

fresh SUSHI

Nigiri (2 pieces on Rice) • Sashimi (3 slices, no Rice, +\$1.00)

tuna	maguro	7.00
white tuna	escolar	6.50
salmon	sake	6.50
smoked salmon	[cooked]	6.75
yellowtail	hamachi	7.00
eel	[cooked] unagi	6.75
krab	[cooked] kani	5.50
mackerel	saba	5.75
octopus	[cooked] tako	6.50
shrimp	[cooked] ebi	5.75
smelt roe	masago	6.00
salmon roe	ikura	9.00
flying fish roe	tobiko	6.50
hokkaido scallop		8.00
gently torched and topped with ponzu sauce (2 pcs nigiri or sashimi)		
quail egg		3.00
served on choice of white rice, smelt roe (+5.00), salmon roe (+8.00) or tobiko (+5.50)		
a5 wagyu	[cooked]	14.00
gently torched and served nigiri style with black truffle oil		

sushi

APPETIZERS

sashimi appetizer 9 pieces 19.00
tuna (3), salmon (3), yellowtail (3)

salmon carpaccio 6 pieces 18.00
microgreens, sesame seeds, sesame ponzu sauce

tuna nachos 2 pieces 15.00
wonton shell, avocado, marinated spicy
tuna, scallion, tobiko, wasabi mayo

tuna tataki 10 pieces 23.00
scallion, roe, ponzu sauce



sushi

ENTREES

sushi dinner 30.00
10 pieces of assorted fresh nigiri, served with a
california roll, miso soup & ginger salad

sashimi dinner 35.00
21 pieces of assorted fresh sashimi, served with a
miso soup and ginger salad

sushi & sashimi combo 40.00
4 pieces of nigiri and 21 pieces of sashimi, served
with a california roll, miso soup and ginger salad

raw

ROLLS

salmon avocado 6.75
fresh salmon, avocado and scallion

spicy tuna 8.00
spicy tuna and cucumber topped with roe

spicy crunchy tuna 8.00
spicy tuna and tempura chips topped with roe

spicy salmon 7.75
spicy salmon and cucumber topped with roe

spicy crunchy salmon 7.75
spicy salmon and tempura chips topped with roe

negi hama 6.75
yellowtail and scallion topped with roe

tuna, cucumber, avocado 8.00
tuna, cucumber and avocado roll

soho 8.00
tuna, salmon + tempura chips, topped with roe

tekka 6.75
fresh tuna roll with seaweed on the outside

the downtowner 10.00
tuna, salmon, cream cheese + avocado topped with roe and sesame seeds

cooked

ROLLS

avocado 5.50
fresh avocado roll wrapped in seaweed

california 6.50
krab, cucumber + avocado roll topped with roe

eel 7.50
baked eel, cucumber and avocado roll topped with eel sauce

japanese bagel 6.75
smoked salmon and cream cheese roll

love 7.00
steamed shrimp, smoked salmon + avocado roll

mexican 6.75
tempura shrimp + avocado roll topped with roe

spider 9.00
fried soft shell crab, scallion, avocado and roe, wrapped with seaweed on the outside

tampa 6.25
fried white fish and scallion roll

vegetable 6.00
asparagus, avocado, cucumber and mixed greens, wrapped with seaweed on the outside

yam yam 6.50
tempura sweet potato and avocado roll with teri-yaki sauce

raw SPECIALTY ROLLS



cilantro trio 13.00
tuna, escolar, salmon, cucumber, daikon, rice paper wrap, rice wine vinegar, cilantro



k-town roll 13.00
tuna, salmon, tempura chips, cucumber, mixed greens rice paper wrap, spicy mayo, ponzu sauce



tuna fresh 14.00
marinated spicy tuna, asparagus, avocado, greens, rice paper wrap, ponzu sauce



kani su 13.50
krab, steamed shrimp, asparagus cucumber wrap, rice wine vinegar



blazian 16.00
spicy crunchy salmon, cucumber tuna, steamed shrimp, spicy mayo, eel sauce, lime zest



