



SOHO

sushi ■ restaurant ■ bar

SAKE

HOT SAKE

GEKKEIKAN SAKE 10 | 18

SAKE FLIGHT 13

SNOW MAIDEN | WELL OF WISDOM | NOBLE ARROW

Cups

KIKUSUI FUNAGUCHI GOLD 17
200mL (Niigata)
Aged | Smooth | Honey | Yeast Tones

KIKUSUI FUNAGUCHI BLACK 20
200mL (Niigata)
Earthy | Minerality | Rice Sweetness

AMABUKI STRAWBERRY JUNMAI 18
180mL (Saga)
Strawberry Flowers | Refreshing | Floral

AMABUKI MARIGOLD JUNMAI 18
180mL (Saga)
Floral | Toasty | Crisp

SOTO JUNMAI 14
180mL (Niigata)
Velvety | Apple | Nutty

NIGHT SWIM..... 13
180mL (Kyoto)
Light | Dry | Mint | Banana

Filtered Sake

MIO CRISP SPARKLING..... 26
300mL (Kyoto)
Melon | Lemon | Floral

SOTO JUNMAI DAIGINJO 50
300mL (Niigata)
Velvety | Apple | Nutty

SHIRAKABEGURA KIMOTO JUNMAI..... 32
300mL (Hyogo)
Citrus | Umami | Smooth

DASSAI 45 JUNMAI DAIGINJO 40
300mL (Yamaguchi)
Elegant | Velvety | Balanced

DASSAI 23 JUNMAI DAIGINJO 92
300mL (Yamaguchi)
Crisp | Floral | Lemon

LIVING JEWEL JUNMAI GINJO 25
300mL (Kyoto)
Floral | Crisp | Anise

DEWAZAKURA OKA GINJO..... 36
300mL (Yamagata)
Floral | Medium Bodied | Pear

BUNRAKU FORGOTTEN JAPANESE SPIRIT. 38
300mL (Saitama)
Aromatic | Light | Ripe Melon

KIKUSUI JUNMAI GINJO..... 32
300mL (Niigata)
Light | Balanced | Mandarin Orange

SHO CHIKU BAI REI JUNMAI DAIGINJO... 29
300mL (Kyoto)
White Floral | Rounded | Honeydew Melon

MASUMI MIRROR OF TRUTH JUNMAI..... 38
300mL (Nagano)
Balanced | Fragrant | Asian Pear

KIZAKURA "S" JUNMAI DAIGINJO 38
500mL (Kyoto)
Umami | Strawberry | Pear

DASSAI 45 JUNMAI DAIGINJO 14 | 80
720mL (Yamaguchi)
Elegant | Velvety | Balanced

DRAGON GOD GINJO 62
720mL (Gunma)
Dry | Tropical Fruits | Honey

WELL OF WISDOM GINJO 11 | 60
720mL (Kyoto)
Watermelon | Honeydew | Pistachio

TAKA NOBLE ARROW TOKUBETSU..... 14 | 78
720mL (Yamaguchi)
Melon | Lime | Mint

**SUIGEI DRUNKEN WHALE
TOKUBETSU JUNMAI** 11 | 56
720mL (Kochi)
Bold | Earthy | Fennel

TOSATSURU AZURE GINJO 12 | 66
720mL (Kochi)
Vibrant | Minerality | White Peaches

TENSEI INFINITE SUMMER 13 | 72
720mL (Kanagawa)
Banana | Aloe Vera | Apple

BLACK & GOLD JUNMAI SHU..... 48
750mL (Kyoto)
Earthy | Full-bodied | Nutty

Unfiltered Sake

SHO CHIKU BAI JUNMAI NIGORI..... 18
375mL (Kyoto)
Sweet Rice | Umami | Apples

KIKUSUI PERFECT SNOW GENSHU NIGORI. 15
180mL (Niigata)
Crisp | Clean | Banana

YUKI LYCHEE NIGORI 28
375mL (Kyoto)
Fragrant | Floral | Lychee

SNOW MAIDEN JUNMAI NIGORI 5 | 25
300mL (Kyoto)
Crisp | Radish | Cantaloupe

DASSAI 45 NIGORI..... 40
300mL (Yamaguchi)
Creamy | Full-bodied | Sweet Rice | Muscat

