

TOMO

JAPANESE RESTAURANT

~~~~~ DESSERT MENU ~~~~~

CHOCOLATE MIL CREPES 7

alternating layers of chocolate crepes,
cognac whipped cream, dusted with
Valrhona cocoa powder

CHOCOLATE MOUSSE 7

chocolate mousse, flourless chocolate tort

GREEN TEA ICE CREAM 6

kona cha matcha green tea sprinkled house
vanilla ice cream

WARM BREAD PUDDING 6

vanilla ice cream, whipped cream

CHOCOLATE CUBE 2

1-inch cube with a drop hennessy cognac

MANGO SUNNY 8

fresh mango jelly, coconut panna cotta

BLACK SESAME FLAN 6

rich black sesame flavor, whipped cream

YUZU SORBET 6

japanese citrus

GREEN TEA CAPPUCINO 3

savory green tea with a hint of cream and
sweetness. a great non-alcoholic after
dinner drink

AFTER DINNER DRINKS

~~~~~ PORT WINE ~~~~~

FONSECA BIN 27 RUBY 8

TAYLOR FLADGATE TAWNY 20 YR 11

~~~~~ COGNAC ~~~~~

REMY MARTIN XO 28

opulent, radiant, refined

CAMUS BORDERIES XO 24

pronounced "kah-moo" from the most sought
after region of cognac, Camus is powerful,
rich and creamy with hints of baking spice

DRAFT BEER

SCATTERED SUN BELGIAN WIT 5

hints of coriander & citrus peel, pleasant tart lemon aroma; refreshing & crisp

DELIRIUM TREMENS 7

belgian dark strong pale ale, bright, nutty, malty & spicy beer

SECOND SELF RED HOP RYE IPA 5

new local favorite, hoppy citrus, spice from rye and malty backbone

SWEETWATER 420 EXTRA PALE ALE 5

west coast style pale ale w/ a good hop feel and crisp finish.

BOTTLED BEER

SAPPORO LIGHT 5

featuring aroma hops, gentle, rich & elegant

SAPPORO RESERVE 22 oz 9

world class lager, full body & complex

HITACHINO NIPPONIA 11

featuring sorace ace hops, citrus & floral

OZENO YUKIDOKE IPA 10

truly unique, very floral, oily, dry bitter finish, toasted grain and caramel notes

KIRIN ICHIBAN 5

Japan's best selling malt beer. rich, smooth & clean

CHIMAY BLUE CAP 10

powerful aroma, floral & caramel notes

HITACHINO WHITE ALE 11

belgian white ale, coriander, orange peel & nutmeg

EINBECKER 7

NON-ALCOHOLIC, german style, powerful aroma, floral and caramel notes

ASAHI AMBER LAGER 5

crystal malt, aroma hops, lager yeast

TOKYO BLACK PORTER 10

creamy, smooth, lots of coffee & chocolate

HITACHINO CLASSIC ALE 11

Japanese IPA aged in cedar sake casks

ECHIGO RICE BEER 17 oz 11

aged koshihikari rice style lager, uses malt & hops. very light & clean, great beer to start with

BLACKBERRY FARMS CLASSIC & SUMMER SAISON 9.5 oz 20

This is a Belgian-style farmhouse ale. The aroma is dominated by fruity esters reminiscent of citrus fruits along with a moderate earthy and floral hop aroma from the use of Noble-type hops in the brewing process. Has a deep gold, hue that is often hazy, and a voluminous head on pouring as a result of the bottle-conditioning and high natural carbonation. The beer is medium-bodied and has a very refreshing effervescence

COCKTAILS

SATSUMA 9

skyy blood orange, yuzu, lemongrass simple syrup, sparkling sake

YUZU MARGARITA 9

espolon blanco, yuzu, agave nectar

RANSOM OLD FASHION 9

barrel aged old tom gin, bitters, fresh club soda, orange, Filthy® black cherry

THE ST GERMAIN 9

piper sonoma brut, st germain, twist

"Q" 10

brooklyn gin, fresh lime, cucumber, fresh club soda

CUCUMBER MARTINI 10

cucumber infused skyy vodka, lemongrass simple syrup, lime

GREY GOOSE FIZZ 10

grey goose vodka, st germain, fresh club soda

NIPPON SEVENTY-FIVE 10

bombay east, yuzu juice, lemongrass simple syrup, topped with sparkling sake

LYCHEE MARTINI 10

anestasia vodka, st germain

SANGRIA 10

red, white or sparkling brandy, triple sec, fruit juices

