

STARTERS

Exclusive and delicious sushi and kitchen starters



BABY TAKO Marinated baby octopus	\$9.00	SASHIMI 8 pieces of raw fish	\$13.00	EDAMAME Steamed Soybeans	\$6.00
TUNA TATAKI Sliced seared tuna with ponzu sauce	\$11.00	TUNA CARPACCIO Served with yuzu sauce, cucumbers and scallions	\$13.00	AGE TOFU Gently fried bean curd	\$6.00
SUSHI 5 pieces of raw fish over rice	\$11.00	TUNA TARTARE Served with ponzu sauce, cucumbers	\$13.00	GYOZA Fried pork and vegetable dumplings	\$6.00
YELLOWTAIL JALAPENO Served with ponzu sauce	\$12.00	SHUMAI Steamed shrimp dumplings	\$7.00	KAKI FRY Fried oysters with tonkatsu sauce	\$9.00
LIVE SCALLOPS Ingredients/Explanation	Market Price	TEMPURA Lightly fried shrimp & vegetables with ponzu sauce	\$7.00	HAMACHI KAMA BBQ Yellowtail Jaw	\$13.00
OYSTER PLATTER Ingredients/Explanation	Market Price	FOUR SEASON Tuna, salmon, white tuna, yellowtail, lobster salad, mango	\$16.00	CALAMARI Fried squid with special house sauce	\$13.00
BEEF TATAKI Sliced steak with ponzu sauce	\$13.00			YAKITORI Chicken and vegetable skewered	\$6.00

KITCHEN & HIBACHI ENTREE

Delightful and Exciting meals from our Kitchen or Cooked directly in front of you by one of our top notch Hibachi Chefs



KITCHEN MEALS

CHICKEN FRIED RICE From kitchen served with sumashi soup and white rice	\$15.00	CHICKEN AND VEGETABLE TEMPURA From kitchen served with sumashi soup and white rice	\$17.00	SALMON TERIYAKI From kitchen served with sumashi soup and white rice	\$22.00
BEEF FRIED RICE From kitchen served with sumashi soup and white rice	\$17.00	CHICKEN TERIYAKI From kitchen served with sumashi soup and white rice	\$19.00	SHRIMP TERIYAKI From kitchen served with sumashi soup and white rice	\$26.00
SHRIMP FRIED RICE From kitchen served with sumashi soup and white rice	\$17.00	FILET MIGNON FRIED RICE From kitchen served with sumashi soup and white rice	\$23.00	BEEF TERIYAKI From kitchen served with sumashi soup and white rice	\$26.00

