



Lunch Menu
Monday – Friday 11:30 AM – 2:30 PM

Appetizers

Soma Salad 6 ☺

mixed greens / cucumber / tomato / cashews / Asian pear / red onion wine jam / ginger miso dressing

Soma Miso 5

quail egg / tofu / green onion / wakame

Pork Chive Gyoza 8

pork / honey dijon / spicy ponzu / chives

Agedashi Tofu 6

fried soft tofu / soy and dashi sauce / green onions / bonito flakes / grated ginger

Sautéed Shishito Peppers 8

garlic / sake / lemon / butter

Edamame / Flavored Edamame 4 / 5

Sushi Plates & Combinations

served with miso soup & house salad

Daily Chef Sushi Special MKT

showcasing exotic seafood or a seasonal specialty

Chirashi 26 *

chef's preferred choice of seven types of sashimi, assorted vegetables, and sushi rice

Toh 21 *

6 pcs nigiri: tuna / whitefish / salmon / ebi / hotate / unagi and california roll

Sei 13 *

6 pcs california roll / 3 pcs spicy tuna roll / 3 pcs spicy salmon roll

Nan 16 *

3 pcs nigiri: tuna / white fish / salmon / 3 pcs spicy tuna roll / 3 pcs of spicy salmon roll

Hoku 18

spider roll / dynamite hand roll / shrimp tempura hand roll / spicy tuna hand roll

[*] Contains raw or undercooked food items

Lunch Specialty

Poke Bowl Trio & Miso 17 *

tuna / salmon / yellowtail / ginger / soy / green onion / sesame / furikake / kizami nori / avocado / seaweed salad / fukujinzuke / rakkyo / bed of sushi rice

Spicy Sashimi Bi-Bim-Bab & Miso 18 [s] *

salmon / tuna / white fish / mixed green / masago / yuzu cho-jang / sesame / nori / bed of sushi rice

Hiyashi Chuka (cold noodle) 14

pork belly / menma / pickled cucumber / pickled radish / kizami shoga / sesame / shiso / green onion

Tempura 15

three pieces shrimp / assorted vegetables

Texas Wagyu Beef Bowl 19

Akaushi short rib / fried egg / onions / mushrooms / garlic soy / pickled ginger / green onions / rice

Ramen / Udon

Spicy Tonkotsu Ramen (Japanese traditional - style) 17 ☪ [s]

pork & chicken broth / pork belly / pickled ginger / wakame / bamboo shoots / micro cilantro / egg / spicy seasoning / sesame seeds

Spicy Miso Ramen (Miso Base) 15 ☪ [s]

braised pork / ajitama / bamboo shoots / green onions / spinach / wakame

Texas Ramen (Shoyu - Tonkotsu Base) 17

local farm pork and chicken broth / pork belly / corn / green onions / spinach / wakame / chili thread / cilantro / egg

Garden Ramen (Shiitake - Kombu base) 14 *vegan*

tofu / portabella / pickled shimeji / green onions / spinach / wakame / cilantro

Shrimp Tempura Udon 15

udon noodle / shrimp tempura / fish cake / green onions / spinach / wakame

Seafood Ramen 19 ☪

lump crab / clams / shrimp / egg noodles / wakame / green onion / micro cilantro / red ginger / Japanese pepper

Soma Bento Box served with miso soup and salad

traditional multi-course lunch with agedashi tofu, seaweed salad, 3-piece sushi roll, and dessert

Sashimi Bento 18 *

3 pc tuna / 2 pc salmon / 2 pc white fish

Shrimp Tempura Bento 15

3 pieces of battered shrimp with vegetables

Salmon Bento 17

salmon teriyaki with salad with yuzu vinaigrette

Chicken Teriyaki Bento 15

chicken teriyaki / mushrooms / onions / rice

Yakiniku Beef Bento 18

sliced and seared NY strip / onions / pickled ginger / soy / over a bed of rice

☪ Contains Nuts

[s]/Indicates item is spicy

Nigiri Sushi and Sashimi

price per piece

- * Tuna – Maguro 5
- * Peppercorn Tuna 5
- * Fresh Salmon – Sake 4
- * Fresh Salmon Belly 4.50
- * Peppercorn Salmon 4.50
- * Smoked Salmon 4.50
- * Japanese Sea Bream – Madai 6
- * Yellowtail – Hamachi 5
- * Yellowtail Belly 5.50
- Fresh Water Eel – Unagi 4.50
- * Flying Fish Roe – Tobiko 3.50
- * Salmon Roe – Ikura 5
- * Alaskan King Crab – Tarabagani MKT
- Octopus – Tako 3.5
- * Squid – Ika 2.5
- * Diver Scallop (Whole) – Hotate 4
- * Spicy Scallop (Chopped) 4
- Black Tiger Prawn – Ebi 3.50

