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MENU

Tora Paris

APPETIZERS

Tataki Salad (Tuna or Salmon) 15
Lightly torched choice of fish over spring greens, finished with sesame oil, yuzu salt, and house olive yuzu dressing and a sesame cream dipping sauce.

Sushi Bites (Tuna or Salmon) 15
Crispy sushi rice mixed with mozzarella and sesame, lightly fried and topped with avocado and torched choice of fish, finished with teriyaki sauce, spicy mayo, and tempura flakes.

Crispy Tofu 15
Lightly fried tofu over crispy mozzarella–sesame sushi rice, finished with soy sesame cream and microgreens.

Crispy Lotus Root (Tuna or Salmon) 15
Crispy lotus root tempura topped with torched fish, finished with yuzu olive oil dressing and wasabi mustard microgreens.

Tora Fresh Flame Roll 15
Rice paper wrapped with spring greens tossed in house yuzu olive oil dressing, topped with lightly torched tuna or salmon, finished with spicy mayo and crispy tempura flakes.

TORA KIDS' MENU

Available for children 12 and under, when dining with an adult. Served with choice of drink: apple juice, orange juice, or soft drink. Dessert not included.

Kids Bento 15
Steamed rice and seasonal vegetables, choice of chicken or pork katsu.

Kids Sushi 15
Half California Roll and half Dynamite Roll.

IZAKAYA BITES

Japanese Sweet Potato Fries 8
Japanese sweet potato fries with honey drizzle and sesame seeds.

Deep Fried Dumplings 15
Choice of pork or vegetable.

Korean Style Corn Cheese New! 15
Sweet corn with creamy mayo and melted mozzarella, served sizzling on a hot plate

Gimmari 15
Crispy seaweed rolls filled with glass noodles, served with sweet chili sauce. Choice of regular or spicy.

Chicken Karaage 15
Japanese-style crispy fried chicken thigh with fresh greens and olive yuzu dressing.
Add *sauce option*:
Spicy Sweet or Honey Soy Garlic Sauce +2

Creamy Crab Croquette 15
Golden-fried croquette filled with creamy crab, drizzled with teriyaki sauce.

Vegetable Potato Croquette 15
Golden-fried croquette filled with seasonal vegetables, drizzled with teriyaki sauce.

Tempura Shrimp 15
Lightly battered and fried shrimp, drizzled with teriyaki sauce.

Salt & Pepper Calamari 15
Crispy fried calamari seasoned with cracked pepper, served with wasabi mayo or spicy mayo.

Takoyaki New! 15
Japanese-style octopus balls with takoyaki sauce, kewpie mayo, bonito flakes, and green onions.

KOREAN DISHES

Comforting Korean classics

Kimchi Fried Rice 20
Sizzling kimchi fried rice topped with a soft-fried egg, finished with furikake, scallions, and sesame seeds.
Add Mozzerella Cheese +3
Add beef / chicken / pork / veggie croquette / veggie or pork dumplings +5

Sizzling Tofu & Kimchi 20
Sizzling pan topped with lightly fried tofu, stir-fried kimchi, steamed rice, and a soft-fried egg.

Bibimbap 20
Steamed rice topped with seasoned vegetables (bean sprouts, carrot, zucchini, mushroom, radish, lettuce) and a soft-fried egg.
Protein choice: Bulgogi (beef) / Teriyaki chicken / Spicy chicken / Spicy squid / Spicy pork / Tofu / Shrimp
Sauce choice: Soy sesame or spicy gochujang
Upgrade: Sizzling hot stone bowl (**Dolsot**) +2
Add Mozzerella Cheese +3

Tteokbokki 20
Sweet and spicy rice cakes with fishcakes, boiled egg, and crispy seaweed rolls.
Sauce choice: Original or Rosé
Add Mozzerella Cheese +3

Japchae 20
Stir-fried sweet potato glass noodles with onion, bell pepper, carrot, spinach, and mushroom.
Add beef / chicken / tofu / veggie or pork dumplings +5

