

TOMO JAPANESE RESTAURANT

APPETIZERS

- CHAMAME** ^{gf} (**NOT RAW**)
sweet edamame from the Chiba region of Japan.
nice nutty flavor
- CRISPY SOFT SHELL CRAB** (**NOT RAW**)
jumbo soft shell crab tempura, ponzu
- SESAME SPINACH** (**NOT RAW**)
blanched spinach, sesame, sweet soy sauce
- SHRIMP STIX** (**NOT RAW**)
shrimp, asparagus, shiso in a spring roll wrapper, deep-fried, tomo salsa.
- SNOW CRAB SUNOMONO** ^{gf} (**NOT RAW**)
thinly sliced cucumber, snow crab legs, sweet vinegar sauce
- SHIMA-AJI SPICY CARPACCIO** ^{gf}
sliced thinly, spicy asian salsa **LIMITED**
- SNOW CRAB JALAPENO** ^{gf} (**NOT RAW**)
snow crab rolled in cucumber, cilantro, garlic jalapeno sauce
- BLACK COD BOSTON** (**NOT RAW**)
order by the piece, sweet miso marinade, broiled, Boston lettuce, garlic chips.
- GRILLED KAMA** (fish collar) ^{gf} (**NOT RAW**)
the second most prized piece of fish after the belly. hamachi **MKT**, salmon **\$9**, kimme-dai, or japanese snapper **\$12**
- 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 **LIMITED**

SPRING MIX
ginger dressing

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

KIMME-DAI **18 LIMITED (NOT RAW)**

sesame-onion & yuzu dressing, garlic-jalapeno sauce

BENTO BOXES

(comes with miso soup, salad, 4 pieces of California roll, seaweed salad, yakisoba),
(substitute 4 pieces spicy tuna roll for California roll \$2)

TERIYAKI
Choice of chicken \$10, beef \$12 or salmon \$12

TEMPURA
Battered and lightly fried shrimp & vegetables (you can substitute chicken or all veggies)

KATSU
Breaded and lightly fried pork \$13 or chicken \$12

LAMB CHOPS
Two New Zealand lamb chops, Add an additional chop for \$8.50

UDON or GREEN TEA SOBA
choose **udon** (flour, thick & chewy) or **green tea soba** (lightly perfumed of green tea, buckwheat noodle (gluten free), veggies, tempura shrimp

BIG MISO
chicken breast, gobo (burdock root), onion, carrot, daikon radish. **add udon noodle \$4**

- 5** **SQUID RINGS** (**NOT RAW**) **11**
grilled w/ ginger dashi sauce or tempura- hot & jalapeno sauce, yuzu salt
- 15** **KIMME-DAI TEMPURA** three pieces kimme-dai & assorted vegetables **LIMITED** **18**
- 5** **ANKIMO TERRINE** (monkfish liver) seared, scallions, ponzu jelly (**NOT RAW**) **12**
- 14** **TOMO LAMB CHOP** ^{gf} (**NOT RAW**) **18**
two New Zealand lamb chops seasoned sansho for coolness
- 15** **KAMPACHI SERRANO** **18**
6 slices of kampachi sashimi, garlic, thinly sliced serrano pepper, yuzu soy sauce. **LIMITED**
- 18** **LOBSTER CARPACCIO** ^{gf} cucumbers, white truffle oil, pink sea salt, tomo salsa **LIMITED** **21**
- 21** **TEMPURA** (**NOT RAW**) **7**
two shrimp & three veg ^{\$7}
two chicken & three veg ^{\$6}, five veg ^{\$5}
- 6** **KARAGE** (**NOT RAW**) **7**
choice of marinated chicken breast or wing, flash fried in hot oil
- **SHUMAI** **7**
10 pieces of lightly fried shrimp shumai (dumplings)
- 26** **AJI TATAKI** (japanese jack) **18**
thin sliced aji sashimi, ginger, scallions, garlic-ponzu, crispy fried skeleton **LIMITED**

SALADS

- 5** **AVOCADO** ^{gf} **8**
shrimp & sesame-miso dressing
- 16** **SOFT SHELL CRAB** (**NOT RAW**) soft shell crab tempura, yuzu-garlic dressing **17**

SUSHI **14**
Four pieces of chef's choice of nigiri

12 **SUSHI & SASHIMI** **25**
Chef's choice of seasonal fish

13 **SHUMAI** **10**
12 10 pcs of shrimp shumai (lightly fried dumplings)

19 **SASHIMI** **16**
chef's choice sashimi

SOUP BOWLS

10 **RAMEN** **12**
tonkotsu broth (pork and miso), scallions, spinach

8 **POTATO MISO** **9**
diced potatoes, carrots & scallion **add udon noodle \$4**

ENTREES

KOBE RIBEYE FROM KOBE, JAPAN ^{gf modify}

Natural \$119

28-Day Dry Aged \$159

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. 8-9 ounces grilled and seasoned with Hawaiian pink sea salt

