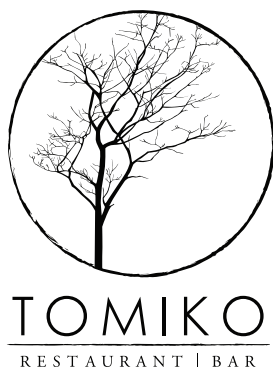


Our eclectic menu is inspired by Tomiko's extended culinary journeys throughout Asia, the Mediterranean, and the Middle East. While Tomiko hosts a modern sushi bar serving up fresh sustainable fish and creative rolls, our chefs also create some of the best fusion dishes in North County.



At Tomiko we care about our impact on the environment as well as on our customers' health. Therefore, we support sustainability in the fishing industry, we use rice bran oil for all our cooking, we make our sushi rice with gluten-free vinegar, and our soy sauce is a low sodium house blend.

**GF = GLUTEN FREE**

## starters

### **SPICY CALAMARI**

A house favorite! Calamari flash-fried with garlic, Thai peppers, and cilantro. 8.75 **GF**

### **SALMON TOWER**

Salmon sashimi, capers, and tomatoes layered with crispy wontons. Drizzled with a creamy, spicy sauce. 8.75

### **GRILLED LAMB CHOPS**

Deliciously seasoned. Served over pan-fried pepper lemon rice. 9.95 **GF**

### **DYNAMITE GRILLED PEPPERS**

Dynamite (a spicy mix of seafood) stuffed in jalapeños. Served with a side of Japanese-style grilled bell peppers. 7.50 **GF**

### **JALAPEÑO POPPERS**

Tempura jalapeños stuffed with snow crab and cream cheese. 8.50

### **SAKE FRIED CHICKEN**

Tender, sake-soy marinated, boneless pieces of chicken. 7.75

### **SPICY SAKE FRIED CHICKEN**

Our Sake Fried Chicken with a Tomiko twist: tossed in our spicy garlic-Thai pepper-cilantro sauce. Served with fresh slices of avocado for a great finish. 8.75

### **TEMPURA SHRIMP AND ASSORTED VEGETABLES**

Delicately fried in light and crispy tempura batter. 9.50

### **TOMIKO FAMILY RECIPE SPRING ROLLS (3)**

Shrimp, shiitake mushroom, spinach, and clear noodles deep-fried in wrapper. 7.75

### **OYSTERS ON THE HALF-SHELL (4)**

Our version of raw oysters: topped with a spicy ponzu sauce, onions, Japanese relish, and lemon. 11.25

### **KAMA**

Fish cheek flame-broiled to perfection. Served with ponzu. Hamachi Kama 10.25 | Salmon Kama 7.50

### **GYOZA (6)**

Grilled and steamed pork or chicken dumplings. 6.75

### **BEEF TATAKI**

Thin slices of seared-rare beef. Served with finely chopped ginger, garlic, & radish with house ponzu sauce. 10.75

### **STEAMED CLAMS**

Steamed with ginger & sake. 8.00 **GF**

### **DYNAMITE SPECIAL**

Sautéed mushrooms, onions, shrimp, and scallops. Topped with our baked seafood dynamite sauce. 11.50 **GF**

### **GOLDEN FRIED TOFU**

Agedashi tofu deep fried. Topped with daikon, bonito, seaweed, and tempura sauce. 5.75

### **JAPANESE GRILLED PEPPERS**

Shishito peppers grilled with olive oil. Lightly seasoned. 5.75

### **EDAMAME**

Fresh steamed soybeans. 3.50 **GF**

### **COOL SPICY CUCUMBERS**

Cucumbers in a sweet and spicy ginger-garlic-seasame oil-sake sauce. Served chilled. 4.75 **GF**

### **SEAWEED SALAD**

A chilled sweet mix of seaweed. 4.50

### **SOFT SHELL CRAB**

Deep fried. Served with ponzu sauce. 10.25

## salads

### **SPICY SEAFOOD SALAD**

Fresh fish from our sushi bar, fried calamari, and mixed greens—with Tomiko ginger dressing. 11.00 **GF**

### **GRILLED CHICKEN SALAD**

A symphony of flavor and texture! Grilled chicken breast on a bed of mixed field greens with sprouts and enoki mushrooms—tossed with Tomiko ginger dressing. 15.00 **GF**

### **SAKE CHICKEN WASABI SALAD**

Two Tomiko favorites—our sake flash-fried chicken and our creamy wasabi dressing—combined with romaine lettuce and red onion. Tossed together to create a treat for your taste buds! 15.25

### **HOUSE SALAD**

Mixed greens with romaine lettuce, cucumbers and red onions. Drizzled with our homemade ginger-citrus dressing. 5.00 **GF**

## soups + noodles

### UDON STIR FRY

A simple twist with Japanese udon noodles stir-fried with fresh vegetables including spinach, onions, and peppers.

