

## APPETIZERS

- CHAMAME 5**  
sweet edamame
- SESAME SPINACH 5**  
blanched spinach, sesame, sweet soy sauce
- TUNA TARTARE 12**  
served with yama-imo (japanese sticky yam), scallions, pink peppercorn, shiso, crushed pistachios, balsamic glaze
- CRISPY SOFT SHELL CRAB 14**  
jumbo soft shell crab tempura, homemade ponzu
- SHRIMP STIX 14**  
shrimp, asparagus, shiso in a spring roll wrapper, deep-fried, tomo salsa.
- CUCUMBER SUNOMONO 9**  
thinly sliced cucumber, snow crab legs, sweet vinegar sauce
- JAPANESE SNAPPER NUTA 14**  
seared, scallion, sweet mustard-spiced miso
- SNOW CRAB JALAPENO 18**  
snow crab rolled in cucumber, cilantro, garlic jalapeno sauce
- BLACK COD BOSTON 6**  
sweet miso marinade, broiled, hydroponic boston lettuce, garlic chips.
- TOMO SALMON 12**  
salmon rolled in cucumber with shiso, wakame seaweed, scallions, sesame, ginger-garlic ponzu.
- USUZUKURI 14**  
thinly sliced fluke, cilantro, sriracha, ponzu jelly
- SQUID RINGS 9**  
grilled w/ ginger dashi sauce or tempura style w/ hot & jalapeno sauce, yuzu salt
- GRILLED KAMA (fish collar) 12**  
the prized cut of any fish, salmon \$7 hamachi, kimme-dai, shimaaji, kampachi, or japanese snapper \$12
- \*\*SHIMA-AJI SPICY CARPACCIO 18**  
sliced thinly, spicy asian salsa

- KIMME-DAI TEMPURA 18**  
3pc kimme-dai that melts in your mouth & 3 pc assorted veg
- TOMO LAMB CHOP 17**  
usually seasoned with garlic & thyme, however, we use sansho for coolness
- \*\*ANKIMO TERRINE 12**  
(monkfish liver) seared, scallions, ponzu jelly
- TEMPURA 7**  
two shrimp & three veg \$7, two chicken & three veg \$6, five veg \$5
- KAMPACHI SERRANO 18**  
six slices of kampachi sashimi, garlic, thinly sliced serrano pepper, yuzu soy sauce
- TOMO TATAKI 12/15**  
seared, ginger, scallions, shiso, garlic ponzu beef \$12 or tuna \$15

## SALADS

- SPRING MIX 5**  
ginger dressing
- TUNA AVOCADO 16**  
seared tuna & albacore tuna, avocado, sesame-onion dressing
- AVOCADO 8**  
shrimp & sesame-miso dressing
- SOFT SHELL CRAB 16**  
soft shell crab tempura, yuzu-garlic dressing

## ENTREES

- SCOTTISH SALMON 21**  
8 oz sushi grade scottish salmon, wild mushroom teriyaki demi-glace
- BLACK ANGUS NY STRIP 23**  
8 oz black angus ny strip, sansho, tomos teriyaki demi-glace
- SASHIMI 29**  
16 pc chefs choice
- SUSHI-SASHIMI 34**  
one spicy tuna roll, six nigiri, twelve sashimi

\*\* = (NOT AVAILABLE FOR TAKEOUT)

- TOMO LAMB CHOP 34**  
usually colorado lamb chops are seasoned w/ garlic & thyme. thats ok, but my grilled lamb chops are seasoned with sansho.
- TEMPURA 19**  
six shrimp, five vegetables
- SUSHI 26**  
one california roll, eight pieces of nigiri
- CHIRASHI 29**  
18 pc sashimi assort over a bed of sushi rice
- SPRINGER MOUNTAIN CHICKEN 19**  
100% all natural, airline chicken breast, tomos teriyaki demi-glace

