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**Lunch Menu**

**Monday – Friday 11:30 AM – 2:30 PM**

**Appetizers**

**Soma Salad**  **6**

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

**Soma Miso** **5**

quail egg / 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

**Sautéed Shishito Peppers 8**

garlic / sake / lemon / butter

**Sushi Plates & Combinations**

*served w/ miso soup & house salad*

**Daily Chef Sushi Special MKT**

showcasing exotic seafood or a seasonal specialty

**Chirashi 24**

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

**Toh 18**

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 15**

3 pcs nigiri: tuna / white fish / salmon /

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

**Hoku 18**

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

**Lunch Specialty**

**Poke Bowl Trio & Miso 16**

fresh tuna / fresh salmon / fresh yellowtail / 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

**Hiyashi Chuka (cold noodle) 14**

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

**Tempura 14**

three pieces shrimp / assorted vegetables

**Texas Wagyu Beef Bowl 18**

Akaushi short rib / fried egg / onions / mushrooms / garlic soy / pickled ginger / green onions / rice

**Ramen / Udon**

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

braised pork / ajitama / bamboo shoots / green onions / spinach / wakame

**Texas Ramen** *(Shoyu – Tonkotsu Base)* **16**

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

**Garden Ramen** *(Shiitake – Kombu base)* **13 *vegan***

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

**Shrimp Tempura Udon 11**

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

**Seafood Ramen 18**

lump crab / clams / shrimp / egg noodle / wakame / green onion / micro cilantro / red ginger / Japanese pepper

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

**Sashimi Bento 17**

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

**Shrimp Tempura Bento 15**

3 pieces of battered shrimp with vegetables

**Salmon Bento 16**

salmon teriyaki with salad with yuzu vinaigrette

**Chicken Teriyaki Bento 14**

chicken teriyaki / mushrooms / onions / rice

**Yakiniku Beef Bento 17**

sliced and seared NY strip / onions / 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** **Sea Bream** – *Madai* **5**

**\*Yellowtail** – *Hamachi* **4**

**\*Yellowtail** **Belly** –**4.5**

**Fresh Water Eel** – *Unagi* **3.5**

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

**\*Salmon Roe** – *Ikura* **3.5**

**Alaskan King Crab** – *Tarabagani* **16 (2pcs)**

**\*Octopus** – *Tako* **3**

**Squid** – *Ika* **2.5**

**\*Diver Scallop (Whole)** – *Hotate* **3.5**

**\*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 36**

11 kinds of premium sashimi (20pcs) over a bed of sushi rice and pickled vegetables

**\*Sashimi Pentagon 40**

Tuna / salmon / yellowtail / hotate / Kanpachi / accompanied by trio of sauces (4pieces each)

**\*Sushi & Roll Medley 5 / 8 / 10 pieces 22 / 32 / 38**

chef’s choice pieces of nigiri and

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*  **MKT**

**\*O-Toro** – *Blue Fin Tuna Belly*  **MKT**

**\*New Zealand King Salmon 5**

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

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

**\*Sweet Shrimp** – *Ama Ebi* **6**

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

**\*Kinmedai** – *Goldeneye Snapper* **8**

**\*Kampachi** – *Amberjack*  **5**

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

**\*Aka Mutsu** – *Sea Perch* **10**

**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

**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 16 *spicy***

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

**Firecracker Roll 17 *spicy***

chopped toro / takuan / cucumber / peppercorn tuna /

spicy ponzu/ serrano / chili garlic sauce

**Madai Champagne 16**

japanese sea bream / tuna / avocado / champagne vinaigrette /

yuzu tobiko / crispy leeks / kaiware

**King of Kings 18**

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 15**

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

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