FULL | PETITE: chicken 16.25 | 11.00; beef 18.25 | 12.00; shrimp 19.25 | 12.00; veggie 14.25 | 9.00

### SOBA SOUP

Buckwheat noodles served with fresh vegetables in a steaming hot seafood broth. 9.75

### COLD SOBA WITH TEMPURA

A summertime favorite! A healthy serving of buckwheat noodles served cold with two shrimp tempura and Tomiko's special house sauce with wasabi and green onions. Simply refreshing! 12.25

### TEMPURA UDON

Wheat flour noodles in steaming hot seafood broth with shrimp tempura, fish cake, spinach, and green onions. 12.50

### NABEYAKI UDON

a hearty meal of wheat flour noodles in a steaming hot seafood broth with egg, chicken, shrimp tempura, spinach, fish cake and green onions. 14.00

### MISO SOUP

Miso broth with tofu, seaweed, and green onions. 2.50

## entrees | SEAFOOD

### TOMIKO COMBINATION DINNER

Tomiko house specialties in a Japanese Bento Box: Spicy seared ahi coated in 7 different crushed peppers and spices—topped with avocado, served in an Asian Pan-Pacific-style soy; prime beef marinated in a garlic-soy sauce, grilled to perfection, and served in a lettuce wrap; our favorite tempura shrimp and vegetables. Includes steamed rice. 19.00

### TOMIKO AHI SPECIAL

Rubbed with a spicy blend of peppers before a quick searing. Served sashimi-style; with avocado, tomato, and field greens. Topped with Tomiko's Asian Pan-Pacific style sauce. FULL 23.25 | PETITE 13.50

### CRAB CAKES

Delectable cakes filled with lumps of blue crab, seasonings, and assorted seasonal vegetables, lightly coated and topped with Tomiko's house-made tartar sauce. Served with mixed greens and a creamy wasabi dressing. 16.00

### DRUNKEN BLACK COD

A house specialty! Black Cod marinated in a miso-sake glaze and flame-broiled. Topped with a grilled scallop and a side of rice. 24.00 **GF**

### CRAB OR SHRIMP FRIED RICE

Wok-fried rice with lump king crab or shrimp, garlic, and fresh vegetables. FULL 16.50 | PETITE 10.50 **GF**

### SALMON DINNER

Flame-broiled salmon steak with your choice of ponzu or teriyaki sauce. Served with steamed vegetables and rice. 19.25

### ASSORTED TEMPURA DINNER

Shrimp and seasonal vegetables delicately deep-fried in a light tempura. 19.50

## entrees | BEEF

### FRIDAY & SATURDAY NIGHT PRIME RIB SPECIAL

A weekend favorite! Tomiko's 10oz. prime rib has a 7-spice rub and is slow roasted for a delicious flavor. Served with potatoes and vegetables. Market Price. **GF**

### ASIAN BEEF WRAPS

Thin slices of Korean barbecue-style grilled prime beef. Served with strips of daikon, carrots, and cucumber, a spicy sesame aioli, and leaves of delicate butter lettuce for wrapping. FULL 23.25 | PETITE 13.50 **GF**

### GRILLED NEW YORK STEAK

Grilled to your liking and served with mushrooms, onions, and a side of freshly grilled vegetables and potatoes. 30.00 **GF**

### FILET MIGNON

Our grilled filet mignon is an underground favorite! Best served rare or medium-rare. Served with mushrooms and potatoes. 32.00 **GF**

## entrees | POULTRY

### CHICKEN CUTLET

Breaded chicken cutlet served with steamed rice, grilled onions, string beans, and mushrooms. Asian-style worchester sauce on the side. FULL 17.25 | PETITE 11.00

