

G O M A

APPETIZERS

TUNA TARTARE * Shichi-mi Togarashi Tartar Sauce	18
SPICY "CHIPS" * Tuna, Tobiko, Scallions, Pringles (5 pc)	12
OYSTERS * Sesame, Ginger, Soy Onion Vinaigrette	16
CHILLED OCTOPUS & OGNORI	15
SESAME MUSSELS & CRAB	16
CRISPY CALAMARI AND SHRIMP Shrimp, Spicy Mayo, Shiitake, Scallions	14
KANIYAKI, CRAB RANGOON House-Made Duck Sauce, Napa Cabbage, Carrots	12
BLISTERED SHISHITO PEPPERS Yuzu, Bonito	10
CHILI FRIED GREEN BEANS & EGGPLANT	10

SASHIMI APPETIZERS

Flash Cooked Sashimi Served with Yuzu Soy, Goma, Ginger, Garlic, Nori	
SALMON 8	18
OYSTER *	16
BEEF TENDERLOIN *	24
WHITE FISH *	20
SCALLOP *	18
TUNA *	25
OTORO *	MKT
ADD UNI *	20
YELLOWTAIL OTSUKURI * Jalapeno, Onion, Ponzu, Cilantro	24
SALMON OTSUKURI * Goma Cucumbers, Miso Dust, Ikura, Salmon Skin	20
TUNA OTSUKURI * Garlic, Soy, Mushrooms, Rice Crackers	25

SALADS

FIELD GREENS Mesclun, Daikon, Carrot, Orange Miso Vinaigrette	12
SEAWEED Wakame, Tosaka Ao, Tosaka Aka, Hon-Shimeji, Ponzu Dressing, Tofu Croutons	14
CHILLED WHOLE LOBSTER	36
JAPANESE MUSHROOMS Lemon Dressing, Asian Pear, Soba Noodles	16
Shaved Hearts of Palm, Yuzu Ginger Dressing	

SOUPS + RICE

SHIRO MISO	4
TRUFFLED LOBSTER MISO	8
EDAMAME	6
STEAMED RICE	3

GOMA NOODLES

Served with Poached Egg, Pork Belly, Tofu, Shiitake, Bok Choy, Scallions, Nori	
Choose Noodle	
UDON *	15
Thick White Noodles	
RAMEN *	15
Thin Traditional Noodles	
Choose Broth	
MISO	
PORK	
VEGETABLE	

TOBANYAKI

Bok Choy, Shiitake, Enoki, Lotus, Asparagus, Onions	
BEEF TENDERLOIN *	21
TUNA *	21
MUSHROOM	15
PORK BELLY	16
SALMON *	16
SCALLOP *	18
TOFU	15

MAIN

SCALLOPS * Eggplant, Miso Glaze, Pickled Radishes	32
DUCK * Toasted Quinoa, Snow Peas, Ginger, Mango	28
SALMON * Sushi Rice Cakes, Baby Bok Choy, Preserved Plums	28
CERTIFIED ANGUS RIBEYE * 16OZ Garlic Chives, Fingerlings, Shiitake, Black & White Goma Vinaigrettes	38

SHABU SHABU

Beef Strip Loin, Cabbage, Onion, Shiitake, Enoki, Carrot, Momoji Oroshi, Ponzu, Goma Dari	
CERTIFIED ANGUS BEEF *	30 per 6 oz
WAGYU BEEF *	60 per 6 oz
Available at select tables only	

TEMPURA

GREEN VEGETABLES Broccoli, Asparagus, Bok Choy, Beans, Shishito	14
NIGHT SHADE VEGETABLES Eggplant, Tomatoes, Purple Potatoes, Peppers	14
MUSHROOMS Shiitake, Hon Shimeji, Enoki, Oyster	16
KING CRAB LEG	24
JUMBO SHRIMP	18

WOK FRIED

STIR FRIED BEEF AND RICE Strip Steak, Shiitake, Burdock Root, Broccoli	21
WOK FRIED VEGETABLES AND RICE Mushrooms, Ginger, Asian Greens, Squash, Sprouts	16
MISO CHICKEN AND RICE Braised Lotus, Bean Sprouts	17
YAKISOBA Stir-fried Noodles, Pork Belly, Shrimp, Cabbage, Carrots, Scallions	18

DESSERTS

TEMPURA BROWNIE	10
GREEN TEA CRÈME BRÛLÉE	10
BLACK SESAME ICE CREAM SANDWICH	9
ICE CREAM MOCHI	9
CHOCOLATE SOUFFLE CAKE	10
FROZEN YUZU PUSH POP	6

* Please Alert Your Server to any Food Allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

