

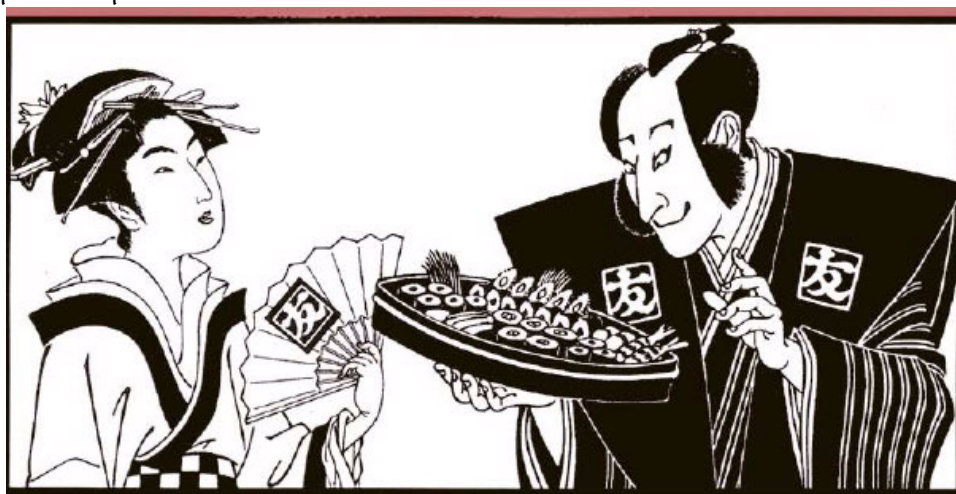


APPETIZERS

- Oyster Shooter** \$1.95
with a spicy ginger citrus sauce~ Winner Arcata
Oyster Fest or our margarita sauce
- Edamame** \$3.95
Steamed and salted baby soy beans
- Gyoza** \$5.25
Japanese Potstickers of cabbage, onion, spices:
Pork or Vegetable
- Ebi Shumai** \$5.25
Fried Shrimp & Vegetable Dumplings drizzled with
our spicy sesame, soy sauce
- Katsu Oyster Basket** \$8.95
Breaded Oysters Fried & served with a ginger
katsu sauce
- Agedashi Tofu** \$4.95
Fried Tofu in a light soy-ginger broth
- Tempura Yams** \$6.95
sweet yams tempura battered and deep fried:
served with a ginger soy dipping sauce
- Korroke** \$5.50
Breaded potato patties deep fried and served with
katsu sauce

SALADS

- Sunomono Salad** \$4.50
cucumber salad with vinegar, tobiko, sesame seeds
& green onions: choice of Shrimp, Octopus,
Lemon Salmon Plain...2.00
- Small Green Salad** \$4.95
Spring mix, broccoli, carrots, tomato, sesame
seeds. Your choice of creamy miso dressing or
spicy sesame soy vinaigrette
- Isokaze Salad** \$7.50
literally means "sea breeze" Salad- Shrimp, Tako,
Cucumber and Seaweed Salad with a light vinegar
marinade
- Tomo Salad** \$11.50
Spring mix, broccoli, carrots, red cabbage, red bell
peppers, tofu & bay shrimp. Your choice of
creamy miso dressing or spicy sesame soy
vinaigrette
- Ika Salad** \$4.75
Calamari & Japanese vegetables marinated in a
sweet sesame sauce
- Seaweed Salad** \$4.50
Seaweed with a sweet Sesame Dressing



LUNCH MENU

Monday - Saturday 11:30AM-2PM



DONBURI

-DONBURI-

a la arte over a large bowl of steamed rice

OR

-OBENTO BOX-

includes miso soup, rice & cucumber salad



OBENTO BOX

	<u>DONBURI</u>	<u>OBENTO</u>
☒ Chicken Teriyaki Lean, tender chicken flame grilled and finished in a sweet or spicy teriyaki sauce	\$8.95	\$10.95
☒ Curry Ling Cod Fresh Ling Cod pan sautéed in our special curry sauce (spicy if you'd like)	\$8.95	\$10.95
☒ Beef Teriyaki New York Strip flame grilled and finished in our teriyaki sauce	\$8.95	\$10.95
☒ Chicken Katsu Tender chicken breast pressed in japanese bread crumbs, deep fried and covered in a sweet, tangy katsu suce	\$8.95	\$10.95
☒ Tofu Teriyaki Tofu cutlets pan seared in soy sauce and simmered in a sweet teriyaki sauce	\$7.95	\$9.95
☒ Salmon Teriyaki Filet of salmon sautéed in a light sake, soy, yellow onion teriyaki sauce	\$9.95	\$11.95



