

## NIGIRI / SASHIMI

(two pieces per order)

<b>ALBACORE</b> (white tuna)	7
<b>AMAEBI</b> (w/ fried head) <sup>gf</sup>	16
<b>CHUTORO</b> <sup>gf</sup>	12
<b>CRAB STICK</b>	4
<b>EEL</b>	7
<b>EGG OMELETTE</b>	4
<b>FLUKE</b> <sup>gf</sup>	6
<b>FLYING FISH EGG</b>	5
<b>INARI</b>	4
<b>🌐 JAPANESE JACK</b>	7
<b>🌐 JAPANESE MACKEREL</b> <sup>gf</sup>	9
<b>🌐 JAPANESE SNAPPER</b> <sup>gf</sup>	9
<b>🌐 KAMPACHI</b> <sup>gf</sup>	9
<b>🌐 KIMME-DAI</b> <sup>gf</sup>	12
<b>🌐 KOHADA</b> <sup>gf</sup>	8
<b>LIVE LOBSTER</b> <sup>gf</sup>	12
<b>OCTOPUS</b> <sup>gf</sup>	5
<b>SALMON</b> <sup>gf</sup>	6
<b>SALMON CAVIAR</b> (zuke)	9
<b>SCALLOP</b> <sup>gf</sup>	5
<b>SEA URCHIN</b> <sup>gf</sup>	18
<b>SEA BASS</b> <sup>gf</sup>	6
<b>🌐 SHIMA-AJI</b> <sup>gf</sup>	9
<b>SHRIMP</b> <sup>gf</sup>	5
<b>SMELT EGG</b>	4
<b>SMOKED SALMON</b>	6
<b>SNOW CRAB LEG</b> <sup>gf</sup>	9
<b>SQUID</b> <sup>gf</sup>	5
<b>TORO</b> <sup>gf</sup>	<b>MKT</b>
<b>TUNA</b> <sup>gf</sup>	8
<b>YELLOW-TAIL</b> <sup>gf</sup>	8

Add quail egg \$.50 each

### SIGNATURE

<b>🌐 KIMME-DAI SASHIMI</b> (new style) seasoned w/ garlic, ginger, scallions, yuzu-ponzu, seared w/ extra virgin olive & sesame oil	25
<b>LOBSTER A LA MUSSO</b> live lobster & uni, garlic, ginger, scallions, yuzu ponzu seared w/ extra virgin olive & sesame oil, white-truffle oil, raw quail egg	26
<b>LOBSTER CARPACCIO</b> <sup>gf</sup> cucumbers, white truffle oil, pink sea salt, tomo salsa	21
<b>🌐 AJI TATAKI</b> (japanese jack) thin sliced aji sashimi, ginger, scallions, garlic-ponzu, crispy fried skeleton	18
<b>TOMO URCHIN</b> medium-rare sea urchin tempura wrapped in shiso & seaweed, sea salt, yuzu, tomo salsa	18
<b>LIVE SCALLOP SASHIMI</b> live diver scallop, hot sauce, cilantro	16
<b>LOBSTER CAKE</b> yuzu aioli	12

**\*Many of these food items contain uncooked ingredients. Consuming uncooked meats, seafoods, shellfish or eggs may increase your risk of food borne illness**

No separate checks for parties exceeding six guests.

**Gf Modify** means that slight changes need to be made to be gluten free.

**No substitutions on menu items**

**Children should be under adult supervision**

Tomo is not responsible for injury due to "rough housing" or "horseplay." There is a serious risk of eye injury from improper use of chopsticks and toothpicks. Please keep an eye on your children.

## CHAMAME

<sup>gf</sup> sweet edamame from the Chiba region of Japan. nice nutty flavor

## SESAME SPINACH

blanched spinach, sesame, sweet soy sauce

## TUNA TARTARE

served w/ yama-imo (japanese sticky yam), scallions, pink peppercorn, shiso, crushed pistachios, balsamic glaze

## CRISPY SOFT SHELL CRAB

jumbo soft shell crab tempura, ponzu

## SHRIMP STIX

shrimp, asparagus, shiso in a spring roll wrapper, deep-fried, tomo salsa.