HIBACHI MEALS

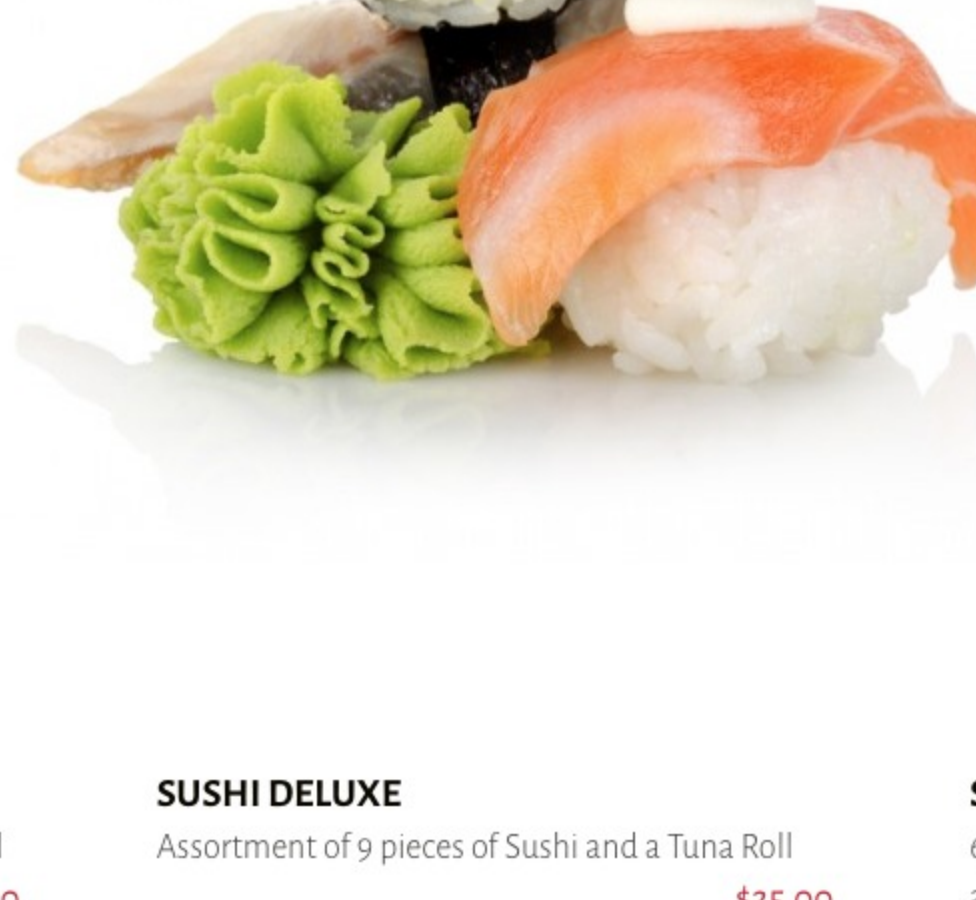
HIBACHI VEGETABLES Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$17.00	HIBACHI SIRLOIN STEAK Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$29.00	HIBACHI ALLIGATOR TAIL STEAK Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$45.00
HIBACHI CHICKEN Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$22.00	HIBACHI SCALLOP Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$32.00	HIBACHI LOBSTER Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$49.00
HIBACHI RED SNAPPER Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$25.00	HIBACHI TUNA Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$32.00	HIBACHI KOBE BEEF Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	Market Price
HIBACHI SALMON Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$28.00	HIBACHI SHARK Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$32.00	HIBACHI OSTRITCH Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	Market Price
HIBACHI SWORDFISH Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$29.00	HIBACHI LAMB Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$35.00	HIBACHI ANTELOPE Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	Market Price
HIBACHI SHRIMP Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$29.00	HIBACHI FILET MIGNON STEAK Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$36.00	HIBACHI SNAKE Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	Market Price

HIBACHI COMBINATION MEALS

HIBACHI CHICKEN AND SHRIMP Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$28.00	HIBACHI SIRLOIN STEAK AND SCALLOP Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$32.00	HIBACHI SIRLOIN STEAK AND LOBSTER Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$43.00
HIBACHI CHICKEN AND SIRLOIN STEAK Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$26.00	HIBACHI SHRIMP AND SCALLOP Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$35.00	HIBACHI SEAFOOD COMBINATION (Shrimp, Scallop, & Lobster) Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables.	\$55.00
HIBACHI SIRLOIN STEAK AND SHRIMP Assortment of 7 pieces of Sushi and a California Roll	\$21.00	HIBACHI SIRLOIN STEAK, CHICKEN, AND SHRIMP Chef's choice assortment of Sashimi over rice and daikon	\$40.00	HIBACHI TOMO SPECIAL (Filet Mignon, Shrimp & Lobster) Cooked on Hibachi Table. Served with sumashi soup, salad, fried rice and vegetables. Additional \$8 to Substitute to Filet Mignon from Sirloin Steak	\$58.00

SUSHI ENTREE

Delightful Sushi and Sashimi direct from the Tomo Sushi Bar



MAKI COMBO #1 California Roll, Philly Roll, Eel and a Avocado Roll	\$18.00	SUSHI DELUXE Assortment of 9 pieces of Sushi and a Tuna Roll	\$25.00	SUSHI AND SASHIMI COMBO 6 pieces of assorted Sushi, 12 Pieces of Sashimi and a California Roll	\$29.00
MAKI COMBO #2 California Roll, Spicy Tuna Roll, and a Shrimp Tempura Roll	\$19.00	UNAGI DON Broiled Eel over sushi rice	\$25.00	TOMO PARTY TRAY SUSHI 18 pieces of Sushi, Spicy Tuna Roll, and a Shrimp Tempura Roll	\$40.00
SUSHI REGULAR Assortment of 7 pieces of Sushi and a California Roll	\$21.00	SASHIMI DELUXE Assortment of 18 pieces of raw fish	\$27.00	TOMO PARTY TRAY SASHIMI 21 pieces of Sashimi, Spicy Tuna Roll and a Shrimp Tempura Roll	\$50.00
SASHIMI REGULAR Assortment of 14, pieces of raw fish	\$23.00	CHIRASHI Chef's choice assortment of Sashimi over rice and daikon	\$29.00	LOVE BOAT Assortment of 12 pieces of Sushi, 18 pieces of Sashimi, Spicy Tuna Roll, and a Dragon Roll Sushi	\$80.00