NOODLE DISHES



☒ Yakisoba Pan fried wheat flour noodles with green cabbage, shredded carrots, green onions and tangy yakisoba sauce. Your choice of Shrimp, Chicken or Tofu. Served with miso soup	\$8.95
☒ Udon-Tempura Bowl Udon noodles simmered in a light soy ginger broth. Served with tempura prawns, onion, yam & zucchini	\$8.95
☒ Soba and Tofu Salad Buckwheat noodles topped with seared tofu, broccoli, carrots, green onions, nori strips and sesame seeds. served with our spicy sesame soy dressing.	\$8.95
☒ Yaki-Udon Wheat flour noodles sautéed with fresh vegetables in a sweet teriyaki sauce with your choice of chicken or tofu. Comes with miso soup.	\$10.50
☒ Soba noodle & Vegetables in Ginger Soy Broth Buckwheat noodles simmered in a ginger soy broth with broccoli, carrots, green onions, asparagus & seared tofu. served with rice.	\$8.75

TEMPURA SIDES & DISHES

served with a light ginger, soy dipping sauce

- ✦ **TEMPURA a la carte** \$9.50
(2) Large prawns, broccoli, mushrooms, yams, onions & zucchini dipped in a light tempura batter and deep fried
- ✦ **VEGETABLE TEMPURA ala carte** \$8.75
Broccoli, mushrooms, yams, onions & zucchini dipped in a light tempura batter and deep fried
- ✦ **Tempura Calamari** \$7.95
Thinly Sliced Calamari Steak in Tempura Batter and deep Fried
- ✦ **Yam Tempura** \$6.95
Sweet Tempura Yams battered and deep fried
- ✦ **TEMPURA OBENTO BOX** \$11.95
Tempura prawns and vegetables, cucumber salad, miso soup & rice
- ✦ **TEMPURA COMBINATION LUNCH BOX** \$13.95
Assorted tempura vegetables, tempura prawn and your choice of beef or chicken teriyaki; served with miso soup and rice

Combinations with Sushi

Served in Obento Box with rice & miso soup.

*Comes with 2pcs of your choice of:
California Roll, East West Roll, Smoked
Albacore Roll or Spicy Tofu Roll
(No sushi substitutions please)*

- Chicken Teriyaki* \$10.95
- Tofu Teriyaki* \$10.95
- Ling Cod* \$11.95
- Salmon Teriyaki* \$12.95
- Beef Teriyaki* \$12.95
- Chicken Katsu* \$10.95

Sushi Obento

- Seared Red Tuna Obento* \$10.95
Tataki (lightly) seared, spiced tuna
- Butsugiri Obento* \$10.50
Raw albacore with tobiko, green onions, spices and sesame seeds
- Hamachi Obento* \$10.95
Yellowtail
- Lemon Salmon Butsugiri Obento* \$10.50
Fresh lemon cured Salmon with spices, tobiko, green onions & sesame seeds

DESSERTS

- Green Tea Ice Cream...3.00*
- Mochi Ice Cream.....3.00*
- Chocolate, Mango, Red Bean*



