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SORA

SUSHI & BAR

SOUPS & SALADS

6	9	8
Miso Soup	Seaweed Salad	Garden Salad
wakame, tofu, scallions	spring mix, marinated seaweed, cucumber, citrus dressing	spring mix, cucumber, carrots, ginger dressing

FROM THE GARDEN

<p>Edamame  7 steamed soybeans, sea salt chili garlic +2</p> <p>Tempura Delight 12 mixed vegetables, tempura, and tempura sauce</p> <p>Garlic Green Beans 9 stir-fried green beans, garlic, soy glaze</p>	<p>Edamame Guacamole  13 avocado, pico de gallo, fresh herbs, citrus, served with chips</p> <p>Chili Crisp Cucumbers 8 chilled cucumbers, chili crisp, toasted sesame, cilantro</p>
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FROM THE SEA

<p>*Bluefin Tuna Crudo  20 bluefin tuna, mild citrus ponzu, basil oil, served over kizami wasabi</p> <p>*Yellowtail Jalapeño Crudo 16 yellowtail, jalapeño, citrus ponzu</p> <p>*Salmon Crudo  16 salmon, citrus ponzu</p> <p>*Midnight Ceviche 17 tuna, salmon, yellowtail, miso vinaigrette, cucumber, onion, cilantro, chips</p>	<p>Firecracker Prawns 14 crispy spring roll wrapped filled prawns, seafood, cream cheese, shiso, and sweet chili sauce.</p> <p>Calamari 18 lightly fried calamari, cabbage, sweet chili glaze</p> <p>*Tuna Crispy Rice 16 tuna tartare, guacamole, sweet glaze, spicy mayo, pico</p>
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FROM THE LAND

<p>Duck Bao Buns 14 roasted duck with house dark citrus soy- ginger sauce, pickles</p> <p>Chashu Belly Tacos 13 braised pork belly, cilantro, pickled carrots, daikon, demi-glaze</p>	<p>Pork Dumplings 11 pan-fried pork dumplings, ponzu sauce</p> <p>KFC Wings 13 crispy fried wings tossed in honey garlic gochujang sauce <i>-please allow 10 minute prep time-</i></p>
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*These items are offered raw and/or cooked to order. Consuming raw and/or undercooked eggs, meat, poultry, or shellfish may increase your risk of foodborne illness especially if you have certain medical conditions. Normal kitchen operations involve shared cooking surfaces, utensils, and common fryer oil. Due to these circumstances, we are unable to guarantee any menu item is entirely free of allergens. Please alert your server of any food allergies or dietary restrictions.

A Gratuity of 20% will be added for parties of six or more.

NIGIRI OMAKASE TRIOS

20

*Bluefin Nigiri

three pieces of bluefin tuna,
lightly dressed with chef
topping

17

*Salmon Nigiri

three pieces of fresh sake,
topped with miso butter

17

*Yellowtail Nigiri

three pieces of hamachi,
finished with aged citrus soy,
scallions

SASHIMI & NIGIRI

two pieces per order

selection subject to availability

<p>*Bluefin Toro Fatty Tuna  MKT</p> <p>*White Tuna Escolar  10</p> <p>*Eel Unagi  9</p> <p>*Flying Fish Roe Tobiko  7</p> <p>*Red Snapper Madai  11</p>	<p>*Salmon Roe Ikura  8</p> <p>*Salmon Sake  9</p> <p>*Shrimp Ebi  6</p> <p>*Yellowfin Tuna Maguro  7</p> <p>*Yellowtail Hamachi  9</p>
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COOKED ROLLS

<p>Thunder Crab 14 crispy soft-shell crab, kani crab, cucumber, avocado, masago, * sweet chili sauce, sweet glaze</p> <p>White Tiger 15 kani crab, avocado, seared white tuna, wasabi dressing, eel sauce, tempura crunch</p> <p>Shrimp Tempura 12 shrimp tempura, kani crab, avocado, cucumber, masago *, sweet chili, sweet glaze</p>	<p>Crunchy Diablo 13 tempura-fried roll with pickled jalapeño, avocado, cream cheese, crab salad, sweet glaze, spicy mayo</p> <p>Snap Dragon 14 shrimp tempura, cucumber, mango, ebi shrimp, tempura crunch, citrus dressing, eel sauce</p> <p>Golden Eel 15 california roll topped with bbq eel, avocado, eel sauce, crunch, scallions</p>
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RAW ROLLS

