



Soju Bottles



Chum Churum 360 ml 22

Original (16.5%)
Peach, grape, apple or citron (12%)

Chum Churum Saero 375 ml 24

Original and apricot (16%)

Hallasan Original 360 ml 24

Premium soju from Jeju Island (16.5%)

Soju Cocktails

Blueberry Soju Mojito 13*

Fresh blueberries meet mint and lime in this bright and refreshing mojito.

Soju White Sangria 15

3 oz white wine, 2 oz apricot soju
Light, fruity sangria with seasonal fruits

Soju Red Sangria 15

3 oz red wine, 2 oz citron soju
Smooth soju with citrus and berry notes

*non-alcoholic option 10



Sake Bottles & Glasses



Yamayuzu Shibori Yuzu Sake

Japanese citrus yuzu sake with a uniquely fruity aroma and refreshing taste (8%)

2-ounce glass / 720 ml bottle 10/75

Sakura Momo White Peach Sake

Sweet smell and juicy flavour. The liquor boasts a nectar-like sweet smell and juicy flavour of sugary white peaches (7%)

2-ounce glass / 500 ml bottle 13/75

Sakura Junmai Ginjo Platinum

Platinum straw colour, floral sweet melon and Asian pear aromas (15.3%)

2-ounce glass / 300 ml bottle 25/75

Wakatake Junmai "Demon Slayer" Ginjo Premium (Black Label)

Very clean, almost watermelon taste with a smooth, and rich flavour (16%)

2-ounce glass / 300 ml bottle 25/75

Umeshu Choya 23 Osaka

Traditional Japanese ume fruit (Asian plum) (24.3%)

2-ounce glass / 700 ml bottle 13/90

Ginjo Sake Blue Label

IWC awarded sake. Pineapple and melon flavours with cotton candy aroma and silky texture (15%)

2-ounce glass / 720 ml bottle 13/90

Sake Cocktails

Yuzu Yamayuzu Shibori Sake 12

Momo White Peach Sake Cocktail 12

Sake White Sangria 15

3 oz white wine, 2 oz peach sake
Mixed with sprite and topped with fruit

Sake Red Sangria 15

3 oz red wine, 2 oz yuzu sake
Mixed with sprite and topped with fruit

Sake Cosmo 15

A sake-based cosmopolitan - elegant, tangy, and beautifully balanced.

Hitachino Nest Beer

One of Japan's pioneering craft beer brands. The owl logo symbolizes wisdom and craftsmanship. Brewed in Ibaraki, Japan

Red: Strong Ale, 7% **13**
Bold & malty with a rich finish

Green: Sweet Yuzu Ale, 5% **13**
Citrus aroma with a smooth sweetness

Yellow: Lager, 4.5% **13**
Crisp, clean, and refreshingly smooth

Draught Beer

Sapporo Premium 20 oz **10**

Sapporo Black 20 oz **10**

Wine Menu

White: Pinot Grigio 6oz **10**

Red: Cabernet Sauvignon 6oz **10**

Makgeolli

Smooth and creamy traditional Korean rice wine (750 ml, 6%) **22**

Non-Alcoholic Drinks Menu

Hot Drinks

Coffee **3**

Green Tea **3**

Yuzu Honey Tea **5**

Ginger Honey Tea **5**

Cold Drinks

Soft Drink **2**

(Coke, Coke Zero, Sprite, Ginger Ale)

Milkis **3**

Iced Coffee **4**

Yuzu Honey Sparkler **6**

Ginger Honey Sparkler **6**

Ume (Korean Plum) Sparkler **6**

Desserts Menu



Strawberry Dream **7**

Sweet strawberry ice cream topped with a soft strawberry mochi. A light and lovely finish to your meal.

Matcha Harmony **7**

Rich matcha ice cream paired with chewy matcha mochi. A calm balance of earthy and sweet.

Sesame Bliss **7**

Smooth black sesame ice cream topped with sesame mochi. Nutty, creamy, and deeply satisfying.

Macha Honey Cake **9**

A handmade delight - soft, moist, and infused with earthy matcha and a gentle touch of honey sweetness.

Appetizers

Tartare & Rice Paper Chips 15

Your choice of torched salmon or tuna mixed with spicy mayo and drizzled with teriyaki sauce. Served with rice paper chips.

Sushi Bites 15

Fried rice bites with mozzarella, avocado, teriyaki, spicy mayo, and tempura flakes. Choice of torched salmon or tuna.

Tartare Maki 15

Rice paper and mixed greens with yuzu olive dressing and tempura flakes. Served with spicy mayo, cucumber, avocado, lettuce, and sesame dressing for dipping. Choice of torched salmon or tuna.

Tataki Salad 15

Your choice of torched salmon or tuna with steak spice and sesame oil on mixed greens. Served with sesame dressing.

Izakaya Plates

Experience the essence of pub culture with our shareable bites. Pairs perfectly with any drink.