i.e. Seared Red Tuna Obento pictured



DINNERS

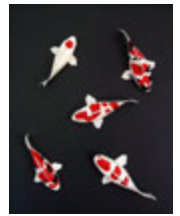


DINNERS SERVED WITH SHRIMP SUNOMONO APPETIZER, RICE AND MISO SOUP

SPICY GRILLED PRAWN SKEWERS	19.50
<i>Skewered Prawns and green onions flame grilled with a spicy teriyaki glaze</i>	
CHICKEN TERIYAKI DINNER	19.50
<i>California grown, tender chicken grilled and finished in our ginger teriyaki sauce (spicy if you'd like)</i>	
NIKU MAKI DINNER	21.95
<i>New york strip wrapped around portabella mushrooms and asparagus; flame grilled and finished in our ginger teriyaki glaze</i>	
GRILLED SALMON TERIYAKI DINNER	19.95
<i>Wild Pacific King Salmon grilled and finished in a teriyaki sauce with sautéed yellow onion</i>	
CURRY LING COD DINNER	18.95
<i>Fresh Ling Cod pan sautéed in our Curry Sauce (spicy if you'd like)</i>	
TEMPURA DINNER ~	19.50
<i>Prawns, ling cod, salmon, onion, yam, broccoli, asparagus, mushroom, bell pepper & zucchini dipped in tempura batter and fried in corn oil</i>	
	~Vegetarian~ 16.95
FLAME GRILLED BEEF TERIYAKI DINNER	20.95
<i>New York strip grilled and finished in our house teriyaki sauce</i>	
TOFU & VEGETABLES COUNTRY STYLE DINNER	18.50
<i>Pan seared tofu cooked in our miso curry sauce and served over a plate of sautéed vegetables</i>	
CHICKEN KATSU DINNER	19.50
<i>Tender chicken breast pressed in japanese bread crumbs & deep fried; served with a tangy katsu sauce</i>	
TOFU TERIYAKI DINNER	17.50
<i>Tofu cutlets simmered in a sweet ginger teriyaki sauce</i>	
SUKIYAKI DINNER	19.50
<i>Broccoli, mushrooms, onions, carrots, zucchini, asparagus & yam noodles simmered in a sweetened sake, soy broth. served in a hot pot with chicken and tofu</i>	
	~Vegetarian~ 17.50

APPETIZERS, SIDE ORDERS & SALADS

Oyster Shooter	1.95	Katsu Oyster Basket	8.95
<i>with a spicy ginger citrus sauce~ Winner Arcata Oyster Fest or our margarita sauce</i>		<i>Breaded Oysters Fried & served with a ginger katsu sauce</i>	
Gyoza	5.25	Ika Salad	4.75
<i>Japanese Potstickers of cabbage, onion, spices: Pork or Vegetable</i>		<i>Calamari & Japanese vegetables marinated in a sweet sesame sauce</i>	
Korroke	5.50	Seaweed Salad	4.50
<i>Breaded potato patties deep fried and served with katsu sauce</i>		<i>Seaweed with a sweet Sesame Dressing</i>	
Chicken Katsu side order	6.95	Ebi Shumai	5.25
<i>Small Green Salad</i>		<i>Fried Shrimp & Vegetable Dumplings drizzled with our spicy sesame, soy sauce</i>	
<i>House creamy miso or spicy sesame soy dressing</i>		Tofu or Chicken Teriyaki side order	
Sunomono Salad		<i>in a sweet ginger-teriyaki sauce</i>	
<i>cucumber salad with vinegar, tobiko, sesame seeds & green onions: choice of Shrimp, Octopus, Lemon Salmon Plain...</i>		Tempura Calamari	
	2.00	<i>Thinly Sliced Calamari Steak in Tempura Batter and deep Fried</i>	
Edamame	3.95	Tomo Salad	11.50
<i>Steamed and salted baby soy beans</i>		<i>Green salad with tofu, bay shrimp, avocado, tomato, broccoli, carrots, cucumber, green onions & sesame seeds</i>	
Yam Tempura	6.95	Tempura Basket	13.50
<i>Sweet Tempura Yams battered and deep fried</i>		<i>~Vegetarian~ 10.50</i>	
Sautéed Vegetables	7.95	Agedashi Tofu	4.95
<i>Broccoli, mushrooms, carrots, onions, red bell peppers, zucchini & asparagus sautéed with soy sauce & fresh ginger</i>		<i>Fried Tofu in a light soy-ginger broth</i>	
Miso Soup or Rice	2.50		



Tomo Combination for Two or More

A PERFECT COMBINATION OF OUR MOST POPULAR DISHES

TEMPURA-

TWO JUMBO PRAWNS, YAM, ONION, BROCCOLI, MUSHROOM, ZUCCHINI & BELL PEPPER

TERIYAKI-

FLAME GRILLED CHICKEN, BEEF OR TOFU IN A SWEET TERIYAKI SAUCE SERVED OVER A PLATE OF SAUTÉED VEGETABLES

SUSHI- please choose one roll per person

YOUR CHOICE OF CALIFORNIA ROLL, SPICY TOFU ROLL, PHILLY ROLL, LARRUPIN STATION ROLL, TEMPURA YAM ROLL OR EAST WEST ROLL (no substitutions please)

