaki sauce, aonori, and beni shoga ginger	6.50
Ⓥ Kinpira Veggies Sautéed gobo burdock roots, carrots, soy sauce and shichim pepper	6	Lettuce Wrap crispy karaage chicken dipped in sweet Thai chili sauce, wrapped in fresh lettuce leaves. Three delicious wraps to satisfy your cravings.	10
Ⓥ 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	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)
Ⓥ 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. 11

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

Choice of dressing: Sesame Dressing, Keto Dressing, or Citrus Garlic Vinaigrette

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
Ⓥ Kinpira Don Kinpira veggies over rice with scallions	9/12	Karl's Curry Japanese curry over rice with fukujinzuke pickled radish (Good with karaage or eggs!)	9/12
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

Chilled Yuzu Ramen Refreshing yuzu infused cold veggie broth topped with chicken chashu, soft-boiled egg, bok choy, kigurage mushrooms, and scallions	16
Spicy Pork BBQ Don In-house (fried) pork chashu with hot pepper sauce, topped with scallions, sesame seeds, beni-shoga (ginger) and yellow daikon radish	11/14
Spicy Chilled Ramen Spicy chili miso base in cold veggie broth. Topped with scallions, mini tomato, corn, diced cucumber and lime, Recommended protein : Fresh Tofu or Cold chicken Cashu (3pc)	15

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



Torino



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, kigurage mushrooms and scallions. (Delicious with shimeji mushrooms!)	14.50	Yuzu Lover Signature chicken broth with yuzu citrus, chicken chashu, soft boiled egg, bok choy, kigurage 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, kigurage 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, kigurage 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, kigurage 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
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	Kigurage Mushrooms	1	🍃🍃 Tofu Shirataki Noodles	5.5
Shrimp Ebi Tempura(1pc)	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 or Mango	5

🍃 Gluten-Free 🍃 Vegetarian 🔥 Spicy

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



FROM SUSHI BAR

4PM Dinner Menu Mon-Thu

Please ask your server about our daily specials

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

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	Ebi (shrimp) cooked	4	11
Hamachi (yellowtail)	5	14	Tamago (sweet egg omlet)	3	8
Tako (octopus)	4	11	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

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.



**FROM
SUSHI BAR**

4PM Dinner Menu Mon-Thu

Poké Bowl

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

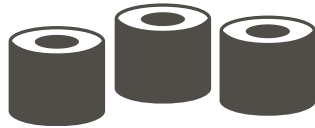
Trio Poké | tuna, hamachi, and salmon, marinated 21
with our special miso sauce. comes
with avocado, cucumber, mango, sesame, and gari ginger.

Keto Poké 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	3	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).
Eel cucumber (+\$6)

🔥 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	15/75
Mizuho Kenbishi Rich and dry with notes of Chestnut and Cocoa Served cold 4 oz or 720 ml, 17% ABV	16/80
Kubota Manjyu Junmai Daiginjo Elegant, beautiful sweetness with a slight tartness	30/150
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	15/75

WINE

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

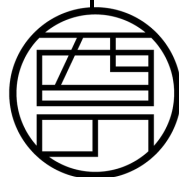
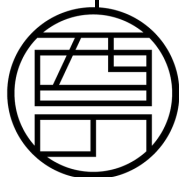
Kaiken Estate Malbec Argentina	12/48
Ratti Battaglione Barbera D'asti Italy	14/56
Hess Maverick Ranches Cabernet Sauvignon Napa, CA	15/60
Calera Pinot Noir Central Coast, CA	14/56

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



**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

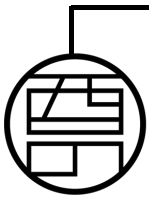
COCKTAILS

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*****



April 2024

RAMEN

CHOOSE BETWEEN CABBAGE OR TOFU SHIRATAKI NOODLES (+2)

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

V4 | Sesame and Veggie broth with steamed tofu, bok choy, corn and scallions. 14.50

SALAD

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

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

Choice of dressing:
Sesame Dressing
Citrus Garlic Vinaigrette

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
Fries Cup french fries	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.