****Traditional Rolls and Hand Rolls are available upon request. Please ask your server for more details.**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*

⊕ Contains Nuts

[s] Indicates item is spicy

[*] Contains raw or undercooked food items

Soma Specials

***Chirashi 44**

11 kinds of premium sashimi (20pcs) over a bed of sushi rice and pickled vegetables

***Sashimi Pentagon 44**

Tuna / salmon / yellowtail / hotate / kanpachi / accompanied by trio of sauces (4pieces each)

***Sushi & Roll Medley 5 / 8 / 10 pieces 24 / 36 / 44**

chef's choice pieces of nigiri and Spicy Salmon or Spicy Tuna roll

***Chef's Choice Omakase MKT**

assortment of chef's preferred premium cuts of the day

Premium Selection

price per piece

****Prices and availability may vary with the season**

- * Akami –Blue Fin Tuna 7
- * Chu-Toro – Medium Fatty Tuna MKT
- * O-Toro – Blue Fin Tuna Belly MKT
- * New Zealand King Salmon 6
- * Ahi Tuna w/ Truffle Shoyu & Scallion 6
- * Yellowtail, Foie Gras & Asian Pear Jam 10
- * Sweet Shrimp – Ama Ebi 6
- * House Marinated Masaba – Mackerel 6
- * Kinmedai – Goldeneye Snapper 8
- * Kampachi – Amberjack 5
- * Santa Barbara Uni – Sea Urchin MKT
- * Japanese Uni – Sea Urchin MKT
- * Aka Mutsu – Sea Perch 11

Fresh Grated Wasabi 8

Ask your server about today's featured sushi and sashimi

Soma Signature Rolls

Tuna Truffle 17 *

tuna / boiled shrimp / avocado / yellow tobiko / green onion / truffle shoyu

Honey Mango 17 *

spicy tuna / cucumber / mango / shrimp tempura / yellowtail / avocado / honey wasabi yuzu / crispy leeks / black tobiko

Soma Shrimp 16 *

shrimp tempura / salmon / spicy tuna / avocado / eel sauce / spicy aioli / green onion

Crazy Irishman 16

salmon / tuna / avocado / green soybean paper / tempura fried / eel sauce / spicy aioli / masago / green onion

Soma Crispy 16 *

boiled shrimp / smoked salmon / yellowtail / tobiko / crispy egg roll skin / crispy leeks / jalapeno / yuzu fish sauce

Creamy Mermaid 13

smoked salmon / cream cheese / avocado / tempura fried / serrano peppers / eel sauce

Spicy Yuzu Tuna 16 [s]*

spicy tuna / sliced tuna / tempura crunch / avocado / wasabi yuzu vinaigrette / micro cilantro / spicy jang

Firecracker Roll 19 [s]*

chopped toro / takuan / cucumber / peppercorn tuna / spicy ponzu / serrano / chili garlic sauce / green onion

Madai Champagne 17 *

Japanese sea bream / tuna / avocado / champagne vinaigrette / yuzu tobiko / crispy leeks / kaiware

King of Kings 22 *

New Zealand king salmon / Alaskan king crab / spicy tuna / cucumber / yuzu

Red Devil 14 [s]

shrimp tempura / shredded kani kama / chili oil / spicy aioli / togarashi

Gallardo Roll 17 [s] *

panko shrimp / jalapeno / avocado / cucumber / spicy salmon / tempura crunch / wasabi yuzu / cilantro / sriracha

God Made Man / Man Made Roll 16 *

spicy salmon / salmon / cucumber / lemon / avocado / grape tomato / micro cilantro

Shrimp Crunch Roll 14

Shrimp tempura / kani kama / cream cheese / avocado / jalapeno / tempura crunch / eel sauce

****20% gratuity will be added to all checks (including split checks) for parties of 6 or more****