## CUCUMBER SUNOMONO

<sup>gf</sup> thinly sliced cucumber, snow crab legs, sweet vinegar sauce

## SEARED JAPANESE SNAPPER NUTA

<sup>gf</sup> scallion, sweet mustard-spiced miso

## SNOW CRAB JALAPENO

<sup>gf</sup> snow crab rolled in cucumber, cilantro, garlic jalapeno sauce

## BLACK COD BOSTON

order by the piece, sweet miso marinade, broiled, boston lettuce, garlic chips.

## TOMO SALMON

salmon rolled in cucumber w/ shiso, wakame, scallions, sesame, ginger-garlic ponzu.

## SPRING MIX

ginger dressing

## TOFU

sesame-miso dressing

## TUNA AVOCADO

seared tuna & albacore, avocado, sesame-onion dressing

## SEARED BEEF

seared beef or tuna, ginger, scallions, shiso, garlic ponzu **beef \$14 or tuna \$16**

## TOMO 'S CHOICE SUSHI ENTREE

9 pieces of the best Japanese and seasonal fish available including the negitoro roll.

**No substitutions**

## SCOTTISH SALMON

<sup>gf modify</sup> 8 oz sushi grade scottish salmon, wild mushroom teriyaki demi-glace

## BLACK ANGUS NY STRIP

<sup>gf modify</sup> 8 oz black angus strip, sansho, teriyakidemi

## SASHIMI

<sup>gf modify</sup> 16 pc chef's choice

## SUSHI-SASHIMI

<sup>gf modify</sup> 1 spicy tuna roll, 6 nigiri, 12 sashimi

**TOMO LAMB CHOP** <sup>gf</sup> most chops are seasoned w/ garlic & thyme. I add sansho, that add a wonderful coolness to the dish

## GARLIC YELLOW TAIL

yellowtail tempura, roasted garlic, red pepper, micro greens, sake gorgonzola sauce

## CALIFORNIA

cucumber, avocado, crab stick

## CALIFORNIA W/ / REAL CRAB

## 🌐 SQUID INK

fried calamari, shiso, roasted red pepper, asparagus, squid ink sauce

## SALMON SKIN

yamagobo, bonito flakes, radish sprouts, and cucumber

## TUNA

<sup>gf</sup> w/ shiso (basil family; mint meets fennel)

## YELLOWTAIL SCALLION

<sup>gf</sup> chopped toro, scallions, wasabi w// shiso

## NEGITORO

<sup>gf</sup> chopped toro, scallions, wasabi w// shiso

## APPETIZERS

5	<b>USUZUKURI</b> thinly sliced fluke, cilantro, dot of hot sauce, ponzu jelly	14
5	<b>🌐 SHIMA-AJI SPICY CARPACCIO</b> <sup>gf</sup> sliced thinly, spicy asian salsa	18
12	<b>GRILLED KAMA</b> (fish collar) <sup>gf</sup> the second most prized pice of fish after the belly, salmon \$7 hamachi, kimme-dai, or japanese snapper \$12	7
14	<b>🌐 KIMME-DAI TEMPURA</b> three pieces kimme-dai & assorted vegetables	18
14	<b>🌐 SQUID RINGS</b> <b>grilled</b> w/ ginger dashi sauce or <b>tempura</b> - hot & jalapeno sauce, yuzu salt	9
9	<b>TOMO LAMB CHOP</b> <sup>gf</sup> two New Zealand lamb chops seasoned sansho for coolness	18
14	<b>ANKIMO TERRINE</b> (monkfish liver) seared , scallions, ponzu jelly	12
18	<b>TEMPURA</b> two shrimp & three veg \$7 two chicken & three veg \$6, five veg \$5	7
6	<b>🌐 KAMPACHI SERRANO</b> 6 slices of kampachi sashimi, garlic, thinly sliced serrano pepper, yuzu soy sauce.	18
12	<b>TULIP WINGS</b> three pieces fried, frenched wings seasoned w/ ginger, sake, soy sauce served w/garlic ponzu	6

## TOMO TATAKI

seared beef or tuna, ginger, scallions, shiso, garlic ponzu **beef \$14 or tuna \$16**

## SALADS

5	<b>AVOCADO</b> <sup>gf</sup> shrimp & sesame-miso dressing	8
7	<b>SOFT SHELL CRAB</b> soft shell crab tempura, yuzu-garlic dressing	16
16	<b>🌐 KIMME-DAI</b> sesame-onion & yuzu dressing, garlic-jalapeno sauce	18