SIDE DISHES

Rice Bowl 2
Miso Soup with Soft Tofu 3
Seaweed Salad 3
Kimchi 3
Edamame 5

JAPANESE DISHES

Comforting Japanese classics

Donburi 20
Japanese-style rice bowl over steamed rice, topped with sautéed cabbage and crispy tempura flakes, finished with house yuzu ponzu, teriyaki sauce, and scallions.
Protein choice: Chicken / Beef / Pork / Shrimp
With grilled unagi (eel) 25

Katsudon 25
Steamed rice topped with soft-simmered egg and onion, layered with a crispy cutlet, finished with ponzu, house-made gravy sauce, and scallions.
Choice of: Chicken or Pork

Katsu 25
Crispy panko-breaded cutlet with steamed rice and fresh salad, finished with yuzu olive oil dressing, cherry tomatoes, and house-made gravy sauce.
Choice of: Chicken or Pork

Poke Bowl 22
Sushi rice topped with tuna or salmon, cucumber, carrot, avocado, seaweed salad, mango, and edamame. Finished with crispy tempura flakes, wasabi mustard microgreens, and tobiko, with house-made poke sauce, teriyaki and spicy mayo.

NIGIRI & SASHIMI

Simply prepared, focused on freshness

Tora's Signature Nigiri Plate 30
Served with miso soup with soft tofu and scallions. Only the freshest salmon and tuna, lightly torched aburi-style, finished with yuzu salt and sesame oil.

Tora's Signature Sashimi Plate 50
Served with miso soup with soft tofu and scallions. Fresh salmon, tuna, sweet shrimp, and ika, with six pieces of aburi nigiri (salmon and tuna).

KOREAN STEWS

Served with steamed rice and side dishes

Kimchi Jjigae 20
Spicy kimchi stew with tofu.
Choice of pork or tuna.

Doenjang Jjigae 20
Savory soybean paste stew with tofu and vegetables. Choice of beef or seafood mix.

Soondubu Jjigae 20
Spicy soft tofu stew with vegetables and egg.
Protein choice: Seafood mix / Shrimp / Beef

Gamjatang 22
Spicy pork bone stew with soybean paste and chili.

NOODLE DISHES

Soba Noodles 20
Comforting buckwheat noodles served hot or cold, in a light soy-based dashi broth, with lightly sautéed cabbage, finished with soft-boiled egg, scallions, and furikake, served with deep-fried dumplings (veggie or pork).

Ramen 20
Fresh egg noodles served in a savory broth made with sautéed bok choy and mushrooms, finished with soft-boiled egg, narutomaki, bamboo shoots, scallions, and furikake.
Br*oth choice*: Miso (soybean paste–based) / Shoyu (soy sauce–based) / Tonkotsu (rich, slow-simmered pork bone broth)
Add protein: Grilled beef / Chicken karaage / Tempura shrimp / Chashu (marinated pork) +5
Side add-on: Dumplings (veggie or pork) +5

Jjamppong Udon 25
Spicy seafood udon in a sizzling hot stone pot, with vegetables, finished with scallions.

Oden Udon 25
Comforting udon noodles served in a hot stone pot, in a light soy-based dashi broth with fishcakes and vegetables, finished with scallions.

ROLLS

Vegetable Roll 15
Seasoned sushi rice with cucumber, avocado, and carrot, finished with spicy mayo and tempura flakes.
Add tofu inside +2

California Roll 17
Crab stick, avocado, and cucumber.
Original: no sauce.
Spicy: finished with spicy mayo.

Dynamite Roll 18
Tempura shrimp roll with cucumber and avocado, finished with spicy mayo, teriyaki sauce, and tempura flakes.
Add topping: Salmon or Avocado +3

Salmon or Tuna Avocado Roll 18
Fresh salmon or tuna with avocado, lightly finished with sesame oil and yuzu salt, topped with tobiko and wasabi mustard microgreens.

Salmon Cream Cheese Roll 20
Salmon, cucumber, and cream cheese, finished with tobiko and microgreens.