## ROLLS

- GARLIC YELLOW TAIL 14**  
yellowtail tempura, roasted garlic, red pepper, micro greens, sake gorgonzola sauce
- HOUSE SPECIAL ROLL 12**  
tuna, yellowtail, salmon, white fish, smelt egg, eel, avocado
- SQUID INK 12**  
fried calamari, shiso, roasted red pepper, asparagus, squid ink sauce
- TUNA 7**  
with shiso
- NEGITORO 17**  
chopped toro, scallions w/ shiso
- SALMON SKIN 7**  
yamagobo, bonito flakes, radish sprouts, cucumber
- SPICY SCALLOP 12**  
seared scallop, arugula, spicy mayo, smelt egg, shiitake, avocado
- JUMBO SOFT SHELL CRAB 16**  
cucumber, avocado, flying fish egg sauce
- CALIFORNIA 5**  
cucumber, avocado, crab stick
- SPICY TUNA 7**  
with crunch and smelt egg

## ROLLS

**SHRIMP TEMPURA 7**

asparagus and spicy mayo

**VEGETABLE 7**

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

**LOBSTER 16**

steamed lobster, yuzu mayo, smelt eggs, avocado, cucumber, and scallions

**SHIITAKE 4**

**EEL CUCUMBER 8**

**CALIFORNIA W / REAL CRAB 10**

**YELLOW TAIL SCALLION 7**

Add masago \$1.50

## SUSHI/SASHIMI MENU

Full menu of sushi and sashimi items not listed

### SIGNATURE

**\*\*KIMME-DAI SASHIMI 24**

(new style) seasoned w/ garlic, ginger, scallions, yuzu-ponzu, seared w/ extra virgin olive & sesame oil

**\*\*LOBSTER A LA MUSSO 26**

live lobster & uni, garlic, ginger, scallions, yuzu ponzu seared w/ extra virgin olive & sesame oil, white-truffle oil, raw quail egg

**\*\*LOBSTER CARPACCIO 21**

cucumbers, white truffle oil, pink sea salt, salsa

**\*\*AJI TATAKI 14**

(japanese jack) thin sliced aji sashimi, ginger, scallions, garlic-ponzu.

crispy fried skeleton add \$4

**\*\*TOMO URCHIN 18**

medium-rare sea urchin tempura wrapped in shiso & seaweed, sea salt, yuzu, tomo salsa

**\*\*LIVE SCALLOP SASHIMI 15**

live diver scallop, sriracha, cilantro

**LOBSTER CAKE 12**

yuzu aioli

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## ABOUT US

Tomohiro (simply called "Tomo") Naito has made it a life's ambition to become the best sushi chef he can and educate others about Japanese cuisine. Tomo was born in Osaka, Japan. He first came to the United States to study theater directing at Queens College in NYC and worked at several Japanese restaurants at night in Manhattan. After finishing college, Tomo worked for a Japanese trading company for two years. He started to realize that his love for the kitchen was greater than his love for the stage. So Tomo left directing behind and began to work for his true calling, becoming a great chef. His drive to succeed has led him all over the USA.

Tomo worked in New York, Boston, Maine, Las Vegas and now Atlanta. While he is an expert in Japanese cooking, he also worked and studied in both French and Italian styles. The breadth of knowledge allows TOMO to have the exquisite flair. It is precisely the unique skill set that led world renowned chef, NoBu Matsuhisa, to offer Tomo a job at his Las Vegas restaurant. He worked on his craft under the master chef for 3 years. NoBu is known for his ingenious flavor combinations of Japanese and Peruvian ingredients with a Western presentation. After learning from the master, Tomo was ready to add his own twist to world class sushi. TOMO is the embodiment of his dream. The Japanese dishes all have unique flavor combinations.

Often he will use French and Italian ingredients in traditional Japanese offerings.

This gives Tomo's menu a quality unlike any other restaurant in the city of Atlanta.

[www.tomorestaurant.com](http://www.tomorestaurant.com)

**TOMO**  
JAPANESE RESTAURANT

## DINNER MENU

**404-835-2708**

SUSHI | GRILL | CATERING | TAKE OUT

### HOURS OF OPERATION

LUNCH MON-FRI 11:30-2:00

DINNER MON-THUR 5:00-10:30

FRI-SAT 5:00-11:00

RESERVATIONS RECOMMENDED AT DINNER

You can make reservations 24 hours a day on OpenTable

3630 Peachtree Rd, Atlanta, GA 30326

Located in the same building as The Ritz Carlton Residences