

G O M A

APPETIZERS

TUNA TARTARE *	21
Togarashi Tartar Sauce, Wonton Chip	
SPICY "CHIPS" *	12
Tuna, Tobiko, Scallions, Pringles	
OYSTERS *	21
Sesame, Ginger, Red Rice Vinegar Mignonette	
CHILLED OCTOPUS SUNOMONO	15
Cucumbers, Seaweed, Sesame Seeds	
CRISPY CALAMARI AND SHRIMP	15
Spicy Mayo, Soy Shiitake, Scallions	
CRAB RANGOON	14
House-Made Duck Sauce, Napa Cabbage, Carrots	
BLISTERED SHISHITO PEPPERS	10
Yuzu, Bonito	
EDAMAME	6

SALADS

FIELD GREENS	14
Mesclun, Daikon, Carrot, Orange Miso Vinaigrette	
SEAWEED	15
Wakame, Tosaka Ao, Tosaka Aka, Hon-Shimeji, Ponzu Dressing, Tofu Croutons	
JAPANESE MUSHROOMS	16
Shaved Hearts of Palm, Yuzu Ginger Dressing	

TEMPURA

JAPANESE VEGETABLES	16
Bok Choy, Beans, Shishito, Shiitake, Hon Shimeji	
GREEN BEANS & EGGPLANT	14
Spicy Chili Sauce	
KING CRAB LEG	28
JUMBO SHRIMP	18

GOMA SPECIALTIES

CHARGRILLED RIBEYE STEAK 16 OZ	56
Broccoli, Purple Potatoes, Mushrooms, Black & White Sesame Vinaigrettes	
SHABU SHABU - Available at Select Tables	
Beef Strip Loin, Napa Cabbage, Onion, Shiitake, Enoki, Carrot, Momoji Oroshi, Ponzu, Goma Dari	
CERTIFIED ANGUS BEEF *	30 per 6 oz
WAGYU BEEF *	60 per 6 oz

WOK FRIED

VEGETABLES & RICE	16
Mushrooms, Ginger, Asian Greens, Squash, Sprouts	
CHICKEN & RICE OYAKODON	17
Sunny Side Egg, Lotus Root, Bean Sprouts	
YAKISOBA	18
Wok-fried Noodles, Pork Belly, Shrimp,	

SASHIMI APPETIZERS

SEARED TUNA, SALMON, SCALLOP SASHIMI*	25
Yuzu Soy, Goma, Ginger, Garlic, Nori	
YELLOWTAIL OTSUKURI *	24
Jalapeno, Onion, Ponzu, Cilantro	
GOMA SAKE TATAKI*	22
Seared Salmon, Sesame, Ponzu Sauce	
TORO POKE*	28
Diced Fatty Tuna, Pickled Cucumber, Avocado	

SOUPS + RICE

SHIRO MISO	4
TRUFFLED LOBSTER MISO	10
STEAMED RICE	3

DESSERTS

TEMPURA BROWNIE	15
ICE CREAM MOCHI	10
CHOCOLATE PURIN	14

TOBANYAKI

Bok Choy, Wild Mushrooms, Lotus, Asparagus, Onions	
BEEF STRIPLOIN *	24
MUSHROOM	14
PORK BELLY	16
SALMON *	19
SCALLOP *	18
TOFU	14

GOMA NOODLES

Served with Poached Egg, Pork Belly, Tofu, Shiitake, Bok Choy, Scallions, Nori	
Choice of Noodle	
UDON *	16
Thick White Noodles	
RAMEN *	16
Thin Traditional Noodles	
Choice of Broth	
MISO	
PORK	
VEGETABLE	

CHEF DANTE'S COOKBOOK

COOKING IN HARMONY	55
---------------------------------	----

18% Gratuity will be Added to All Checks

* 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

SASHIMI TASTING *	89
GOMA NIGIRI *	79

SPECIALTY NIGIRI

By the Piece

MAGURO TATAKI *	12
Seared Tuna , Shaved Truffle	
TORO TATAKI *	14
Seared Fatty Tuna, Osetra Caviar	
SURF & TURF *	20
Seared Japanese Wagyu Beef & King Crab, Caviar	
HOTATE ABURI *	10
Seared Scallop with Pork Belly	
SAKE TORO ABURI *	14
Seared Salmon Belly, Uni, Ikura	
UNAGI FOIE GRAS	14
Barbecue Eel, Duck Liver, Umeboshi, Shiso	
BOTAN-EBI ABURI *	12
Seared Sweet Shrimp, Uni, Tobiko	
HAMACHI ABURI *	10
Jalapeno, Ponzu Gelee, Ginger, Garlic	

OSHI SUSHI

Traditional Pressed Sushi

PORK BELLY & SALMON BELLY *	16
Spicy Mayonnaise, Salmon Roe	
TORO STEAK	30
Seared Fatty Tuna, Scallion, Garlic Chips	
UNAGI & AVOCADO	20
Barbecue Eel, Avocado, Umeboshi, Goma	

SUSHI NIGIRI One Piece Per Order

SASHIMI Two Piece Per Order

ANAGO * Sea Eel	8
BOTAN-EBI * Sweet Shrimp	9
EBI Cooked Shrimp	6
HAMACHI * Yellowtail	8
HIRAME * Fluke	7
HOKKIGAI Surf Clam	6
HOTATE * Scallop	8
IKA * Squid	6
MADAI * Japanese Snapper	8
MAGURO * Bluefin Tuna	7
OTORO * Extra Fatty Bluefin Tuna	14
SAKE * Salmon	6
SAKE KUNSEI * Smoked Salmon	7
SHIRO MAGURO * White Tuna	7
TAKO Octopus	6
TAMAGO Japanese Omelet	6
TARABA KANI King Crab	10
TORO * Fatty Bluefin Tuna	10
TSUBUGAI * Whelk	6
UNAGI Fresh Water Eel	7
ZUWAI KANI Snow Crab	10

* 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.

18% Gratuity will be Added to All Checks

SPECIALTY MAKI ROLLS

GOMA ROLL *	16
Tuna, Salmon, Yellowtail, Tobiko, Avocado, Kaiware, Romaine Lettuce, Daikon, Cucumber Wrap	
LOBSTER ROLL	21
Lobster, Tobiko, Avocado, Seaweed, Dum Yum	
ANGUS ROLL *	16
Seared Beef Steak, Burdock Root, Scallions, Wasabi	
KING CRAB ROLL	20
Alaskan King Crab, Cucumber, Mango	
ZEN ROLL *	16
Yellowtail, Burdock Root, Avocado, Jalapeno, Cilantro Sauce	
SAKE KAWA *	13
Salmon Skin, Burdock Root, Salmon, Ikura	
SHIRO ROLL *	16
White Tuna, Wasabi Whitefish, Daikon, White Onion	
OISHI OISHI *	99
Lobster, Sea Urchin, Osetra Caviar, Gold Leaf	

GUNKAN SUSHI

By the Piece

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

GOMA MAKI ROLLS

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

VEGETABLE MAKI ROLLS

	HAND ROLL	CUT ROLL
KAPPA	6	6
Cucumber		
UME-KYU	7	7
Plum, Shiso, Cucumber		
AVOCADO & CUCUMBER	7	7
VEGETABLE TEMPURA		10
VEGAN ROLL		12
Daikon, Romaine, Asparagus, Avocado, Cucumber, Kaiware, Burdock Root, Soy Paper		