<p>*Sora Roll 15 spicy tuna, tempura prawns, tuna, special sauce, eel sauce, masago, scallions</p> <p>*Rainbow 14 california roll topped with assorted premium fish and avocado</p> <p>*Ocean Flame 14 cucumber, spicy tuna, seared salmon, eel sauce, spicy mayo, tempura crunch, scallions</p> <p>*Spicy Tuna Crunch 11 spicy tuna, cucumber, tempura crunch, and spicy mayo</p>	<p>*TNT Crunch 14 tuna, salmon, yellowtail, cucumber, cilantro, tempura crunch, choice of mild or spicy sauce</p> <p>*Bluefin Tuna Royale 17 salmon, spicy tuna, cucumber, bluefin tuna, avocado, spicy mayo, eel sauce, cilantro, scallions, masago</p> <p>*Lava Roll 17 premium fish mix, chef's citrus sauce, cucumber, kani crab, avocado, wasabi aioli, sweet glaze</p>
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CLASSIC ROLLS

hand rolls available upon request +2

Avocado Roll 🌾	6	*Spicy Tuna Roll	10
Cucumber Roll Kappa Maki 🌾	5	spicy tuna mix, cucumber	
Philly Roll 🌾	10	*Tuna Roll 🌾	10
salmon, cream cheese, avocado		avocado or cucumber	
California Roll	9	*Salmon Roll 🌾	9
kani crab, avocado, cucumber		avocado or cucumber	
Eel Roll	10	*Yellowtail Roll 🌾	10
avocado or cucumber		avocado or cucumber	

CHEF'S SELECTIONS

*Chirashi	32	*Sashimi Plate 🌾	38
10 pieces of chef's selection premium sashimi over seasoned sushi rice with seasonal garnishes		14 pieces of chef's selection premium sashimi. No substitutions for nigiri.	

GLOBAL FAVORITES

Royal Duck Curry	38	Galbi Short Ribs	32
slow-simmered duck in a rich coconut red curry with seasonal vegetables and Thai basil sub: tiger shrimp 26 chicken 23 tofu 20		house-marinated beef short ribs in soy, garlic, ginger, sesame, and pear, flame-grilled and served with scallion slaw and rice	
Forbidden City Noodles		Spicy Udon Noodles	
wok-tossed lo mein noodles in chili-garlic sauce, mixed vegetables, sesame oil tiger shrimp 26 roasted duck 38 chicken 23 tofu 20		thick udon noodles stir-fried with bell peppers, cabbage, onions, carrots, scallions, savory gochujang sauce, nori flakes tiger shrimp 28 chicken 23 tofu 22	
Honō Shrimp	26	Chicken Katsu	24
sautéed shrimp in a mild-creamy chipotle-gochujang sauce with garlic, onions, basil, and roasted bell peppers, rice		crispy panko-crust chicken cutlet, drizzled with house katsu sauce, served over rich Japanese curry with steamed rice, carrots, sweet potatoes, and caramelized onions	
Wok Fried Rice		Short Rib Pho 🌾	24
wok fried rice, mixed vegetables, and Thai basil in a savory-sweet soy glaze tiger shrimp 24 grilled chicken 21 tofu 20		classic Vietnamese noodle soup with tender braised beef short rib, rice noodles, aromatic broth, and fresh herbs	

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White Wine

J VINEYARDS PINOT GRIS	10 36
<i>J Vineyards • California</i>	
J. LOHR CHARDONANY	10 36
<i>J. Lohr • California</i>	
WHITEHAVEN SAUVIGNON BLANC	14 50
<i>Whitehaven • New Zealand</i>	
ALBARIÑO	36
<i>Terras Gauda • Spain</i>	
CHARDONNAY	68
<i>Rombauer • California</i>	

Red Wine

SARDÓN RED TEMPRANILLO	12 40
<i>Quinta Sardonía • Spain</i>	
FRANCISCAN CABERNET SAUVIGNON	10 36
<i>Franciscan • California</i>	
AVNI PINOT NOIR	50
<i>Lingua Franca • Oregon</i>	
SILVER OAK CABERNET SAUVIGNON	130
<i>Silver Oak • California</i>	

