

SONO

sushibar ■ restaurant ■ grill

Starters

Edamame GF	6
Boiled Soy Beans, Sea Salt	
Sono Salad GF	7
Spring Mix, Cucumbers, Radish, Cherry Tomato, Avocado Ginger Dressing	
Seaweed Salad GF	7
Marinated Seaweed, Cucumbers, Cherry Tomato, Carrots	
Miso Soup GF	5
Beech Mushroom, Wakame, Tofu, Green Onion	
Gyoza	8
Pan-Fried, Hand Made Pork Dumplings, Dashi Soy	
Firecracker Shrimp	12
White Shrimp, Spicy Crab, Cream Cheese, Jalapeno	
Harumaki	5
Shiitake Mushroom, Napa Cabbage, Onion, Carrots	
Yakitori	7
Soy Marinated Chicken Skewers, Torii Sauce, Sesame Seed	
Sushi Taco*	9
Tuna or Salmon, Avocado, Sweet Soy, Wasabi Aioli	
Hamachi Jalapeno*	10
Hamachi, Mizuna, Jalapeno, Aji Amarillo, Ponzu, Micros	

Bento

Daily	12
Sono's Version of a traditional Japanese Box Entrée served with: Salad, Spicy California Roll, Rice, & Chef's Side of the Day. No Substitutions Please.	
Chef's Choice Bento*	15
Chef's Choice Item, Field Green Salad, 3 pcs Nigiri, 4pcs Sashimi, California Roll 4pc.	

**Add any specialty roll for just \$10 more*

GF – Denote options that are or can be made Gluten-Free

18% Gratuity will be added for parties of 6 or more

Sushi Combinations

NO SUBSTITUTIONS PLEASE. \$2 UPCHARGE FOR SHARED PLATES

Soup, Salad, & Roll* GF	15
Miso Soup, House Salad, & Your Choice of a Specialty Roll	
Special Roll Combo* GF	20
Your Choice of 2 Specialty Rolls	
Nigiri & Sashimi* GF	18
6pcs Chef's Choice Nigiri & 8pc chef's choice sashimi <i>*Add any specialty roll for just \$10 more</i>	
Chirashi Don*	18
Chef's Choice Sashimi, Assorted Toppings over Sushi Rice	
<u>Ramen</u>	
<i>*All Ramen served with bean sprouts, pork chashu, chives, wood ear mushrooms, & marinated soft boiled egg* exception of veggie and grilled chicken ramen</i>	
Tonkotsu Ramen*	14
Milky Pork Broth, Black Garlic Oil, Curly Ramen	
Spicy Miso Ramen*	15
Spicy Red Miso, Light Pork Broth, Curly Ramen	
Chicken Ramen*	13
Chicken Broth, Grilled Chicken, Curly Ramen	
Veggie Ramen*	12
Mushroom Broth, Marinated Bean Sprouts, Chives, Tofu, Wood Ear Mushroom, Soft Boiled Egg, Curly Ramen	

*Denotes: these items are served raw or cooked to temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk of food borne illness. Please do inform your server if you have any food allergies or special dietary requirements. We will do our best to accommodate you.

Specialty Rolls

Umi Kazan	16
Oven Baked Crab, Cream Cheese, Shrimp Tempura, Avocado Spicy Mayo, Eel Sauce	
Crunchy Diablo	12
Panko Fried, Spicy Crab, Avocado, Cream Cheese, Spicy Mayo, Jalapeno, Sweet Soy, Green Onion	
Dancing Eel	14
Baked Barbeque Eel, Tempura Shrimp, Cucumber, Garlic Crisps, Avocado, Green Onion, Eel Sauce	
Shrimp Meets Mango	13
Tempura Shrimp, Cucumber, Mango, Ginger Dressing, Eel Sauce	
Piano Roll	13
Spicy Crab, Shrimp Tempura, Avocado, Wasabi Aioli, Soy Glaze	
Shrimp Tempura	10
Shrimp Tempura, Cucumber, Avocado, Sweet Soy	
Spider	12
Soft Shell Crab, Kaiware, Tobiko, Kanpyo, Sweet Soy	
Cucumber Special GF	12
Crab Meat, Avocado, Cream Cheese, Cucumber Wrap, Sunomono Sauce, No Rice	
Surf & Turf*	16
Blue Crab, Tempura Shrimp, Ribeye Steak, Avocado, Balsamic Soy, Garlic Crisps, Green Onion	
Sono Roll*	12
Spicy Tuna, Panko Fried, Cream Cheese, Pickled Jalapeno, Sweet Soy, Chili Mayo, Green Onion	
Pink Floyd* GF	10
Scottish Salmon, Avocado, Mango, Cream Cheese, Pistachio	
Rainbow Roll* GF	14
Blue Crab, Tuna, Salmon, White Fish, Shrimp, Cucumber, Avocado	
Screaming "O"*	15
Spicy Tuna, Tempura Shrimp, Seared Tuna, Tobiko, Special "O" Sauce, Sweet Soy, Green Onion	
Story of the Salmon* GF	15
Salmon, Cucumber, Avocado, Lemon Zest, Spicy Aioli	
Tuna on Tuna*	14
Spicy Tuna, Ahi Tuna, Cucumber, Jalapeno, Mustard Ponzu Garlic Crisp, Sriracha, Green Onion	

Peppered Tuna* GF **11**
Big Eye Tuna, Avocado, Kaiware, Goat Cheese,
Cracked Black Pepper

Tuna Ecstasy* **14**
Crab, Tempura Shrimp, Big Eye Tuna, Avocado
"O" Sauce, Sweet Soy, Sambal

Raw Raw* GF **15**
Tuna, Salmon, Hamachi, Jalapeno, Cilantro, Tobiko, Kaiware,
Cucumber, Mustard Ponzu, Sriracha, Pickled Daikon Wrap, No Rice

Classic Rolls

Avocado Roll GF	5
Cucumber Roll [Kappa Maki] GF	4
California Roll [Imitation Crab]	6
California Roll [Blue Crab] GF	8
Eel w/ Avocado or Cucumber Roll	9
Tuna Roll [Tekka Maki]* GF	8
Yellowtail Roll [Negihama Maki]* GF	8
Salmon w/ Avocado or Cucumber Roll* GF	8
Tuna w/Avocado or Cucumber Roll* GF	9
Spicy Tuna Roll*	9
Philly Roll* GF	8
Negi Toro Maki GF	14

A La Carte: Sashimi & Nigiri [2pcs per order]

Tuna [Maguro]*	7
Yellowtail [Hamachi]*	7
Salmon [Sake]*	6
Red Snapper [Madai]*	7
Mackerel [Saba]*	5
Eel [Unagi]	6
Sweet Shrimp [Amaebi]*	9
Shrimp [Ebi]	5
Octopus [Tako]	5
Scallop [Hotategai]*	8
Blue crab[Kani]	6
Salmon Roe [Ikura]*	6
Sea Urchin [Uni]*	MP
Flying Fish Roe [Tobiko]*	5
Omelet [Tamago]	5

Real Wasabi

Grated [Finely Grated] GF	4
Kizami [Wasabi Relish]	4
Wasabi Combo	6
Fresh Wasabi Root GF	6

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