**Desserts**

- Ice Cream green tea $3.5
- Granita shaved ice, cucumber, shiso mint, lemon $3.5
- Peanut Butter Cream mascarpone, peanut butter brittle, candied almond, chocolate cookie soil, blueberry, sweet basil $6
- Cheese Cake house made cheese cake w/ italian cream cheese, raspberry puree $7.25
- Mochi Ice Cream sticky rice pastry wrapped around ice cream ball $4.75
- Double Deck Mousse creamy white and dark chocolate, artisan wafer in a martini glass $5.5

* Nut allergy - Consult your server

**Beverages**

- Cucumber Juice refreshingly pressed juice, lightly sweet, mint, lemon $1.5
- Ramune imported japanese marble soda $2.5
- Mango-Pineapple Frisca $2.75
- San Pellegrino sparkling natural mineral water $3.75
- Hot Tea brown rice green tea $2
- Ice Green Tea $3
- Coke, Diet Coke, Sprite, Lemonade, Dr Pepper $3.25

* In an effort to reduce waste, we no longer carry plastic straws, however, we do have reusable metal straws available $1.5

* Please ask your server for our Beer and Wine list
  * Corking service fee $13/btl

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**From Kitchen**

- Salmon Collar sake kama $10
- Yellowtail Collar hamachi kama grilled, citrus-soy dipping sauce (limited availability per day, please ask your server) $10
- Grill Lobster Tail on half shell, spicy creamy mascarpone, sweet soy, tobiko, scallion $15.5

**Chef’s Specials**

- Oyster Shooter, West Coast chili soy, cucumber, shiso, lemon, tobiko caviar $4.5
- Drunken Oyster w/ chilled sake, quail egg, chili soy, cucumber, shiso, lemon, tobiko caviar $8
- Nigiri Sushi Sampler 6 pc’s daily selection of nigiri sushi $14.75
- Machi - Orange light rosemary smoked yellowtail, thai chili, oranges, shaved fennel, vinegar-soy $14.5
- Shiso Hot Roll sriracha tuna, cucumber, shiso mint, hamachi, thin sliced lime thai chili $14.75

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Tapas

"Traditional Japanese family style:
All of our small plates are perfect for sharing"

Agedashi Tofu fried tofu in dashi-soy, green onion, wakame, shaved bonito flakes, spicy daikon 6
Asian Style Ribs tender baby back rib basted in balsamic teriyaki 11
Bacon Bubble Gum tokyo mochi rice cake, pork belly, sweet soy, house pickles 8
Calamari fried squid steak w/crispy tempura batter, 7-spice, chili, japanese fry sauce 7
Gyoza pan fried pork pot stickers with sesame-soy vinaigrette 7
Panko Pork pork loin w/panko bread crust, japanese bbq sauce, shredded cabbage slaw 7
Charred Brussels Sprout fresh basil, lemon zest, diced chili, sweet-soy 7.25
Coco Shrimp freshly coated coconut crust prawns, sweet spicy sauce 8
Garlic Edamame sautéed soybeans in the pod, garlic, soy, sake 6.5
Saba Grill traditional japanese culture serves this intensely-flavorful fish, lightly salted mackerel, basil, sweet vinegar-soy 5
Salt & Pepper Seafood assorted fish cut from sushi bar in light tempura batter 6.75
Edamame boiled and lightly salted soybeans in the pod, served chilled 4.5
Salmon Grill lightly salted atlantic salmon, pineapple, citrus-soy 6
Tempura fried prawns and vegetables in light tempura batter 8.5
Tuna-Pineapple quick seared ahi, fresh cut pineapple, chili garlic sauce, jalapeno 8
Veggie Tempura fresh seasonal vegetables dipped in crispy tempura 6.75
Rice bowl of steamed rice 1.75
Miso Soup soybean base soup 2.75

We are not a Gluten-Free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces.