SHIBATA "PINK" JUNMAI NIGORI 26
200mL (Hokkaido)
Mellow | Dry | Orange Peels

COCKTAILS

- THAI BULLEIT** 14
Bulleit Bourbon, Agave Nectar, Muddled Thai Basil

VANDAL 15
Ketel One Vodka, Yuzu Sake, Agave, Grape Juice, Frozen Grapes

PICOSA MARGARITA 15
Espolòn Blanco Tequila, Triple Sec, Pineapple Puree, Lime Juice, Simple Syrup , Fresh Jalapeno

BATTLE ROYALE 14
Suntory Toki Japanese Whisky, Sapporo, Amaretto, Lemon Juice, Honey

MATCHATINI 17
Tito's Vodka, Mozart White Chocolate Liqueur, Matcha, French Vanilla Syrup
- SONO? SO-YES!** 16
Casamigos Blanco Tequila, Cointreau, Lime Juice, Coconut Cream, Simple Syrup, Blood Orange Juice

JAPANESE COWBOY 15
Suntory Toki Japanese Whisky, Yuzu Sake, Lime Juice, Ginger Beer

IN FULL BLOOM 14
Tito's Vodka, Lychee Sake, Triple Sec, Cranberry Juice, Simple Syrup

SAMURAI SPIRIT 15
Roku Japanese Gin, Mio Crisp Sparkling Sake, Grapefruit Juice, Lemon Juice, Thai Basil, Simple Syrup

OKINAWA SPRITZ 14
Aperol, Sour Mix, Passionfruit Puree, La Marca Prosecco

WINE

White & Sparkling				Reds & Rosé			
CHARDONNAY				CABERNET			
KENDALL JACKSON	11	42		JOSH	11	42	
California				California			
RAEBURN	14	54		FREELANDER	12	46	
Russian River				Napa			
PINOT GRIGIO				J. LOHR	14	54	
TOMMASI	11	42		Paso Robles			
Delle Venezia				EBERLE		66	
MASO CANALI	13	50		Paso Robles			
Trentino							
SAUVIGNON BLANC				PINOT NOIR			
QUILT "THREADCOUNT"	11	42		BOEN	11	42	
California				California			
WHITEHAVEN	13	52		J VINEYARDS	13	50	
Marlborough				Tri-County California			
SAINT CLAIR		66		ALTERNATIVE REDS & ROSÉ			
Marlborough				CATENA MALBEC	11	42	
DOMAINE HUBERT BROCHARD		70		Mendoza			
SANCERRE				BIELER PERE ET FILS ROSÉ	13	50	
Loire				Provence			
INTRIGUING WHITES & BUBBLES				PAUL BUISSE SPARKLING ROSÉ	12	46	
TEGERNSEERHOF GRUNER	12	46		Loire			
VELTLINER				LUZON MONASTRELL	11	42	
Austria				Spain			
ROMERHOF RIESLING	12	46		J.DUSI "MODEL M" RED BLEND	11	42	
Mosel				Paso Robles			
MICHAEL PICARD VOUVRAY	11	42		CHT. DE RUTH COTES DU RHONE	13	50	
Loire				Rhone Valley			
LA MARCA PROSECCO	12	46					
Italy							