red devil 16.50
fried shrimp & lobster topped with tuna and avocado, spicy mayo & eel sauce



candy cane 17.00
spicy crunchy tuna, red + white tuna, spicy sesame oil, scallion, roe



kamikaze roll 16.00
spicy crunchy tuna topped with white tuna spicy mayo & eel sauce



kiss of fire 17.00
spicy salmon, tempura chips & asparagus topped with tuna, jalapeño, lemon & rice wine vinegar



rainbow 15.00
california roll topped with tuna, salmon, yellowtail, escolar & avocado



kat roll 14.50
spicy crunchy tuna & cucumber with avocado, sriracha, spicy mayo & eel sauce



yellowjacket 16.00
yellowtail, cucumber, yellowtail, cilantro, lime zest, awesome sauce



crunchy hornet roll 16.00
tuna, salmon and cream cheese topped with avocado, spicy mayo, spicy sesame oil, roe & tempura chips.



t-rex roll 16.00
tuna, cream cheese, cucumber with salmon, eel sauce, spicy mayo, scallions, tempura chips + tobiko



salmon zest 15.00
fresh salmon roll wrapped in rice and topped with fresh salmon, lemon zest and citrus ponzu sauce.



king kong 16.00
tuna, krab & avocado topped with panko eel, spicy mayo, eel sauce & tobiko



ring of fire 17.00
marinated tuna, fried shrimp, asparagus, cucumber with salmon, avocado, spicy mayo, eel sauce, wasabi mayo, scallion & tobiko



salmon dragon 16.00
spicy crunchy salmon topped with salmon, spicy mayo, scallion & roe.
tuna dragon: +\$2

cooked SPECIALTY ROLLS



lobstah wagyu 25.00
lobster salad, asparagus, avocado, japanese a5 wagyu, eel sauce, black truffle, micro green, sesame seeds



florida roll 13.50
fried shrimp, krab, avocado, cream cheese and spicy mayo, wrapped in soy paper



hotline bling 16.00
tempura shrimp, spicy krab & asparagus topped with eel, avocado, spicy mayo, eel sauce and tobiko



snake eye special 14.50
krab, cream cheese, with spicy marinated salmon, scallion, jalapeno, spicy mayo, eel sauce + wasabi mayo, tempura fried



THE DONUT 14.75
Krab Salad, Cream Cheese and Avocado wrapped in Soy Paper, Panko Fried and topped with Spicy Mayo, Eel Sauce and Scallion



the volcano 16.00
krab and cucumber roll topped with avocado, baked krab, spicy mayo, eel sauce, scallion and roe

appetizers

agedashi tofu 9.00

fried tofu, steamed vegetables, tempura sauce

chicken katsu 8.50

panko crusted, japanese barbecue sauce

crab rangoon 10.75

krab and cream cheese wontons, sweet chili sauce

crispy vegetable spring rolls 8 pieces 6.00

with sweet chili sauce

dynamite scallops 12.50

baked scallops, mushrooms, soho sauce, scallion, tobiko

edamame 6.00

salt, garlic or emilio sauce (+\$1)

gyoza 10.75

ground beef, cabbage, pan fried, soy vinegar sauce

jaletuna bites 12.00

spicy tuna, cream cheese stuffed jalapeno, tempura fried, spicy mayo, eel sauce

pan seared scallops 2 pieces 10.50

crispy shiso, microgreens, japanese sweet aioli

shishito peppers 9.00

soy, citrus salt

tempura 8.50

chicken or shrimp, tempura fried, broccoli, carrot, mushroom, onion, bell pepper, tempura sauce

tnt mussels 4 pieces 8.50

baked, soho sauce, tobiko, scallion

yasai tofu 8.00

sauteed vegetables, tempura tofu

crispy

RICE



tuna 14.00

Fresh Avocado, Tuna, Scallion, Spicy Mayo, Sesame Seeds + Jalapeno



salmon 13.00

Fresh Avocado, Salmon, Scallion, Spicy Mayo, Sesame Seeds, Jalapeno + MicroGreens



