



SUSHI KAPPO TORAYA

Take-Out Lunch Menu

LUNCH SPECIALS

Tuesday – Friday 11:30am - 2:30pm

SUSHI & SASHIMI LUNCH SPECIALS • 寿司と刺し身ランチ

***Sushi Lunch • 寿司ランチ 20.**

7 pieces of nigiri, 1 maki roll, and miso soup.

***Sashimi Lunch • 刺し身ランチ 21.**

Assorted fresh sliced fish, rice and miso soup.

***TORAYA TOKUSEI BENTO BOX • 虎屋特製弁当**

Our Toraya Special Bento Box is filled with our chef's selections of an assortment of sashimi, broiled fish, specialty meat dish, small appetizers, rice dish, and cooked vegetables 27.

DONBURI • 丼

Egg omelet, rice and miso soup are included.

***Kaisen Don • 海鮮丼 19.**

Assorted fish over sushi rice.

***Tekka Don • 鉄火丼 19.**

Tuna over sushi rice.

Marinated tuna available upon request.

***Sake Don • 鮭丼 19.**

Salmon over sushi rice.

Una Don • 鰻丼 19.

Eel over white rice.

***Sake Ikura Don • 鮭いくら丼 21.**

Salmon and salmon roe over sushi rice.

Oyako Don • 親子丼 13.

Chicken, egg and vegetables over white rice.

Ten Don • 天丼 14.

Shrimp and vegetable tempura over white rice.

Katsu Don • カツ丼 14.

Deep-fried tender pork cutlets with egg and vegetable over white rice.

SMALL DISHES • 小鉢

Tempura • 天婦羅 9.

Deep fried shrimp and vegetables in light batter.

Hōrensō & Yaki-Shiitake Ohitashi • ほうれん草と焼き椎茸のおひたし 8.

Spinach and grilled Shiitake mushrooms seasoned in a Yuzu citrus soy sauce.

Tofu & Yasai Agedashi • 豆腐と野菜の揚げ出し 10.

Deep fried tofu and vegetables in a soy broth. Served with grated Daikon radish and Nameko mushrooms.

Iidako Karaage • 飯蛸の唐揚げ 9.

Deep fried seasoned baby octopus.

Tatsuta-age • 竜田揚げ 8.

Japanese style deep fried marinated chicken.

SIDE ORDERS • サイドオーダー

Misoshiru • 味噌汁 3.

Miso soybean soup.

Akadashi • 赤だし 5.

Red Miso soybean soup.

Gohan • ご飯 2.75

Rice bowl.

Konomono • 香の物 5.

An assortment of Japanese pickles.

Edamame • 枝豆 6.

Boiled green soy beans, lightly salted.

Garden Salad • ガーデンサラダ 5.

Fresh vegetables, served w/ house dressing.

Aji-fry • 鯵フライ 8.

Deep fried breaded Spanish mackerel.

Umaki • 鰻巻き 9.

Roasted eel wrapped in an omelette.

- **These items may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
- *Before placing your order, please inform your server if a person in your party has a food allergy.*
- *18% gratuity will be added to parties of six or more.*
- *\$15.00 minimum for credit card charges.*
- *\$8.00 minimum per person.*



SUSHI KAPPO TORAYA
**Take-Out
Dinner Menu**

SMALL DISHES • 小鉢

Tempura • 天婦羅 9.

Deep fried shrimp and vegetables in light batter.

Hōrensō & Yaki-Shiitake Ohitashi • ほうれん草と焼き椎茸のおひたし 8.

Spinach and grilled Shiitake mushrooms seasoned in a Yuzu citrus soy sauce.

Iidako Karaage • 飯蛸の唐揚げ 9.

Deep fried seasoned baby octopus.

Tatsuta-age • 竜田揚げ 8.

Japanese style deep fried marinated chicken.

IPPIN RYOURI • 一品料理 • DINNER À LA CARTE

Tofu & Yasai Agedashi • 豆腐と野菜の揚げ出し 10.

Deep fried tofu and vegetables in a soy broth. Served with grated Daikon radish and Nameko mushrooms.

Sakana Saikyo-Yaki • 魚の西京焼き 17.

Broiled fish marinated in Saikyo Miso.

Ebi Shinjo Hasami-Age • 海老しんじょのはさみ揚げ 18.