### CHICKEN TERIYAKI

Grilled chicken, garnished with vegetables and Tomiko's freshly made teriyaki sauce. Served with steamed rice. FULL 16.25 | PETITE 10.00

## sides

### STEAMED RICE

White 1.50 | Brown 1.75

### STEAMED VEGETABLES

A healthy blend of carrots and broccoli. 4.00

### GRILLED VEGETABLES

A seasonal blend such as zucchini, eggplant, mushrooms, bell peppers, onions. 7.00

## sushi | TOMIKO SPECIALTY ROLLS

### MATSU ROLL

**HOUSE FAVORITE »** Shrimp tempura, and crab—topped with spicy yellowtail and eel sauce. 14.50

### DFR ROLL

**HOUSE FAVORITE »** Spicy tuna and avocado—topped with sliced, seared albacore and Tomiko garlic salsa. 14.00

### MOONLIGHT SPECIAL

**HOUSE FAVORITE »** Softshell crab, asparagus, kani mix—topped with seared albacore and jalapeño. Served with a cilantro/jalapeño/butter sauce. 22.00

### DRAGON ROLL

Shrimp tempura, crab meat, cucumber, gobo, and kaiware—topped with unagi and avocado. 15.50

### RED DRAGON ROLL

**HOUSE FAVORITE »** Our Dragon Roll (above) topped with tuna and avocado. 15.50

### BODY & SOUL ROLL

Spicy scallops wrapped in fresh salmon—topped with sliced lemon, green onion, and a ponzu drizzle. 13.50

### DEEP ROLL

Unagi and crab roll—tempura fried. Served with jalapeños and topped with spicy mayo and eel sauce. 13.50

### CIELO ROLL

A little bit of Heaven for big sushi roll eaters: snow crab, tuna, yellow tail, whitefish, smoked salmon, avocado, tobiko, and green onion—wrapped in soy paper. 14.00

### LAS VEGAS ROLL

Spicy tuna, crab, and avocado in tempura—topped with Tomiko garlic salsa. 12.00

### BAJA ROLL

Spicy tuna, avocado, and roasted pepper—deep fried in a flour tortilla. 12.50

### SPICY CHUNKY MONKEY

Our chefs will monkey-around with this one: a spicy roll with chunks of **chef-selected** fresh sushi. You'll never know what you will end up with, but it will be spicy...and delicious! 13.00

### BAKED SPICY TUNA

Spicy tuna and cream cheese, topped with our special garlic sauce and baked. 12.00

### CRUNCHY ROLL

Whitefish, smoked salmon, crab, shrimp, masago, and cream cheese—coated in green rice cracker before frying. Topped with a spicy mayo drizzle. 12.00

### SURF & TURF ROLL

Shrimp tempura, avocado, and cucumbers—topped with thin-sliced prime rib and avocado. 16.00

### UWE ROLL | UWE VEGGIE

You make it or we will: let the chefs know what you like—or be daring and let them craft a masterpiece especially for you! Minimum price: 13.00 (8.00 minimum for Uwe Veggie)

## sushi | CLASSIC ROLLS

### NEGI-TORO ROLL

Fresh toro chopped with green onion. 9.00

### BATMAN ROLL

Barbecue freshwater eel, cucumber, cream cheese. 9.75

### SPICY TUNA

Chopped tuna mixed with chili sauce and goba. 8.50

### YELLOWTAIL 8.00

### SALMON 8.00

### SCALLOP 7.75

### SHRIMP TEMPURA

Shrimp tempura, masago, sprouts, yama gobo, and avocado—wrapped in soy paper. 11.00

