

# TOMO JAPANESE RESTAURANT

## APPETIZERS

- CHAMAME <sup>gf</sup> (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 <sup>gf</sup> (NOT RAW)**  
thinly sliced cucumber, snow crab legs, sweet vinegar sauce
- SHIMA-AJI SPICY CARPACCIO <sup>gf</sup>**  
sliced thinly, spicy asian salsa **LIMITED**
- SNOW CRAB JALAPENO <sup>gf</sup> (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) <sup>gf</sup> (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 <sup>gf</sup> 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)**  
grilled w/ ginger dashi sauce or tempura- hot & jalapeno sauce, yuzu salt **11**
- 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 <sup>gf</sup> (NOT RAW)**  
two New Zealand lamb chops seasoned sansho for coolness **18**
- 15 KAMPACHI SERRANO**  
6 slices of kampachi sashimi, garlic, thinly sliced serrano pepper, yuzu soy sauce. **LIMITED** **18**
- 18 LOBSTER CARPACCIO <sup>gf</sup>** cucumbers, white truffle oil, pink sea salt, tomo salsa **LIMITED** **21**
- 21 TEMPURA (NOT RAW)**  
two shrimp & three veg <sup>\$7</sup>  
two chicken & three veg <sup>\$6</sup>, five veg <sup>\$5</sup> **7**
- 6 KARAGE (NOT RAW)**  
choice of marinated chicken breast or wing, flash fried in hot oil **7**
- SHUMAI**  
10 pieces of lightly fried shrimp shumai (dumplings) **7**
- 26 AJI TATAKI** (japanese jack) thin sliced aji sashimi, ginger, scallions, garlic-ponzu, crispy fried skeleton **LIMITED** **18**

## SALADS

- 5 AVOCADO <sup>gf</sup>**  
shrimp & sesame-miso dressing **8**
- 16 SOFT SHELL CRAB (NOT RAW)** soft shell crab tempura, yuzu-garlic dressing **17**

## SOUP BOWLS

- 10 RAMEN**  
tonkotsu broth (pork and miso), scallions, spinach **12**
- 8 POTATO MISO**  
diced potatoes, carrots & scallion **add udon noodle \$4** **9**

## ENTREES

**KOBE RIBEYE FROM KOBE, JAPAN <sup>gf modify</sup>**

**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 <sup>gf modify</sup>**  
8 oz sushi grade Scottish salmon, wild mushroom teriyaki demi-glace

**BLACK ANGUS NY STRIP <sup>gf modify</sup>**  
8 oz black angus strip, sansho, teriyaki demi-glace

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

**23 SPRINGER MOUNTAIN CHICKEN <sup>gf modify</sup>**  
all natural, chicken breast, teriyaki demi-glace **19**

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

# TOMMO JAPANESE RESTAURANT

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

**SUSHI** <sup>gf modify</sup>  
one california roll, eight pieces of nigiri

**TOMO LAMB CHOP** <sup>gf</sup> most chops are seasoned w/ garlic & thyme. I add sansho, that add a wonderful coolness to the dish

## ENTREES

**19 SASHIMI** <sup>gf modify</sup> **29**  
16 piece chef's choice

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

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

**SUSHI-SASHIMI** <sup>gf modify</sup> **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** <sup>gf</sup>  
w/ shiso (basil family; mint meets fennel)

**YELLOWTAIL SCALLION** <sup>gf</sup>

**CALIFORNIA W/ / REAL CRAB** <sup>gf</sup> **(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)** <sup>gf</sup>

**CHUTORO** <sup>gf</sup> *LIMITED*

**CRAB STICK (NOT RAW)**

**EEL (NOT RAW)**

**EGG OMELETTE (NOT RAW)**

**FLUKE** <sup>gf</sup>

**FLYING FISH EGG**

**HIRAMASA** *LIMITED*

**HOBO** *LIMITED*

**INARI (NOT RAW)**

**ISAKI** *LIMITED*

**KAMPACHI** *LIMITED*

**KINMEDAI** *LIMITED*

**KOHADA** *LIMITED*

**7 MADAI** *LIMITED* **8**

**16 OCTOPUS** <sup>gf</sup> **(NOT RAW)** **5**

**12 SABA** *LIMITED* **9**

**5 SALMON CAVIAR (zuke)** **9**

**7 SALMON** <sup>gf</sup> **6**

**5 SCALLOP** <sup>gf</sup> **5**

**6 SEA BASS** <sup>gf</sup> **6**

**5 SHIMA AJI** *LIMITED* **9**

**8 SHRIMP** <sup>gf</sup> **(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** <sup>gf</sup> **2**  
1-inch cube with a drop Hennessy cognac

**YUZU SORBET** <sup>gf</sup> **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 11<sup>00</sup> - 8<sup>00</sup>**