

## NIGIRI / SASHIMI

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

Add quail egg \$.50 each

## SIGNATURE

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

\*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**

<b>CHAMAME</b> <sup>gf</sup>	
naturally sweet and nutty edamame from the Chiba region of Japan	
<b>SESAME SPINACH</b>	
blanched spinach, sesame, sweet soy sauce	
<b>TUNA TARTARE</b>	
served w/ yama-imo (japanese sticky yam), scallions, pink peppercorn, shiso, crushed pistachios, balsamic glaze	
<b>CRISPY SOFT SHELL CRAB</b>	
jumbo soft shell crab tempura, ponzu	
<b>SHRIMP STIX</b>	
shrimp, asparagus, shiso in a spring roll wrapper, deep-fried, tomo salsa.	
<b>CUCUMBER SUNOMONO</b> <sup>gf</sup>	
thinly sliced cucumber, snow crab legs, sweet vinegar sauce	
<b>SEARED JAPANESE SNAPPER NUTA</b> <sup>gf</sup>	
scallion, sweet mustard-spiced miso	
<b>SNOW CRAB JALAPENO</b> <sup>gf</sup>	
snow crab rolled in cucumber, cilantro, garlic jalapeno sauce	
<b>BLACK COD BOSTON</b>	
order by the piece, sweet miso marinade, broiled, boston lettuce, garlic chips.	
<b>TOMO SALMON</b>	
salmon rolled in cucumber w/ shiso, wakame, scallions, sesame, ginger-garlic ponzu.	

**TOMO TATAKI**  
seared beef or tuna, ginger, scallions, shiso, garlic ponzu **beef \$14 or tuna \$16**

<b>SPRING MIX</b>	
ginger dressing	
<b>TOFU</b>	
sesame-miso dressing	
<b>TUNA AVOCADO</b>	
seared tuna & albacore, avocado, sesame-onion dressing	

<b>GARLIC YELLOW TAIL</b>	
yellowtail tempura, roasted garlic, red pepper, micro greens, sake gorgonzola sauce	
<b>CALIFORNIA</b>	
cucumber, avocado, crab stick	
<b>CALIFORNIA W/ / REAL CRAB</b> <sup>gf</sup>	
<b>🌐 SQUID INK</b>	
fried calamari, shiso, roasted red pepper, asparagus, squid ink sauce	
<b>SALMON SKIN</b>	
yamagobo, bonito flakes, radish sprouts, and cucumber	
<b>TUNA</b> <sup>gf</sup>	
w/ shiso (basil family; mint meets fennel)	
<b>YELLOWTAIL SCALLION</b> <sup>gf</sup>	
<b>NEGITORO</b> <sup>gf</sup>	
chopped toro, scallions, wasabi w// shiso	

## APPETIZERS

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

## TOMO TATAKI

seared beef or tuna, ginger, scallions, shiso, garlic ponzu **beef \$14 or tuna \$16**

## SALADS

<b>5 AVOCADO</b> <sup>gf</sup>	8
shrimp & sesame-miso dressing	
<b>7 SOFT SHELL CRAB</b>	16
soft shell crab tempura, yuzu-garlic dressing	
<b>16 🌐 KIMME-DAI</b>	18
sesame-onion & yuzu dressing, garlic-jalapeno sauce	

## ENTREES

### KOBE RIBEYE FROM KOBE, JAPAN <sup>gf modify</sup> 90

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 brilliant quality and luster to the fat. It is simply the best in the world.

It is an 8 oz-10 oz ribeye prepared simply; seasoned with fresh cracked pepper, Himalayan pink sea salt and grilled. Ask for teriyaki or garlic ponzu. Excellent with fresh wasabi (additional fee) or soy sauce

<b>SCOTTISH SALMON</b> <sup>gf modify</sup>	22	<b>SPRINGER MOUNTAIN CHICKEN</b> <sup>gf modify</sup>	19
8 oz sushi grade scottish salmon, wild mushroom teriyaki demi-glace		100% all natural, airline chicken breast, tomo's teriyaki demi-glace	
<b>BLACK ANGUS NY STRIP</b> <sup>gf modify</sup>	23	<b>TEMPURA</b>	19
8 oz black angus ny strip, sansho, teriyaki demi-glace		six shrimp, five vegetables	
<b>SASHIMI</b> <sup>gf modify</sup>	29	<b>SUSHI</b> <sup>gf modify</sup>	26
16 pc chef's choice		one california roll, eight pieces of nigiri	
<b>SUSHI-SASHIMI</b> <sup>gf modify</sup>	34	<b>CHIRASHI</b> <sup>gf modify</sup>	29
1 spicy tuna roll, 6 nigiri, 12 sashimi		18 pc sashimi assort over a bed of sushi rice	