Rosé & Sparkling

ROSÉ	9 32
<i>Bieler Père et Fils • France</i>	
CAVA BRUT	10 36
<i>Perelada • Spain</i>	
BRUT CHAMPAGNE	40
<i>Devaux Grande Réserve • France</i>	
STARCK CHAMPAGNE BRUT NATURE	120
<i>Louis Roederer • France</i>	

Unfiltered Sake

KUNI ZAKARI, NIGORI	14
<i>Futsushu sake • 200mL</i>	
YUZU SHU JUNMAI	26
<i>Homare Junmai • Fukushima • 300mL</i>	

Filtered Sake

JUNMAI GINJO KIKUSUI	24
<i>Kikusui Junmai Ginjo • Niigata • 300mL</i>	
HAKKAISAN	28
<i>Hakkaisan Tokubetsu Honjozo • Niigata • 300mL</i>	
KIKUSUI FUNAGUCHI	14
<i>Kikusui Shuzo Funaguchi Genshu Sake 200ml</i>	
HAKUTUSURU DRAFT	12
<i>Hakutusuru Junmai Namachozo • Hyogo • 180mL</i>	
DRUNKEN WHALE	40
<i>Suigei Tokubetsu Junmai - Kochi • 750mL</i>	
DRAGON GOD	48
<i>Ryujin Shuzo Kakushi Ginjo • Gunma • 750mL</i>	
JUNMAI TARU SAKE	45
<i>kiku-masamune • 720mL</i>	
BORN JUNMAI DAIGINJO "GOLD"	60
<i>katoukichibee shouten • 720mL</i>	



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Signature Cocktails

BLACKBERRY SOL	16
<i>Los Vecinos Mezcal, Blackberry Mure, Italicus Bergamotto, Agave, Lime, Pineapple, Brut Cava</i>	
JUNGLE BIRD	14
<i>Captain Morgan Spiced Rum, Lime Juice, Campari, Pineapple Juice, Simple Syrup</i>	
SHADOW & SMOKE	14
<i>Buffalo Trace, Cane Sugar Syrup, Chocolate Bitters, Orange Bitters</i>	
BOTANICAL MIRAGE	13
<i>Connption Gin, Lemon Juice, Amaretto, Velvet Falernum, Passionfruit Syrup</i>	
LYCHEE MARTINI	14
<i>Luksusowa Vodka, Lychee Syrup, St.Germain Elderflower, Lemon Juice</i>	
PURPLE HAZE	13
<i>Luksusowa Vodka, Blackberry Mure, Lime Juice, Agave</i>	
SORA'S OLD FASHIONED	16
<i>Buffalo Trace, Cane Sugar Syrup, Rhubarb & Orange Bitters, Orange Peel</i>	

Mocktails

PINEAPPLE LIMEADE	8
<i>Pineapple, Lime, Agave, Club Soda</i>	
LYCHEE SPRITZ	8
<i>Lychee Syrup, Lemon Juice, Agave, Club Soda</i>	
PASSION PUNCH	8
<i>Passionfruit Syrup, Pineapple Juice, Lemon Juice, Club Soda</i>	
MINT LIME TONIC	7
<i>Lime Juice, Agave, Mint, Tonic Water</i>	

Beer

SAPPORO	6
<i>Japanese Pale Lager 4.9% ABV</i>	
ASAHI SUPER DRY	6
<i>Japanese-Style Pilsner 5%</i>	
ORION	8
<i>Japanese Lager 5% ABV</i>	
LUCKY BUDDHA	8
<i>Chinese-Style Euro Pale Lager 4.8%</i>	
MICHELOB ULTRA	6
<i>American Lager 4.2% ABV</i>	
SINGHA	7
<i>Thai Style Lager 5% ABV</i>	

Non-Alcoholic Beer

ASAHI O.O	7
<i>Japanese Pale Ale</i>	
BITBURGER DRIVE	7
<i>German Style Pilsner</i>	

Beverages

SODA CAN	2.5
<i>Coke, Diet Coke, Sprite</i>	
SAN PELLEGRINO	8
<i>Sparkling Natural Mineral Water</i>	
HOT TEA	5
<i>Rotating Flavors</i>	



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