Nigiri Sushi

(2 pieces per order)

Albacore seared white tuna 5
Avocado citrus chili paste, sweet soy 4
Black Cod torched sablefish 6
Branzino mediterranean sea bass 5.5
Ebi cooked prawn 4.25
Escolar walu 5
Hamachi yellowtail 5.25
Hamachi Toro yellowtail belly 5.75
Maguro tuna 5.75
Nama Ebi sashimi shrimp, masago caviar 5
Ocean Trout scottish trout, pickled asian pear, citrus paste 6
Sake salmon 5.75
Sake Toro torched salmon belly w/ lemon 6
Scallop tomatillo, citrus chili paste 6
Tako octopus 4.5
Unagi freshwater eel 5.5

Special Sashimi

Machi - Orange light rosemary smoked yellowtail, thai chili, oranges, shaved fennel, vinegar-soy 14.5
Ahi and Apple Sashimi tuna, fuji apple, jalapeno slices, wasabi cheese, sweet vinegar soy, micro greens 14.75
Hamachi Carpaccio thin sliced yellowtail, jalapeno, citrus-soy, extra virgin olive oil, sea salt, micro green 14.5
Branzino Crudo mediterranean sea bass, tomatillo, almonds, citrus chili soy 14.5
Ocean Trout Crudo scottish trout, pickled asian pear, thai chili, ponzu soy 15.5

Sashimi (raw fish)

(6 pieces per order)

Albacore seared white tuna 14
Black Cod torched sablefish 15
Escolar walu 14
Maguro tuna 15
Tako octopus 13
Hamachi yellowtail 14.5
Ocean Trout scottish trout 15.5
Sake salmon 15
Sake Toro salmon belly 16
Scallop 16
Sashimi Combo 12pc’s chef’s choice 25
Makimono Sushi (roll)
(6-8 pieces per order)
All of our sushi are perfect for sharing

Orange Roll  salmon, avocado, blanched asparagus, topped w/tobiiko caviar  10*
Rainbow  shrimp tempura, cucumber, assorted fish and tobiko on top  14.75 *
Red Devil  seared alicore, english cucumber, topped w/ahi tuna, thin sliced jalapeno, ponzu  14.5 *
Rock 'n Roll  barbeque ed w/avocado, unagi sauce  6.95
Sakekawa Maki  grilled crispy salmon skin, cucumber, lemon slice, carrots, unagi sauce  5.25
Salmon Teri Maki  grilled salmon teriyaki w/cucumber  5.75
Scallop Maki  spicy scallop, cucumber, toasted almonds, tobiko, sweet soy  10.75 *
Shiso Hot  spicy tuna, cucumber, japanese shiso mint, hamachi, thin sliced lime, thai chili  14.75 *
Smokin Hot-Machi  light rosemary smoked hamachi, avocado, fennel, thai chili, thin slice oranges, citrus soy  10.5 *
Spider  tempura soft-shell crab, cucumber and masago, unagi sauce  10
Sunburn  spicy tuna, cucumber, avocado, seared tuna, sriracha-mayo, tempura crunchies  14.75 *
Thai Veggie Roll  avocado, asparagus, tomato pesto, lime, basil, thai chili, peanut, crunchy chips, sesame sauce  9
Tiger Roll  shrimp, avocado, cucumber, japanese mayo  6.25
Yam Yam Roll  crispy tempura yam, avocado, seasoned seaweed salad  7.5

Green Globe  spicy abhi tuna, snow crab salad, avocado, orange and wasabi tobiko caviar, citrus-soy  15.95

Japanese cuisine suggest to be shared

Get Earthy

Seaweed Breeze  mix seasoned seaweed salad  4.75  add/octopus  5.75
Goma Ae  blanched spinach salad, sweet black sesame sauce, toasted almonds  5
Sunomono  shrimp and octopus over cucumber salad, sweet-soy rice vinegar dressing  5.25
Pickled Veggies (tsukemono)  house made seasonal veggies, jalapeno, shiso mint  3.75

Fresh Topped Greens  field greens, cucumber, avocado, toasted almonds, tomatoes, house made soy-sesame carrot vinaigrette  7  add/ grilled Chicken  5  add/ grilled Salmon  6  add/ Tuna Sashimi  8

Bento Box
(choose two different items) served w/miso soup, salad and rice  16.25  lunch 11:30 - 2:30 (L 13.5)

Tempura  Chicken Teriyaki (thigh)  Ton Katsu (pork)  Veggie Tempura
Salmon Teriyaki  Beef Teriyaki  California Roll  Sashimi (chef's choice, dinner price only)

** Substitutions subject to price increase **
**Entree**  
Served with miso soup, salad and rice  
(lunch 11:30 - 2:30 served with miso soup and rice)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miso Salmon Teriyaki</td>
<td>Grilled Atlantic salmon, mango corn succotash, miso teriyaki</td>
<td>$16.25</td>
</tr>
<tr>
<td>Ribeye Teriyaki</td>
<td>Grilled ribeye steak, seasonal vegetables, panko rice tots, balsamic teriyaki, cooked medium</td>
<td>$16.5</td>
</tr>
<tr>
<td>Chicken Teriyaki</td>
<td>Grilled marinated chicken thigh, seasonal veggies, housemade teriyaki sauce</td>
<td>$15.95</td>
</tr>
<tr>
<td>Saba Yaki</td>
<td>Grilled mackerel, basil, marinated nappa cabbage, raspberry puree, soy glaze</td>
<td>$14.75</td>
</tr>
</tbody>
</table>