G O M A

GOMAKASE

Chefs Daily Special Selection

GOMA TASTING MENU *	
5 Courses	99
With Sake Pairings	145
SASHIMI TASTING *	89
GOMA NIGIRI *	79
9 Pieces Served With Oto-shi and Miso Soup	

SPECIALTY NIGIRI

By the Piece

MAGURO TATAKI *	12
Seared Tuna Steak, Shaved Truffle	
TORO TATAKI *	14
Seared Fatty Tuna, Osetra Caviar	
SURF & TURF *	18
Seared Japanese Wagyu Beef & King Crab	
HOTATE ABURI *	10
Seared Scallop with Pork Belly	
SAKE TORO ABURI *	12
Seared Salmon Belly, Uni, Ikura	
UNAGI FOIE GRAS	12
Barbecue Eel, Duck Liver, Umeboshi, Shiso	
BOTAN-EBI ABURI *	12
Sweet Shrimp, Uni, Tobiko	
HAMACHI ABURI *	10
Jalapeno, Ponzu Gelee, Ginger, Garlic	

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SUSHI NIGIRI OR SASHIMI

By the Piece

ANAGO Sea Eel	8
BOTAN-EBI * Sweet Shrimp	6
EBI Cooked Shrimp	5
HAMACHI * Yellowtail	6
HIRAME * Fluke	6
HOKKIGAI Surf Clam	5
HOTATE * Scallop	6
IKA * Squid	5
MADAI * Japanese Snapper	8
MAGURO * Tuna	6
SAKE * Salmon	5
SAKE KUNSEI * Smoked Salmon	6
SHIRO MAGURO * White Tuna	6
TAKO Octopus	5
TAMAGO Japanese Omelet	5
TARABA KANI King Crab	8
TORO * Fatty Tuna	9
TSUBUGAI * Whelk	5
UNAGI Fresh Water Eel	7
ZUWAI KANI Snow Crab	6

OSHI SUSHI

Traditional Pressed Sushi

PORK BELLY & SALMON BELLY *	15
Spicy Mayonnaise	
RED AND WHITE TUNA *	18
Ginger, Garlic, Scallion, Cilantro	
UNAGI AND AVOCADO	20
Barbecue Eel, Avocado, Umeboshi, Goma	

SPECIALTY MAKI ROLLS

GOMA ROLL *	16
Tuna, Salmon, Hamachi, Avocado, Kaiware, Romaine Lettuce, Daikon, Cucumber Wrap	
LOBSTER ROLL	21
Lobster, Seaweed, Yum Yum, Avocado	
ANGUS ROLL *	16
Beef Ribeye, Yamagobo, Scallions	
KING CRAB ROLL	19
Alaskan King Crab, Cucumber, Mango	
ZEN ROLL *	16
Hamachi, Avocado, Yamagobo, Jalapeno, Cilantro, Yuzu	
SAKE KAWA *	13
Salmon Skin, Tartare, Ikura	
SHIRO ROLL *	16
White Tuna, Wasabi Whitefish, Daikon, White Onion	
OISHI OISHI *	99
Lobster, Sea Urchin, Osetra Caviar, Gold Leaf, Yuzu	

GUNKAN SUSHI

By the Piece

IKURA *	6
Salmon Roe	
TOBIKO *	5
Flying Fish Roe	
UNI *	14
Sea Urchin	
SPICY HOTATE TOBIKO *	8
Scallop, Flying Fish Roe	
OTORO CAVIAR *	20
Tuna Belly, Caviar	
KOMA-TSUNA	4
Marinated Asian Vegetables	
WASABI TAKO *	6
Octopus, Shiso, Daikon	

GOMA MAKI ROLLS

	HAND ROLL	CUT ROLL
SPICY CRUNCHY TUNA ROLL *	8	9
Tuna, Masago, Scallions, Cucumber		
TEMPURA SHRIMP ROLL		14
Shrimp, Asparagus, Tobiko, Goma Miso		
TEMPURA SOFT SHELL CRAB	12	13
Avocado, Tobiko, Cucumber		
NEGI HAMA *	8	9
Hamachi, Scallion		
NEGI TORO *	11	12
Fatty Tuna, Scallion		
TEKKA *	7	8
Tuna		
UNI *	16	16
Sea Urchin		
SAKE *	7	8
Salmon, Avocado		
CALIFORNIA	13	14
Snow Crab, Cucumber, Avocado		
UNA KYU	9	10
Eel, Cucumber		

VEGETABLE MAKI ROLLS

	HAND ROLL	CUT ROLL
ASPARAGUS	5	6
KAPPA	5	6
Cucumber		
UME-KYU	6	7
Plum, Shiso, Cucumber		
AVOCADO CUCUMBER	6	7
VEGETABLE TEMPURA		8
VEGAN ROLL		12
Taro Root, Lettuce, Asparagus, Avocado, Soy Paper		