COSMOPOLITAN 10

hangar 1 buddha hand, cointreau, fresh lime juice, twist

GOLDEN CRANE 12

purity vodka, kamotsuru daiginjo sake

SAMURAI 10

bulleit whiskey, yuzu juice, lemon simple syrup

MOSCOW MULE 9

russian standard, ginger beer, lime

YOSEI 10

Japanese for "the fairy" ca' furlan prosecco, skyy dragonfruit

JAPANESE WHISKY

Masataka Takesuru is the father of Japanese whisky. Nikka studied, apprenticed and worked in Glasgow learning the art of Scottish whisky. Nikka would later return to Japan to work for the company that would later become Suntory. He helped to blend Hakushu, Yamazaki and Hibiki. Later Nikka would leave to start his own company producing whisky under his own name. In 2015, Yamazaki single malt sherry cask was named the world's best whisky, a testament to Japanese whisky. Enjoy responsibly

HAKUSHU 12 (limited)

dry pear, strong oak back, similar to glenlivet style of whisky

HIBIKI 12 (limited)

blend of hakushu and yamazaki malts & grains, lots of apricot & peach, hint of spice

NIKKA 12 (limited)

very sublime and well balanced. spice, smoke, caramel and cedar notes

12 NIKKA YOICHI 15 (limited)

everything the 12 year has, just more intense with a hint of spice on the finish

14 NIKKA PURE MALT 17 (limited)

winner of best in class, nice fruit, vanilla and honey flavors with a hint of cracked black pepper

14 NIKKA COFFEY (barley & touch of corn)

reminiscent of a manhattan. smooth cedar notes and a touch of sweetness from the corn

21 NIKKA PURE MALT 21 25

tight core of blue smoke, spice, caramel with a surprisingly clean finish

17 YAMAZAKI 12 (limited) 12

big bold flavors, spice, tropical fruit and citrus zest with a floral finish

14 YAMAZAKI 18 (limited) 22

award winning whisky, zesty citrus notes, hints of sherry and oak, nice floral finish

SCOTTISH WHISKY

COMPASS BOX OAK CROSS 10

BALVENIE CARRBN CASK 14

BALVENIE SHERRY 15

BOWMORE 12

CHIVAS 18

GLENFIDDICH 12

10 GLENLIVET 12

11 GLENLIVET 15

10 JOHNNIE WALKER DBL BLACK

11 JOHNNIE WALKER BLACK

17 JOHNNIE WALKER BLUE

10 JOHNNIE WALKER PLATINUM

10 LAGAVULIN 12

11 MACALLAN 12

10 MACALLAN 15 FINE OAK

11 MACALLAN 18

35 MONKEY SHOULDER

18 OBAN 14

COGNAC

REMY MARTIN XO 28 CAMUS BORDERIES XO 24

AMERICAN WHISKEY

BLANTON'S 9

BUFFALO TRACE 8

BULLEIT 8

BRECKENRIDGE 10

8 DOC HOLIDAY RYE

8 HIGH WEST RYE

11 KNOB CREEK

7 EAGLE RARE 10

8 MAKER'S MARK

8 RUSSELL'S RESERVE

11 WILD TURKEY 101

7 WOODFORD RESERVE

SHOCHU

Shochu is a distilled spirit that is typically made from barley and sweet potatoes along with a small percentage of rice. It is often treated like vodka even though it is more closely related to scotch. Shochu is served neat (nothing added), on the rocks, diluted with room temperature or hot water or mixed. Shochu is sometimes mixed with soda and some other flavoring like lemon, cranberry or orange juice. It has also been known to be mixed with a light beer and is called a *hoppy*.

GINZA NO SUZUME BARLEY 7 65

TAISO BARLEY ANCIENT GREATNESS 8 73

IMA SOJU SWEET POTATO SHOCHU 12 128

BUKEYASHIKI SWEET POTATO 7 70

KAIDO IWAI NO AKA SWEET POTATO 8 73

KAPPA NO SASUIMIZU SWEET POTATO 10 100

HYAKUNEN NO KODOKU BARLEY 24 258



History of Sake

