

Appetizers

Soma Salad 8 [v] ✪

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

Soma Miso 7

quail egg / tofu / green onion / wakame

Pork Chive Gyoza 10

pork / honey dijon mustard / spicy ponzu / chives

Agedashi Tofu 7

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

Sautéed Shishito Peppers 9

garlic / sake / lemon / butter

Korean Spiced Chicken Wings 13

sesame / ranch / green onion

Pork Belly Buns 10

steamed bao / pickled cucumber / pickled onion / hoisin

Yakitori Chicken Skewers 8

chicken thigh / green onion / choice of spicy or teriyaki sauce

Japanese-Style Fried Chicken 9

boneless karaage / ginger / chili oil / Soma aioli

Petite Crab Cakes 14

jalapeño emulsion / yuzu kewpie

Japanese Wagyu Shumai 11 ✪

premium wagyu dumpling / truffle ponzu / garlic crunch

Steamed Dumpling Delights 8

choice of: pork or beef / Chef Omi's dumpling sauce

Japanese BBQ Pork Ribs 13

three fall-off-the-bone baby back ribs prepared the Japanese way

Teriyaki Beef Tacos 9

Teriyaki TX Wagyu Beef / avocado / shiitake / onion / tomato / Wonton Tostada

Spicy Shrimp Tacos 8 [s]

Shrimp / eggplant / shiitake mushroom / cauliflower / wonton chips / chili sauce / pickled onion / micro cilantro and 3 kinds of cheese

Edamame/ Flavored Edamame 5 / 6

Vegetables

Roasted Brussel Sprout Succotash 9

brussels sprouts / corn / cauliflower / sweet potato / edamame

Vegetable Tempura 11

sweet potato / eggplant / shishito / zucchini

Vegan Gyoza 8 [v]

cabbage / tofu / carrots / shishito / olives / spicy ginger ponzu sauce

Veggie Yakisoba 14 [v] ✪

vegan noodles / mushrooms / onion / peppers / broccolini / pickled carrot / spicy garlic soy

Veggie Dumpling Delights 8

steamed veggies / garlic / crispy leek / Chef Omi's dumpling sauce

Raw / Crudo / Ceviche

*** Tuna & Goat Cheese 19**

tuna / nori goat cheese mousse / pickled Asian pear / crispy leeks / lime zest / micro shiso / sweet soy / olive oil / pepper

*** Kampachi Ceviche 18**

amberjack / heirloom tomato / red onion / serrano / micro cilantro / wasabi soy vinaigrette / yuzu / black sea salt

*** Sashimi and Jang Salad 19 [s]**

tuna / salmon / yellowtail / mixed greens / tomato / cucumber / kaiware / masago / yuzu cho-jang / nori / sesame

*** Pesce Red 18**

tuna / garlic / shiso / olive oil / spicy ponzu / black pepper

*** Pesce White 17 [s]**

yellowtail / sliced serrano / micro cilantro / spicy ponzu

✪ indicates item has nuts

[v] - indicates item is vegan

[s] - indicates item is spicy

* Contains raw or undercooked food items

Seafood

Tempura 15

shrimp and assorted vegetables

Pan Seared Salmon 21

8 ounce Scottish salmon / brussel sprouts / sweet potatoes / cherry heirloom tomatoes / buttermilk foam

Lobster Miso Mac and Cheese 22

Lobster / elbow macaroni / miso / béchamel / parmesan / mozzarella / cheddar / panko

Alaskan Black Cod 18

Miso-marinated broiled cod / broccolini / pomegranate reduction

Japanese Lobster Risotto 16

unique sushi rice risotto / butter poached lobster / mozzarella / shiitake mushrooms / brown beech mushrooms / chives

Hamachi Kama 14

grilled tender yellowtail fish collar / side of spicy ponzu sauce

Meat

Sukiyaki Pork Belly 16

pork belly with a yakiniku soy reduction / poached egg / mushrooms / cherry tomatoes / onions / baby bok choy / micro cilantro

Texas Wagyu Short Ribs 14

72 hrs sous vide Texas wagyu / ginger soy reduction

Yakiniku Beef 24

8 ounce certified angus NY strip / fried egg / onions / mushrooms / garlic soy / pickled ginger / chives / rice

Miso Duck 12

sous vide duck breast / mushrooms / asparagus / yuzu-wine reduction

Ramen / Udon / Noodle

Spicy Tonkotsu Ramen 17 [s] ⚡

(Japanese traditional-style)

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

Texas Ramen 17

(shoyu – tonkotsu base)

Locally sourced pork and chicken broth / pork belly / corn / green onions / spinach / wakame / chili thread / cilantro / egg

Spicy Miso Ramen 16 [s] ⚡

(miso base)

fried pork belly / green onions / spinach / wakame / habanero / chili powder / menma / egg

Garden Ramen 14 [v]

(shiitake – kombu base)

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

*** Beef Udon 15**

NY strip beef slices / green onions / spinach / wakame / fish cake / dashi soy / sesame seeds

Shrimp Tempura Udon 15

shrimp tempura / fish cake / tempura / green onions / spinach / wakame / dashi soy / sesame seeds

Seafood Ramen 19 ⚡

lump crab / clams / shrimp / egg noodle / wakame / green onions / micro cilantro / red ginger / Japanese peppers / garlic chili

Additional toppings for Ramen / Udon:

Side add ons:

Menma (*Bamboo Shoot*) Corn
Green Onion Spinach Wakame
Fish Cake Mushrooms Shrimp Beef

Egg: 1 Meat: 5 Noodles: 3

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
- Octopus – *Tako* 3.5
- *Squid – *Ika* 3
- * Diver Scallop (Whole) – *Hotate* 4
- * Spicy Scallop (Chopped) 4
- Black Tiger Prawn – *Ebi* 3.50

**Traditional Rolls and Hand rolls are available upon request. See server for more details.

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

Soma Specials

- * **Chirashi 44**
8 kinds of premium sashimi over a bed of sushi rice with pickled vegetables
- * **Sashimi Pentagon 44**
Tuna / Salmon / Hamachi / Hotate / White Fish Special / accompanied by trio of sauces (4pieces each)
- * **Sushi & Roll Medley**
5 piece 26 8 piece 36 10 piece 44
chef's choice pieces of nigiri with a choice of Spicy Salmon or Spicy Tuna roll
- * **Soma Sashimi Bowl 78**
selection of 9 different sashimi offerings by the chef over an ice bowl
- * **Chef's Omakase MKT**
assortment of chef's preferred premium cuts of sushi of the day
- * **Chef's Premium Tasting "Omakase" MKT**
Sushi Bar dining service only, with a carefully selected menu from the both the front and back kitchen. Must be booked a week in advance.

Premium Selection

price per piece

Prices & availability may vary with 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 with Truffle Shoyu & Scallion 6
- * Yellowtail & Foie Gras with Asian Pear Jam 10
- * Scallop & Foie gras 9
- * 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
- Anago — *salt-water eel* 7.50
- * Madai with Caviar 11
- Alaskan King Crab – *Tarabagani* MKT
- Fresh Grated Wasabi 8

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 soy bean 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 / chili garlic sauce / spicy ponzu / serrano / peppercorn tuna / 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