## ENTREES

### KOBE RIBEYE FROM KOBE, JAPAN <sup>gf modify</sup>

**Natural \$99**

**28-Day Dry Aged \$159**

Superior fat marbling, tender and delicate texture, bright color of the lean and a quality and luster to the fat. It is simply the best in the world. 8 oz-9 oz prepared simply; fresh cracked pepper, Himalayan pink sea salt & grilled. ask for teriyaki or garlic ponzu. Excellent with fresh wasabi (additional fee) or soy sauce

## 66 UNA-DON (eel bowl)

8 ounces of bbq eel over steamed rice, topped with kabayki sauce

## 22 SPRINGER MOUNTAIN CHICKEN <sup>gf modify</sup>

100% all natural, airline chicken breast, tomo's teriyaki demi-glace

## 23 TEMPURA

six shrimp, five vegetables

## 29 SUSHI <sup>gf modify</sup>

one california roll, eight pieces of nigiri

## 34 CHIRASHI <sup>gf modify</sup>

18 pc sashimi assort over a bed of sushi rice

## 36 TONKASTSU

pork tenderloin medallions, panko breaded, flash fried, topped with roast-ed mango tonkatsu sauce.

## ROLLS

14	<b>SPICY SCALLOP</b> seared scallop, arugula, spicy mayo, smelt egg, shiitake, avocado	12
5	<b>JUMBO SOFT SHELL CRAB</b> cucumber, avocado, flying fish egg sauce	16
10	<b>EEL CUCUMBER</b>	8
12	<b>HOUSE SPECIAL</b> tuna, yellowtail, salmon, white fish, smelt egg, eel, avocado	12
7	<b>VEGETABLE</b> avocado, shiitake, asparagus, cilantro wrapped in soy paper and red beet sauce	7
7	<b>SHRIMP TEMPURA</b> asparagus and spicy mayo	7
7	<b>SHIITAKE</b>	4
17	<b>SPICY TUNA</b> w/ crunch and smelt egg	8

## LOBSTER 16

steamed lobster, yuzu mayo, smelt eggs, avocado, cucumber, and scallions

## TOKUBETSU JUNMAI GINJO

### Special Premium Grade

<b>KOJI</b> - served hot, produced from superior quality, highly milled sake rice. higher acidity that pairs well w/ sushi.	<b>6</b>
<b>OTOKOYAMA 6 OZ (hot or cold)</b> - extremely dry, light bodied, sharp & ultra-dry sake that clears the throat smoothly.	<b>11</b>
<b>KITAYA JUNMAI SHU 6 OZ (hot or cold)</b> - rich and full-bodied taste but carrying fresh and fruity scent	<b>8</b>
<b>ICHINOKURA 6 OZ (hot or cold)</b> - dry, full bodied, grain and a touch of mineral. Refreshing, dry w/ clean bitter flavor.	<b>9</b>
<b>AKITA HOMARE 6 OZ (hot or cold)</b> - slightly dry, light bodied, soft, clear refreshing taste, fresh aroma.	<b>9</b>
<b>KIKUSUI FUNAGUCHI NAMAGENSHU</b> 200 ml (non-pasteurized) - lightly sweet, full bodied, cask strength 19% alcohol	<b>11</b>
<b>JIZAKE TENZAN GENSHU</b> 300 ml - dry, full bodied, cask strength. 19% alcohol, pleasant taste.	<b>20</b>
<b>ONI NO SHITABURUI</b> 500 ml - very dry, medium bodied, rich flavors of ripe oranges combined w/ a smooth finish.	<b>45</b>
<b>HATSUMAGO</b> 720 ml - slightly dry, medium bodied, bright, medium-bodied. green apples, nuts, & a soft finish.	<b>48</b>
<b>YOIZURU "Dancing Crane"</b> 720 ml - slightly dry, full bodied, solid, mildly dry w/ a hint of spicy sweetness.	<b>65</b>
<b>FUKUJU</b> 720 ml - full of tropical fruits like mangos, papaya, & pineapple. smooth, crisp finish	<b>80</b>
	<b>100</b>