Spicy Salmon or Tuna Roll 20
Cucumber with your choice of salmon or tuna, finished with teriyaki and spicy mayo, topped with tempura flakes, tobiko, and wasabi mustard microgreens.

Rainbow Roll 20
California roll topped with avocado slices, lightly torched salmon, tuna, and ebi. Finished with sesame oil and yuzu salt.

Futomaki 25
A thick futomaki filled with cucumber, avocado, tamago, pickled radish, salmon, tuna, and tempura shrimp.

Golden Tiger Crunch Roll 25
Your choice of salmon or tuna with avocado and cucumber, lightly battered and coated in panko, fried until golden and crispy. Finished with teriyaki sauce and spicy mayo.

TORA'S VEGETARIAN & VEGAN MENU

Vegetable Dumplings — 15
Deep-fried vegetarian dumplings filled with fresh vegetables and tofu.

Vegetable Croquette — 15
Golden-fried croquette filled with seasonal vegetables, drizzled with teriyaki sauce.

Tofu Spring Roll — 15
Fresh rice paper rolls filled with spring vegetables, tofu, and house yuzu dressing, spicy mayo, finished with crispy tempura flakes. Served with creamy sesame dipping sauce.

Tofu Vegetable Roll — 18
Fresh sushi roll with cucumber, avocado, carrot, and pana-fried tofu, topped with crispy tempura flakes.

Bibimbap — 20
Steamed rice topped with tofu, avocado, assorted vegetables, and a sunny-side-up egg.
Choice of sauce: House soy-sesame or spicy gochujang.
Upgrade to sizzling hot stone bowl (Dolsot) +2

Kimchi Fried Rice — 20
Traditional Korean fried rice with kimchi and a sunny-side-up egg, served on a sizzling hot plate.
Add tofu / vegetable croquette +5

Doenjang Jjigae / Soon Tofu Jjigae — 20
Traditional soybean paste stew or spicy soft-tofu stew served with steamed rice and side dishes.

Soba Noodles — 20
Buckwheat noodles served hot or cold in a light soy-dashi broth with cabbage. Served with vegetable dumplings on the side.

Tofu Poke Bowl — 22
Sushi rice layered with mango, seaweed salad, edamame, avocado, cucumber, and pan-fried tofu, finished with house-made poke sauce and a drizzle of spicy mayo and teriyaki sauce.

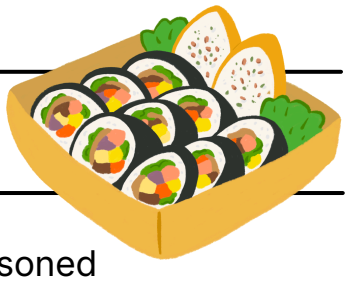
Vegan option available upon request

Gluten-free option available upon request



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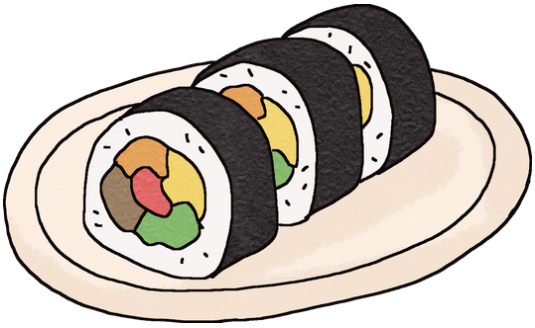
TORA'S KOREAN SOUL FOOD MENU



A beloved Korean soul food, kimbap is made with seasoned rice and a variety of fresh, wholesome ingredients.
Rice is lightly seasoned with sesame oil, salt, and sesame seeds, then rolled with classic fillings.

Classic Kimbap 18
Cucumber, carrot, pickled yellow radish, crabstick, and inari (soy-braised fried tofu).