SCOTTISH SALMON ^{gf modify} **22**
8 oz sushi grade Scottish salmon, wild mushroom teriyaki demi-glace

BLACK ANGUS NY STRIP ^{gf modify} **23**
8 oz black angus strip, sansho, teriyaki demi-glace

UNA-DON (**eel bowl**) **19**
8 ounces of bbq eel over steamed rice, topped with kabayki sauce

SPRINGER MOUNTAIN CHICKEN ^{gf modify} **19**
all natural, chicken breast, teriyaki demi-glace

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

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KASTSU 19
choice of chicken or pork tenderloin, panko breaded, flash fried, roasted mango katsu sauce

SUSHI ^{gf modify}
one california roll, eight pieces of nigiri

TOMO LAMB CHOP ^{gf} most chops are seasoned w/ garlic & thyme. I add sansho, that add a wonderful coolness to the dish

ENTREES

19 SASHIMI ^{gf modify} **29**
16 piece chef's choice

26 CHICKEN YAKISOBA **9**
sliced chicken breast with yakisoba

36 TEMPURA **19**
six shrimp, five vegetables

SUSHI-SASHIMI ^{gf modify} **34**
1 spicy tuna roll, 6 nigiri, 12 sashimi

ROLLS

VEGETABLE (NOT RAW)
avocado, shiitake, asparagus, cilantro wrapped in soy paper and red beet sauce

CALIFORNIA (NOT RAW)
cucumber, avocado, crab stick

SQUID INK (NOT RAW)
fried calamari, shiso, roasted red pepper, asparagus, squid ink sauce

SALMON SKIN (NOT RAW)
yamagobo, bonito flakes, radish sprouts, and cucumber

TUNA ^{gf}
w/ shiso (basil family; mint meets fennel)

YELLOWTAIL SCALLION ^{gf}

CALIFORNIA W/ / REAL CRAB ^{gf} **(NOT RAW)**

8 SPICY SCALLOP **12**
seared scallop, arugula, spicy mayo, smelt egg, shiitake, avocado

6 JUMBO SOFT SHELL CRAB (NOT RAW) **17**
cucumber, avocado, flying fish egg sauce

12 HOUSE SPECIAL **12**
tuna, yellowtail, salmon, white fish, smelt egg, eel, avocado

8 SHRIMP TEMPURA (NOT RAW) **8**
asparagus and spicy mayo

8 SPICY TUNA **8**
w/ crunch and smelt egg

8 EEL CUCUMBER (NOT RAW) **9**

10 SHIITAKE MUSHROOM (NOT RAW) **7**

LOBSTER 16
steamed lobster, yuzu mayo, smelt eggs, avocado, cucumber, and scallions

NIGIRI / SASHIMI

(two pieces per order)

ALBACORE (white tuna)

AMAEBI (w/ fried head) ^{gf}

CHUTORO ^{gf} *LIMITED*

CRAB STICK (NOT RAW)

EEL (NOT RAW)

EGG OMELETTE (NOT RAW)

FLUKE ^{gf}

FLYING FISH EGG

HIRAMASA *LIMITED*

HOBO *LIMITED*

INARI (NOT RAW)

ISAKI *LIMITED*

KAMPACHI *LIMITED*

KINMEDAI *LIMITED*

KOHADA *LIMITED*

7 MADAI *LIMITED* **8**

16 OCTOPUS ^{gf} **(NOT RAW)** **5**

12 SABA *LIMITED* **9**

5 SALMON CAVIAR (zuke) **9**

7 SALMON ^{gf} **6**

5 SCALLOP ^{gf} **5**

6 SEA BASS ^{gf} **6**

5 SHIMA AJI *LIMITED* **9**

8 SHRIMP ^{gf} **(NOT RAW)** **5**

8 SMELT EGG **5**

5 SMOKED SALMON (NOT RAW) **6**

8 STRIPED BASS **8**

9 TORO **16**

12 TUNA **8**

8 YELLOWTAIL **8**

LIVE LOBSTER 12
Add quail egg \$0.50 each

DESSERT

GREEN TEA TIRAMISU 8
green tea soaked sponge cake wrapped in mascarpone cheese

BLACK SESAME ICE CREAM 7
has a rich nutty flavor, that is savory and has a pleasant bitterness like dark chocolate

GREEN TEA ICE CREAM 6
konacha matcha green tea sprinkled over house vanilla ice cream

CHOCOLATE CUBE ^{gf} **2**
1-inch cube with a drop Hennessy cognac

YUZU SORBET ^{gf} **6**
japanese citrus

CHOCOLATE MIL CREPES 7
alternating layers of chocolate crepes, cognac whipped cream, dusted with Valrhona cocoa powder

WARM BREAD PUDDING 6
vanilla ice cream, whipped cream

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Gf Modify means that slight changes need to be made to be gluten free. *o substitutions on menu items*

Call (404) 835-2708 Open from 11⁰⁰ - 8⁰⁰