### TOMO LAMB CHOP <sup>gf modify</sup> 34

most chops are seasoned w/ garlic & thyme. I add sansho (ripe Japanese pepper), that adds a wonderful coolness to the dish

## ROLLS

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

## VEGETABLE 7

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

## TOKUBETSU JUNMAI GINJO

### Special Premium Grade

<b>KOJI</b> - served hot, produced from superior quality, highly milled sake rice. higher acidity that pairs well w/ sushi.	6
<b>OTOKOYAMA "Man Mountain"</b> 6 oz (hot or cold) - extremely dry, light bodied, sharp & ultra-dry sake	8
<b>BISHONEN "Beautiful Boy"</b> 6 oz (hot or cold) - slightly dry, light bodied, clear & light taste.	9
<b>ICHINOKURA</b> 6 oz (hot or cold) - dry, full bodied, grain and a touch of mineral. Refreshing, dry w/ clean bitter flavor.	10
<b>AKITA HOMARE</b> 6 oz (hot or cold) - slightly dry, light bodied, soft, clear refreshing taste, fresh aroma.	11
<b>FUNAGUCHI KIKUSUI NAMAGENSHU</b> 200 ml non-pasteurized, lightly sweet, full bodied, cask strength 19% alcohol	20
<b>ONI NO SHITABURUI</b> 500 ml - very dry, medium bodied, rich flavors of ripe oranges combined w/ a smooth finish.	48
<b>JIZAKE TENZAN GENSHU</b> 300 ml - dry, full bodied, cask strength. 19% alcohol, pleasant taste.	45
<b>HATSUMAGO</b> 720 ml - slightly dry, medium bodied, bright, medium-bodied. green apples, nuts, & a soft finish.	65
<b>YOIZURU "Dancing Crane"</b> 720 ml - slightly dry, full bodied, solid, mildly dry w/ a hint of spicy sweetness.	80
<b>FUKUJU</b> 720 ml - full of tropical fruits like mangos, papaya, & pineapple. smooth, crisp finish	100

## GINJO

### Super Premium Grade

<b>HAKKAISAN</b> 6 OZ (hot or cold) - dry, full bodied, nose of spice, tropical fruit, mint w/ full mango, rice, & nougat flavor.	15
<b>YAEGAKI NIGORI</b> 300 ml - slightly dry, full bodied, rich, smooth, sweeter finish, unfiltered sake.	23
<b>YUZU OMOI "Citrus Memory"</b> 500 ml - All of the brightness of yuzu. soft acidity and light sweetness	15 78
<b>SHIRAKAWAGO SASANIGORI</b> 300 ml - slightly dry, full bodied, full flavor of rice, unfiltered sake.	35
<b>KIKUSUI "Chrysanthemum Mist"</b> 300 ml - slightly dry, light bodied, soft, clear refreshing taste & fresh aroma.	36
<b>KIKUSUI ORGANIC</b> 300 ml - dry, light bodied, a real treat for the palate, this sake uses organic rice.	38
<b>TOMOJU "Celebrating with Friends"</b> 375 ml - slightly sweet, light bodied, well-balanced, hints of nectar, melon & grape	59
<b>ONE TEN RED MASK</b> 720 ml - this strikingly dry junmai has a mild nose w/ a light body that finishes clean & smooth.	77
<b>KUDOKI JOZU "Good at Seducing"</b> 720 ml - slightly dry, full bodied, clean, soft fruitiness, solid essence of apples.	78
<b>AMABUKI STRAWBERRY FLOWER</b> 720 ml - Strawberry flower sake yeast used to make this, refreshing sweetness & fruitiness	86
<b>BORN MUROKA NAMAGENSHU</b> 720 ml - unpasteurized, very oily & coats the mouth. licorice, toasted wheat; unique	92