Deep fried seasoned minced shrimp wrapped in lotus root slices. Served with vegetable tempura.

SUSHI, SASHIMI • 寿司 刺身

***Toraya Temaki Set for 3 or 4 • 虎屋手巻き寿司セット 120.**

-Please pre-order 1 day in advance.-

Toraya's DIY Hand Roll Sushi Set for 3 or 4 features all the ingredients to creatively prepare your own Temaki Sushi rolls at home. This deluxe set includes a variety of freshly sliced fish, specially prepared seafood relishes, vegetable accompaniments, nori seaweed, sushi rice, ginger, wasabi, chopped scallions, and soy sauce.

After assembling your own Temaki Sushi rolls, please enjoy!

***Chirashi • ちらし 30.**

Assorted selection of fresh fish, egg omelet, and vegetables over sushi rice.

***Omakase Sushi • おまかせ寿司 33.**

Chef's selection of 9 pieces of Nigiri, 6 pieces maki.

***Omakase Sashimi • おまかせ刺し身 35.**

Chef's selection of fresh sliced raw fish.

SIDE ORDERS ● サイドオーダー

Misoshiru ● 味噌汁 3.
Miso soybean soup.

Akadashi ● 赤だし 5.
Red Miso soybean soup.

Gohan ● ご飯 2.75
Rice bowl.

Konomono ● 香の物 5.
An assortment of Japanese pickles.

Edamame ● 枝豆 6.
Boiled green soy beans, lightly salted.

Umaki ● 鰻巻き 9.
Roasted eel wrapped in an omelette.

Garden Salad ● ガーデンサラダ 5.
Fresh vegetables, served w/ house dressing.

Aji-fry ● 鰯フライ 8.
Deep-fried breaded Spanish mackerel.

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鮨・刺身

Sushi・Sashimi à la carte

Sashimi・刺身

	3 pcs per order		3 pcs per order
*Saba 鯖-mackerel-	8.50	*Sake 鮭-salmon-	9.50
*Suzuki すずき-striped bass-	8.50	*Maguro 鮪-tuna-	9.50
Tako たこ-octopus-	8.50	*Hamachi はまち-yellowtail-	9.50
*Ika 烏賊-squid-	8.50	*Tai 鯛-Japanese red snapper-	9.50

Nigiri・にぎり

	1 pc per order, 2 order minimum		1 pc per order, 2 order minimum
Avocado アボカド	2.50	*Tai 鯛-Japanese red snapper-	4.00
Tamago 玉子-egg-	2.50	*Maguro 鮪-tuna-	4.00
Kanikama カニカマ-crab stick-	2.50	*Hamachi はまち-yellowtail-	4.00
Saba 鯖-mackerel-	3.50	Anago 穴子-sea eel-	4.50
*Suzuki すずき-striped bass-	3.50	Unagi 鰻-fresh water eel-	4.50
Ebi 海老-shrimp-	3.50	Tobiko 飛子-flying fish roe-	4.50
Tako 蛸-octopus-	3.50	*Hotate 帆立-scallop-	5.00
*Ika 烏賊-squid-	3.50	*Ikura いくら-salmon roe-	5.00
Hokkigai 北寄貝-surf clam-	3.50	*Uni 雲丹-sea urchin-	6.00
*Sake 鮭-salmon-	4.00	*Toro とろ-fatty tuna-	Market price

Freshly grated Hon Wasabi is available for an additional \$1.00 per piece with a minimum of 6 pieces per order.

Hon Wasabi and regular Wasabi orders will be plated separately and cannot be combined together.

Makimono・巻物

Kappa maki かっぱ巻き-cucumber roll-	5.00
Kanpyo maki かんぴょう巻き-gourd-	5.00
Shinko maki 新香巻-japanese pickles-	5.00
Umekyu 梅きゅう巻き-plum paste. cucumber-	5.25
Umeshiso 梅しそ巻き-plum paste. shiso-leaf-	5.25
*Ikashiso いかしそ巻-squid. shiso leaf-	7.75
*Ikakyu いかきゅう巻き-squid. cucumber-	7.75
*Sake maki 鮭巻き-salmon-	8.50
*Tekka maki 鉄火巻き-tuna-	8.50
*Hamachi maki はまち巻き-yellowtail-	8.50
Unagi maki 鰻巻き-eel-	9.50
*Negima ねぎま巻き-tuna. scallion-	8.50
*Negihama ねぎはま巻き-yellowtail. scallion-	8.50
*Tekkyu maki 鉄きゅう巻き-tuna. cucumber-	8.75
Unakyu maki 鰻きゅう巻き-eel. cucumber-	9.75
Tempura maki 天婦羅巻き	12.00
-shrimp tempura. tobiko, w/spicy mayo	
Banzai maki 万歳巻き	14.00
-deep fried soft-shell crab, w/spicy mayo	

