

## small bites

**shishito peppers (v,gf) \$9**  
fried shishito pepper, lemon miso.

**edamame (v,gf) \$6**  
soy bean in pod lightly salted. \* spicy add \$1 \*  
roasted add \$2

**jalapeño edamame tempura (v) \$8**  
tempura jalapeño, soy bean, shichimi togarashi,

**spicy brussel sprouts (v) \$8**  
tempura brussel sprouts, butter ponzu, shichimi togarashi.

## small plate

**spicy tuna or conch avocado crispy rice \$16**  
tuna/conch, crispy rice, scallions, cilantro, chili aioli.

**aubergine miso (v,gf) \$14**  
grilled eggplant, miso glaze, sesame seed.

**hamachi serranito \$19**  
yellowtail, serrano pepper, cilantro, garlic, yuzu soy.

**tuna or beef tataki \$18**  
lightly seared slices of tuna or beef tenderloin,

**asian wings \$14**  
chicken wings, potato, sweet sour glaze, sesame seed, scallion.

**tuna or salmon tostada \$19**  
tuna or salmon, avocado, cilantro, onion, cilantro, lime soy, chili sesame oil.

**king crab tartar \$26**  
king crab, avocado, cilantro, jalapeño, scallion, red onion, sesame ponzu, fried wonton.

**beef or vegetable (v) gyoza \$17/\$12**  
minced veg/beef, wonton, spicy ponzu.

**mahi spinach dip (gf) \$16**  
4 oz grilled mahi mahi, spinach dip.

**seared hamachi nigiri \$18**  
hamachi nigiri, yuzu citrus soy, dry miso.

**grilled octopus \$19**  
portuguese octopus, butter ponzu.

**lobster tacos \$22**  
chili pepper, onion, cilantro, guacamole, aji pepper sauce, fried wonton wrapper.

**hamachi ceviche \$20**  
yellowtail, avocado, pico de gallo, sesame ponzu, served with prawn chips.

**guindara lettuce wraps \$19**  
tempura black cod, ahi aioli, jalapeño aioli, onion, guacamole, butter lettuce.

## salad

**soba noodle (v) \$10**  
soba noodle, carrot, cilantro, cabbage, cherry tomato, cilantro, roasted peanut sauce

**caesar \$12**  
romaine lettuce, caesar dressing with anchovies, croutons, parmesan add \* chicken breast \$6 \*  
grilled shrimp \$7 \* tuna tataki \$9

**soho lobster truffle \$22**  
lobster, baby mixed lettuce, fried leeks, parmesan, dried miso, black truffle oil

**seaweed (v) \$8**  
mixed seaweed, sea vegetables, kelp, agar agar, sesame seed, ponzu miso.

**cucumber sunomono (v,gf) \$9**  
cucumber, wakame, sesame seed, amazu. add \*  
conch \$3 \* mix seafood \$5

**field greens & tomato (v) \$9**  
mixed baby lettuce, carrot, ginger dressing. add \*  
tuna tataki \$9 \* chicken breast \$6 \* grilled shrimp \$7

**seafood aguachile \$19**  
seafood, cucumber, onion, apple, avocado, cilantro serrano pepper, aji lemon, tortilla chips

## bao bun

(3 pc per order)

**chicken bao \$15**  
steamed or fried bao bun, chicken, pico de gallo, aji pepper, guacamole, cilantro.

**calamari bao \$17**  
steamed or fried bao bun, fried calamari, cabbage, avocado, yuzu kosho dijon, cilantro.

**pork bao \$16**  
steamed or fried bao bun, braised pork, avocado, fried onion, cilantro.

## soup

**miso (gf) \$5**  
tofu, wakame, miso paste, dashi, bonito flake, scallion.

**soba aka miso (gf) \$8**  
red miso paste, bonito flake, shiitake mushroom, scallion, soba noodle, tofu, shichimi togarashi.

**spicy seafood udon \$14**  
scallop, shrimp, kanikama, udon noodle, shiitake, scallions, clear soup, chili garlic.

**spicy curry conch chowder \$12**  
minced conch, carrot, potato, onion, bell pepper, tomato, curry, celery, spicy chili. \* **small order \$8**

(v) = vegetarian (gf) = gluten free

## tempura

### spicy lobster \$26

bahamian lobster, spicy aioli.

### spicy cauliflower (v) \$16

cauliflower, baby lettuce mix, spicy tofu aioli.

### plantain (v) \$8

plantain, butter ponzu.

### spicy rock shrimp \$22

rock shrimp, baby lettuce mix, spicy aioli.

### vegetable (v) \$14

mixed vegetables. \* add shrimp \$3

### shrimp \$15

shrimp, tempura sauce.

## yakimeshi

### mix \$11

beef, shrimp, ginger, onions, carrot, zucchini, sweet potato, broccoli, egg, scallion.

### beef \$10

beef, ginger, onions, carrot, zucchini, sweet potato, broccoli, egg, scallion.

### shrimp \$10

shrimp, ginger, onions, carrot, zucchini, sweet potato, broccoli, egg, scallion.

### vegetable (v) \$6

ginger, onions, carrot, zucchini, sweet potato, broccoli, scallion.