### TUNA 7.25

### SALMON SKIN

Smoked salmon skin with gobo root and cucumber. 7.25

### CALIFORNIA

Kani mix with avocado. 7.00

### CATERPILLAR

Freshwater eel, cucumber, avocado—topped with a special eel sauce. 12.50

### CUCUMBER 3.50

### EEL AND CUCUMBER 8.50

### PHILADELPHIA

Smoked salmon, cream cheese, cucumber. 7.50

### RAINBOW

Crab, cucumber, and avocado—topped with an assortment of sushi. 13.50

### SOFT SHELL CRAB 11.50

### VEGETABLE

Avocado, cucumber, sprouts, gobo, kanpyo, and shitake mushroom. 6.25

## handrolls

### SCALLOP 7.00

### TUNA 7.00

### YELLOWTAIL 7.00

### SALMON 6.50

### CALIFORNIA 6.50

### CUCUMBER Kappa Maki 3.25

### SALMON SKIN 5.50

### SOFT SHELL CRAB deep fried 9.50

### TEMPURA 8.50

### TUNA Tekka Maki 7.50

### VEGETABLE 4.75

## sashimi

### SASHIMI SAMPLER

Chef's choice: 7 pieces. 17.00

### ASSORTED SASHIMI

Chef's choice: 12 pieces. 32.00

### TUNA POKI

Spicy tuna sashimi: 6 pieces. 17.50

### FAT TUNA

Toro. Market Price

	5 PC	8 PC	12 PC
<b>TUNA</b> Maguro	14.00	22.00	32.00
<b>YELLOWTAIL</b> Hamachi	14.00	22.00	32.00
<b>SEARED TUNA</b> Tataki	15.00	23.00	34.00
<b>ALBACORE</b> Shiro Maguro	13.00	20.00	30.00
<b>OCTOPUS</b> Tako	13.00	18.00	—
<b>SALMON</b> Sake	13.00	18.00	—

### SPANISH MACKERAL

Traditional preparation of the whole fish. Aji flesh served sashimi style. Bones are lightly battered and fried until crisp. 15.00 to 18.00

## nigiri

**ASSORTED** Chef's choice 25.00

**FAT TUNA** Toro – Market Price

**ALBACORE** Shiro Maguro 5.50

**TUNA** Maguro 6.25

**SEARED TUNA** Tataki 7.25

**YELLOWTAIL** Hamachi 6.50

**SPANISH MACKERAL** Aji 7.75

**HALIBUT** Hirame 5.75

**SALMON** Sake 5.25

**EGG** Tomago 4.00

**FRESH WATER EEL** Unagi 5.75

**MACKAREL** Saba 5.00

**OCTOPUS** Tako 5.25

**SALMON ROE** Ikura 5.00

**SCALLOP** Hotate 5.25

**SEA URCHIN** Uni 8.50

**SMELT ROE** Masago 4.00

**SQUID** Ika 4.25

**SURF CLAM** Hokki 4.50

**CRAB** Kani 4.75

**SHRIMP** Ebi 4.50

**SWEET SHRIMP** Ama Ebi 7.75

**LIVE SWEET SHRIMP** Ama Ebi Market Price

## sushi | EXTRAS

**HEAT** Make any item spicy 0.25

Avocado | Jalapeño | Cream Cheese 1.00ea

Oba | Quail Egg | Yama Gobo | Masago 1.25 ea

## dessert

Tomiko partners with Isabelle's French Pastry in Encinitas to bring you sinful delights. Please ask to see tonight's tray.

### JAPANESE ICE CREAM

Creamy sensations in flavors of Red Bean, Plum Wine, Green Tea, and Ginger. Enjoy two scoops of any one flavor. 4.25

### G4

The G4 is a shake of delicious proportions of ginger ice cream, milk, soda, and whipped cream. 6.75

### G5

Take our yummy G4, be of legal drinking age, and add a little Captian Morgan's Spiced Rum for a great end to your evening. 8.75

### 2006 LATIGO CABERNET SAUVIGNON DESSERT WINE

Notes of caramel and dark chocolate cherries, currents, and plum. Smooth, sultry tannins and a luscious mouthfeel finish out the tasting experience. Intensely concentrated and perfect as an after dinner drink—or sip with our chocolate cakes! 8.50

## beverages

Pepsi, Diet Pepsi, Sprite \* 2.75

Iced Tea: Green or Passion-fruit \* 2.75

Hot Tea\* 1.25

Coffee \* 1.95

Apple, Pineapple, Grapefruit, and Orange Juice 2.50

Cranberry Juice 2.85

Milk 2.00

Bottled water: Voss or Pelligrino 3.75

\* FREE REFILLS

### PLEASE NOTE

- We accept cash and most major credit cards.
- Please inform your server of splitting checks prior to order; we regret we are unable to accommodate more than 5 split checks per party.
- Parties of 6 or more are subject to an automatic gratuity of 18-20%.
- For private parties or parties over 20, please reserve in advance with the manager.
- As a courtesy to all our guests, please set your mobile phone to vibrate. Any audio/video devices must be used with headsets.
- All menu items and prices are subject to change.