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**Appetizers**

**Soma Salad**  **7 *veg***

mixed greens / cucumber / tomato / cashews / asian pear /

red onion wine jam / ginger miso dressing

**Soma Miso****6**

quail egg / enoki / tofu / green onion / wakame

**Pork Chive Gyoza** **8**

pork / honey dijon mustard / spicy ponzu / chives

**Agedashi Tofu****7**

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

**Sautéed Shishito Peppers 8**

garlic / sake / lemon / butter

**Vegetables**

**Japanese Mushrooms 11**

shimeji / shiitake / trumpet / soy / sake / garlic / butter

**Roasted Brussel Sprout Succotash 9 *veg***

brussels sprouts / corn / cauliflower / sweet potato / edamame

**Vegetable Tempura 10**

sweet potato / eggplant / shiitake / shishito / zucchini / enoki

**Vegan Gyoza 8 *veg***

shiitake / cabbage / tofu / carrots / shishito / olives / spicy ginger ponzu sauce

**Veggie Yakisoba 12 *veg*** vegan noodles / mushrooms / onion / peppers / broccolini / pickled carrot / spicy garlic soy

**Raw / Crudo / Ceviche**

**Tuna & Goat Cheese 18**

tuna / nori goat cheese mousse / pickled asian pear / crispy leeks lime zest / micro shiso / sweet soy / cilantro infused oil / pepper

**Kampachi Ceviche 17**

amberjack / heirloom tomato / red onion / serrano / micro cilantro / wasabi soy vinaigrette / yuzu / black sea salt

**Sashimi and Jang Salad 18  *spicy***

tuna / salmon / yellowtail / mixed greens / tomato / cucumber / kaiware / masago / yuzu cho-jang / nori / sesame

**Pesce Red 15**

tuna / garlic / shiso / olive oil / spicy ponzu / black pepper

**Pesce White 14**

yellowtail / sliced serrano / micro cilantro / spicy ponzu

**Chu-Toro Tar Tare 19**

medium fatty tuna / avocado / tobiko / mango / wasabi yuzu / garlic / shrimp chip / micro shiso / pickled allium onion

***veg***indicates the item is vegan

***spicy***indicates the item has a significant amount of spice

**\*A number of items can be made gluten free upon request**

**Seafood**

**Tempura** **13**

shrimp / sweet potato / eggplant / shiitake / shishito / zucchini

**Pan Seared Salmon 19**

8 oz scottish salmon / brussel sprout / japanese mushroom / kabocha squash / pickled shimeji / cherry heirloom tomato / buttermilk foam

**Crawfish Miso Macaroni**  **14**

parmesan / cheddar /miso béchamel / crawfish / panko crust

**Alaskan Black Cod 18**

miso marinated and broiled cod / broccolini / pomegranate reduction

**Meat**

**BBQ Pork Belly 16**

pork belly / pickled shimeji / shiitake / onions / cucumbers / caramelized yuzu-fish sauce / cilantro / pickled red onions/ pickled ginger

**Akaushi Short Ribs 12**

tender Texas wagyu / sake-soy sauce

**Yakiniku Beef 23**

8 oz certified angus NY strip / fried egg / onions and shiitake mushrooms / garlic soy / pickled ginger / green onions / rice

**Ramen / Udon / Noodle**

**Texas Ramen** *(Shoyu – Tonkotsu Base)* **17**

local farm pork and chicken broth / pork belly / shiitake / corn / green onions / spinach / wakame / chili thread / cilantro / egg

**Spicy Miso Ramen (***Miso Base***) 16 *spicy***

pork belly / shiitake / enoki / green onions / spinach / wakame / habanero / chili powder / menma / egg

**Garden Ramen** *(Shiitake –kombu base)* **13 *veg***

tofu / portabella / shiitake / enoki / pickled shimeji / green onions / spinach / wakame / cilantro

**Beef Udon 14**

ny strip beef slices / shiitake / green onions / spinach / wakame / fish cake / dashi soy / sesame seeds

**Shrimp Tempura Udon 13**

shrimp tempura / shiitake / fish cake / tempura / green onions /

spinach / wakame / dashi soy / sesame seeds

**Additional toppings for Ramen / Udon:**

**Vegetables: 1 *each***

Menma *(Bamboo Shoot)* Corn Enoki Mushrooms

Green Onion Spinach Wakame

Egg 1 Meat 3 Noodles 3

**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*