BEER

Draft		Bottles & Cans	
SAPPORO 6		KIRIN ICHIBAN 6	SIERRA NEVADA 6
Japanese Lager		Japanese Pale Lager	American Pale Ale
BLUE MOON 6		ASAHI SUPER DRY 22oz 13	MICHELOB ULTRA 5
Belgian Style Wheat		Japanese Rice Lager	Light American Lager
FOOTHILLS BREWING 8		ORION 22oz 13	YUENGLING 5
Festival Express Hazy IPA		Japanese Lager	American Amber
TROPHY BREWING Mkt		STELLA ARTOIS 6	ATHELETIC BREWING N/A 6
Rotating Seasonal		Belgian Pilsner	Run Wild IPA (Non-Alcoholic)

SMALL PLATES

Hot

MISO SOUP GF 6

Seafood Mushroom, Wakame, Tofu, Green Onion

EDAMAME GF 7

Steamed Soy Beans, Sea Salt

Garlic Chili +\$1 • Truffle Oil +\$2

ISHIYAKI BBQ* GF 19

Sliced Ribeye, Smoked Salt, Sono Chimichurri, Sesame Oil, Hot Stone Grill

BLISTERED SHISHITO PEPPERS GF 9

Choice of: Citrus Aioli • Sweet Chili Sauce

GYOZA 11

Pan Fried Pork Dumplings, Ponzu, Togarashi

SONO SHRIMP 14

Deep Fried, Coconut-Sriracha Mayo, Toasted Garlic Chips, Sesame Seeds

FRIED CALAMARI 14

Deep Fried Rings & Tentacles, Jalapenos, Onions, Sweet Chili Sauce, Citrus Aioli

GRILLED OCTOPUS GF 18

Braised & Grilled Spanish Octopus, Tomato, Edamame, Sono Chimichurri, Balsamic Glaze

SHRIMP POPPERS 15.5

White Shrimp, Spicy Blue Crab, Cream Cheese, Jalapeno

DOUBLE FRIED WINGS 16

Choice of: Soy Garlic • Spicy Gogo • Teriyaki

Cold

GARDEN SALAD 11

Spring Mix, Cucumber, Spiralized Red Beets and Carrots, Tomatoes, Sliced Avocado, Ginger Dressing

Chicken +\$10 • Shrimp +\$12

SEAWEED SALAD 7

Marinated Seaweed, Cucumber, Tomatoes

CALAMARI SALAD 8

Marinated Squid, Cucumber, Carrots, Tomatoes

ABURI* 18

Torched Salmon Belly, Ooba, Salmon Roe, Japanese Seabream, Yuzu Kosho, Ponzu

SALMON TOSTADAS* 17

Diced Salmon, Trout Roe, Avocado, Yuzu Tobiko, Spicy Mayo, Microgreens, Fried Wonton Chip

SCALLOP CRUDO* 15

Cucumber, Lemon, Passionfruit Ponzu, EVOO

TUNA TATAKI* 18

Sesame Crusted Seared Tuna, Ponzu, Mango Salsa, Green Onion

BEEF TATAKI* 18

Sliced Seared Marinated Ribeye, Radish, Green Onion, Nikiri Soy, Wasabi

HAMACHI TIRADITO* 18

Lychee Tiger's Milk, Black Lava Salt, Microgreens, Garlic Chili Oil, Yuzu Oil

MINI NEGITORO DON* 23

Chopped Toro, Koshihikari Rice, Kizami Ooba, Quail Egg, Green Onion, Nikiri Soy

BIG PLATES

TERIYAKI CHICKEN 23

Marinated Grilled Chicken, Garlic Bok Choi, Marinated Soft Boiled Egg, Kimchi, Sesame Seed, Teriyaki Sauce

CHICKEN KATSU CURRY 24

Panko Fried Chicken Thigh, House Curry, Koshihikari Rice, Pickled Sweet Eggplant

THE RIBEYE* GF 35

Grilled Ribeye, Garlic Bok Choi, Kimchi, Koshihikari Rice, Balsamic Glaze, Sono Chimichurri

PORK BELLY DON* 25

Chashu, Marinated Soft Boiled Egg, Kimchi, Koshihikari Rice, Teriyaki Sauce, Sesame Seeds

