

NIGIRI / SASHIMI

(two pieces per order)

ALBACORE (white tuna)	7
AMAEBI (w/ fried head) ^{gf}	12
CHUTORO ^{gf}	12
CRAB STICK	4
EEL	7
EGG OMELETTE	4
FLUKE ^{gf}	6
FLYING FISH EGG	5
INARI	4
JAPANESE JACK	7
JAPANESE MACKEREL ^{gf}	9
JAPANESE SNAPPER ^{gf}	9
KAMPACHI ^{gf}	9
KIMME-DAI ^{gf}	12
KOHADA ^{gf}	8
LIVE LOBSTER ^{gf}	12
OCTOPUS ^{gf}	5
SALMON ^{gf}	6
SALMON CAVIAR (zuke)	9
SCALLOP ^{gf}	5
SEA URCHIN ^{gf}	18
SEA BASS ^{gf}	6
SHIMA-AJI ^{gf}	9
SHRIMP ^{gf}	5
SMELT EGG	4
SMOKED SALMON	6
SNOW CRAB LEG ^{gf}	9
SQUID ^{gf}	5
TORO ^{gf}	MKT
TUNA ^{gf}	8
YELLOW-TAIL ^{gf}	8

Add quail egg \$.50 each

SIGNATURE

KIMME-DAI SASHIMI (new style) seasoned w/ garlic, ginger, scallions, yuzu-ponzu, seared w/ extra virgin olive & sesame oil	25
LOBSTER A LA MUSSO live lobster & uni, garlic, ginger, scallions, yuzu ponzu seared w/ extra virgin olive & sesame oil, white-truffle oil, raw quail egg	26
LOBSTER CARPACCIO ^{gf} cucumbers, white truffle oil, pink sea salt, tomo salsa	21
AJI TATAKI (japanese jack) thin sliced aji sashimi, ginger, scallions, garlic-ponzu, crispy fried skeleton	18
TOMO URCHIN medium-rare sea urchin tempura wrapped in shiso & seaweed, sea salt, yuzu, tomo salsa	18
LIVE SCALLOP SASHIMI live diver scallop, hot sauce, cilantro	16
LOBSTER CAKE yuzu aioli	12

*Many of these food items contain uncooked ingredients. Consuming uncooked meats, seafoods, shellfish or eggs may increase your risk of food borne illness

No separate checks for parties exceeding six guests.

There is a serious risk of eye injury from improper use of chopsticks. Children should be under adult supervision

Gf Modify means that slight changes need to be made to be gluten free.

No substitutions on menu items

CHAMAME ^{gf} sweet edamame from the Chiba region of Japan. nice nutty flavor

SESAME SPINACH blanched spinach, sesame, sweet soy sauce

TUNA TARTARE served w/ yama-imo (japanese sticky yam), scallions, pink peppercorn, shiso, crushed pistachios, balsamic glaze

CRISPY SOFT SHELL CRAB jumbo soft shell crab tempura, ponzu

SHRIMP STIX shrimp, asparagus, shiso in a spring roll wrapper, deep-fried, tomo salsa.

CUCUMBER SUNOMONO ^{gf} thinly sliced cucumber, snow crab legs, sweet vinegar sauce

SEARED JAPANESE SNAPPER NUTA ^{gf} scallion, sweet mustard-spiced miso

SNOW CRAB JALAPENO ^{gf} snow crab rolled in cucumber, cilantro, garlic jalapeno sauce

BLACK COD BOSTON order by the piece, sweet miso marinade, broiled, boston lettuce, garlic chips.

TOMO SALMON salmon rolled in cucumber w/ shiso, wakame, scallions, sesame, ginger-garlic ponzu.

SPRING MIX ginger dressing

TOFU sesame-miso dressing

TUNA AVOCADO seared tuna & albacore, avocado, sesame-onion dressing

APPETIZERS

5 USUZUKURI thinly sliced fluke, cilantro, dot of hot sauce, ponzu jelly	14
5 SHIMA-AJI SPICY CARPACCIO ^{gf} sliced thinly, spicy asian salsa	18
12 GRILLED KAMA (fish collar) ^{gf} the second most prized pice of fish after the belly, salmon \$7 hamachi, kimme-dai, or japanese snapper \$12	7 12
14 KIMME-DAI TEMPURA three pieces kimme-dai & assorted vegetables	18
14 TOMO TATAKI seared beef or tuna, ginger, scallions, shiso, garlic ponzu beef \$14 or tuna \$16	14 16
9 TOMO LAMB CHOP ^{gf} two New Zealand lamb chops seasoned sansho for coolness	17
14 ANKIMO TERRINE (monkfish liver) seared, scallions, ponzu jelly	12
18 TEMPURA two shrimp & three veg \$7 two chicken & three veg \$6, five veg \$5	7
6 KAMPACHI SERRANO 6 slices of kampachi sashimi, garlic, thinly sliced serrano pepper, yuzu soy sauce.	18
12 TULIP WINGS three pieces fried, frenched wings seasoned w/ ginger, sake, soy sauce served w/garlic ponzu	6

