

SOHO SUSHI

APPETIZERS 前菜

crab rangoon 🍣 🌱	11.00
krab and cream cheese wontons, thai sweet chili sauce	
crispy vegetable spring rolls 🍣 🌱	6.50
eight pieces served with thai sweet chili sauce	
edamame	7.00
salt 🌱🌱, garlic 🍴(+\$1) or spicy(+\$2)	
katsu	12.00
panko crusted chicken or pork tenderloin, japanese tonkatsu sauce	
saucy shrimp	18.00
seasoned shrimp, vegetable broth, coconut milk, garlic, thai basil, tomato, paneer, microgreens, shiso butter salted ciabatta.	
skewers two skewers per order	12.00
chicken	
onion, bell pepper, teriyaki glaze	
shrimp (+\$3)	
onion, bell pepper, sweet chili sauce	
beef (+\$4)	
onion, bell pepper, citrus cilantro soy	
tempura	9.00
your choice of vegetable, chicken(+\$1) or shrimp(+\$2), tempura fried, broccoli, carrot, mushroom, onion, bell pepper, tempura sauce	
wagyu potstickers	17.00
six pieces of tenderloin and japanese A5 wagyu dumplings, white onion, pan fried, hoison sesame sauce	

SUSHI APPETIZERS 冷菜

sashimi appetizer 🍴 🌱 🌱	26.00
three slices each: tuna, salmon, yellowtail	
yellowtail crudo	21.00
six pieces, microgreens, sesame seeds, orange, sweet peppers, scallion, cilantro, sesame ponzu	
tuna tataki 🌱	24.00
eight pieces, seared with togarashi and hondashi, sliced with scallion, roe, ponzu and microgreens	
toro trio tartare 🌱	25.00
akami, chutoro and otoro, cucumber, black tobiko, quail egg and spicy rayu mayo	

STEAM BUNS バンズ

7.50 each | 19.00 3 bun combo

bbq beef

bbq beef, pickled daikon and carrot

katsu

panko chicken, beets, mixed greens, lime tonkatsu sauce

pork belly

marinated pork belly, pickled daikon, carrot

shrimp

steamed shrimp, pickled daikon, carrot, greens, chipotle sauce

CRISPY RICE クリスピーライス

salmon 🍴	tuna 🍴	lobster	crab	bluefin tuna
two pieces with salmon, scallion, avocado, spicy mayo, sesame seeds, jalapeno	two pieces with tuna, scallion, avocado, spicy mayo, sesame seeds, jalapeno	two pieces with lobster kewpie salad, avocado, spicy mayo, eel sauce, jalapeno & tobiko	two pieces with lump crab kewpie salad, avocado, balsamic, black tobiko, chili crisps	two pieces with akami, chutoro and otoro tuna, pickled cucumber, avocado, black tobiko
10.00	11.00	12.00	13.00	19.00

SALAD サラダ

ginger chopped salad	4.00
lettuce, carrot, cucumber, house ginger dressing	
seaweed salad	6.00
sesame marinated	
sunomono salad 🍴 🌱	10.00
cucumber, krab, octopus, steamed shrimp, rice wine vinegar	

SOUP 汁物

miso soup 🌱	4.00
soybean broth, fresh tofu, scallion, seaweed	
clear soup 🍴 🌱 🌱 (vegan friendly)	4.00
vegetable broth, carrot, green onion, scallion	
wagyu dumpling soup	7.00
vegetable broth, carrot, green onion, wagyu dumpling	

RAMEN 拉麵

starting at 17.00

bean sprout, soy marinated egg, scallion, bok choy, fish cake. served with ginger chopped salad

select a broth

miso
tonkotsu
vegetable

select a protein

chicken
pork belly (+\$3)
beef (+\$8)

MAIN 主食

served with house ginger chopped salad, your choice of miso, clear or dumpling soup* and white rice

a5 wagyu 🍴 🌱	18.00 per ounce
your choice of 4oz to 16oz of ultra premium japanese A5 wagyu steak served with japanese purple sweet potato, broccoli, carrot, asparagus	
asian style barbecue 🌱	34.00
8oz shaved beef tenderloin, onion, sweet garlic soy glaze	
fried rice	starting at 14.00
choice of vegetable, chicken thigh(+\$3), pork tenderloin(+\$3), shrimp(+\$9), beef(+\$13) or combination(+\$15) pan fried rice with soy sauce, egg, scallion, bean sprouts, peas, carrots, onion	
katsu 🌱	21.00
pork tenderloin or chicken(+\$2), panko crusted with japanese barbecue sauce	
filet 🍴 🌱	8 oz 45.00 12 oz 58.00
japanese sweet potato, broccoli, carrot, asparagus, white rice	
yaki udon 🌱	starting at 17.00
choice of vegetable, chicken(+\$5), shrimp(+\$7) or beef(+\$10) with pan fried thick noodles, seasonal vegetables, teriyaki glaze	
teriyaki	starting at 23.00
choice of chicken, salmon(+\$10) or filet(+\$19) served with steamed vegetables, sesame seeds, white rice	

