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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 / 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 / soy / lemon / butter

**Korean Spiced Chicken Wings 11**

 sesame/ ranch / green onion

**Pork Belly Buns 7**

 steamed bao / pickled cucumber / pickled onion / hoisin

**Yakitori Chicken Skewers 6**

 chicken thigh / green onion / choice of spicy or teriyaki sauce

**Japanese-Style Fried Chicken 7**

boneless karaage / ginger / chili oil / Soma aioli

**Petite Crab Cakes 8**

jalapeño emulsion / yuzu kewpie

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**Miso Pork & Shrimp Shumai 6**

steamed dumplings topped with three types of tobiko, side of spicy ponzu

**A5 Wagyu Shumai 8**

premium A5 wagyu dumpling w/ truffle ponzu, garlic crunch

**Vegetables**

**Roasted Brussel Sprout Succotash 9**

brussels sprouts / corn / cauliflower / sweet potato / edamame / soy

**Vegetable Tempura 10**

sweet potato / eggplant / shishito / zucchini

**Vegan Gyoza 8 *veg***

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 16**

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

**\*Pesce White 15**

yellowtail / sliced serrano / micro cilantro / spicy ponzu

***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 reques**

**Seafood**

**Tempura** **14**

shrimp and assorted vegetables

**Pan Seared Salmon 19**

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

**Lobster Miso Mac N Cheese**  **19**

Lobster / elbow mac / miso / béchamel / parmesan / mozzarella / cheddar / panko

**Alaskan Black Cod 18**

miso marinated and broiled cod / broccolini / pomegranate reduction

**Japanese Lobster Risotto 14**

unique sushi rice risotto with butter poached lobster / trumpet mushrooms / mozzarella

**Hamachi Kama 12**

grilled tender yellowtail fish collar with 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 oz 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**

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

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

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

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

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

tofu / portabella / pickled shimeji / 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 13**

shrimp tempura / fish cake / tempura / green onions /

spinach / wakame / dashi soy / sesame seeds

**Seafood Ramen 18**

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

**Additional toppings for Ramen / Udon:**

**Vegetables: 1 *each***

Menma *(Bamboo Shoot)* Corn

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** **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*