SALADS

5 AVOCADO ^{gf} shrimp & sesame-miso dressing	8
7 SOFT SHELL CRAB soft shell crab tempura, yuzu-garlic dressing	16
16 KIMME-DAI sesame-onion & yuzu dressing, garlic-jalapeno sauce	18

ENTREES

KOBE RIBEYE FROM KOBE, JAPAN ^{gf modify}

Natural \$90

28-Day Dry Aged \$150

Discover the legend that is Kobe beef from Japan. Not to be confused with cows that have been bred with wagyu and raised in the Kobe style. Kobe beef has the purity of the bloodline, superior fat marbling, tender and delicate texture, bright color of the lean and a quality and luster to the fat. It is simply the best in the world. 8 oz-9 oz prepared simply; fresh cracked pepper, Himalayan pink sea salt and grilled. ask for teriyaki or garlic ponzu. Excellent with fresh wasabi (slight additional fee) or soy sauce

22 SCOTTISH SALMON ^{gf modify} 8 oz sushi grade scottish salmon, wild mushroom teriyaki demi-glace	19
54 TOMO 'S CHOICE SUSHI ENTREE 9 pieces of the best Japanese and seasonal fish available including the negitoro roll. A \$64 value for only \$54 No substitutions	18
23 BLACK ANGUS NY STRIP ^{gf modify} 8 oz black angus ny strip, sansho, teriyaki demi-glace	19
29 SASHIMI ^{gf modify} 16 pc chef's choice	26
34 SUSHI-SASHIMI ^{gf modify} 1 spicy tuna roll, 6 nigiri, 12 sashimi	29
34 TOMO LAMB CHOP ^{gf} most chops are seasoned w/ garlic & thyme. I add sansho, that add a wonderful coolness to the dish	19
22 SPRINGER MOUNTAIN CHICKEN ^{gf modify} 100% all natural, airline chicken breast, tomo's teriyaki demi-glace	19
54 UNADON (eel bowl) 8 oz of bbq eel filets served over rice, topped with kabayaki (simply known as eel sauce).	18
23 TEMPURA six shrimp, five vegetables	19
29 SUSHI ^{gf modify} one california roll, eight pieces of nigiri	26
34 CHIRASHI ^{gf modify} 18 pc sashimi assort over a bed of sushi rice	29
34 TONKASTSU pork tenderloin medallions, panko breaded, flash fried, topped with roasted mango tonkatsu sauce.	19

ROLLS

14 SPICY SCALLOP seared scallop, arugula, spicy mayo, smelt egg, shiitake, avocado	12
5 JUMBO SOFT SHELL CRAB cucumber, avocado, flying fish egg sauce	16
10 EEL CUCUMBER	8
12 HOUSE SPECIAL tuna, yellowtail, salmon, white fish, smelt egg, eel, avocado	12
7 LOBSTER steamed lobster, yuzu mayo, smelt eggs, avocado, cucumber, and scallions	16
7 SHRIMP TEMPURA asparagus and spicy mayo	7
7 SHIITAKE	4
17 SPICY TUNA w/ crunch and smelt egg	8

VEGETABLE 7

avocado, shiitake, asparagus, cilantro wrapped in soy paper and red beet sauce

TOKUBETSU JUNMAI GINJO

Special Premium Grade

KOJI - served hot, produced from superior quality, highly milled sake rice. higher acidity that pairs well w/ sushi.	6
OTOKOYAMA 6 OZ (hot or cold) - extremely dry, light bodied, sharp & ultra-dry sake that clears the throat smoothly.	11
KITAYA JUNMAI SHU 6 OZ (hot or cold) - rich and full-bodied taste but carrying fresh and fruity scent	8
ICHINOKURA 6 OZ (hot or cold) - dry, full bodied, grain and a touch of mineral. Refreshing, dry w/ clean bitter flavor.	9
AKITA HOMARE 6 OZ (hot or cold) - slightly dry, light bodied, soft, clear refreshing taste, fresh aroma.	9
KIKUSUI FUNAGUCHI NAMAGENSHU 200 ml (non-pasteurized) - lightly sweet, full bodied, cask strength 19% alcohol	11
JIZAKE TENZAN GENSHU 300 ml - dry, full bodied, cask strength. 19% alcohol, pleasant taste.	20
ONI NO SHITABURUI 500 ml - very dry, medium bodied, rich flavors of ripe oranges combined w/ a smooth finish.	45
HATSUMAGO 720 ml - slightly dry, medium bodied, bright, medium-bodied. green apples, nuts, & a soft finish.	48
YOIZURU "Dancing Crane" 720 ml - slightly dry, full bodied, solid, mildly dry w/ a hint of spicy sweetness.	65
FUKUJU 720 ml - full of tropical fruits like mangos, papaya, & pineapple. smooth, crisp finish	80
	100