**Udon (noodles in broth)**  
Served with salad  
(lunch 11:30 - 2:30 à la carte)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nabeyaki Udon</td>
<td>Noodles cooked in soy broth topped w/ tempura prawn, chicken and seasonal vegetables</td>
<td>$14.25</td>
</tr>
<tr>
<td>Tempura Udon</td>
<td>Noodles cooked in soy broth topped w/ prawns and vegetable tempura</td>
<td>$13.25</td>
</tr>
<tr>
<td>Vegetable Udon</td>
<td>Noodles cooked in soy broth w/ tofu, assorted fresh vegetables</td>
<td>$13.25</td>
</tr>
</tbody>
</table>

**Makimono Sushi (roll)**  
(6-8 pieces per order)  
All of our sushi are perfect for sharing

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avalanche</td>
<td>Seared alicore, tempura asparagus, topped w/ abig tuna, snow crab salad, spicy unagi sauce, wasabi infused tobiko caviar</td>
<td>$15.00</td>
</tr>
<tr>
<td>Black Jack</td>
<td>Tempura shrimp, avocado, topped w/ snow crab, torched black cod, sriracha-mayo, unagi sauce, black tobiko caviar</td>
<td>$15.50</td>
</tr>
<tr>
<td>Blizzard</td>
<td>Snow crab salad, spicy tuna, avocado, english cucumber, topped with tempura bites accompanied with tuna tartare</td>
<td>$15.25</td>
</tr>
<tr>
<td>Bonsai</td>
<td>Hamachi, tempura asparagus, shiso mint, w/ abig tuna, bbg eel, spicy tobiko</td>
<td>$15.25</td>
</tr>
<tr>
<td>Brad</td>
<td>Spicy abi tuna, avocado, cucumber, fried w/ panko crust, sriracha, japanese mayo</td>
<td>$10.75</td>
</tr>
<tr>
<td>California Roll</td>
<td>Snow crab salad, cucumber, avocado</td>
<td>$7.00</td>
</tr>
<tr>
<td>Caterpillar</td>
<td>Tempura shrimp and cucumber, topped w/ barbequed eel and avocado</td>
<td>$14.75</td>
</tr>
<tr>
<td>Cherry Blossom</td>
<td>Salmon, cucumber wrapped w/ abig tuna, topped w/ spicy sauce, masago caviar</td>
<td>$14.75</td>
</tr>
<tr>
<td>Coconut Crunch</td>
<td>Yellowtail, fresh pineapple, panko fried w/ coconut crust, topped w/ snow crab salad and chili garlic sauce</td>
<td>$14.75</td>
</tr>
<tr>
<td>Dynamite</td>
<td>Spicy tuna, cucumber, avocado</td>
<td>$7.50</td>
</tr>
<tr>
<td>Escolar-Hamachi Roll</td>
<td>Yellowtail, jalapeno, lemon, avocado</td>
<td>$7.75</td>
</tr>
<tr>
<td>Escolar-Cilantro</td>
<td>Spicy tuna, snow crab, cucumber, topped w/ escolar, cilantro, lime, miso-mustard sauce, sriracha</td>
<td>$15.25</td>
</tr>
<tr>
<td>Green Monster</td>
<td>Tempura asparagus, abi tuna, topped w/ wasabi tobiko</td>
<td>$11.25</td>
</tr>
<tr>
<td>Grinch</td>
<td>Yellowtail, seared alicore tuna, basil, cucumber, spicy sauce, green tempura bites, cherry tomatoe, balsamic-soy</td>
<td>$12.50</td>
</tr>
<tr>
<td>Hot Lava</td>
<td>Snow crab salad, eel, avocado, lightly baked w/ house spicy sauce</td>
<td>$10.50</td>
</tr>
<tr>
<td>Kamikaze</td>
<td>Spicy yellowtail, avocado, cucumber</td>
<td>$7.00</td>
</tr>
<tr>
<td>Mango Tango</td>
<td>Tempura asparagus, fresh mango, topped with escolar, thin sliced jalapeno, ponzu, tobiko caviar</td>
<td>$14.75</td>
</tr>
</tbody>
</table>

**Makimono Sushi (roll) continues..........**

* "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information".*