lobster 13.00

Fresh Avocado, Lobster Salad, Spicy Mayo, Eel Sauce, Jalapeno + Tobiko



vegetable 12.00

Fresh Avocado, Pickled Cucumber, Shredded Carrot, MicroGreens

make it a combination

select any two styles for one price

24.00

handhelds



asian style sliders *chicken 12.00 beef 14.00*
japanese wasabi cole slaw, teriyaki glazed bun

skewers 2 skewers *chicken 8.00 shrimp 10.00*
chicken or shrimp, teriyaki glaze, sesame seeds

steam buns *each 5.00 combo(3) 14.00*
bbq beef barbecue beef, pickled daikon and carrot
pork belly marinated pork belly, pickled daikon, carrot
shrimp steamed shrimp, pickled daikon, carrot, mixed greens, chipotle sauce
katsu crunchy panko chicken, shaved beets, mixed greens, lime katsu sauce

soup + salad

miso soup 3.50
soybean broth, fresh tofu, scallion, seaweed

house ginger salad 3.50
lettuce, carrot, cucumber, house made ginger dressing

seaweed salad 5.75
sesame marinated

sunomono salad 12.00
cucumbers, krab, octopus, steamed shrimp, rice wine vinegar

spicy krab salad (pictured right) 12.00
krab, carrot, cucumber, jalapeno, avocado, microgreens, rayu mayo vinaigrette sauce

main

asian style barbecue 21.50
grilled sirloin beef, sliced thin and sauteed with onion and sweet garlic soy glaze. served with miso soup, ginger salad & white rice.

fried rice *starting at 12.00*
family size, pan fried rice with soy sauce, egg, scallion, bean sprouts, peas, carrots, onion, miso soup, ginger salad. *chicken (+\$3) beef or shrimp (+\$4) combo (+\$5)*

katsu 18.00
panko crusted, japanese barbecue sauce. served with miso soup, ginger salad & white rice.

ramen *starting at 12.00*
tonkotsu (seasoned creamy pork broth) with ground pork, bean sprout, carrot, egg, scallion, corn, ginger salad. *tofu (+\$1) chicken (+\$3) beef, shrimp or pork (+\$5)*



yaki udon *starting at 15.00*
pan fried thick noodles, seasonal vegetables, miso soup, ginger salad, white rice. *chicken (+\$3), shrimp or sirloin (+\$5)*

teriyaki *starting at 18.00*
with steamed vegetables, miso soup, ginger salad & white rice. *chicken, sirloin (+\$3), salmon (+\$6), filet mignon (+\$30)*



extra

SAUCE

Candy Cane	1.00
Eel Sauce	0.75
Emelio Sauce	1.50
Ponzu	0.50
Spicy Mayo	0.75
Sriracha	0.75
Wasabi Mayo	0.75
Rice Wine Vinegar	0.75
Additional Specialty Sauces	0.75

RICE

White Rice	3.00
Sushi Rice	3.50

SUSHI ADD-ON'S

Additional Vegetables Inside	0.75
Additional Toppings/Ingredients	0.75

FISH

Additional Fish Inside	MKT
Additional Fish On Top	MKT

SIDES

Pickled Ginger	0.75
Wasabi	0.75

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Undercooked Oysters or Eggs may increase your risk of foodborne illness.

18% gratuity may be added to parties of 6 or more

Corkage Fee is \$30 for bottles not sold by SoHo Sushi. Bottles brought in but listed on menu will be charged a corkage fee of menu price.

dessert



salted caramel brownie

10.00

a soft milk chocolate salted caramel brownie, graham cracker crust, vanilla ice cream, caramel sauce



fried ice cream

10.00

tempura fried vanilla cake ice cream, raspberry & chocolate sauce



oreo sensation 5 pieces

8.50

tempura fried with ice cream, caramel & chocolate sauce



donuts 10 pieces

9.00

dusted with sugar with caramel, chocolate and raspberry sauce.