GINJO

Super Premium Grade

HAKKAISAN 6 OZ (hot or cold) - dry, full bodied, nose of spice, tropical fruit, mint w/ full mango, rice, & nougat flavor.	15
YAEGAKI NIGORI 300 ml - slightly dry, full bodied, rich, smooth, sweeter finish, unfiltered sake.	23
YUZU OMOI "CITRUS MEMORY" 300 ML - All the brightness of yuzu, soft acidity and light sweetness	15
SHIRAKAWAGO SASANIGORI 300 ML - "lightly cloudy" slightly dry, full bodied, full flavor of rice, unfiltered sake.	78
KIKUSUI "Chrysanthemum Water" 300 ml - slightly dry, light bodied, soft, clear refreshing taste & fresh aroma.	35
KIKUSUI ORGANIC 300 ml - dry, light bodied, a real treat for the palate, this sake uses organic rice.	36
TOMOJU "Celebrating w/ Friends" 375 ml - slightly sweet, light bodied, well-balanced, hints of nectar, melon & grape	38
ONE TEN RED MASK 720 ml - this strikingly dry junmai has a mild nose w/ a light body that finishes clean & smooth.	59
KUDOKI JOZU "Good at Seducing" 720 ml - slightly dry, full bodied, clean, soft fruitiness, solid essence of apples.	77
AMABUKI STRAWBERRY FLOWER 720 ML - Strawberry flower sake yeast used to make this, refreshing sweetness & fruitiness	78

Dai Ginjo - Ultra Premium Grade

KAMOTSURU 180 ml - the first daiginjo sake made in the history of Japan. Elegant aroma, dry yet mellow flavor.	86
NANBU BIJIN SHINPAKU "Southern Beauty" 720 ml / 300 ml - mild & aromas of peach & strawberry; marshmallow texture.	38
ONE TEN BLACK MASK 720 ml - has a delicate nose w/ a medium bodied that finishes crisp & clean	80
DASSAI 50 NIGORI 720 ml / 300 ml - the same great sake as Dassai 50 with a velvety texture, smooth flavor & light fragrance	87
DASSAI 50 720 ml / 300 ml - dry, light bodied, graceful aroma & well-rounded flavor.	95
KUBOTA SUIJU DAIGINJO NAMA 720 ML - The delicate, silky Suiju is left unpasteurized, creating a fresh and vibrant brew with understated floral notes and an elegant semi-dry finish.	46
KITAYA KANASANSUI 720 ml - is a medium dry & lighter sake. extremely mellow, complex, delicately aromatic; fleeting finish.	88
AMABUKI 720 ml - you'll taste melon on the palate & appreciate the quality of this delicious sake.	46
KUBOTA MANJYU 720 ml - slightly dry, medium bodied, honey-suckle, tuberose, flavors of fuji apple spiced tart pear.	92
KEN "Sword" 720 ml - Elegant & fragrant sake, filled w/ aroma of pears, peaches, & melon w/ crispy finish.	98
DASSAI 23 720 ml - 23% highest degree of milling. Fruity aroma, elegant, refined flavor, clean finish.	105
MURASAKI NO MINE "Purple Mountain" 720 ml - yeast mash dryness, candy like sweetness, hints of licorice & spice	186
KUBOTA SENSHIN "Sensitive Mind" 720 ml - milled to 28% & aged for a year. canteloupe & pear nose. nice acidity; peppery	188
BORN NIHON NO TSUBASA "Wing of Japan" 720 ml - 35% mill rate, magnificent aroma, soft, elegant, complex,	196
BORN YUME MASAYUME "Dreams Come True" 1000 ml - Aged 5 years, aromas of green apple, pineapple, kiwi, strawberry and hints of cherry and melon on the finish.	200
	223
	240
	400