MISO SALMON* 30

Grilled Salmon, Miso-Butter Glaze, Garlic Bok Choi, Kimchi, Koshihikari Rice

ONIGIRI TRIO 20

Salmon Ikura • Sweet Shaved Ribeye • Tuna Kewpie, Crunchy Scallop

VEGGIE YAKISOBA 15

Stir Fried Curly Noodles, Yakisoba Sauce

Chicken +\$10 • Shrimp +\$12

NABEYAKI UDON* 19

Udon Noodle, Chicken Thigh, Bok Choi, Shiitake Mushrooms, Seaweed, Egg, Fish Cake, Green Onion, Dashi Broth, Tempura Shrimp

RAMEN

*All Ramen served with bamboo shoots, chives, wood ear mushrooms & marinated soft boiled egg

Extra: Noodles +\$3 | Broth +\$5 | Chicken +\$4 | Pork Chashu +\$4 | Egg +\$2 | Tofu +\$2

TONKOTSU RAMEN* 17

Pork Bone Broth, Black Garlic Oil, Pork Chashu, Curly Noodle

VEGGIE RAMEN* 15

Mushroom Broth, Tofu, Kale Noodle

SPICY MISO RAMEN* 18

Spicy Red Miso, Pork Bone Broth, Pork Chashu, Curly Noodle

CHICKEN RAMEN* 17

Chicken Broth, Grilled Chicken, Curly Noodle

LUNCH BENTO

available Monday – Friday 11am-2pm

BENTO BOX 17.5

All Bento Boxes served with Salad, 2pcs of Pork Gyoza, 1pc of Vegetable Spring Roll, and 4pcs of Spicy California Roll

(Ichi) Teriyaki Chicken & Koshihikari Rice

(Ni) Teriyaki Chashu Pork & Koshihikari Rice

(San) Shrimp Tempura & Koshihikari Rice (3pcs)

(Shi) Sashimi* 4pcs

(Go) Nigiri* 4pcs

*Add any specialty roll for \$10

LUNCH COMBO

available Monday – Friday 11am-2pm

no substitutions please. \$2 upcharge for shared plates

SOUP, SALAD, & ROLL* 17

Miso Soup, House Salad & Your Choice of a Specialty Roll

SPECIAL ROLL COMBO* 25

Your Choice of 2 Specialty Rolls

RAMEN COMBO* 24

Choice of any Ramen and one order of Gyoza

*Denotes: these items are served raw or cooked to temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please do inform your server if you have any food allergies or special dietary requirements. We will do our best to accommodate you.

SPECIALTY ROLLS

CRUNCH SCALLOP* 17

Spicy Scallop, Mango, Cucumber, Avocado, Tobiko, Crunchy Tempura Crisp, Sweet Soy

CRUNCHY DIABLO 14

Panko Fried, Spicy Crab, Avocado, Cream Cheese, Spicy Mayo, Pickled Jalapeno, Sweet Soy, Green Onion

DANCING EEL 17

Barbeque Eel, Tempura Shrimp, Cucumber, Garlic-Shallot Crisps, Avocado, Green Onion, Sweet Soy

GRAND PIANO 17

Blue Crab, Tempura Shrimp, Avocado, Spicy Mayo Sweet Soy, Rice Crisps

HAMACHI TALE* 18

Seared Yellow Tail, Spicy Crab, Avocado, Cucumber, Fresh Jalapeno, Chili Garlic Oil, Sweet Soy

MR. SUNSHINE 14.5

Pickles, Mango, Kanpyo, Avocado, Cucumber, Tomato, Sweet Soy, Ginger Dressing

POKE ROLL* 19

Hiyashi Wakame, Avocado, Cucumber, Mango, Tuna, Salmon, Hamachi, Sono Poke Sauce

QUEST ROLL* GF 17

Tuna, Yellowtail, Cucumber, Daikon, Inari

RAINBOW* GF 18

Blue Crab, Tuna, Salmon, Yellow Tail, Shrimp, Cucumber, Avocado

RAW RAW SENSEI* 17

Tuna, Salmon, Hamachi, Fresh Jalapeno, Tobiko, Sriracha, Mustard Ponzu, Daikon Wrap