EXTRAS サイド

Steamed Vegetable Medley	5.50
Steamed Single Vegetable (Broccoli, Asparagus, Carrot, Bok Choy)	4.00
Roasted Sweet Potato	5.00
Udon Noodles with Butter or Teriyaki	8.50
White Rice or Sushi Rice	3.00
SAUCES タレ	
Awesome, Spicy Mayo, Rice Wine Vinegar,	0.75
Teriyaki, Eel Sauce	
Ponzu, Sriracha, Specialty Sauces	0.99
Candy Cane, Wasabi Mayo	1.25
Emelio Sauce	2.25

🍴 Gluten Free 🍴 Soy Free 🌱 Sesame Free 🍴 Cooked

*refer to individual menu items for allergen information. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Undercooked Oysters or Eggs may increase your risk of foodborne illness. 20% gratuity may be added to parties of 6 or more

FRESH SUSHI にぎり / 刺身

A5 wagyu	🍣 🍣 🍣	NIGIRI 2PC 20.00	SASHIMI 2PC 20.00
akami	🍣 🍣	NIGIRI 1PC 9.00	SASHIMI 2PC 16.00
chutoro	🍣 🍣	NIGIRI 1PC 12.00	SASHIMI 2PC 21.00
crab	🍣 🍣	NIGIRI 2PC 9.50	
eel	🍣	NIGIRI 2PC 7.50	SASHIMI 3PC 11.00
hokkaido scallop	🍣	NIGIRI 2PC 9.00	SASHIMI 2PC 9.00
krab	🍣 🍣	NIGIRI 2PC 5.00	SASHIMI 3PC 6.50
mackerel	🍣 🍣	NIGIRI 2PC 6.25	SASHIMI 3PC 7.75
ototo	🍣 🍣	NIGIRI 1PC 15.00	SASHIMI 2PC 25.00
octopus	🍣 🍣 🍣	NIGIRI 2PC 6.75	SASHIMI 3PC 8.25
quail egg		NIGIRI 2PC 3.00	

on white rice, smelt roe (+6.5), salmon roe (+8.5) or tobiko (+7)

salmon	🍣 🍣 🍣	NIGIRI 2PC 7.25	SASHIMI 3PC 8.75
salmon roe	🍣 🍣	NIGIRI 2PC 10.00	
seasonal white fish	🍣 🍣 🍣	NIGIRI 2PC MKT	SASHIMI 3PC MKT
shrimp	🍣 🍣 🍣	NIGIRI 2PC 6.25	SASHIMI 3PC 7.75
smelt roe	🍣 🍣	NIGIRI 2PC 5.00	
smoked salmon	🍣 🍣 🍣	NIGIRI 2PC 7.50	SASHIMI 3PC 9.00
sweet shrimp	🍣 🍣	EACH 10.00	
tamago	🍣	NIGIRI 2PC 4.00	
tobiko	🍣	NIGIRI 2PC 7.00	
tuna	🍣 🍣	NIGIRI 2PC 8.50	SASHIMI 3PC 12.00
yellowtail	🍣 🍣	NIGIRI 2PC 8.50	SASHIMI 3PC 12.00

CLASSIC ROLLS 卷切

california	🍣 🍣 🍣	6.50
krab, cucumber, avocado, roe		
downtowner	🍣	12.50
tuna, salmon, cream cheese, avocado, roe, sesame seeds		
eel	🍣 🍣	8.50
baked eel, cucumber, avocado, eel sauce		
japanese bagel	🍣 🍣 🍣	6.50
smoked salmon, cream cheese		
love	🍣 🍣 🍣	8.00
steamed shrimp, smoked salmon, avocado		
mexican	🍣 🍣 🍣	6.50
tempura shrimp, avocado, roe		
negi hama	🍣 🍣	7.00
yellowtail, scallion, roe		
prime cali	🍣 🍣	10.00
seasoned lump crab kewpie, cucumber, avocado, roe		
salmon avocado	🍣 🍣	7.00
fresh salmon, avocado, scallion		