### GINJO - Super Premium Grade

<b>HAKKAISAN 6 OZ (hot or cold)</b> - dry, full bodied, nose of spice, tropical fruit, mint w/ full mango, rice, & nougat flavor.	<b>15</b>
<b>YAEKAKI NIGORI</b> 300 ml - slightly dry, full bodied, rich, smooth, sweeter finish, unfiltered sake.	<b>23</b>
<b>YUZU OMOI "Citrus Memory"</b> 300 ML - All the brightness of yuzu, soft acidity and light sweetness	<b>35</b>
<b>SHIRAKAWAGO SASANIGORI</b> 300 ML - slightly dry, full bodied, full flavor of rice, unfiltered sake.	<b>36</b>
<b>KIKUSUI "Chrysanthemum Water"</b> 300 ml - slightly dry, light bodied, soft, clear refreshing taste & fresh aroma.	<b>38</b>
<b>KIKUSUI ORGANIC</b> 300 ml - dry, light bodied, a real treat for the palate, this sake uses organic rice.	<b>59</b>
<b>TOMOJU "Celebrating w/ Friends"</b> 375 ml - slightly sweet, light bodied, well-balanced, hints of nectar, melon & grape	<b>77</b>
<b>ONE TEN RED MASK</b> 720 ml - this strikingly dry junmai has a mild nose w/ a light body that finishes clean & smooth.	<b>78</b>
<b>KUDOKI JOZU "Good at Seducing"</b> 720 ml - slightly dry, full bodied, clean, soft fruitiness, solid essence of apples.	<b>86</b>
<b>AMABUKI STRAWBERRY FLOWER</b> 720 ML - Strawberry flower sake yeast used to make this, refreshing sweetness & fruitiness	

### Dai Ginjo - Ultra Premium Grade

<b>KAMOTSURU</b> 180 ml - the first daiginjo sake made in the history of Japan. Elegant aroma, dry yet mellow flavor.	<b>38</b>
<b>NANBU BIJIN SHINPAKU "Southern Beauty"</b> 720 ml / 300 ml - mild & aromas of peach & strawberry; marshmallow texture.	<b>80</b>
<b>ONE TEN BLACK MASK</b> 720 ml - has a delicate nose w/ a medium bodied that finishes crisp & clean	<b>87</b>
<b>DASSAI 50 NIGORI</b> 720 ml / 300 ml - the same great sake as Dassai 50 with a velvety texture, smooth flavor & light fragrance	<b>95</b>
<b>DASSAI 50</b> 720 ml / 300 ml - dry, light bodied, graceful aroma & well-rounded flavor.	<b>46</b>
<b>KUBOTA SUIJU DAIGINJO NAMA</b> 720 ml - Delicate, silky, left unpasteurized. Fresh & vibrant. Floral notes & semi-dry finish	<b>88</b>
<b>KITAYA KANASANSUI</b> 720 ml - is a medium dry & lighter sake. extremely mellow, complex, delicately aromatic; fleeting finish.	<b>46</b>
<b>AMABUKI</b> 720 ml - you'll taste melon on the palate & appreciate the quality of this delicious sake.	<b>92</b>
<b>DASSAI 39</b> 720 ml - The nose is fruity; apple, honeydew, & strawberry aromas. Wine-like acidity presence w/ a long finish.	<b>98</b>
<b>KUBOTA MANJYU</b> 720 ml - slightly dry, medium bodied, honey-suckle, tuberose, flavors of fuji apple spiced tart pear.	<b>105</b>
<b>KEN "Sword"</b> 720 ml - Elegant & fragrant sake, filled w/ aroma of pears, peaches, & melon w/ crispy finish.	<b>125</b>
<b>DASSAI 23</b> 720 ml - 23% highest degree of milling. Fruity aroma, elegant, refined flavor, clean finish.	<b>186</b>
<b>MURASAKI NO MINE "Purple Mountain"</b> 720 ml - yeast mash dryness, candy like sweetness, hints of licorice & spice	<b>188</b>
<b>KUBOTA SENSHIN "Sensitive Mind"</b> 720 ml - milled to 28% & aged for a year. canteloupe & pear nose. nice acidity; peppery	<b>196</b>
<b>BORN NIHON NO TSUBASA "Wing of Japan"</b> 720 ml - 35% mill rate, magnificent aroma, soft, elegant, complex	<b>200</b>
<b>KOTSUZUMI ROJO HANA ARI "Bloom on the Path"</b> 720 ml - white peach, apples, grapes & pear. deeply complex & full bodied	<b>223</b>
<b>BORN YUME MASAYUME "Dreams Come True"</b> 1000 ml - Aged 5 years, aromas of green apple, pineapple, kiwi, strawberry and hints of cherry and melon on the finish.	<b>240</b>
	<b>260</b>
	<b>400</b>