Salt & Pepper Calamari 15

Tender calamari seasoned with salt and cracked pepper, fried light and crispy. Served with wasabi mayo or spicy mayo

Dumplings 15

Choice of deep-fried pork or veggie* dumplings

Gimmari 15

Crispy seaweed roll filled with glass noodles. Choice of regular or spicy

Classic Chicken Karaage 15

Japanese-style crispy fried chicken

Karaage & Japanese Sweet Potato Fries 20

Korean spicy sauce upgrade +2

Creamy Crab Croquette 15

Croquette filled with creamy crab

Vegetable Potato Croquette 15

Croquette filled with seasonal vegetable mixture

Tempura Shrimp 15

Lightly battered and fried shrimp

Tora's Nigiri & Sashimi

Chef's premium selection of seasonal fish (salmon, tuna, hamachi, ama ebi, hirame, ika), topped with ikura and tobiko

Signature Nigiri Plate 30

Signature Sashimi Plate 50

Rolls

Tofu Vegetable Roll 18

Fresh carrot, avocado, cucumber, and crispy tofu wrapped in sushi rice and seaweed, topped with crispy tempura flakes

California Roll 18

A classic favorite made with crabstick, avocado, and cucumber.

Dynamite Roll 18

Tempura shrimp roll with your choice with avocado and cucumber.

Avocado or Salmon topping + 2

Salmon or Tuna Avo Roll 18

Choice of fresh salmon or tuna with avocado.

Salmon Cream Cheese 18

Salmon roll with cucumber and cream cheese.

Spicy Salmon or Tuna Roll 18

Choice of fresh salmon or tuna with cucumber and mixed with house chili sauce. Topped with crispy tempura flakes.

Rainbow Roll 20

California roll topped with a selection of torched salmon, tuna, and ebi and hamachi.

Tora's Japanese Dishes

Donburi 20

A Japanese-style rice bowl with steamed rice dressed in house-made yuzu ponzu and teriyaki sauce, topped with sautéed cabbage and onion, and finished with crispy tempura flakes. Choice of protein: Chicken, Beef, Pork, or shrimp

Grilled Unagi (eel) + 5

Poke Bowl 22

Seasoned sushi rice with avocado, mango, cucumber, carrot, and seaweed salad. Topped with a choice of salmon or tuna in a spicy poke sauce.

Tonkatsu 25

Two crispy, juicy cutlets made with your choice of pork or chicken. Made with house-made gravy sauce and coated in golden panko breadcrumbs. Served with steamed rice and salad with yuzu olive oil dressing.

Zaru Soba 20

Choice of hot or cold Japanese soba (buckwheat) noodles with a choice of crispy pan-fried pork or vegetable dumplings.

Tora's Korean Dishes

Kimchi Fried Rice 18

Sizzling stir-fried kimchi rice served on a hot pan with a fried egg.

Add cheese + 2

Add a side of beef/chicken/pork + 5

Add a veggie or pork dumplings + 5

Bibimbop 20

A Korean classic! Bibimbop is a comforting and healthy rice bowl with vegetables and a sunny-side-up egg. Protein choices: bulgogi (marinated beef), teriyaki chicken, spicy pork, spicy squid, or pan-fried tofu.

Dolsot Bibimbop 22

Our classic bibimbop served in a hot stone bowl for extra warmth and crispy rice.

Pan-Fried Tofu with Stir-Fried Kimchi 20

Golden and crispy tofu, pan-fried to perfection, served with savory stir-fried kimchi.

Tteokbokki 20

Sweet and spicy Korean rice cakes with fishcakes, a boiled egg, and fried seaweed rolls. Choice of sauce:

Original / Rosé. Add cheese + 2

Japchae 18

Stir-fried sweet potato glass noodles with assorted vegetables, seasoned lightly for a savory and comforting Korean classic. Add Beef, Chicken, Pork, Tofu, or Dumplings (Pork or Veggie) +5

Korean Stews & Hotpots

Kimchi Jjigae 20

A signature Korean stew with well-fermented kimchi and silky tofu in a spicy broth. Choice of pork or tuna. Served with rice, kimchi, bulgogi japchae.

Doenjang Jjigae 20

Deep, savory soybean paste stew with onion, zucchini, scallion, and silky tofu. Served with rice, kimchi, bulgogi japchae.

Soon-tofu Jjigae 20

Spicy soft-tofu stew with zucchini, onion, scallion, and a fresh egg. Choice of beef or shrimp. Served with rice, kimchi, bulgogi japchae.

Gamjatang 22

Rich soybean broth simmered with pork neck bones and tender potato. Served with rice, kimchi, bulgogi japchae.

Oden Tang 25

Japanese-style hot pot with assorted fishcakes, soft-boiled egg, and udon noodles in a delicate dashi broth.

Jjamppong Tang 25

Bold, smoky Korean seafood hot pot with mussels, scallops, shrimp, squid, cabbage, and chewy udon noodles in a rich, fiery broth.

Side Dishes

Rice Bowl 2

Miso Soup with Soft Tofu 3

Seaweed Salad 3

Kimchi 3

Edamame 5



Tora's Kids Menu



Served with choice of drink: Apple juice, orange juice, or soft drink

Kids Bento 13

Your choice of chicken or pork

Includes rice, vegetables, and shrimp tempura

Kids Sushi 13

4 pieces each of California and Dynamite Rolls