

空

SORA

SUSHI & BAR

---

**Z E R O P R O O F**


---

<b>Pineapple Limeade</b> pineapple, lime, agave, club soda	8	<b>Passion Punch</b> passionfruit syrup, pineapple juice, lemon, club soda	8
<b>Lychee Spritz</b> lychee syrup, lemon, agave, club soda	8	<b>Mint Lime Tonic</b> lime, agave, mint, tonic	7
<b>Coke, Diet Coke, Sprite</b>	2	<b>Hot Tea</b> rotating flavors	4
<b>San Pellegrino</b>	8		

---

**C O C K T A I L S**


---

<b>Blackberry Sol</b> los vecinos mezcal, blackberry mure, italicus bergamotto, agave, lime, pineapple, brut cava	16	<b>Botanical Mirage</b> conniption gin, lemon juice, falernum, passionfruit syrup, amaretto	13
<b>Jungle Bird</b> capt. morgan spiced rum, lime campari, pineapple, simple syrup	14	<b>Lychee Martini</b> lulusowa vodka, lychee syrup, st. germain, lemon juice	14
<b>Shadow &amp; Smoke</b> buffalo trace, cane sugar syrup, chocolate bitters, orange bitters	12	<b>Purple Haze</b> lulusowa vodka, blackberry mure, lime, agave	10

---

**W I N E**


---

<b>Tempranillo</b> Bodegas Lan Rioja Crianza 2021 • Spain	10   36	<b>Pinot Grigio</b> Protea 2022 • South Africa	10   36
<b>Monastrell</b> Gordo 2021 • Spain	11   40	<b>Chardonnay</b> Carmel Road 2023 • California	9   32
<b>Tempranillo</b> Bodegas Lan Rioja Gran Reserva 2016 • Spain	9   36	<b>Hondarrabi Zuri</b> Gaintza Txakolina 2021 • Spain	42
<b>Bordeaux Blend</b> Saint-Émilion Grand Cru 2018 • France	112	<b>Albariño</b> Forjas del Salnes Leirana 2021 • Spain	36
<b>Pinot Noir</b> Yamhill-Carlton 2021 • Oregon	125	<b>Chardonnay</b> Feuillebois Chablis 1er Cru Les Montmains 2021 • Spain	95
<b>Cabernet Sauvignon</b> Jordan 2018 • California	300	<b>Rosé</b> Sokol Blosser Rosé of Pinot Noir 2022 • Oregon	13   48
<b>Cava</b> Barcino Cava Brut • Spain	10   36	<b>Champagne</b> Sokol Blosser Rosé of Pinot Noir 2022 • Oregon	139
<b>Cava Brut</b> Segura Viudas Cava Brut • Spain	10   36		

---

**S A K E**


---

35	10	35
<b>Joto Nigiri “The Blue One”</b> Junmai Nigori 15% ABV creamy, milky, coconut, pear, banana, ripe dates,	<b>Hakutsuru Draft</b> Junmai Sake 14% ABV sweet rice, nuts, barely ripe pear, green melon, young coconut	<b>Yuki No Boshu “Cabin In The Snow”</b> Junmai Ginjo 16% anise, mango, strawberry, pear, white pepper

---

**B E E R**


---

<b>Lucky Buddha</b> Chinese-style Euro Pale Lager 4.8% ABV	8	<b>Asahi</b> Japanese-style Pilsner 5% ABV	6
<b>Singha</b> Thai Pale Lager 5% ABV	7	<b>Orion</b> Japanese Lager 5% ABV	8
<b>Sapporo</b> Japanese Pale Lager 4.9% ABV	6		

---

**SOUPS & SALADS**


---

<p>6</p> <p><b>Miso Soup</b></p> <p>wakame, tofu, scallions</p>	<p>9</p> <p><b>Seaweed Salad</b></p> <p>spring mix, marinated seaweed, cucumber, citrus dressing</p>	<p>8</p> <p><b>Garden Salad</b></p> <p>spring mix, cucumber, carrots, ginger dressing</p>
---	--	---

---

**FROM THE GARDEN**


---

<p><b>Edamame</b>  7</p> <p>steamed soybeans, sea salt   chili garlic +2</p>	<p><b>Edamame Guacamole</b>  13</p> <p>avocado, pico de gallo, fresh herbs, citrus, served with chips</p>
<p><b>Shishito Peppers</b> 11</p> <p>crispy tempura shishito peppers, miso glaze</p>	<p><b>Chili Crisp Cucumbers</b> 7</p> <p>chilled cucumbers, chili crisp, toasted sesame, cilantro</p>
<p><b>Garlic Green Beans</b> 9</p> <p>stir-fried green beans, garlic, soy glaze</p>	