## Bubbly & Sweet

<b>DASSAI SPARKLING NIGORI</b> yamaguchi, japan 360 ml	<b>-</b>	<b>35</b>
<b>PIPER SONOMA NV BRUT</b> sonoma county, california	<b>12</b>	<b>40</b>
<b>BENVOLIO PROSECCO</b> italy	<b>12</b>	<b>40</b>
<b>VEUVE CLICQUOT BRUT</b> champagne, france 375 ml		<b>48</b>
<b>VEUVE CLICQUOT BRUT</b> champagne, france 750 ml	<b>18</b>	<b>95</b>
<b>LOUIS ROEDERER BRUT</b> champagne, france 750 ml		<b>75</b>
<b>RUINART ROSE NV</b> champagne, france 750 ml		<b>127</b>
<b>KRUG CUVÉE NV</b> champagne, france 375 ml		<b>137</b>
<b>DOM PERIGNON</b> champagne, france 750 ml		<b>320</b>
<b>LOUIS ROEDERER CRISTAL</b> champagne, france 750 ml		<b>350</b>
<b>CHOYA UMESHU PLUM WINE</b> , osaka, japan	<b>10</b>	<b>-</b>
<b>BLUFELD RIESLING</b> mosel, germany	<b>9</b>	<b>31</b>
<b>TRIMBACH GEWURZTRAMINER</b> alsace, france	<b>16</b>	<b>55</b>
<b>VILLA M MOSCATO</b> , italy	<b>12</b>	<b>40</b>

## Juicy & Aromatic Whites

<b>SIMONSIG CHENIN BLANC</b> stellenbosch, south africa	<b>10</b>	<b>34</b>
<b>KENDALL-JACKSON PINOT GRIGIO</b> california	<b>11</b>	<b>31</b>
<b>BOLLINI PINOT GRIGIO</b> trentino, italy	<b>11</b>	<b>31</b>
<b>BORTOLUZZI PINOT GRIGIO</b> venezia, italy	<b>-</b>	<b>57</b>
<b>PALAGETTO VERNACCIA</b> san gimignano, italy	<b>12</b>	<b>43</b>
<b>MARTIN CODAX ALBARINO</b> rias baxias, spain	<b>14</b>	<b>55</b>
<b>DOM DE LA PERRIERE SANCERRE</b> (sauvignon blanc) france	<b>16</b>	<b>55</b>
<b>KIM CRAWFORD SAUVIGNON BLANC</b> marlborough, new zealand	<b>12</b>	<b>40</b>
<b>CAKEBREAD SAUVIGNON BLANC</b> napa valley, california	<b>-</b>	<b>84</b>
<b>CONUNDRUM WHITE TABLE WINE</b> california	<b>12</b>	<b>43</b>
<b>LA FAGE COTE E'ST</b> (organic,-marsanne, rousanne, chardonnay) france	<b>10</b>	<b>33</b>

## Full & Opulent Whites

<b>ESTANCIA UNOAKED CHARDONNAY</b> , monterey, california	<b>9</b>	<b>31</b>
<b>CAMBRIA CHARDONNAY</b> katherine's vineyard, california	<b>11</b>	<b>31</b>
<b>WILLIAM HILL CHARDONNAY</b> napa valley, california	<b>12</b>	<b>43</b>
<b>ACACIA CHARDONNAY</b> , caneros california	<b>13</b>	<b>43</b>
<b>SONOMA CUTRER CHARDONNAY</b> , russian river, california	<b>15</b>	<b>50</b>
<b>JOSEPH DROUHIN WHITE BURGUNDY</b> , (chardonnay) france	<b>16</b>	<b>55</b>
<b>WILLIAM FEVRE CHABLIS</b> (chardonnay) chablis, france	<b>18</b>	<b>63</b>
<b>ROMBAUER CHARDONNAY</b> caneros, california	<b>20</b>	<b>72</b>
<b>LOUIS JADOT POUILLY-FUISSE</b> (chardonnay) burgundy, france	<b>20</b>	<b>74</b>
<b>GRGICH HILLS CHARDONNAY</b> , napa valley, california	<b>27</b>	<b>99</b>
<b>CAKEBREAD CHARDONNAY</b> napa valley, california	<b>29</b>	<b>104</b>
<b>VIEUX DE TELEGRAPHE BLANC</b> , rhone, france	<b>37</b>	<b>133</b>

