****

**Lunch Menu**

**Monday – Friday 11:30 AM – 4:00 PM**

**Appetizers**

**Soma Salad**  **6**

mixed greens / cucumber / tomato / cashews / asian pear / red onion wine jam / ginger miso dressing

**Soma Miso** **5**

quail egg / enoki / tofu / green onion / wakame

**Pork Chive Gyoza** **6**

pork / honey dijon / spicy ponzu / chives

**Agedashi Tofu** **5**

fried soft tofu / soy and dashi sauce / green onions / bonito flakes / grated ginger

**Sushi Plates & Combinations**

*served w/ miso soup & house salad*

**Daily Chef Sushi Special MKT**

showcasing exotic seafood or a seasonal specialty

**Chirashi 22**

chef’s preferred choice of 7 types of sashimi, assorted vegetables, and sushi rice

**Toh 17**

6 pcs nigiri: tuna / whitefish / salmon / ebi / hotate / unagi and california roll

**Sei 12**

6 pcs california roll / 3 pcs spicy tuna roll / 3 pcs spicy salmon roll

**Nan 14**

3 pcs nigiri: tuna / white fish / salmon /

3 pcs spicy tuna roll / 3 pcs of spicy salmon roll

**Hoku 17**

spider roll / dynamite hand roll / shrimp tempura hand roll / spicy tuna hand roll

**Lunch Specialty**

**Poke Bowl & Miso 19**

fresh tuna / ginger / soy / green onion / sesame / furikake / kizami nori / avocado / seaweed salad / fukujinzuke / rakkyo / bed of sushi rice

**Spicy Sashimi Bi-Bim-Bab & Miso 17**

salmon / tuna / white fish / mixed green / masago / yuzu cho-jang / sesame / nori / bed of sushi rice

**Cobb Salad with Chicken or Salmon Teriyaki 12 / 14**

pan-grilled chicken or salmon / mixed greens / avocado / cucumbers / tomato / almonds / japanese pickles / anchovy-parmesan dressing / grated parmesan cheese

**Hiyashi Chuka (cold noodle) 14**

smoked pork belly / menma / pickled cucumber / pickled radish / kizami shoga / tamago / sesame / shiso / green onion

**Tempura 13**

three pieces shrimp / assorted vegetables

**Ramen / Udon**

**Soma Ramen** *(Shoyu Base)* **12**

braised pork / ajitama / pork broth / shiitake / fish cake / sesame seed / green onions / spinach / wakame

**Spicy Miso Ramen** *(Miso Base)* **12**

braised pork / shiitake / ajitama / enoki mushrooms / bamboo shoots / green onions / spinach / wakame

**Shrimp Tempura Udon 11**

udon noodle / shiitake mushrooms / shrimp tempura / fish cake /green onions / spinach / wakame

**Soma Bento Box** *served with miso soup and salad*  traditional multi-course lunch with agedashi tofu, seaweed salad, 3-piece sushi roll, and dessert

**Daily Bento MKT**

featuring a variety of choices from the kitchen

**Sashimi Bento 16**

3 pc tuna / 2 pc salmon / 2 pc white fish

**Shrimp Tempura Bento 15**

3 piece of battered shrimp with vegetable

**Salmon Bento 16**

salmon teriyaki with salad with lemon vinaigrette

**Chicken Teriyaki Bento 14**

chicken teriyaki / mushrooms / onions / rice

**Yakiniku Beef Bento 17**

sliced and seared NY strip / onions / shiitake / pickled ginger / soy / over a bed of rice

