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SORA

SUSHI & BAR



N / A BEVERAGES

Coke, Diet Coke, Sprite	2.5	San Pellegrino	8
Lemonade lemon juice, simple syrup, water	5	Hot Tea rotating flavors	5

SMALL PLATES

Edamame steamed soybeans, sea salt chili garlic + 2	7	Pork Dumplings pan-fried pork dumplings, ponzu sauce	11
Miso Soup wakame, tofu, scallions	6	Bonchon Wings crispy fried wings tossed in honey garlic gochujang sauce <i>please allow 10 minute prep time</i>	12
Garden Salad spring mix, cucumber, carrots, ginger dressing	8	*Bluefin Tuna Crudo bluefin tuna, mild citrus ponzu, basil oil, served over kizami wasabi	20
Seaweed Salad spring mix, marinated seaweed, cucumber, citrus dressing	9	*Yellowtail Jalapeño yellowtail, jalapeño, citrus ponzu	17
Tempura Delight mixed vegetables, tempura, and tempura sauce	12	*Salmon Crudo salmon, citrus ponzu	16
Garlic Green Beans stir-fried green beans, garlic, soy glaze	9	Firecracker Shrimp crispy spring roll wrapped filled prawns, seafood, cream cheese, shiso, and sweet chili sauce.	13
Edamame Guacamole avocado, pico de gallo, fresh herbs, citrus, served with chips	13	Calamari lightly fried calamari, cabbage, sweet chili glaze	18
Chili Crisp Cucumbers chilled cucumbers, chili crisp, toasted sesame, cilantro	8	*Tuna Crispy Rice tuna tartare, guacamole, sweet glaze, spicy mayo, pico	16
Sweet Heat Chicken Baos steamed buns filled with juicy chicken, pickles, and scallions	11		

SUPER BOWLS

17 Chargrilled Chicken chargrilled chicken, rice, house vegetables, and our signature teriyaki sauce	21 Jumbo Shrimp & Chicken tiger shrimp and chargrilled chicken, rice, signature teriyaki sauce, and fresh green onions	18 Chargrilled Pork Loin chargrilled pork loin, rice, house vegetables and teriyaki sauce
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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.

SASHIMI & NIGIRI

two pieces per order | selection subject to availability

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

COOKED ROLLS

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

RAW ROLLS

*Tuna Ecstasy 15 spicy tuna, tempura shrimp, tuna, special sauce, eel sauce, masago, scallions	*TNT Crunch 14 tuna, salmon, yellowtail, cucumber, cilantro, tempura crunch, choice of mild or spicy sauce
*Rainbow 14 california roll topped with assorted premium fish and avocado	*Bluefin Tuna Royale 17 salmon, spicy tuna, cucumber, bluefin tuna, avocado, spicy mayo, eel sauce, cilantro, scallions, masago
*Ocean Flame 14 cucumber, spicy tuna, seared salmon, eel sauce, spicy mayo, tempura crunch, scallions	*Lava Roll 18 tuna, salmon, and yellowtail, shiso, citrus sauce, layered with kani crab, avocado, and cucumber, wasabi aioli and eel sauce
*Spicy Tuna Crunch 11 spicy tuna, cucumber, tempura crunch, and spicy mayo	

CLASSIC ROLLS

hand rolls available upon request +2

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

*Chirashi

32

10 pieces of chef's selection premium sashimi over seasoned sushi rice with seasonal garnishes

*Sashimi Plate

38

14 pieces of chef's selection premium sashimi. No substitutions for nigiri.

GLOBAL FAVORITES

Royal Curry

slow-simmered rich coconut red curry with seasonal vegetables and Thai basil
chicken 23 | tiger shrimp 26 | tofu 20

Forbidden City Noodles

wok-tossed lo mein noodles in chili-garlic sauce, mixed vegetables, sesame oil
chicken 23 | tiger shrimp 26 | tofu 20

Honō Shrimp

26

tiger shrimp in a creamy gochujang sauce with garlic, onions, roasted bell peppers and fresh basil, served with steamed rice

Wok Fried Rice

wok fried rice, mixed vegetables, and Thai basil in a savory-sweet soy glaze
grilled chicken 23 | tiger shrimp 24 | tofu 20

