



RAMEN

Toring

May 2025

Substitute cabbage noodles for no extra charg	=	e 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!)		Yuzu Lover   Signature chicken broth with yuzu citrus, chicken chashu, soft boiled egg, bok choy, kikurage mushrooms, scallions and lime. (Delicious with shimeji mushrooms!)	16.50
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)	15.50	Curry Ramen   House curry with pork base, chicken broth, scallions, soft boiled eggs, and Karaage Japanese fried chicken. (Great with bok choy)	16.50
Tantan   Chicken broth with house tahini, soft boiled egg, bok choy, scallions, chili oil and nikumiso ground pork.	16.50	Mi So Hot   Miso and chicken broth, house chili paste, scallions, soft boiled egg and Karaage chicken. (Try it with mushrooms)	16.50
(Great with a side of rice)		Veggie Miso   Vegetable broth, miso, steamed tofu, corn, bok choy, kikurage mushrooms and scallions.	15.00
Sammy   Pork base with chicken broth, pork chashu, soft boiled egg, bok choy, kikurage mushrooms, scallions, ma-yu garlic oil and beni shoga ginger.	15.50 <b>KI</b>	s Plain Bob   Just noodles and choice of soup! Torino, Kitano, Sammy, Veggie Miso	8.75
(Recommended with sweet corn)		Tantan, Yuzu, Miso Hot, and Curry	10.75

# EXTRAS

Pork Chashu   Braised pork belly (1pc)	4.5	Kimchi	3.5	Kinpira (4 oz)	3
Chicken Chashu   Braised chicken breast (3pc)	4.5	Shimeji Mushrooms	3.5	Fresh Cabbage	2
Karaagé   Japanese fried chicken(2pc)	4.5	Nori Seaweed	2	Fukujinzuke   sweet pickles for curry	1.5
Nikumiso   Spicy ground pork	4.5	Bok Choy (2pc)	2		6.50/8.50
Fried Tofu or Steamed Tofu (6pc)	3	Menma   bamboo shoots	2	Side of Regular Noodle	s 4.25
Soft Boiled Egg (2pc)	3.25	Sweet Corn	1	©FV Cabbage Noodles	4
Naruto (5pc)	2	Scallions	1.5	∨Vegan Kale Noodles	5
Ebi Pop (1pc)	3.5	Kikurage Mushrooms	1	☞ Tofu Shirataki Noodles	6
Shrimp Ebi Tempura	2.5			l	

# TEA

Citron Tea   Hot or iced honey and citru	ls 5
J 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 Ask your server for flavor choices	4.5
Lemonade	5
Soft Drinks   Coca-Cola, Diet Coke, Sprite, Ginger Ale	3
Calpico   Original, Mango & strawberry	5





# SMALL BITES

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G	EV Edamame   Soy beans boiled and lightly salted	4.50	(A) Karaagé   Japanese style fried chicken with sriracha aioli	9.50
	<ul> <li>Seaweed Salad   Wakame, lightly dressed with sesame oil, soy sauce, vinegar, and ginger</li> </ul>	4	Ebi Kushiagé   Panko crusted shrimp with vegetable dipping sauce	9
	<ul> <li>Agédashi Tofu   Fried tofu with scallions, ginger and konbu dashi broth</li> </ul>	6	with vegetable dipping sauce  Ebi Shumai   Steamed shrimp dumplings	7
	<ul> <li>Korokké   Panko crusted potato croquettes with vegetable dipping sauce</li> </ul>	6.50	Takoyaki   Octopus puffs with Takoyaki sauce, aonori, and beni shoga ginger	6.50
	<ul> <li>Kinpira Veggies   Sauteed gobo burdock roots, carrots, soy sauce and shichim pepper</li> </ul>	6	Miso Soup   Chicken stock, white miso, red miso, bonito flakes, shimeji mushrooms,	
	v Smashed Cucumber Salad   Cucumber with a soy based dressing and a slight wasabi taste	4	tofu, and scallions	4.50

## **BAO BUN**

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

Pork Chashu with don sauce (Add Kimchi! Extra .50)

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. (F)(V)

11

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

Choice of dressing: Sesame Dressing, 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	<b>⋄</b>	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		Bowl of Plain Steamed Rice 4	

# KIDS

Plain Bob   noodles and choice of soup Torino, Kitano, Sammy, veggie miso Tantan, Yuzu, Miso Hot, Curry	8.75 10.75	
Kids Cup   Rice, karaage & edamame	5	
Fries Cup   French fries	4	



## SUSHI

Torin⊜ –2025

### --- Please ask your server about our daily specials ---

#### CHEF'S OMAKASE

## **APPETIZER**

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

Crispy Rice Bites (3pcs) | Choose between salmon or tuna, 12 Crispy rice, avocado, serrano, onion. scallions, and spicy aioli

Crispy Rice "Veggie" Bites (3pcs) | ①
Crispy rice, avocado, onion, serrano, cilantro, tomato, scallions, mango, and soy garlic sauce

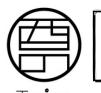
Hamachi Carpaccio (5 pcs) | 18 Thinly sliced hamachi, Serrano, Yuzu Kosho, cilantro, a hint of garlic, and soy vinaigrette.