**Nigiri Sushi and Sashimi**

*price per piece*

**Tuna** – *Maguro* **4**

**Peppercorn** **Tuna** – **4**

**Fresh** **Salmon** – *Sake* **3**

**Fresh** **Salmon** **Belly** – **3.5**

**Peppercorn Salmon – 3.5**

**Smoked Salmon** *–* **3.5**

**Japanese** **Snapper** – *Madai* **5**

**Yellowtail** – *Hamachi* **4**

**Yellowtail** **Belly** –**4.5**

**Fresh Water Eel** – *Unagi* **3**

**Flying Fish Roe** – *Tobiko* **2.5**

**Salmon Roe** – *Ikura* **3.5**

**Alaskan King Crab** – *Tarabagani* **15 (2pcs)**

**Octopus** – *Tako* **3**

**Squid** – *Ika* **2.5**

**Diver Scallop (Whole)** – *Hotate* **3**

**Spicy Scallop (Chopped)** – **3.5**

**Black Tiger Prawn** – *Ebi* **2.5**

**\*\*Traditional Rolls and Hand rolls are available upon request. See server for more details.**

***\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.***

**Soma Specials**

**Chirashi 35**

nine pieces of premium sashimi over a bed of sushi rice

**Sushi & Roll Medley 5 / 8 / 10 pieces 20 / 28 / 35**

chef’s choice pieces of nigiri and

choice of Crazy Irishman, Spicy Salmon, or Spicy Tuna roll

**Chef’s Choice Omakase MKT**

assortment of chef’s preferred premium cuts of the day

**Premium Selection**

*price per piece*

\*\*Prices and availability may vary with the season

**Akami** –*Blue Fin Tuna* **6**

**Chu-Toro** – *Medium Fatty Tuna*  **8**

**O-Toro** – *Blue Fin Tuna Belly*  **9**

**New Zealand King Salmon 5**

**Ocean Trout 5**

**Ahi Tuna w/ Truffle Shoyu & Scallion 5**

**Yellowtail w/ Foie Gras & Asian Pear Jam 8**

**Sweet Shrimp** – *Ama Ebi* **6**

**Mirugai** –*Giant Clam*  **8**

**House Marinated Masaba** – *Mackerel* **4.5**

**Kinmedai** – *Goldeneye Snapper* **7.5**

**Kampachi** – *Amberjack*  **4.5**

**Santa Barbara Uni** – *Sea Urchin* **10**

**Aka Mutsu** – *Sea Perch* **8**

**Fresh Grated Wasabi 7**

**Soma Signature Rolls**

**Tuna Truffle 16**

tuna / ebi / avocado / yellow tobiko / negi / truffle shoyu

**Honey Mango 17**

spicy tuna / cucumber / mango / shrimp tempura / yellowtail / avocado / honey wasabi yuzu / crispy leeks / black tobiko

**Soma Shrimp 16**

shrimp tempura / salmon / spicy tuna / avocado / eel sauce /

spicy aioli / negi

**Crazy Irishman 14**

salmon / tuna / avocado / green soy bean paper / tempura fried / eel sauce / spicy aioli / masago / negi

**Tropicana 16**

shrimp tempura / yellowtail / tuna / tobiko / avocado / cucumber / orange segment / citrus puree / wasabi yuzu / micro cilantro

**Soma Crispy 16**

boiled shrimp / smoked salmon / yellowtail / tobiko /

crispy egg roll skin / crispy leeks / jalapeno / yuzu fish sauce

**Creamy Mermaid 12**

smoked salmon / cream cheese / avocado / tempura fried / serrano peppers / eel sauce

**Spicy Yuzu Tuna 15 *spicy***

spicy tuna / sliced tuna / tempura crunch / avocado / wasabi yuzu vinaigrette/ micro cilantro / spicy jang

**Madai Champagne 16**

japanese snapper / tuna / avocado / champagne vinaigrette /

yuzu tobiko / crispy leeks / kaiware

**Heirloom Spider 17**

spicy tuna / yellowtail / soft shell crab / king salmon / heirloom tomato / wasabi yuzu vinaigrette

**King of Kings 17**

new zealand king salmon / alaskan king crab / spicy tuna / cucumber / yuzu

**Red Devil 14 *spicy***

shrimp tempura / shredded kani kama / chili oil /

spicy aioli / togarashi

**Gallardo Roll 16 *spicy***

panko shrimp / jalapeno / avocado / cucumber / spicy salmon / tempura crunch / wasabi yuzu / cilantro / sriracha

**God Made Man / Man Made Roll 14**

spicy salmon / salmon / cucumber / lemon / avocado / grape tomato / micro cilantro

**Pickled Veggie (No Rice) 8 *veg***

pickled korean moo / asparagus / avocado / cucumber /

kaiware / shredded moo / lettuce / yamagobo

*\*\*\*20% gratuity will be added to all checks (including split checks) for parties of 6 or more*