Uramaki・裏巻き-inside out-

*Spicy Tuna maki スパイシーツナ巻き	10.00
-spicy tuna. cucumber	
California maki カリフォルニア巻き	9.50
-crab stick. avocado. tobiko. cucumber	
Salmon skin maki サーモンスキン巻き	9.50
-salmon skin. cucumber. bonito flakes	
*Sake-avo maki 鮭アボ巻-salmon. avocado	9.75
Una-avo maki 鰻アボ巻き-eel. avocado	10.50
*Crunchy maki クランチー巻き	10.50
-spicy tuna w/tempura flakes	
Foster maki フォスター巻き	14.00
-eel. burdock. egg. cucumber. wrapped w/avocado	

Futomaki・太巻き-thick roll-

Futomaki 太巻き	8.50
-egg. tobiko. crab stick. vegetables	
Extra Ginger	2.00

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Beer

Sapporo Premium -12oz.-	5.
Sapporo Premium -20oz.-	9.
Sapporo Reserve -22oz.-	9.

Soft drink

Cranberry Juice, Orange Juice	2.
Coke, Diet Coke, Ginger Ale, Sprite	2.
San Pellegrino -250ml-	3.

White wine

Hayes Ranch, Sauvignon Blanc	g.8.	b.28.
Riff, Pinot Grigio delle Venezie	g.9.	b.32.
Cave de Lugny, Mâcon-Villages La Côte Blanche	g.11.	b.40.
Cline Cellars, Chardonnay Sonoma Coast	g.12.	b.44.

Red wine

Cannonball, Cabernet Sauvignon	--	½ b.21.
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Plum wine

Choya Plum Wine • チョーヤ梅酒	g.9.	--
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Sake • 日本酒 -Served chilled-

<i>daiginjo</i> • 大吟醸	½ carafe	carafe	bottle
Ukiyo-E • 浮世絵純米大吟醸 (兵庫) - 720ml -	19.	37.	73.
Oni-koroshi • 若竹 鬼ころし純米大吟醸 (静岡)	21.	41.	--
Kubota • 久保田純米大吟醸 (新潟) - 300ml -	--	--	41.
Dassai 45 • 獺祭純米大吟醸 45 (山口) - 720ml	22.	43.	85.
<i>ginjo</i> • 吟醸			
Hakushika Junmai • 白鹿純米吟醸(兵庫) - 300ml-	--	--	19.
<i>junmai</i> • 純米酒			
Tengumai Yamahai • 天狗舞山麩純米(石川)	14.	27.	--
Yosinogawa • 吉乃川(新潟) - 720ml -	14.	27.	53.
Murai Tanrei • 淡麗純米 (青森) - 720ml -	14.	27.	53.
Kaguyahime • かぐや姫 (京都) - 500ml -	--	--	53.
Suigei • 酔鯨特別純米酒 (高知)	13.	25.	--
Yamadanishiki • 山田錦特別純米酒 (兵庫)	13.	25.	--
<i>honjozo</i> • 本醸造酒			
Kimoto • 生酛 (福島)	15.	29.	--
<i>nigori</i> • にごり酒			
Strawberry Cloudy Sake • ストロベリーにごり酒 - 300ml -	--	--	26.
Murai Nigori Genshu • にごり原酒(青森) - 300ml -	--	--	25.
Sayuri Nigori Sake • 純米にごり酒さゆり (兵庫) - 300ml -	--	--	25.
<i>sparkling sake</i> • スパークリング酒			
Hana-Awaka Yuzu • 花泡香 スパークリングゆず (兵庫) - 250ml -	--	--	25.
Hana-Awaka Peach • 花泡香 スパークリング桃 (兵庫) - 250ml -	--	--	25.
Zipang • スパークリング清酒 ジパング(京都) - 250ml -	--	--	21.
Hot Sake	½ carafe	carafe	bottle
House Hot Sake	5.	9.	--