soho	🍣 🍣	10.00
tuna, salmon, tempura chips, roe		
spicy crunchy roll	🍣 🍣	8.00
spicy salmon or tuna(+3), tempura chips, roe		
spicy roll	🍣 🍣	8.00
spicy salmon or tuna(+3), cucumber, roe		
spider <i>futomaki style</i>	🍣 🍣	9.00
fried soft shell crab, scallion, avocado, roe,		
tampa	🍣 🍣	7.00
fried white fish, scallion		
tekka	🍣 🍣	9.00
choice of yellowfin tuna or chutoro bluefin (medium fatty +\$4)		
tuna, cucumber, avocado	🍣 🍣	11.00
yellowfin tuna, cucumber, avocado		
vegetable	🍣 🍣	7.00
asparagus, cucumber, takuan (pickled daikon), carrots, beets topped with avocado and balsamic glaze		
yam yam	🍣 🍣	6.00
tempura sweet potato, avocado, teriyaki sauce		

SPECIALTY ROLLS 創作養物

blazian	🍣	18.50
spicy crunchy salmon and cucumber roll topped with tuna, steamed shrimp, spicy mayo, eel sauce and lime zest		
candy cane		22.00
spicy crunchy tuna roll topped with tuna, krab, spicy sesame oil and scallion		
cilantro trio		15.00
tuna, salmon, cucumber, daikon, rice paper, rice wine vinegar, cilantro, sesame seeds		
crunchy hornet roll		17.00
tuna, salmon and cream cheese topped with avocado, spicy mayo, spicy sesame oil, roe and tempura chips		
devil		21.00
fried shrimp & lobster roll topped with tuna, avocado, spicy mayo & eel sauce		
donut	🍣	16.50
krab salad, cream cheese and avocado roll, wrapped in soy paper and panko fried, with spicy mayo, eel sauce and scallion		
dragon roll	🍣	15.50
spicy crunchy salmon or tuna (+\$5) roll topped with the same fish with, spicy mayo, scallion and roe		
fantasy roll	🍣	18.00
spicy crunchy tuna roll with seared seasonal white fish, spicy mayo & eel sauce		
florida roll	🍣	13.50
fried shrimp, krab, avocado, cream cheese and spicy mayo, soy paper wrap		
hotline bling	🍣	16.50
tempura shrimp, spicy krab and asparagus roll topped with eel, avocado, spicy mayo, eel sauce and tobiko		
king kong	🍣	18.00
tuna, krab and avocado topped with panko eel, spicy mayo, eel sauce & tobiko		
kiss of fire	🍣	19.00
spicy salmon, tempura chips and asparagus topped with tuna, jalapeño, lemon and rice wine vinegar		

k-town roll	🍣	15.00
tuna, salmon, tempura chips, cucumber, mixed greens rice paper wrap, spicy mayo, ponzu sauce		
lobstah wagyu	🍣	32.00
lobster salad, asparagus and avocado roll topped with japanese a5 wagyu, eel sauce, black truffle, micro greens and sesame seeds		
rainbow	🍣	17.00
california roll topped with tuna, salmon, yellowtail, escolar and avocado		
ring of fire	🍣	21.00
marinated tuna, fried shrimp, asparagus, cucumber with salmon, avocado, spicy mayo, eel sauce, wasabi mayo, scallion and tobiko		
salmon zest	🍣	14.50
fresh salmon roll wrapped in rice and topped with fresh salmon, lemon zest and citrus ponzu sauce		
tataki king		26.00
lump crab, tempura chips and asparagus roll topped with tuna tataki, spicy mayo and awesome sauce		
tuna fresh	🍣	17.50
spicy chunk tuna, asparagus, avocado, greens, rice paper wrap, ponzu sauce		
velvet chu	🍣	23.00
spicy chunk tuna, asparagus, avocado, greens, rice paper wrap, ponzu sauce		
volcano	🍣	15.50
krab and cucumber roll topped with avocado, baked krab, spicy mayo, eel sauce, scallion and roe (Crab Volcano +\$14)		
yellowjacket		16.00
yellowtail cucumber roll with yellowtail, cilantro, lime zest & awesome sauce		



ARE YOU MORE VISUAL?

Don't let your imagination do all the work. Scan the QR code to see our sushi rolls in all their soy-soaked glory. (Warning: May cause intense drooling)

🍣 COOKED 🍴 SOY FREE 🍴 GLUTEN FREE 🍴 SESAME FREE

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