SPARKLING & SWEET

PIPER SONOMA NV BRUT sonoma county, california	12	40
VEUVE CLICQUOT BRUT champagne, france 375 ml		48
VEUVE CLICQUOT BRUT champagne, france 750 ml	18	95
LOUIS ROEDERER BRUT champagne, france 750 ml		75
RUINART ROSE NV champagne, france 750 ml		127
KRUG CUVÉE NV champagne, france 375 ml		137
DOM PERIGNON champagne, france 750 ml		320
LOUIS ROEDERER CRISTAL champagne, france 750 ml		350
CHOYA UMESHU PLUM WINE , osaka, japan	10	-
BLUFELD RIESLING mosel, germany	9	31
EQUILIBRIUM WHITE BLEND , napa valley, california	10	34
TRIMBACH GEWURZTRAMINER alsace, france	16	55
VILLA M MOSCATO , italy	12	40

AROMATIC, JUICY WHITES

SIMONSIG CHENIN BLANC stellenbosch, south africa	10	34
KENDALL-JACKSON PINOT GRIS (pinot grigio) california	11	31
BOLLINI PINOT GRIGIO trentino, italy	11	31
BORTOLUZZI PINOT GRIGIO venezia, italy	-	57
FONTELEONI VERNACCIA , san gimignano, italy	12	43
MARTIN CODAX ALBARINO , rias baxias, spain	14	55
DOMAINE LE PIERRE SANCERRE (sauvignon blanc) sancerre france	16	55
KIM CRAWFORD SAUVIGNON BLANC marlborough, new zealand	12	40
CAKEBREAD SAUVIGNON BLANC napa valley, california	-	84
CONUNDRUM WHITE TABLE WINE california	12	43
LA FAGE COTE E'ST (organic,-marsanne, rousanne, chardonnay) france	10	33

FULL, OPULENT WHITES

ESTANCIA UNOAKED CHARDONNAY , monterey, california	9	31
ACACIA CHARDONNAY , caneros california	13	43
WILLIAM HILL CHARDONNAY napa valley, california	12	43
JOSEPH DROUHIN WHITE BURGUNDY , (chardonnay) france	16	55
WILLIAM FEVRE CHABLIS (chardonnay) chablis, france	18	63
SONOMA CUTRER CHARDONNAY , russian river, california	15	50
ROMBAUER CHARDONNAY caneros, california	20	72
LOUIS JADOT POUILLY-FUISSE (chardonnay) burgundy, france	-	74
GRGICH HILLS CHARDONNAY , napa valley, california	-	99
VIEUX DE TELEGRAPHE BLANC , rhone, france	-	100
CAKEBREAD CHARDONNAY napa valley, california	-	105

FRUITY, LIVELY REDS

VILLA WOLF PINOT NOIR ROSE pfalz, germany	10	31
BROQUEL MALBEC mendoza, argentina	13	43
GERARD BERTAND PINOT NOIR pay d'oc, france	10	33
FIRESTEED PINOT NOIR willamette, oregon	11	38
MEIOMI PINOT NOIR napa valley, california	12	43
LA CREMA PINOT NOIR , sonoma coast, california	14	48
EMERITUS PINOT NOIR , hallberg ranch, russian river, california	18	63
KING ESTATE PINOT NOIR , oregon	-	63
ARCHERY SUMMIT PINOT NOIR , willamette, oregon	-	69
CRISTOM MT JEFFERSON PINOT NOIR willamette, oregon	-	72
MELVILLE PINOT NOIR santa maria valley, california	-	88

RIPE, SMOOTH REDS

PREDATOR OLD VINE ZINFANDEL , lodi, california	12	43
ROMBAUER ZINFANDEL , napa, california	18	63
CHATEAU DU TRIGNON GIGONDAS ROUGE , france	18	63
THE PRISONER RED WINE , napa valley california	-	90
STEELE WRITERS BLOCK PETITE SIRAH kelseyville, california	12	43
STAG'S LEAP PETITE SIRAH sonoma valley, california	-	76
RUTHERFORD RANCH MERLOT , napa valley california	12	43
"D66" GRENACHE maury, france	-	95
DUCKHORN MERLOT napa valley, california	-	100

RICH, DENSE REDS

NOBLE VINES 337, CABERNET SAUVIGNON california	10	31
JOEL GOTT, CABERNET SAUVIGNON california	12	43
KENWOOD JACK LONDON, CABERNET SAUVIGNON california	16	60
CHATEAU DUC DES NUAVES, BORDEAUX , france	14	48
VAN DUZER SORCERY CABERNET SAUVIGNON , rutherford, calif	18	63
STEELE CABERNET SAUVIGNON , red hills lake county, california	-	65
PRUNOTTO BAROLO piedmont, italy	-	85
JORDAN CABERNET SAUVIGNON alexander valley, california	-	100
PARADIGM CABERNET SAUVIGNON napa valley, california	-	125
SILVER OAK CABERNET SAUVIGNON alexander valley	-	125
VIEUX DE TELEGRAPHE ROUGE , rhone, france	-	133
NICKEL & NICKEL CABERNET SAUVIGNON napa valley	-	145