MOCHI ICE CREAM-

MANGO, RED BEAN OR CHOCOLATE

45.00 for two

22.50 for each additional person

served with shrimp sunomono appetizer, miso soup & rice

Tempura Combination Box

A COMBINATION BOX OF ASSORTED TEMPURA VEGETABLES & PRAWNS ACCOMPANIED BY YOUR CHOICE OF CHICKEN, BEEF OR TOFU TERIYAKI OR CURRY LING COD

21.95

served with shrimp sunomono appetizer, miso soup & rice

Dinner Combination with Sushi

Please Choose from one from each group:

Entrée:

Sushi Choice:

~TEMPURA~

~CALIFORNIA ROLL~

~CHICKEN TERIYAKI~

~ LARRUPIN ROLL~

~CURRY LING COD~

~SPICY TOFU ROLL~

~TOFU TERIYAKI~

~PHILLY ROLL~

~BEEF TERIYAKI~

~TEMPURA YAM ROLL~

~CHICKEN KATSU~

~EAST WEST ROLL~

20.95



served with shrimp sunomono appetizer, miso soup & rice

Desserts

Green Tea Ice Cream...3.00

Mochi Ice Cream.....3.00

Chocolate, Mango, Red Bean

Specialties of the House

- #1 ~ Raw Albacore, Smoked Salmon, avocado & Salmon Skin \$5.95
- #2 ~ Tempura asparagus, Smoked Salmon, avocado & cucumber \$5.95
- #3 ~ Salmon dipped in a light tempura batter & deep fried; rolled with avocado \$5.95
- #4 ~ Lemon Cured Salmon, Spicy Salmon Skin, avocado & green onion \$5.95
- #5 ~ Avocado, grilled asparagus, cucumber, green onion & sesame seeds \$5.50
- #6 ~ Red Tuna, avocado, green onions, sesame seeds & tobiko-inside out roll \$6.25
- #7 ~ Hamachi, avocado, green onions & tobiko-inside out roll \$6.25

Futo Maki - 5 pieces

- California Roll** ~ Bay Shrimp and your choice of avocado or cucumber \$5.95
- Kaki Maki** ~ Breaded and deep fried oysters \$6.50
rolled with avocado, sesame seeds & drizzled with katsu sauce
- Paula Roll** ~ Raw albacore, tempura green onion, cucumber, lemon, avocado & tobiko \$6.50
- East West Roll** ~ Brown rice, seared tofu, almond butter, broccoli, carrots & sesame seeds \$5.75
- Spider Roll** ~ Soft Shell Crab deep fried and rolled with avocado, green onion, tobiko & spices \$8.95
- Arcata Roll** ~ Smoked Albacore or seared tofu with lettuce, pickled ginger, cream cheese & steamed carrots ... \$5.75
- Humboldt Hunny** ~ Tempura Yam, teriyaki portabella mushrooms, avocado, sesame seeds & sweet ginger sauce \$5.75
- Spicy Tofu Roll** ~ Seared Tofu, avocado, green onions & tabasco sauce ... \$5.25

Hoso Maki ~ six pieces

- Lemon Salmon** Salmon cured in lemon \$3.95
- Negi Hama** Hamachi & green onions \$4.75
- Raw Albacore** spicy if you'd like \$3.95
- Red Tuna Tekka** spicy if you'd like \$4.95
- Ume (plum paste) Roll** your choice of cucumber or tofu \$3.25
- Oshinko Roll** Pickled radish & sesame seeds \$3.50
- Kappa Maki** Cucumber & sesame seeds \$3.00
- Ghost Roll** Rice & Nori \$2.00