#### 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 omle	t) 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.	12
Ebi Tempura Roll (5 pcs)   Tempura shrimp, avocado, cucumber, mango	14	Sub with Tuna, Salmon or Hamachi (+\$2).	
and unagi sauce.		Pink Lady (8 pcs)   Seared salmon, salmon, cucumber, avocado,	18
Unagi Dragon Roll (8 pcs)   Eel, avocado, cucumber, crispy onion with unagi sauce .	18	sriracha aioli, yuzu aioli.	



## SUSHI

-2025

## **POKÉ BOWL**

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

Torino Poké Bowl

Choice of fish: Tuna, hamachi, salmon or octopus. 18
Comes with cucumber, pink cabbage, and gari ginger.
Pick one of the following sauces:

soy vinaigrette, sriracha aioli or yuzu aioli.

(Extra sauce +\$1)

#### 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 ROLLS

California Roll (8 pcs) Crabstick, cucumber and avocado (Tobiko can be added upon request)	8	Tuna Avocado Roll (8 pcs) Tuna and avocado.	11
<ul> <li>Spicy Tuna Roll (8 pcs)</li> <li>Spicy tuna mixed, avocado</li> </ul>	11	Salmon Avocado Roll (8 pcs) Salmon and avocado.	10
and cucumber.		No Carb Roll (5 pcs) Choice of fish: Tuna, salmon, or	15
Philadelphia Roll (8 pcs) Smoked salmon, cream cheese, cucumber	11	hamachi, rolled with daikon, cucumbe avocado, scallions and tobiko in nori.	r,
<ul> <li>✓ Inari Sushi (3 pcs)</li> <li>Sushi rice stuffed inside Inari Age (fried tofu) seasoned with sweet</li> <li>ℰ savory broth.</li> </ul>	5	Hoso Maki Mini Roll (6 pcs) Choice of single ingredient: Cucumber, Crabstick, Avocado (+\$2), Tekka-tuna (+\$4),	5
<ul><li></li></ul>	8	Negi Hama-yellow tail and green onion (+\$4), Shake-salmon (+\$3), Tamago- sweet egg omelet (+\$1), Inside-out roll (+\$1). Eel cucumber (+\$6)	



1 8

1 6

### SUSHI

-2025

2 3

2 1

#### SPECIAL ROLLS

## Angry Tuna Roll 2 1

tuna, avocado, serrano pepper, cilantro, spicy tuna mixed, tempura crunch, sriracha

## Dynamite Roll

salmon, avocado, cucumber, kanikama, mixed, tempura crunch, sriracha, unagi sauce

## Spider Roll

softshell crab, avocado, cucumber, romaine lettuce, pink cabbage, scallion, side of ponzu sauce

### Diablo Roll

tuna, yellowtail, salmon, tobiko, avocado, romaine lettuce, serrano pepper, sesame chili oil, fresh lime

### Rainbow Roll

kanikama, avocado, cucumber, tuna, yellowtail, salmon, shrimp

## Hamachi JalapenoRoll 2 1

hamachi, cucumber, avocado, cilantro, garlic puree, serrano pepper and soy vinaigrette sauce

## Angel Kiss

2 1

Shrimp tempura, salmon, avocado, shriracha aioli & Eel sauce

#### COMBO

#### #1 Maki+ Nigiri

California Roll + Tuna, Yellowtail, Salmon Nigiri 20 or Spicy Tuna Roll + Tuna, Yellowtail, Salmon Nigiri 23

### #3 Nigiri+Nigiri

2 pcs each of nigiri tuna, yellowtail and salmon 25

#### #2 Marugoto

Tuna Avocado Roll,

2 pcs Tuna Nigiri,

2 pcs Tuna Sashimi 27

or

Salmon Avocado Roll,

2 pcs Salmon Nigiri,

2 pcs Salmon Sashimi 23

spicy

(GF) gluten-free

vegetarian