

TOMO JAPANESE RESTAURANT LUNCH MENU

~~~~~APPETIZERS~~~~~

MISO SOUP	3
CHAMAME	7
SESAME SPINACH	6
SEAWEED SALAD	6
TULIPPED WINGS <i>marinated chicken wings fried in hot oil.</i>	12
TEMPURA APPETIZER <i>choose shrimp \$10, chicken \$8 or veggies \$7</i>	
KAMPACHI SERRANO	22
TUNA TATAKI	22
SHIMA AJI CARPACCIO	22
MURASAKI TRUFFLE FRIES <i>purple yam fries, truffle oil and mayo for dipping</i>	9
KAKI FRIED <i>fried oyster drizzle with wasabi lime aioli sauce</i>	18

~~~~~SALADS~~~~~

SMALL SALAD	4
SOFT SHELL CRAB SALAD	22
TUNA AVOCADO SASHIMI SALAD	20
IKA SALAD	8

~~~~~BENTO BOXES~~~~~

(soup, salad, 4 pieces of california roll, seaweed salad, yakisoba)

(substitute 4 pieces spicy tuna roll for california roll 2)

TERIYAKI	SUSHI	20
Choice of chicken 15, beef 19 or salmon 18	Four pieces of chef's choice of nigiri	
TEMPURA	SUSHI & SASHIMI	33
Battered and lightly fried shrimp & vegetables (you can substitute chicken or all veggies)	Chef's choice of seasonal fish	
SHUMAI	SASHIMI	24
10 pcs of shrimp shumai (lightly fried dumplings)	Chef's choice sashimi	

~~~~~LUNCH ENTREES~~~~~

PORK KATSU	roasted mango tonkatsu sauce	17
CHICKEN KATSU	roasted mango tonkatsu sauce	17
TERIYAKI		
BEEF	trimmed hanger steak	21
SALMON	Scottish salmon	20
CHICKEN	breast meat	14
TEMPURA	4 pieces of shrimp & vegetables	14
CHIRASHI	9 pieces over sushi rice	22
SUSHI	1 California roll & 6 pieces of sushi <i>(substitute california roll for spicy tuna roll \$4)</i>	20
SASHIMI	assortment of sashimi <i>(add 4 pcs of spicy tuna roll \$4)</i>	25
SUSHI & SASHIMI	sushi & sashimi combo and 1 California roll <i>(substitute california roll for spicy tuna roll \$4)</i>	32

THE CONSUMPTION OF RAW OR UNDER COOKED EGGS, HAMBURGERS, SHELLFISH, POULTRY, FISH, OR STEAKS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. No separate checks for parties exceeding 6 guests.

An 18% gratuity may be added to parties of 6 or more. NO SUBSTITUTIONS

~~~~~ **LUNCH ENTREES** ~~~~~

|                     |                          |                         |
|---------------------|--------------------------|-------------------------|
| <b>2 ROLL LUNCH</b> | choice of 2 rolls        | <b>14</b>               |
| <b>3 ROLL LUNCH</b> | choice of 3 rolls        | <b>19</b>               |
| <b>ASPARAGUS</b>    | <b>EEL/CUCUMBER</b>      | <b>SPICY SALMON</b>     |
| <b>AVOCADO</b>      | <b>SHIITAKE MUSHROOM</b> | <b>SPICY YELLOWTAIL</b> |
| <b>CALIFORNIA</b>   | <b>SALMON</b>            | <b>SPICY TUNA</b>       |
| <b>CUCUMBER</b>     | <b>SMOKED SALMON</b>     | <b>TUNA</b>             |

~~~~~ **NOODLES** ~~~~~

| | | | |
|---|-----------|--|-----------|
| UDON | 14 | RAMEN | 18 |
| flour, thick & chewy, veggies, tempura shrimp. Choose spicy or not | | tonkotsu broth (pork and miso), scallions, spinach | |
| GREEN TEA SOBA 16 | | | |
| lightly perfumed of green tea, buckwheat noodle (gluten free), veggies, tempura shrimp, choose spicy or not | | | |

~~~~~ **SUSHI/SASHIMI** ~~~~~

*(2 pc per order)*

|                                                 |           |                      |            |
|-------------------------------------------------|-----------|----------------------|------------|
| <b>AKAMUTSU</b>                                 | <b>28</b> | <b>KOHADA</b>        | <b>10</b>  |
| <b>ALBACORE</b>                                 | <b>9</b>  | <b>LIVE LOBSTER</b>  | <b>MKT</b> |
| <b>AMAEBI (sweet shrimp w/ deep fried head)</b> | <b>17</b> | <b>OCTOPUS</b>       | <b>8</b>   |
| <b>BLUEFIN CHUTORO</b>                          | <b>18</b> | <b>SALMON</b>        | <b>9</b>   |
| <b>BLUEFIN TUNA</b>                             | <b>14</b> | <b>SALMON CAVIAR</b> | <b>14</b>  |
| <b>CHUTORO</b>                                  | <b>18</b> | <b>SCALLOP</b>       | <b>12</b>  |
| <b>EEL</b>                                      | <b>12</b> | <b>SEA BASS</b>      | <b>9</b>   |
| <b>EGG OMELETTE</b>                             | <b>6</b>  | <b>SEA URCHIN</b>    | <b>MKT</b> |
| <b>FLUKE</b>                                    | <b>12</b> | <b>SHIMA AJI</b>     | <b>18</b>  |
| <b>FLYING FISH EGG</b>                          | <b>9</b>  | <b>SHRIMP</b>        | <b>9</b>   |
| <b>INARI</b>                                    | <b>6</b>  | <b>SMELT EGG</b>     | <b>7</b>   |
| <b>JAPANESE JACK</b>                            | <b>10</b> | <b>SMOKED SALMON</b> | <b>10</b>  |
| <b>JAPANESE MACKEREL</b>                        | <b>12</b> | <b>SQUID</b>         | <b>8</b>   |
| <b>JAPANESE SNAPPER</b>                         | <b>14</b> | <b>TORO</b>          | <b>MKT</b> |
| <b>KAMPACHI</b>                                 | <b>14</b> | <b>YELLOWTAIL</b>    | <b>13</b>  |
| <b>KIMME-DAI</b>                                | <b>24</b> |                      |            |

~~~~~ **ROLLS** ~~~~~

(5-6 pieces) add 1.50 for smelt eggs

| | |
|--|-----------|
| CUCUMBER | 6 |
| AVOCADO | 6 |
| FRESH WASABI w/ real fresh wasabi | 7 |
| CALIFORNIA | 8 |
| CALIFORNIA WITH REAL CRAB | 15 |
| TUNA w/ shiso | 11 |
| YELLOWTAIL & SCALLION | 12 |
| EEL-CUCUMBER | 15 |
| SHRIMP TEMPURA w/ asparagus & spicy mayo | 12 |
| SPICY TUNA w/ smelt egg & crunchy | 12 |
| JUMBO SOFT SHELL CRAB cucumber, avocado, flying fish egg sauce | 22 |
| LOBSTER steamed lobster, yuzu mayo, smelt eggs, avocado, cucumber, scallion | 27 |

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