## DAI GINJO

### Ultra Premium Grade

<b>KAMOTSURU TOKUSEI GOLD</b> 180 ml - first daiginjo sake made in the history of Japan. Elegant aroma, dry yet mellow flavor.	38
<b>NANBU BIJIN SHINPAKU "Southern Beauty"</b> 720 ml - mild & aromas of peach & strawberry; marshmallow texture.	80
<b>ONE TEN BLACK MASK</b> 720 ml - has a delicate nose with a medium bodied that finishes crisp & clean	87
<b>DASSAI 50 NIGORI</b> 720 ml / 300 ml - the same great sake as dassai 50 with a velvety texture, smooth flavor & light fragrance	95 46
<b>DASSAI 50</b> 720 ml / 300 ml - dry, light bodied, graceful aroma & well-rounded flavor. 88-46	88 46
<b>KITAYA KANASANSUI</b> 720 ml - is a medium dry & lighter sake. extremely mellow, complex, delicately aromatic; fleeting finish.	98
<b>AMABUKI</b> 720 ml - use special flower yeast that imparts melon on the palate and flowers on the nose.	105
<b>KUBOTA MANJYU</b> 720 ml - slightly dry, medium bodied, honey-suckle, tuberose, flavors of fuji apple spiced tart pear.	186
<b>KEN "Sword"</b> 720 ml - Elegant & fragrant sake, filled w/ aroma of pears, peaches, & melon w/ crispy finish.	188
<b>DASSAI 23</b> 720 ml - 23% highest degree of milling. Fruity aroma, elegant, refined flavor, clean finish.	196
<b>MURASAKI NO MINE "Purple Mountain"</b> 720 ml - yeast mash dryness, candy like sweetness, hints of licorice & spice	200
<b>KUBOTA SENSHIN "Sensitive Mind"</b> 720 ml - milled to 28% & aged for a year. canteloupe & pear nose. nice acidity; peppery	223
<b>BORN NIHON NO TSUBASA "Wing of Japan"</b> 720 ml - 35% mill rate, magnificent aroma, soft, elegant, complex	240
<b>KOTSUZUMI ROJO HANA ARI "Bloom on the Path"</b> 720 ml - white peach, apples, grapes & pear. deeply complex & full bodied	260
<b>KYOKUSEN "Morning Fan"</b> 720 ml - milled 40% Complex sake, violets & strawberry & layers of peach, melon, berry flavors.	364

## Bubbly & Sweet

<b>PIPER SONOMA NV BRUT</b> sonoma county, california	11	38
<b>VEUVE CLICQUOT BRUT</b> champagne, france 375 ml		44
<b>VEUVE CLICQUOT BRUT</b> champagne, france 750 ml	18	84
<b>LOUIS ROEDERER BRUT</b> champagne, france 750 ml		108
<b>RUINART ROSE NV</b> champagne, france 750 ml		132
<b>KRUG GRAND CUVÉE</b> champagne, france 375 ml		150
<b>DOM PERIGNON</b> champagne, france 750 ml		320
<b>LOUIS ROEDERER CRISTAL</b> champagne, france 750 ml		350
<b>CHOYA UMESHU PLUM WINE</b> , osaka, japan	8	-
<b>HOGUE GENESIS RIESLING</b> , columbia valley, washington	10	33
<b>TRIMBACH GEWURZTRAMINER</b> alsace, france	15	58
<b>VILLA M MOSCATO</b> , italy	12	40

## Light & Crisp Whites

<b>SIMONSIG CHENIN BLANC</b> stellenbosch, south africa	10	33
<b>BOLLINI PINOT GRIGIO</b> trentino, italy	11	38
<b>HOFFSTATTER PINOT GRIGIO</b> fruilli, italy	14	55
<b>JERMANN PINOT GRIGIO</b> fruilli, italy	-	57
<b>FONTELEONI VERNACCIA</b> , san gimignano, italy	10	33
<b>MARTIN CODAX ALBARINO</b> , rias baxias, spain	10	33