## speciality maki

(hand cut rolls)

### sesame salmon \$17

maki, sesame soy, salmon, cucumber, avocado, micro cilantro, scallion, yuzu soy, chili garlic.

### conch \$18

uramaki, nori, conch, masago, cream cheese, avocado, tempura fried, sesame seed, spicy aioli, eel

### crunchy crunch \$17

uramaki, nori, shrimp tempura, cucumber, masago, tempura flake, eel sauce.

### rainbow (gf) \$18

uramaki, nori, tuna, white fish, salmon, kanikama, masago, avocado, cucumber, scallion, spicy aioli.

### spider \$18

uramaki, nori, fried soft shell crab, masago, avocado, scallion, eel sauce.

### avocado lemon \$17 (v, gf)

uramaki, nori, avocado, cucumber, gari, fried shallots, micro cilantro, yuzu kosho dijon.

### seared yellowtail \$22

uramaki, nori, yellowtail, kanikama aioli, masago, cucumber, tempura flake, serrano, sweet yuzu glaze.

### alaskan crunch \$24

uramaki, nori, kingcrab aioli, serrano, tempura kanikama, avocado, cucumber, sesame soy.

### tataki teriyaki \$16

uramaki, nori, salmon, asparagus, avocado, scallion, spicy teriyaki, tempura leek.

### dynamite (gf) \$17

uramaki, nori, kanikama, spicy tuna, masago, avocado, cucumber, cream cheese, jalapeño cream

### spicy tuna crunch \$17

uramaki, nori, spicy tuna, tamago, tempura fried, cilantro, avocado, eel sauce, spicy aioli, micro

### soho special \$20

uramaki, nori, spicy tuna, tuna, avocado, cilantro, serrano pepper, yuzu soy.

### spicy lobster \$24

uramaki, nori, lobster tail, masago, avocado, cucumber, scallion, spicy aioli, eel sauce.

### island \$18

uramaki, nori, shrimp, white fish, cucumber, pineapple, tempura fried, shichimi togarashi, scallion,

### dragon \$18

uramaki, nori, eel, shrimp tempura, cream cheese, avocado, asparagus, masago, sesame seed, eel

### plantain \$17

uramaki, nori, fried plantain, shrimp, avocado, cream cheese, sesame seed, eel sauce.

### volcano \$22

futomaki, nori, kanikama, spicy tuna, avocado, cucumber, masago, tempura fried, sweet potato, spicy aioli, eel sauce.

## sushi & sashimi combo

### nigiri \$28

chef choice 12 pc. nigiri, miso soup.

### sashimi \$28

chef choice 12 pc. sashimi, miso soup, gohan rice.

### sashimi & nigiri \$28

chef choice 6 pc. sashimi, 6 pc. nigiri, miso soup.

## sushi & sashimi

octopus \$6

scallop \$8

conch \$5

eel \$7

shrimp \$6

kanikama \$4

(2 piece per order)

tuna \$9

salmon \$8

white fish \$6

hamachi \$8

mackerel \$8

masago \$6

salmon roe \$7

tamago \$4

**Traditionally, there are no starters or main courses in Japanese cuisine. Dishes may vary in preparation time. Your dish will be brought to your table as it is prepared.**

please inform your waiter of any allergies you may have. tamari (gluten free), low sodium soy available on request. consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illness.

prices exclude 7.5% VAT and 15% service charge, 18% service charge applies to parties of 8 and over.

## grill plates

**atlantic salmon** 7 oz. scottish \$26

**beef tenderloin** 8 oz. usda cab \$39

**beef ny strip** 14 oz. usda cab \$38

**lamb rack** 14 oz. new zealand \$39

**chicken** deboned breast, thigh \$20

**bahamian lobster** two 6 oz. tails \$42

served with teriyaki or aji pepper sauce, asian side salad and gohan rice

## speciality plate

**black cod jalapeño miso (gf)** \$32

black cod, jalapeño miso sauce, gohan rice.

**stuffed grilled calamari (gf)** \$27

shrimp, vegetables, jalapeño aioli, crispy spinach.

**edamame wasabi king crab (gf)** \$40

king crab leg, edamame wasabi aioli, masago, ginger, scallion.

**scallop (gf)** \$32

jumbo scallop, panko butter, jalapeño mash potato, shallot.

**mahi mahi jalapeño** \$32

8 oz. mahi mahi, broccoli, mushroom, onion, tempura leek, cilantro jalapeño sauce.

**japanese whisky dryage ribeye** \$80

20 oz. ribeye usda cab, asian side salad, gohan rice, japanese whisky honey sauce.

## kushiyaki

(skewers)

**salmon & onion** \$10

**vegetable** \$7

**chicken & onion** \$8

**shrimp & mushroom** \$10

**beef & onion** \$9

**kushiyaki platter** \$28

all served with teriyaki sauce

## side

**parmesan fries (v,gf)** \$5

tempura sweet potato, idaho potato, parmesan.

**mixed vegetable (v)** \$10

carrot, zucchini, asparagus, broccoli, onion, ginger, steamed, grilled or sautéed in teriyaki.

**mushroom & onion (v)** \$7

sautéed mushroom, onion.

**jalapeño truffle mash (v,gf)** \$7

potato, garlic, scallion, jalapeño, black truffle oil.