FUTO MAKI HOSO MAKI INSIDE OUT ROLL

Inside Out Rolls - 8 pieces

- Tempura Yam Roll** ~ with sesame seeds, avocado & spices \$5.50
- Hot Tuna Roll** ~ Red Tuna salad with our spicy miso chili sauce, tobiko, green onions & cucumber .. \$6.95
- Tiger Roll** ~ Steamed Prawns, cilantro, cucumber, tobiko, green onions, spices & a sweet chili sauce \$6.75
- Tomo Dragon** ~ Tempura Prawns & avocado topped with hot tuna salad, sesame seeds & drizzled with sweet ginger sauce \$10.95
- Paradise Roll** ~ Tempura Prawns & cucumber inside with lemon dipped hamachi, shiso leaf & tobiko layered on the outside ... \$10.95
- Unagi (freshwater eel)** ~ BBQ Eel, sesame seeds and your choice of avocado or tamago (sweet egg) \$6.25
- Larrupin Station** ~ Locally Smoked Albacore with Larrupin dill mustard, sesame seeds, green onions with your choice of avocado or cream cheese \$5.75
- Philly Roll** ~ Locally Smoked Salmon, green onions, sesame seeds with your choice of cream cheese or avocado \$5.75
- Tempura Prawn Roll** ~ Tempura Prawns, avocado, green onion, tobiko, & spices \$7.75
- Hot Hamacita** ~ Lime dipped Hamachi, tempura green onion, jalapeno with cilantro & spices on the outside \$6.95
- Spicy Salmon Skin** ~ Cooked and spiced with shichimi, sesame seeds, tobiko, green onion & rolled with avocado or cream cheese \$5.50
- Strawberry Dream** ~ Tempura Yam & Almond Butter rolled with soy wrap & topped with strawberries, sesame seeds and our sweet ginger teriyaki glaze .. \$6.95

Soy Wrap or Brown rice substitutions add .75

NIGIRI by the pair



Red Tuna \$4.50



Smoked Salmon 3.75



Lemon Cured Salmon 3.75



Ikura (Salmon Roe) 4.75



Scallop Salad Style ~
with house miso sauce, tobiko,
green onions & spices 3.75



Ika (Squid) 3.50



Saba (Marinated Mackerel) 3.00



Tobiko (Flying Fish Roe)
3.95



Quail Egg...\$1.00 each



Tako (Steamed Octopus) 3.75



Ebi (Steamed Prawn) 3.95



Hamachi (Yellowtail) 4.50



Unagi (BBQ Eel) 4.75



Uni (Sea Urchin) 4.95



Inari (Sweet tofu pocket
stuffed w/ rice) 1.75 each



Ama-Ebi (Raw Sweet Shrimp) 4.75
(Deep fried heads for \$1.00 more)



Tamago (Sweet Egg) 2.50

Brown Rice or Soy Wrap substitution add .75

SAMPLER, SASHIMI & MORE...

Nigiri Sampler~ 5 pieces a single cut of \$10.95
Ebi, Lemon Salmon, Red Tuna, Hamachi
& Albacore (no substitutions please)

Maguro~ Red Tuna (7-9 pieces) \$16.50

Hamachi~ Yellowtail (7-9 pieces) \$16.50

Butsugiri ~ Chunks of Raw Albacore, spices, . \$9.50
tobiko, sesame seeds & green onions

Poke Salad ~ Red Tuna tossed in our spicy . \$11.95
ginger citrus sauce, avocado, green onions,
tobiko & sesame seeds over a bed of
seaweed salad

Chirashi Sushi~ literally "scattered sushi": . \$14.95
a large bowl of sushi rice topped with a
variety of sashimi cuts; served with miso
soup

Chef's Choice Assorted Sashimi~ A Plate \$28.95
of the Sashimi Chef's best cuts. Served
with miso soup, sunomono appetizer &
rice. (please be patient)

TE-MAKI (Hand Roll)

with avocado, esame seeds & green onions

Buddha Belly-Tofu, Broccoli, Carrots & .. \$3.50
Almond butter

Portabella Mushroom \$3.50

Ebi (steamed prawn) & Tobiko \$3.75

Smoked Albacore & Tobiko \$3.75

Smoked Salmon & Tobiko \$3.75

Maguro, Tobiko and Spices \$3.95

Lemon Cured Salmon & Tobiko \$3.75

Tempura Prawn & Tobiko \$3.95

Hamachi & Tobiko \$3.95

Spicy Scallop Salad w/ Tobiko & Spices \$3.95

Ebi Salad Style w/ Tobiko, Spices & Miso \$3.75
sauce

Spicy Salmon Skin & Tobiko \$3.75

Raw Albacore & Tobiko Add Salmon Skin . \$3.75
for .50 more

Unagi with your choice of Avocado or \$4.50
Tamago



We feature a Full Bar and the Largest Sake Selection on the North Coast

Tomo Cocktails

- Yuzukaze** Citrus Infused Sake & Stolichnaya Vodka shaken and served up in a martini glass.....7.00
Shark Bite Margarita Hibiscus Infused Tequila, Cranberry juice on the rocks with a splash of Grand Marnier.....6.50
Lemon Ginger Drop Skyy Ginger Infused Vodka, Absolut Citron Vodka, Triple sec & fresh squeezed lemon juice.....7.00

