

APPETIZERS

CHAMAME 6

sweet edamame

SESAME SPINACH 5

blanched spinach, sesame, sweet soy sauce

TUNA TARTARE 14

served with yama-imo (japanese sticky yam), scallions, pink peppercorn, shiso, crushed pistachios, balsamic glaze

CRISPY SOFT SHELL CRAB 20

jumbo soft shell crab tempura, ponzu

SHRIMP STIX 14

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

BLACK COD BOSTON 7

sweet miso marinade, broiled, hydroponic boston lettuce, garlic chips.

TOMO SALMON 14

salmon rolled in cucumber with shiso, wakame seaweed, scallions, sesame, ginger-garlic ponzu.

USUZUKURI 19

thinly sliced fluke, cilantro, sriracha, ponzu jelly

TEMPURA SQUID RINGS 11

tempura style w/ hot & jalapeno sauce, yuzu salt

TOMO LAMB CHOP 18

usually seasoned with garlic & thyme, however we use sansho for coolness

TULIPPED WINGS 9

3 marinated chicken wings, flash fried, served with garlic ponzu sauce

SHUMAI 8

10 pieces of flash fried shrimp shumai

TEMPURA 7

two shrimp & three veg \$7, two chicken & three veg \$6, five veg \$5

KAMPACHI SERRANO 20

six slices of kampachi sashimi, garlic, thinly sliced serrano pepper, yuzu soy sauce

SALADS

SPRING MIX 5

ginger dressing

SALADS

TUNA AVOCADO 18

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

AVOCADO 9

shrimp & sesame-miso dressing

SOFT SHELL CRAB 22

soft shell crab tempura, yuzu-garlic d

ENTREES

SCOTTISH SALMON 26

8 oz sushi grade scottish salmon, w/ a dash-room teriyaki demi-glace

BLACK ANGUS NY STRIP 28

8 oz black angus ny strip, salt, tomo's teriyaki demi-glace

SASHIMI 7

16 pc chef's choice

SUSHI-SASHIMI 39

one spicy tuna roll, six nigiri, two sashimi

TOMO LAMB CHOP 36

usually colorado lamb chops are seasoned w/ garlic & thyme. that's ok, but my grilled lamb

chops are seasoned with sansho

TEMPURA 24

two shrimp, five vegetables

SUSHI 29

one california roll, eight pieces of nigiri

CHIRASHI 11

18 pc sashimi assort over a bed of sushi rice

SPRING MOUNTAIN CHICKEN 24

100% all natural, chicken breast, tomo's teriyaki demi-glace

ROLLS

HOUSE SPECIAL ROLL 14

tuna, yellowtail, salmon, white fish, smelt egg, eel, avocado

SQUID INK 14

fried calamari, shiso, roasted red pepper, asparagus, squid ink sauce

TUNA 10

with shiso

ROLLS

SALMON SKIN 10

yamagobo, bonito flakes, radish sprouts, cucumber

SPICY SCALLOP 14

seared scallop, arugula, spicy mayo, smelt egg, shiitake, avocado

JUMBO SOFT SHELL CRAB 20

cucumber, avocado, flying fish egg sauce

CALIFORNIA 8

cucumber, avocado, crab stick

SPICY TUNA 10

wasabi crunch and smelt egg

SHRIMP TEMPURA 9

asparagus and spicy mayo

VEGETABLE 8

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

LOBSTER 24

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

SHIITAKE 7

EEL CUCUMBER 14

CALIFORNIA W / REAL CRAB 15

YELLOW TAIL SCALLION 10

Add masago to any roll \$1.50

SUSHI/SASHIMI MENU

Full menu of sushi and sashimi items not listed.
visit us online at

www.tomorestaurant.com
for the full menu

ABOUT US

COVID Protocols

- We do not allow anyone in the restaurant with COVID symptoms.
- Temperature checks are taken before entry.
- Tables are spaced and employees receive weekly tests for COVID.
- Employees wear masks and gloves.
- There is hand sanitizer about every 25 ft for guests and employees to use.
- We treat our air filters with HOCl to help eliminate airborne pathogens.
- We use QUAT and HOCl sanitizers in the restaurant throughout the shifts.
- Outside seating is available with a couple of patio heaters for those who are not comfortable indoors. Heaters are effective until 40 and we recommend you bring appropriate layers if you still want to dine on the patio.
- We also suggest that if you are still concerned, simply avoid dining in and we can provide takeout.

Please feel free to text me directly if you have any further questions.

Cliff Sinon
General Manager
(404) 707-7981
cliff@tomorestaurant.com

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 followed 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 depth of his 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 under his craft under the master chef for 3 years. Tomo is known for his ingenious flavor combinations of Japanese and Peruvian ingredients with a Western inspiration. 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

TOMO
JAPANESE RESTAURANT

DINNER MENU

404-835-2708

SUSHI | GRILL | TAKE OUT

HOURS OF OPERATION
LUNCH MON-FRI 11:00-1:45
DINNER MON - THUR 5:00-10:00
FRI-SAT 5:00-10:00

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