Appetizers

Soma Salad 7 [*v]*
mixed greens / cucumber / tomato / cashews / Asian pear / red onion wine jam / choice of: ginger miso dressing or soy vinaigrette

Soma Miso 6
quail egg / tofu / green onion / wakame

Pork Chive Gyoza 10
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

Korean Spiced Chicken Wings 13
sesame / ranch / green onion

Pork Belly Buns 9
steamed bao / pickled cucumber / pickled onion / hoisin

Yakitori Chicken Skewers 8
chicken thigh / green onion / choice of spicy or teriyaki sauce

Japanese-Style Fried Chicken 9
boneless karaage / ginger / chili oil / Soma aioli

Petite Crab Cakes 12
jalapeño emulsion / yuzu kewpie

Japanese Wagyu Shumai 10
premium wagyu dumpling / truffle ponzu / garlic crunch

Steamed Dumpling Delights 8
choice of: pork or beef / Chef Omi's dumpling sauce

Japanese BBQ Pork Ribs 11
three fall-off-the-bone baby back ribs prepared the Japanese way

[v] - indicates item is vegan
[s] - indicates item is spicy
* indicates item can be made gluten free

Vegetables

Roasted Brussel Sprout Succotash 9
brussels sprouts / corn / cauliflower / sweet potato / edamame

Vegetable Tempura 10
sweet potato / eggplant / shishito / zucchini

Vegan Gyoza 8 *[v]*
cabbage / tofu / carrots / shishito / olives / spicy ginger ponzu sauce

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

Veggie Dumpling Delights 8
steamed veggies / garlic / crispy leek / Chef Omi's dumpling sauce

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

*** Pesce Red 16**
tuna / garlic / shiso / olive oil / spicy ponzu / black pepper

*** Pesce White 15**
yellowtail / sliced serrano / micro cilantro / spicy ponzu

Seafood

Tempura 15
shrimp and assorted vegetables

Pan Seared Salmon 19
8 ounce Scottish salmon / brussel sprouts / sweet potatoes / cherry heirloom tomatoes / buttermilk foam

Lobster Miso Mac N Cheese 21
Lobster / elbow macaroni / miso / béchamel / parmesan / mozzarella / cheddar / panko

Alaskan Black Cod 18
Miso-marinated broiled cod / broccolini / pomegranate reduction

Japanese Lobster Risotto 14
unique sushi rice risotto / butter poached lobster / mozzarella / shiitake mushrooms / brown beech mushrooms

Hamachi Kama 12
grilled tender yellowtail fish collar / side of spicy ponzu sauce

Meat

BBQ Pork Belly 16
pork belly / baby bok choy / pickled shimeji / onions / pickled ginger / barbeque -soy sauce / cilantro

Texas Wagyu Short Ribs 12
sweet-soy marinated Texas wagyu / sake-soy sauce

Yakiniku Beef 23
8 ounce certified angus NY strip / fried egg / onions / mushrooms / garlic soy / pickled ginger / green onions / rice

Miso Duck 12
sous vide duck breast / mushrooms / asparagus / yuzu-wine reduction

Ramen / Udon / Noodle

Spicy Tonkotsu Ramen 17 [s]
(Japanese traditional-style)
pork & chicken broth / pork belly / pickled ginger / wakame / bamboo shoots / micro cilantro / egg / spicy seasoning / sesame seeds

Texas Ramen 17
(shoyu – tonkotsu base)
Locally sourced pork and chicken broth / pork belly / corn / green onions / spinach / wakame / chili thread / cilantro / egg

Spicy Miso Ramen 16 [s]
(miso base)
fried pork belly / green onions / spinach / wakame / habanero / chili powder / menma / egg

Garden Ramen 13 [v]
(shiitake –kombu base)
tofu / portabella mushrooms / pickled shimeji mushrooms / green onions / spinach / wakame / cilantro

Beef Udon 14
NY strip beef slices / green onions / spinach / wakame / fish cake / dashi soy / sesame seeds

Shrimp Tempura Udon 14
shrimp tempura / fish cake / tempura / green onions / spinach / wakame / dashi soy / sesame seeds

Seafood Ramen 19
lump crab / clams / shrimp / egg noodle / wakame / green onion / micro cilantro / red ginger / Japanese peppers

Additional toppings for Ramen / Udon:

Vegetables: 1 per vegetable
Choice of:
Menma *(Bamboo Shoot)* Corn
Green Onion Spinach Wakame

Egg: 1 **Meat:** 3 **Noodles:** 3

SOMA SUSHI

Nigiri Sushi and Sashimi

price per piece

*** Tuna** – *Maguro* **4**

*** Peppercorn Tuna 4**

*** Fresh Salmon** – *Sake* **3**

*** Fresh Salmon Belly 4**

*** Peppercorn Salmon 4**

*** Smoked Salmon 4**

*** Japanese Sea Bream** – *Madai* **5**

*** Yellowtail** – *Hamachi* **4**

*** Yellowtail Belly 5**

Fresh Water Eel – *Unagi* **4**

*** Flying Fish Roe** – *Tobiko* **3**

*** Salmon Roe** – *Ikura* **4**

Alaskan King Crab – *Tarabagani* **18 (2pcs)**

*** Octopus** – *Tako* **3**

Squid – *Ika* **3**

*** Diver Scallop (Whole)** – *Hotate* **4**

*** Spicy Scallop (Chopped) 4**

Black Tiger Prawn – *Ebi* **3**

**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 40**
8 kinds of premium sashimi over a bed of sushi rice with pickled vegetables

*** Sashimi Pentagon 40**
tuna / salmon / yellowtail / hotate / kanpachi / accompanied by trio of sauces (4pieces each)

*** Sushi & Roll Medley**
5 piece 24 8 piece 34 10 piece 40
chef's choice pieces of nigiri with a choice of Spicy Salmon or Spicy Tuna roll

*** Chef's Omakase MKT**
assortment of chef's preferred premium cuts of the day

*** Chef's Select Sashimi Bowl 74**
selection of 9 different sashimi offerings by the chef over an ice bowl

Premium Selection

price per piece
Prices & availability may vary with 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 with Truffle Shoyu & Scallion 5**
*** Yellowtail & Foie Gras with Asian Pear Jam 8**
*** Sweet Shrimp** – *Ama Ebi* **6**
*** House Marinated Masaba** – *Mackerel* **5**

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 15
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 13
smoked salmon / cream cheese / avocado / tempura fried / serrano peppers / eel sauce

Spicy Yuzu Tuna 16 [s]
spicy tuna / sliced tuna / tempura crunch / avocado / wasabi yuzu vinaigrette/ micro cilantro / spicy jang

Firecracker Roll 17 [s]
chopped toro / takuan / cucumber / chili garlic sauce / spicy ponzu/ serrano / peppercorn tuna

Madai Champagne 16
japanese sea bream / tuna / avocado / champagne vinaigrette / yuzu tobiko / crispy leeks / kaiware

King of Kings 19
New Zealand king salmon / Alaskan king crab / spicy tuna / cucumber / yuzu

Red Devil 14 [s]
shrimp tempura / shredded kani kama / chili oil / spicy aioli / togarashi

Gallardo Roll 16 [s]
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

Shrimp Crunch Roll 12
Shrimp tempura / kani / cream cheese / avocado / jalapeno / tempura crunch / eel sauce

SOMA
SUSHI