Special Kimbap 20
Classic kimbap with your choice of protein added:
Tuna Mayo
Spicy Tuna
Bulgogi
Teriyaki Chicken
Cheese
Tempura Shrimp

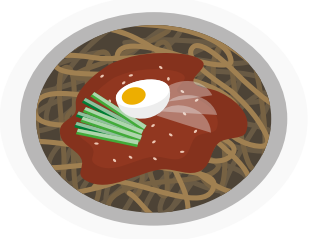


Kimbap & Tteokbokki Combo 30
A perfect pairing of Korea's most beloved comfort foods.
Your choice of kimbap served with tteokbokki (with original or rosé sauce)



Kudzu Cold Noodles + Dumplings Combo (Summer only) New! 22

Traditional Korean cold noodles (naengmyeon) made with chewy kudzu noodles, topped with radish, cucumber, sliced tomato, and a boiled egg. Choice of **Mulnaengmyeon** (cold noodles in a chilled broth) or **Bibimnaengmyeon** (cold noodles in a sweet, spicy, and tangy sauce). Served with your choice of **pork** or **vegetable** dumplings.





TORA'S LUNCH MENU

Available Tuesday to Friday 11:00 am – 3:00 pm

Dynamite Roll 16
Tempura shrimp roll with cucumber and avocado, finished with spicy mayo, teriyaki sauce, and tempura flakes.
Add topping: Salmon or Avocado +3

Spicy Salmon or Tuna Roll 18
Cucumber with your choice of salmon or tuna, finished with teriyaki and spicy mayo, topped with tempura flakes, tobiko, and wasabi mustard microgreens.

Rainbow Roll 18
California roll topped with avocado slices, lightly torched salmon, tuna, and ebi. Finished with sesame oil and yuzu salt.

Poke Bowl 20
Sushi rice topped with tuna, salmon, or tofu, cucumber, carrot, avocado, seaweed salad, mango, and edamame. Finished with crispy tempura flakes, wasabi mustard microgreens, and tobiko, with house-made poke sauce, teriyaki, and spicy mayo.

Katsu 23
Crispy panko-breaded cutlet with steamed rice and fresh salad, finished with yuzu olive oil dressing, cherry tomatoes, and house-made gravy. *Choice* of Chicken or Pork.

Bibimbap 18
Steamed rice topped with seasoned vegetables (bean sprouts, carrot, zucchini, mushroom, radish, lettuce) and a soft-fried egg.
Protein choice: Bulgogi (beef) / Teriyaki chicken / Spicy chicken / Spicy squid / Spicy pork / Tofu / Shrimp
Sauce choice: Soy sesame or spicy gochujang
Upgrade: Sizzling hot stone bowl (Dolsot) +2
Add Mozzerella Cheese +3

Kimchi Fried Rice 18
Sizzling kimchi fried rice topped with a soft-fried egg, finished with furikake, scallions, and sesame seeds.
Add Mozzerella Cheese + 3
Add beef / chicken / pork / veggie croquette / veggie or pork dumplings +5

Tteokbokki 18
Sweet and spicy Korean rice cakes with fishcakes, a boiled egg, and crispy seaweed rolls.
Choice of sauce: Original or Rosé
Add Mozzerella Cheese +3

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SOJU BOTTLES

Chum Churum (360 ml) 22
Flavours: Original / Peach / Blueberry / Strawberry

Saero (375 ml) **zero sugar!** 24
Crisp and light modern soju.
Flavours: Original / Kiwi New!

Hallasan Original (360 ml) 24
Crisp and light modern soju.
Flavours: Watermelon / Melon

SOJU COCKTAILS

Blueberry Soju Mojito 13
Blueberry soju, fresh blueberries, mint, and lime.

S-Tora-Berry Fizz 13
Strawberry soju with Calpico and Sprite.

Melona Soju Cocktail 13
Soju (2 oz), Sprite, Melona ice cream bar.

Seoul Sour 13
Peach soju, lemon, simple syrup, egg white.

