



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 KI	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 Noodles	5 4.25
Soft Boiled Egg (2pc)	3.25	Sweet Corn	1	©F√V 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				

TEA

Citron Tea | Hot or iced honey and citrus 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

Toring

Plain \$1.50/(1pc)

May 2025

	Edamame Soy beans boiled and lightly salted	4.50	♠ Karaagé Japanese style fried chicken with sriracha aioli	9.50
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	6.50	Takoyaki Octopus puffs with Takoyaki sauce, aonori, and beni shoga ginger	6.50
V	Kinpira Veggies Sauteed gobo burdock roots, carrots, soy sauce and shichim pepper	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)

SALAD

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

11

Choice of dressing: Sesame Dressing or Citrus Garlic Vinaigrette

Try with: Crispy noodles .50 Chilled Kale noodles 3

DONBURI/RICE

Korokke \$7.50 for (2pcs)

Pork Chashu Don Braised pork belly with don sauce over rice with scallions and beni shoga ginger (Add Kimchi! +3.00)	14	Karaagé Don Japanese fried chicken over rice with scallions and sriracha aioli	13
Chicken Chashu Don Marinated chicken with don sauce over rice with scallions and beni shoga ginger	13	Curry Karaagé Don Japanese fried chicken tossed in curry sauce. Served with scallions and fukujinzuke pickled radish	13
▼ Kinpira Don Kinpira veggies over rice with scallions	12	Karl's Curry Japanese curry over rice with fukujinzuke pickled radish (Good with karaage or eggs!)	12
Teriyaki Karaagé Don Japanese fried chicken tossed in teriyaki sauce, sweet soy and ginger, scallions and sesame seeds	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) | ♥
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 omlet	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

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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
 Spicy Tuna Roll (8 pcs) Spicy tuna mixed, avocado 	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,
cacamber		Hoso Maki Mini Roll (6 pcs)	5
 ✓ Inari Sushi (3 pcs) Sushi rice stuffed inside Inari Age (fried tofu) seasoned with sweet & savory broth. 	5	Choice of single ingredient: Cucumber, Crabstick, Avocado (+\$2), Tekka-tuna (+\$4),	
	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 p c s e a c h o f
n i g i r i t u n a , y e l l o w t a i l a n d
s a l m o n
2 5

#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 spicy

(GF) gluten-free

vegetarian