SUSHI SASHIMI A LA CARTE

BEAN CURD SKIN (INARI)	\$5.00	RED CLAM (AKAGAI)	\$6.00	SMOKED SALMON (SAKE)	\$7.00
EGG CUSTARD (TAMAGO)	\$5.00	RED SNAPPER (TAI)	\$6.00	YELLOWTAIL (HAMACHI)	\$8.00
CRAB STICK (KANI)	\$5.00	SWEET SHRIMP (AMAEBI)	\$12.00	FLYING FISH ROE (MASAGO)	\$8.00
LIVE OYSTER 1 PIECE	Market Price	SALMON (SAKE)	\$7.00	SALMON ROE (IKURA)	\$8.00
FRESH SCALLOP 1 PIECE	\$8.00	TUNA (MAGURO)	\$7.00	SEA URCHIN (UNI)	\$12.00
LIVE SCALLOP 1 PIECE	Market Price	EEL (UNAGI)	\$7.00	JUMBO SWEET SHRIMP (BOTAN EBI)	Market Price
SHRIMP (EBI)	\$6.00	WHITE TUNA (SHIRO MAGURO)	\$7.00	FATTY TUNA (TORO)	Market Price
MACKEREL (SABA)	\$6.00	STRIPED BASS (SUZUKI)	\$7.00	CAVIAR (TOBIKO)	Market Price
SQUID (IKA)	\$6.00	OCTOPUS (TAKO)	\$7.00		

MAKI AND HAND ROLLS

CUCUMBER ROLL	\$5.00	SPICY ROLL (Choice of Tuna, Salmon, Yellowtail, Crab)	\$7.00	EEL CUCUMBER ROLL	\$8.00
ASPARAGUS ROLL	\$5.00	CALIFORNIA ROLL (Crabmeat, Cucumber, Avocado)	\$6.00	EEL AVOCADO ROL	\$8.00
TUNA ROLL	\$6.00	PHILLY ROLL (Smoked Salmon, Cream Cheese, and Avocado)	\$8.00	NOYD OYSTER ROLL (Oyster, Avocado, Spicy Mayo)	\$8.00
YELLOWTAIL ROLL	\$6.00	SHRIMP TEMPURA ROLL (Fried Shrimp, Avocado, Cucumber)	\$8.00	SWEET POTATO ROLL	\$6.00
AVOCADO ROLL	\$5.00	ALASKAN ROLL (Salmon, Avocado, Cucumber)	\$7.00	SPIDER ROLL (Soft-Shell Crab, Avocado, Cucumber)	\$13.00
OSHINKO ROLL	\$5.00	BOSTON ROLL (Shrimp, Cucumber, Avocado, Mayonnaise)	\$7.00		
SALMON ROLL	\$6.00	CHRISTMAS ROLL (Tuna, Avocado)	\$7.00		