## Juicy & Aromatic Whites

<b>DOM DE LA PERRIERE SANCERRE</b> (sauvignon blanc) france	12	40
<b>KIM CRAWFORD SAUVIGNON BLANC</b> marlborough, new zealand	12	40
<b>CAKEBREAD SAUVIGNON BLANC</b> napa valley, california	-	84
<b>CONUNDRUM WHITE TABLE WINE</b> california	12	40
<b>LA FAGE COTE E'ST</b> (organic,-marsanne, rousanne, chardonnay) france	9	31

## Full & Opulent Whites

<b>ESTANCIA UNOAKED CHARDONNAY</b> , monterey, california	8	28
<b>ACACIA CHARDONNAY</b> , caneros california	13	43
<b>WILLIAM HILL CHARDONNAY</b> napa valley, california	14	55
<b>JOSEPH DROUHIN WHITE BURGUNDY</b> , (chardonnay) france	15	50
<b>WILLIAM FEVRE CHABLIS</b> (chardonnay) chablis, france	15	51
<b>SONOMA CUTRER CHARDONNAY</b> , russian river, california	15	52
<b>ROMBAUER CHARDONNAY</b> caneros, california	18	63
<b>LOUIS JADOT POUILLY-FUISSE</b> (chardonnay) burgundy, france	-	69
<b>GRGICH HILLS CHARDONNAY</b> , napa valley, california	-	99
<b>CAKEBREAD CHARDONNAY</b> napa valley, california	-	104
<b>JORDAN CHARDONNAY</b> , alexander valley, california	-	112

## Fruity & Lively Reds

<b>LE CENGLES DE PROVENCE ROSE</b> provence, france	12	43
<b>BROQUEL MALBEC</b> mendoza, argentina	11	38
<b>METAIRIE PINOT NOIR</b> france	9	30
<b>FIRE STEED PINOT NOIR</b> willamette, oregon	11	38
<b>MEIOMI PINOT NOIR</b> napa valley, california	12	43
<b>LA CREMA PINOT NOIR</b> , sonoma coast, california	14	48
<b>EMERITUS PINOT NOIR</b> , hallberg ranch, russian river, california	16	76
<b>KING ESTATE PINOT NOIR</b> , oregon	-	63
<b>ARCHERY SUMMIT PINOT NOIR</b> , willamette, oregon	-	69
<b>CRISTOM MT JEFFERSON PINOT NOIR</b> willamette, oregon	-	77
<b>MELVILLE PINOT NOIR</b> santa maria valley, california	-	88

## Ripe, Smooth Reds

<b>PREDATOR OLD VINE ZINFANDEL</b> , lodi, california	11	38
<b>ROMBAUER ZINFANDEL</b> , napa, california	16	57
<b>CHATEAU DU TRIGNON GIGONDAS ROUGE</b> , france	15	52
<b>NINER FOG CATCHER MERITAGE</b> paso robles, california	-	87
<b>THE PRISONER RED WINE</b> , napa valley california	-	90
<b>STEELE WRITERS BLOCK PETITE SIRAH</b> kelseyville, california	12	43
<b>STAG'S LEAP PETITE SYRAH</b> sonoma valley, california	-	75
<b>RUTHERFORD RANCH MERLOT</b> , napa valley california	12	43
<b>DUCKHORN MERLOT</b> napa valley, california	-	118

## Rich, Dense Reds

<b>NOBLE VINES 337 CABERNET SAUVIGNON</b> california	10	33
<b>JOEL GOTT CABERNET SAUVIGNON</b> california	13	43
<b>KENWOOD JACK LONDON, CABERNET SAUVIGNON</b> california	15	56
<b>CHATEAU DUC DES NUAVES, BORDEAUX</b> , france	14	48
<b>CHATEAU LAMONTHE DE HAUX BORDEAUX</b> , bordeaux, france	17	56
<b>STEELE CABERNET SAUVIGNON</b> , red hills lake county, california	-	79
<b>JORDAN CABERNET SAUVIGNON</b> alexander valley, california	-	112
<b>PRUNOTTO BAROLO</b> piedmont, italy	-	112
<b>PARADIGM CABERNET SAUVIGNON</b> , napa valley, california	-	125
<b>SILVER OAK CABERNET SAUVIGNON</b> , alexander valley, california	-	125
<b>VIEUX DE TELEGRAPHE ROUGE</b> , rhone, france	-	132
<b>NICKEL &amp; NICKEL CABERNET SAUVIGNON</b> napa valley, california	-	147