Sake has been an integral part of Japanese history for over 1700 years. Legend has it that a natural airborne yeast landed in an open container of rice producing a liquid that gave some lucky farmer a buzz. The more realistic explanation is that Chinese immigrants brought the product over (that explains why Chinese and Japanese use the same characters when labeling some sake). Eventually sake was incorporated into ceremonial use by the Shinto shrines for purifying and became an important part of the culture. It wasn't until the advances in technology did sake come to the masses and become what we know today

Types of Sake

There are several different types of sake. **Filtered sake** is most commonly found. There is a misconception that hot sake is of poor quality. Several sake benefit from warming. It helps to bring out flavor and aromas. Filtered sake can be classified by its rate of polishing. **Junmai** is polished 70-60%. **Ginjo** polished 60-50%. **Daiginjo** is polished 50% or lower. There are several other classifications, we have kept it simple to minimize confusion. **Nigorizake** refers to sake that is unfiltered allowing a portion of the unfermented rice to remain in the final product. It has a silky texture and is typically more viscous and sweet. **Namazake** is unpasteurized sake that results in a very vibrant and rich sake that is usually decidedly sweet, which is a preference of Japanese when pairing sake with food. Dry sake is typically enjoyed without food.

Choosing a Sake

Selecting a sake can be a very daunting task. We offer a couple of suggestions when choosing sake. **Follow your dollar.** There is a relationship between price and quality. The finer sakes are more highly polished and in order to make the equivalent amount of sake, more raw product must be used, increasing the price. **Price is a good indicator of richness.** Less expensive sake tends to be simple and straightforward. As price increases, richness and complexity also increases. **Know the styles of sake.** Unfiltered sake will range from light and dry to medium bodied to rich. Simple descriptions are available to help give you an idea what the sake is like. Nigori tends to be sweeter and have a thicker consistency. Namazake is a favorite among Japanese as they prefer sweeter sake with food and drier sake without food. There is a misconception that hot sake is poor quality. Often times hot sake enhances the flavor of a sake bringing out more aroma as well as flavor. Always be careful not to heat too much. It is possible to overheat and ruin the flavor of the sake. Not to mention the potential physical injury from trying to consume super heated beverages. Hot sake is perfect when the temperatures are cold outside.

SAKE TASTING FLIGHTS

two ounce tastings of each sake resulting in a total of six ounces served

花薫 **KAKUN**

light, elegant and floral sake

Kikusui Junmai Ginjo "Chrysanthemum Mist"
Amabuki Junmai Ginjo Nama Strawberry
Kotsuzumi Rojo Ari Junmai Daiginjo
"Bloom on the Path"

濁り **NIGORI**

unfiltered sake that expresses itself through texture and light sweetness

Shirakawago Sassanigori
Yaegaki Nigori
Dassai 50 Junmai Daiginjo Nigori

36

辛口 **KARAKUCHI**

clean, dry, sake to be enjoyed without food

Otokoyama Junmai
Oni No Shitaburi Honjyozo "Bound Forever"
One Ten Red Mask Junmai

12

甘美 **KANBI**

sweeter sake, the natural choice for Japanese when pairing with food

Yoizuru "Dancing Crane" Tokubetsu Junmai
Kudoki Jozu "Good at Seducing" Junmai
Born Junmai Daiginjo Genshu Nama Muroka

26

至高 **SHIKOE 63**

they are the truffles of the sake world. they are giants of flavor and complexity
daiginjo sake enjoy the most amount of polishing under 50%

Kotsuzumi Dai Ginjo "Bloom on the Path"
Murasaki No Mine "Purple Mountain"
Kyokusen Junmai Daiginjo "Morning Fan"