SPECIAL ROLLS

SUPERNOVA MAKI EEL and Avocado with spicy crunchy Tuna	\$18.00	RED RAINBOW ROLL Crab, avocado & cucumbers with sliced raw fish	\$13.00	TOKYO ROLL Shrimp Tempura and mango Inside Wrapped in Soybean paper, salmon and Lemon Wedge on Top	\$18.00
AVOCADO SPECIAL ROLL Tuna, Shrimp, Asparagus and Kampyo topped with sliced Avocado	\$18.00	GODZILLA ROLL Spicy Tuna and Salmon with Tuna, Avocado and Wasabi Tobiko on the top.	\$20.00	TINA ROLL Fry Oyster, Avocado, jalapeno, Cream Cheese and Spicy Crab (cooked)	\$20.00
DANCING GIRL ROLL Red Shrimp and Avocado topped with Tuna	\$18.00	CLEVELAND ROLL Red Snapper, White Tuna, Crab Meat and Cream Cheese, deep fried	\$15.00	HOT GIRL ROLL Spicy Tuna, Crunch Inside, Avocado on top, deep Fried with Spicy mayo & Eel sauce	\$15.00
GEISHA ROLL Shrimp tempura, Avocado, Cucumber topped with Baby Lobster Salad	\$18.00	INDIAN ROLL Lobster salad, fresh mango, crunch, with red soybean paper, spicy kani (crab) wasabi mayo, scallion, red tobiko, top with eel and mayo sauce (cooked)	\$18.00	BAJA ROLL Eel, Spicy Crab, Crunch, Avocado, Inside With Green Soybean paper and Eel sauce (cooked)	\$15.00
SPIDER MAN ROLL Soft crab Tempura, Spicy Tuna, Avocado inside with Green Soybean Paper and EEK Sauce	\$18.00	NORWAY ROLL Crab meat, cucumber & avocado topped with salmon and raw fish	\$13.00	SEXY GIRL ROLL Shrimp Tempura, Cucumber Inside, Spicy Tuna, Crunch on the Top with Spicy Mayo	\$15.00
NEW YEAR ROLL Tuna, Salmon, Yellowtail inside, Lobster salad, crunch on top with Spicy Mayo and EEL Sauce	\$18.00	NARUTO ROLL Choice of tuna, salmon or yellowtail with crabstick, avocado and masago wrapped in cucumber	\$13.00	MAGGIE ROLL Shrimp Tempura, Cucumber, Top with Avocado, Eel Spicy Mayo and Wasabi Sauce (cooked)	\$15.00
TOMO TUNA ROLL Tuna, Avocado inside, white Tuna on the Top, With EEL saue, spicy mayo and Crunch	\$18.00	DRAGON ROLL Eel, shrimp, cucumber with sliced avocado (cooked)	\$13.00	SPECIAL CHRISTMAS ROLL Spicy Tuna, Crunch Inside, Avocado on the Top and Top with Four Kinds of Tobiko	\$18.00
SWEET HEART ROLL Spicy Tuna, fresh Mango inside, Tuna on top with Mango Sauce	\$18.00	DYNAMITE ROLL Crab, avocado wrapped in seaweed and salmon deep fried with spicy mayo and eel sauce	\$15.00	TOMO ROLL King Crab, Avocado, Eel on Top, Lobster Salad and Mango (cooked)	\$29.00
BLACK DRAGON ROLL Spicy Crab, Crunch, Avocado inside, EEL on top,, with red Tobiko and EEL Sauce(Cooked)	\$18.00	TIGER ROLL Lobster salad, Crunch, Fresh mango Inside, Top With Shrimp and Fresh mango sauce (cooked)	\$18.00	VLADIMIR ROLL Filet Mignon, Lobster Inside, Avocado Wrapped in Soybean King Crab on Top (cooked)	\$28.00
FANCY ROLL Spicy Tuna, crunch, fresh mango inside, Salmon on top with Mango Sauce	\$18.00	EEL SPECIAL ROLL Tuna, Avocado Inside, Eel on Top with Eel sauce	\$18.00	RAINBOW ROLL Crab, Avocado & Cucumbers with Sliced Raw Fish	\$13.00
VOLCANO MAKI Shrimp, Crab Meat, Avocado, Kampyo Topped with Toasted Salmon	\$16.00	DANCING EEL ROLL Shrimp tempura, Cream Cheese, Cucumber Inside, Top with eel Avocado and eel sauce (cooked)	\$18.00		

VEGAN

Engage in our captivating and delicious Vegan delicacies and meals



CUCUMBER ROLL	\$5.00	OSHINKO ROLL	\$5.00	VALENTINA'S VEGAN SPECIAL asparagus, oshinko, bean curd skin, avocado wrapped in cucumber and top with ponzu	\$13.00
ASPARAGUS ROLL	\$5.00	SWEET POTATO ROLL	\$6.00	TOMO VEGAN SPECIAL nine pieces of sushi, avocado, cucumber, bean curd, Japanese carrots, seaweed, oshinko, kampyo, shibazuke and kyurizuke	\$19.00
AVOCADO ROLL	\$5.00	VEGETABLE ROLL avocado, asparagus, cucumber	\$8.00	HIBACHI VEGAN Zucchini, Broccoli, Mushrooms, Onions, Eggplant and Tofu. Hibachi Vegan cooked on our Hibachi table also available on our regular Table served with white rice, vegetable soup and salad.	\$22.00
		VLADIMIR'S VEGAN SPECIAL cucumber, asparagus, oshinko inside and avocado on top	\$13.00		