Pho

24

classic Vietnamese noodle soup with tender braised beef short rib, rice noodles, aromatic broth, and fresh herbs

Galbi Short Ribs

35

flame grilled house-marinated beef short ribs with soy, garlic, ginger, sesame, and pear, served with scallion slaw and rice

Spicy Udon Noodles

thick udon noodles stir-fried with bell peppers, cabbage, onions, carrots, scallions, savory gochujang sauce, nori flakes
chicken 23 | tiger shrimp 28 | tofu 22

Chicken Katsu

24

crispy panko-crust chicken cutlet, drizzled with house katsu sauce, served over rich Japanese curry with steamed rice, carrots, sweet potatoes, and caramelized onions

East Meets West Teriyaki

house vegetables, rice, house-made teriyaki sauce, Japanese-style macaroni salad, teriyaki sesame coleslaw
chicken 22 | tiger shrimp 24
tofu 19 | grilled pork loin 21

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White Wine

J VINEYARDS PINOT GRIS 10 | 36
J Vineyards • California

J. LOHR CHARDONANY 10 | 36
J. Lohr • California

WHITEHAVEN SAUVIGNON BLANC 14 | 50
Whitehaven • New Zealand

ALBARIÑO 36
Terras Gauda • Spain

CHARDONNAY 68
Rombauer • California

Red Wine

SARDÓN RED TEMPRANILLO 12 | 40
Quinta Sardonía • Spain

FRANCISCAN CABERNET SAUVIGNON 10 | 36
Franciscan • California

AVNI PINOT NOIR 50
Lingua Franca • Oregon

SILVER OAKCABERNET SAUVIGNON 130
Silver Oak • California

Rosé & Sparkling

ROSÉ 9 | 32
Bieler Père et Fils • France

CAVA BRUT 10 | 36
Perelada • Spain

BRUT CHAMPAGNE 40
Devaux Grande Réserve • France

STARCK CHAMPAGNE BRUT NATURE 120
Louis Roederer • France

Unfiltered Sake

KUNI ZAKARI, NIGORI 14
Futsushu sake • 200mL

YUZU SHU JUNMAI 26
Homare Junmai • Fukushima • 300mL

Filtered Sake

JUNMAI GINJO KIKUSUI 24
Kikusui Junmai Ginjo • Niigata • 300mL

HAKKAISAN 28
Hakkaisan Tokubetsu Honjozo • Niigata • 300mL

KIKUSUI FUNAGUCHI 14
Kikusui Shuzo Funaguchi Genshu Sake 200mL

HAKUTUSURU DRAFT 12
Hakutusuru Junmai Namachozo • Hyogo • 180mL

DRUNKEN WHALE 40
Suigei Tokubetsu Junmai - Kochi • 750mL

DRAGON GOD 48
Ryujin Shuzo Kakushi Ginjo • Gunma • 750mL

JUNMAI TARU SAKE 45
kiku-masamune • 720mL

BORN JUNMAI DAIGINJO "GOLD" 60
katoukichibee shouten • 720mL



SORA

SUSHI & BAR

Signature Cocktails

CRIMSON	15
Dark Rum, Cranberry Juice, Passion Fruit Syrup, House Citrus Mix & Fresh Cracked Black Pepper	
WHISKY SOUR	15
Scotch Whisky, Ginger Syrup & House Citrus Mix	
SHADOW & SMOKE	15
Buffalo Trace, Cane Sugar Syrup, Chocolate Bitters, Orange Bitters	
GIN'GER COLLINS	14
Gin, Ginger Syrup, House Citrus Mix & Tonic Water	
LYCHEE BLOSSOM	15
Vodka, Lychee Syrup, House Citrus Mix & St-Germain Elderflower Liqueur	
GUAVA MARG	14
Tequila, Guava Syrup, House Citrus Mix & Agave Nectar	
KYOTO MULE	13
Vodka, House Cucumber Cordial, Ginger Syrup, Fresh Lime Juice & Club Soda	

Mocktails

LIMEADE	8
Lime, Agave, Club Soda	
LYCHEE SPRITZ	8
Lychee Syrup, Lemon Juice, Agave, Club Soda	

Beer

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

Non- Alcoholic Beer

ASAHI O.O	7
Japanese Pale Ale	
BITBURGER DRIVE	7
German Style Pilsner	

Beverages

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