## Fruity & Lively Reds

<b>HOGWASH ROSE</b> california	<b>10</b>	<b>31</b>
<b>BROQUEL MALBEC</b> mendoza, argentina	<b>13</b>	<b>43</b>
<b>GERARD BERTAND PINOT NOIR</b> pay d'oc, france	<b>10</b>	<b>33</b>
<b>FIRESTEED PINOT NOIR</b> willamette, oregon	<b>11</b>	<b>38</b>
<b>MEIOMI PINOT NOIR</b> napa valley, california	<b>12</b>	<b>43</b>
<b>LA CREMA PINOT NOIR</b> , willamette, california	<b>14</b>	<b>48</b>
<b>EMERITUS PINOT NOIR</b> , hallberg ranch, russian river, california	<b>18</b>	<b>63</b>
<b>KING ESTATE PINOT NOIR</b> , oregon	<b>17</b>	<b>63</b>
<b>ARCHERY SUMMIT PINOT NOIR</b> , willamette, oregon	<b>19</b>	<b>69</b>
<b>CRISTOM MT JEFFERSON PINOT NOIR</b> willamette, oregon	<b>20</b>	<b>72</b>
<b>MELVILLE PINOT NOIR</b> santa maria valley, california	<b>24</b>	<b>88</b>

## Ripe, Smooth Reds

<b>PREDATOR OLD VINE ZINFANDEL</b> , lodi, california	<b>12</b>	<b>43</b>
<b>BIELER LA JASSINE RED</b> , cote du rhone, france	<b>12</b>	<b>43</b>
<b>ROMBAUER ZINFANDEL</b> , napa, california	<b>18</b>	<b>63</b>
<b>CHATEAU DU TRIGNON GIGONDAS ROUGE</b> , france	<b>18</b>	<b>63</b>
<b>THE PRISONER RED WINE</b> , napa valley california	<b>25</b>	<b>90</b>
<b>STEELE WRITERS BLOCK PETITE SIRAH</b> kelseyville, california	<b>12</b>	<b>43</b>
<b>STAG'S LEAP PETITE SIRAH</b> sonoma valley, california	<b>21</b>	<b>76</b>
<b>RUTHERFORD RANCH MERLOT</b> , napa valley california	<b>12</b>	<b>43</b>
<b>DUCKHORN MERLOT</b> napa valley, california	<b>28</b>	<b>100</b>

## Rich, Dense Reds

<b>NOBLE VINES 337, CABERNET SAUVIGNON</b> california	<b>10</b>	<b>31</b>
<b>JOEL GOTT CABERNET SAUVIGNON</b> california	<b>18</b>	<b>63</b>
<b>KENWOOD JACK LONDON, CABERNET SAUVIGNON</b> california	<b>16</b>	<b>60</b>
<b>CHATEAU PEYBONHOMME</b> , bordeaux, france	<b>12</b>	<b>39</b>
<b>VAN DUZER SORCERY CABERNET</b> , rutherford, calif	<b>18</b>	<b>63</b>
<b>STEELE CABERNET SAUVIGNON</b> , red hills lake county, california	<b>18</b>	<b>65</b>
<b>PRUNOTTO BAROLO</b> piedmont, italy	<b>23</b>	<b>85</b>
<b>JORDAN CABERNET SAUVIGNON</b> alexander valley, california	<b>28</b>	<b>100</b>
<b>VIEUX DE TELEGRAPHE ROUGE</b> , rhone, france	<b>37</b>	<b>133</b>
<b>SILVER OAK CABERNET SAUVIGNON</b> alexander valley	<b>35</b>	<b>125</b>
<b>NICKEL &amp; NICKEL CABERNET SAUVIGNON</b> napa valley	<b>40</b>	<b>145</b>