SCREAMING "O"* 17

Spicy Tuna, Tempura Shrimp, Seared Tuna, Tobiko, "O" Sauce, Sweet Soy, Green Onion

SHRIMP MEETS MANGO 15

Shrimp Tempura, Ebi, Cucumber, Mango, Ginger Dressing, Sweet Soy

SONO* 16

Spicy Tuna, Panko Fried, Cream Cheese, Pickled Jalapeno, Sweet Soy, Spicy Mayo, Green Onion

SPIDER 15

Tempura Soft Shell Crab, Yuzu Tobiko, Cucumber, Avocado, Sweet Soy

STORY OF THE SALMON* GF 17

Salmon, Cucumber, Avocado, Lemon Zest, Spicy Mayo, Sriracha

SURF & TURF* 18

Blue Crab, Shrimp Tempura, Ribeye, Avocado, Balsamic Soy, Garlic-Shallot Crisps, Green Onion

TALES OF TWO TUNA* 17

Tuna, Spicy Tuna, Fresh Jalapeno, Cucumber, Mustard Ponzu, Sriracha, Garlic Crisps

UMI KAZAN 16

Baked Crab, Cream Cheese, Shrimp Tempura, Avocado, Spicy Mayo, Sweet Soy

WHAT'S THE SKINNY?* 17

Tuna, Salmon, Hamachi, Avocado, Tobiko, Ponzu, Cucumber Wrap

CLASSIC ROLLS

Hand rolls available upon request. +\$2

AVOCADO ROLL GF 6

CUCUMBER ROLL [KAPPA MAKI] GF 5

CALIFORNIA ROLL [IMITATION CRAB] 8

EEL W/ AVOCADO OR CUCUMBER ROLL 10

PHILLY ROLL* GF 10

REAL CALI ROLL [BLUE CRAB] GF 12

SALMON W/ AVOCADO OR CUCUMBER ROLL* GF 10

SHRIMP TEMPURA ROLL 14

SPICY TUNA ROLL* 10

TUNA ROLL [TEKKA MAKI]* GF 9

TUNA W/ AVOCADO OR CUCUMBER ROLL* GF 10

YELLOWTAIL ROLL [NEGIHAMA MAKI]* GF 10

SASHIMI & NIGIRI

2 pieces per order

BLUE CRAB [KANI]* 10

BLUE FIN [TORO]* MKT

EEL [UNAGI]* 8

FLYING FISH ROE [TOBIKO]* 7

MACKEREL [SABA]* 8

OMELET [TAMAGO] 6

RED SNAPPER [MADAI]* 10

SALMON ROE [IKURA]* 10

SCALLOP [HOTATEGAI]* 10

SALMON [SAKE]* 9

SEA URCHIN [UNI]* MKT

SHRIMP [EBI] 7

SWEET SHRIMP [AMA EBI]* 12

TOFU [INARI] 6

TUNA [MAGURO]* 10

YELLOWTAIL [HAMACHI]* 10

SONO SPECIALITIES

SASHIMI MORIAWASE* GF 47

Chef's Choice Sashimi

SONO NIGIRI* 57

Chef's Choice Nigiri

SONO'S CHOICE* 39

7 pcs Chef's Choice Nigiri and Your Choice of a Roll

CHIRASHI* 37

Chef's Choice Sashimi, Cucumber Pickles Over Sushi Rice

BARA CHIRASHI 34

Chopped Tuna, Salmon, Yellowtail, Tamago, Yuzu Tobiko, Sweet Fish Flakes, Cucumber, Sesame Oil, Nikiri Soy, Green Onion, Over Sushi Rice

Real Wasabi: FRESH ROOT GF 9 | KIZAMI 6

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