NON-ALCOHOLIC DRINKS

Coffee 3

Tea 4
(Green / Jasmine / Chamomile / Roasted Barley)

Yuzu Honey Tea 5

Ginger Honey Tea 5

Perrier Sparkling Water 4

Sparkler 6
Refreshing sparkling water with your choice of yuzu honey or ginger honey.
****ask server about Tora Signature Sparkler****

Soft Drinks 3
Coke / Coke Zero / Sprite / Ginger Ale / Milkis / Fanta

SAKE BOTTLES & GLASSES

Yamayuzu Shibori Yuzu Sake 10/75
Bright Japanese yuzu aroma with a refreshing citrus finish. 2oz/720ml bottle

Sakura Momo White Peach Sake 10/75
Soft, juicy white peach sweetness with a smooth finish. 2oz/500ml bottle

SAKE COCKTAILS

Sake Cosmo 15
Citrus sake blended with cranberry juice, Triple Sec, and lime.

Sake White Sangria 15
White peach sake and white wine with a crisp, sparkling finish.

Sake Red Sangria 15
Yuzu sake and red wine with smooth, balanced citrus notes

CANMAK (355 ML CAN)

Canmak 12
A modern Korean sparkling rice beer. Smooth, refreshing, and **gluten-free**.

Flavours: Original, Peach, Mango, Green Grape



HITACHINO BEER BOTTLES

Hitachino Nest Beer is one of Japan's pioneering craft beers, brewed in Ibaraki.

Red Ale (7%) 13
Bold and malty with a rich finish.

Sweet Yuzu Ale (5%) 13
Bright yuzu aroma with gentle citrus sweetness.

Lager (4.5%) 13
Clean, crisp, and refreshingly smooth.

Non-Alcoholic Hitachino Beer 10
Clean, crisp, and refreshingly smooth.

DRAFT BEER (20 OZ)

Sapporo Premium 10
Light, crisp Japanese lager with a clean finish.

Sapporo Black (seasonal) 10
Light caramel, and hints of coffee, smooth finish

Sleeman Honey Brown Lager (seasonal) 10
Rich amber lager with sweet clover honey, clean finish.

PARIS BEER COMPANY

Cellar Geist Hazy IPA (5.9%, Draft) 10
Pale gold, aromatic hops. Prominant pink grapefruit with hints of fresh kiwi and melon. Refreshing bitter finish.

Gluten-Free Amber Ale (16 oz can) 10
Smooth amber ale with light caramel malt character and a clean finish.

Salty Stinger (16 oz can) 10
Salty, fruity, sour, gently invigorating your taste palate. Natural raspberry flavour.

DESSERTS

Includes one mochi topped with a scoop of ice cream.

Strawberry Dream 7
Sweet strawberry ice cream with mochi.

Matcha Harmony 7
Rich matcha ice cream with mochi.

Sesame Bliss 7
Smooth black sesame ice cream with mochi

WINE

White

Jackson-Triggs Pinot Grigio (6 oz) 10
Light, crisp, and refreshing with clean acidity.

Kim Crawford Sauvignon Blanc (6 oz) 13
Bright and vibrant with citrus, passionfruit, and fresh herbal notes.

Rosé

Kim Crawford Rosé (6 oz) 13
Dry and refreshing with strawberry and watermelon notes.

Red

Jackson-Triggs Cab. Sauvignon (6 oz) 10
Smooth and well-balanced with soft tannins and a clean finish.

Kim Crawford Pinot Noir (6 oz) 13
Elegant and silky with red berry fruit and subtle spice.

BAR CREATIONS

Espresso Martini 15
Vodka (2 oz), Kahlua, Espresso, simple syrup

Margarita 15
Tequila (1.5 oz), triple sec, lime juice, simple syrup (available in spicy)

Moscow Mule 15
Vodka (1.5 oz), lime juice, simple syrup, ginger beer. *Non-alcoholic option available.*

Suntory Cherry Sour 15
Suntory Toki whisky (2 oz), lemon, simple syrup, egg white, muddled cherries.
Rich cherry aroma with a smooth finish.

Toki Whisky Sour 15
Suntory Toki whisky (2 oz), lemon, simple syrup, egg white. Silky and well balanced.

Monthly Feature Cocktail *New!* 15
Not sure what to get? Ask your server about Tora's feature cocktail. Our feature cocktails are created monthly by our very own mixologist!