Sake Drinks

- Sake Sakura** Nigori unfiltered sake & guava juice 5.75
Cloudy Momo Nigori unfiltered sake & peach nectar .. 5.75
Sake Colada Chilled sake with pineapple & coconut ... 5.75
Tropical Sunset Chilled sake & guava juice..... 5.75
Blackberry Sake Margarita ... glass.6.00 pitcher..18.00
 blended chilled sake & blackberry margarita mix

Bottled Beer

- Sapporo** small 12 oz. 3.00 large 22 oz. 5.50
Asahi Super Dry small 12 oz. 3.00 large 22 oz. 5.50
Budweiser 12 oz. bottle..2.50
Clausthaler Non-Alcoholic 3.00
BEER ON TAP *pint 3.00 pitcher 10.00*
Kirin Ichiban **Steelhead Pale Ale**
Anderson Valley Boont Amber
 * **Guinness**
 * pint 4.00 * pitcher 12.00

Beverages

- Soda** Pepsi, Diet Pepsi, Root Beer, Sierra Mist 2.00
Iced Tea 1.50
Berry Juice Squeeze 2.00
Sparkling Mineral Water 2.00
Juices Cranberry, Apple, Guava, Orange, Lemonade 2.00

Local White Wines

- | | <u>Glass</u> | <u>Bottle</u> |
|---|--------------|---------------|
| Dogwood Chardonnay Trinity County | 6.00 | 19.50 |
| Briceland Vineyards Sauvignon Blanc | 6.00 | 19.50 |
| Fieldbrook Winery Piccola | 6.00 | 19.50 |
| Alpen Cellars Riesling | 5.00 | 15.00 |
| Winnett Vineyards Rose' | 5.00 | 15.00 |
| Sparkling Brut Wine by Briceland- Bottle Only | | 27.00 |

Sake

~DOMESTIC~

- Hot or Cold Sake** by Sho Chiku Bai.. small 6.00 large 7.00
Tomodachi "good friends" A Tomo Original~ Sake and Plum Wine ~ Hot or Cold ... Small.. 6.00 Large..7.00
Nigori by Sho Chiku Bai A sweet, chilled, unfiltered sake glass... 5.50 375 ml bottle... 7.95 750 ml... 14.95
Nama Organic Sake very smooth.....300 ml bottle.....6.75
Plum Wine by Takara in Berkeley 5.75
Haiku A light, sweeter sake.....375 ml bottle....7.95
Sho Chiku Bai Ginjo slightly sweet..300ml bottle.....6.75
Horin medium dry with a fruit like finish.....300 ml...13.50
Zipang Refreshing, light sparkling sake.....300 ml6.75
Momokawa Series from Oregon 6.00 glass bottle 18.00
 Diamond~ Silver~ Ruby~ Pearl~
 Smooth & Tropical Dry with spicy Soft & subtly sweet Unfiltered Nigori undertone

IMPORTED

300 ml bottle

- Wandering Poet** well rounded with a sweet finish.....14.95
Ohyama "Big Mountain"11.95
Onigoroshi "Demon Slayer".....14.95
Kasumi Tsuru "Crane of Kasumi" full and fruity.....13.50
Tentak "Hawk in the Heavens" dry & earthy.....12.95
Katana Super dry with a smooth finish..180ml bottle.....5.95
Please ask your server for a list of all of our premium and imported sakes

Local Red Wines

- | | <u>Glass</u> | <u>Bottle</u> |
|--|--------------|---------------|
| Curtis and David Zinfandel | 6.50 | 21.00 |
| Fieldbrook Winery Cabernet Sauvignon .. | 6.00 | 19.50 |
| Winnett Vineyards Merlot | 6.00 | 19.50 |
| Briceland Pinot Noir | 6.00 | 19.50 |
| Old Growth Cellars Petit Syrah... | 6.50 | 21.00 |