---

**FROM THE SEA**


---

<p><b>*Bluefin Tuna Crudo</b>  20</p> <p>bluefin tuna, mild citrus ponzu, basil oil, served over kizami wasabi</p>	<p><b>Firecracker Shrimp</b> 15</p> <p>tempura-fried tiger shrimp tossed in creamy sweet chili sauce</p>
<p><b>*Yellowtail Jalapeño Crudo</b> 16</p> <p>yellowtail, jalapeño, citrus ponzu</p>	<p><b>Calamari</b> 16</p> <p>lightly fried calamari, cabbage, sweet chili glaze</p>
<p><b>*Salmon Tiradito</b>  16</p> <p>salmon, truffle-infused onion, basil oil</p>	<p><b>*Tuna Crispy Rice</b> 14</p> <p>tuna tartare, guacamole, sweet glaze, spicy mayo, pico</p>
<p><b>*Midnight Ceviche</b> 17</p> <p>tuna, salmon, yellowtail, miso vinaigrette, cucumber, onion, cilantro, chips</p>	

---

**FROM THE LAND**


---

<p><b>Pork Belly Yakiton</b> 9</p> <p>grilled citrus-soy marinated pork belly skewers, green onion</p>	<p><b>Pork Dumplings</b> 11</p> <p>pan-fried pork dumplings, ponzu sauce</p>
<p><b>Chashu Belly Tacos</b> 12</p> <p>braised pork belly, cilantro, pickled carrots, daikon, demi-glaze</p>	<p><b>KFC Wings</b> 13</p> <p>crispy fried wings tossed in honey garlic gochujang sauce <i>-please allow 10 minute prep time-</i></p>

\*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

18

### \*Tuna Nigiri

three pieces of premium maguro, 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><b>*Bluefin Toro   Fatty Tuna</b>  MKT</p> <p><b>*White Tuna   Escolar</b>  10</p> <p><b>*Eel   Unagi</b>  9</p> <p><b>*Flying Fish Roe   Tobiko</b>  7</p> <p><b>*Red Snapper   Madai</b>  11</p>	<p><b>*Salmon Roe   Ikura</b>  8</p> <p><b>*Salmon   Sake</b>  9</p> <p><b>*Shrimp   Ebi</b>  6</p> <p><b>*Yellowfin Tuna   Maguro</b>  7</p> <p><b>*Yellowtail   Hamachi</b>  9</p>
--	---

## COOKED ROLLS

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

## RAW ROLLS

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

## CLASSIC ROLLS

hand rolls available upon request + 2

<b>Avocado Roll</b> 🌿 6	<b>*Spicy Tuna Roll</b> 10 spicy tuna mix, cucumber
<b>Cucumber Roll   Kappa Maki</b> 🌿 5	<b>*Tuna Roll</b> 🌿 10 avocado or cucumber
<b>Philly Roll</b> 🌿 10 salmon, cream cheese, avocado	<b>*Salmon Roll</b> 🌿 9 avocado or cucumber
<b>California Roll</b> 8 kani crab, avocado, cucumber	<b>*Yellowtail Roll</b> 🌿 10 avocado or cucumber
<b>Eel Roll</b> 10 avocado or cucumber	

## CHEF'S SELECTIONS

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

## GLOBAL FAVORITES

<b>Royal Duck Curry</b> 35 slow-simmered duck in a rich coconut red curry with seasonal vegetables and Thai basil sub: tiger shrimp 26   chicken 23   tofu 20	<b>Galbi Short Ribs</b> 32 house-marinated beef short ribs in soy, garlic, ginger, sesame, and pear, flame-grilled and served with scallion slaw and rice
<b>Honō Shrimp</b> 26 sautéed shrimp in a mild-creamy chipotle-gochujang sauce with garlic, onions, basil, and roasted bell peppers, rice	<b>Spicy Udon Noodles</b> thick udon noodles stir-fried with bell peppers, cabbage, onions, carrots, scallions, savory gochujang sauce, nori flakes tiger shrimp 26   chicken 23   tofu 20
<b>Donburi</b> Japanese-style rice bowl topped with your choice of protein, hard-boiled egg, and sautéed bok choy chashu pork belly 23   tofu 20 chicken katsu 23	<b>Chicken Katsu</b> 23 crispy panko-crust chicken cutlet, drizzled with house katsu sauce, served over rich Japanese curry with steamed rice, carrots, sweet potatoes, and caramelized onions
<b>Forbidden City Noodles</b> wok-tossed lo mein noodles in a fragrant chili-garlic sauce with mixed vegetables and sesame oil tiger shrimp 26   roasted duck 35 chicken 23   tofu 20	<b>Short Rib Pho</b> 🌿 24 classic Vietnamese noodle soup with tender braised beef short rib, rice noodles, aromatic broth, and fresh herbs

\*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.