

We're happy to accommodate dietary needs - please let us know when ordering.

****While we take care, we cannot guarantee no cross-contamination****

MENU

Tora Paris

APPETIZERS		IZAKAYA BITES	
Tataki Salad (Tuna or Salmon) 🍃	15	Japanese Sweet Potato Fries	8
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.		Japanese sweet potato fries with honey drizzle and sesame seeds.	
Sushi Bites (Tuna or Salmon)	15	Deep Fried Dumplings	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.		Choice of pork or vegetable.	
Crispy Tofu	15	Korean Style Corn Cheese New!	15
Lightly fried tofu over crispy mozzarella-sesame sushi rice, finished with soy sesame cream and microgreens.		Sweet corn with creamy mayo and melted mozzarella, served sizzling on a hot plate	
Crispy Lotus Root (Tuna or Salmon)	15	Gimmari	15
Crispy lotus root tempura topped with torched fish, finished with yuzu olive oil dressing and wasabi mustard microgreens.		Crispy seaweed rolls filled with glass noodles, served with sweet chili sauce. Choice of regular or spicy.	
Tora Fresh Flame Roll 🍃	15	Chicken Karaage	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.		Japanese-style crispy fried chicken thigh with fresh greens and olive yuzu dressing. Add <i>sauce option</i> : 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.	
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.			

KOREAN DISHES	JAPANESE DISHES
<i>Comforting Korean classics</i>	<i>Comforting Japanese classics</i>
Kimchi Fried Rice 20 Sizzling kimchi fried rice topped with a soft-fried egg, finished with furikake, scallions, and sesame seeds. Add Mozzarella Cheese +3 Add beef / chicken / pork / veggie croquette / veggie or pork dumplings +5	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. <i>Protein choice:</i> Chicken / Beef / Pork / Shrimp With grilled unagi (eel) 25
Sizzling Tofu & Kimchi 20 Sizzling pan topped with lightly fried tofu, stir-fried kimchi, steamed rice, and a soft-fried egg.	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. <i>Choice of:</i> Chicken or Pork
Bibimbap  20 Steamed rice topped with seasoned vegetables (bean sprouts, carrot, zucchini, mushroom, radish, lettuce) and a soft-fried egg. <i>Protein choice:</i> Bulgogi (beef) / Teriyaki chicken / Spicy chicken / Spicy squid / Spicy pork / Tofu / Shrimp <i>Sauce choice:</i> Soy sesame or spicy gochujang Upgrade: Sizzling hot stone bowl (Dolsot) +2 Add Mozzarella Cheese +3	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. <i>Choice of:</i> Chicken or Pork
Tteokbokki 20 Sweet and spicy rice cakes with fishcakes, boiled egg, and crispy seaweed rolls. <i>Sauce choice:</i> Original or Rosé Add Mozzarella Cheese +3	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.
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	NIGIRI & SASHIMI
Rice Bowl  2 Miso Soup with Soft Tofu 3 Seaweed Salad 3 Kimchi 3 Edamame  5	<i>Simply prepared, focused on freshness</i> 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	ROLLS
<i>Served with steamed rice and side dishes</i> Kimchi Jjigae 20 Spicy kimchi stew with tofu. <i>Choice of pork or tuna.</i> Doenjang Jjigae 20 Savory soybean paste stew with tofu and vegetables. <i>Choice of beef or seafood mix.</i> Soondubu Jjigae 20 Spicy soft tofu stew with vegetables and egg. <i>Protein choice: Seafood mix / Shrimp / Beef</i> Gamjatang 22 Spicy pork bone stew with soybean paste and chili.	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. <i>Original: no sauce.</i> <i>Spicy: finished with spicy mayo.</i> 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
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. <i>Broth choice: Miso (soybean paste-based) / Shoyu (soy sauce-based) / Tonkotsu (rich, slow-simmered pork bone broth)</i> <i>Add protein: Grilled beef / Chicken karaage / Tempura shrimp / Chashu (marinated pork)</i> +5 <i>Side add-on: Dumplings (veggie or pork)</i> +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.	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 pan-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. <i>Upgrade to sizzling hot stone bowl (Dolsot) +2</i>	
Kimchi Fried Rice	20
Traditional Korean fried rice with kimchi and a sunny-side-up egg, served on a sizzling hot plate. <i>Add tofu / vegetable croquette +5</i>	
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



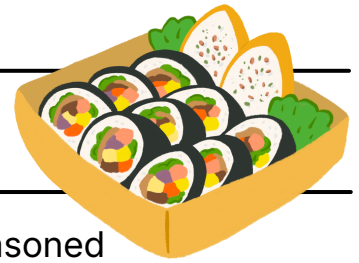
Gluten-free option available upon request



We're happy to accommodate dietary needs—please let us know when ordering.

****While we take care, we cannot guarantee no cross-contamination****

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

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

18

Special Kimbap

Classic kimbap with your choice of protein added:

Tuna Mayo

Spicy Tuna

Bulgogi

Teriyaki Chicken

Cheese

Tempura Shrimp

20



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)

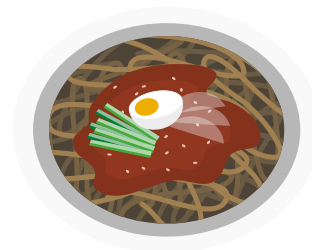


Kudzu Cold Noodles + Dumplings Combo

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 Mozzarella Cheese +3
- Kimchi Fried Rice** 18
Sizzling kimchi fried rice topped with a soft-fried egg, finished with furikake, scallions, and sesame seeds.
Add Mozzarella 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 Mozzarella Cheese +3

We're happy to accommodate dietary needs—please let us know when ordering.

****While we take care, we cannot guarantee no cross-contamination****

SOJU BOTTLES		SAKE BOTTLES & GLASSES	
Chum Churum (360 ml)	22	Yamayuzu Shibori Yuzu Sake	10/75
<i>Flavours: Original / Peach / Grape / Apple / Blueberry / Strawberry / Orange</i>		Bright Japanese yuzu aroma with a refreshing citrus finish. 2oz/720ml bottle	
Saero (375 ml)	24	Sakura Momo White Peach Sake	10/75
<i>Crisp and light modern soju. Flavours: Original / Apricot</i>		Soft, juicy white peach sweetness with a smooth finish. 2oz/500ml bottle	
Hallasan Original (360 ml)	24	SAKE COCKTAILS	
<i>Crisp and light modern soju. Flavours: Original / Watermelon / Melon</i>			
SOJU COCKTAILS		Sake Cosmo	15
Blueberry Soju Mojito	13	Citrus sake blended with cranberry juice, Triple Sec, and lime.	
<i>Blueberry soju, fresh blueberries, mint, and lime.</i>		Sake White Sangria	15
S-Tora-Berry Fizz	13	White peach sake and white wine with a crisp, sparkling finish.	
<i>Strawberry soju with Calpico and Sprite.</i>		Sake Red Sangria	15
Melona Soju Cocktail	13	Yuzu sake and red wine with smooth, balanced citrus notes	
<i>Soju (2 oz), Sprite, Melona ice cream bar.</i>			
Seoul Sour	13	CANMAK (355 ML CAN)	
<i>Peach soju, lemon, simple syrup, egg white.</i>			
NON-ALCOHOLIC DRINKS		Canmak	12
Coffee	3	A modern Korean sparkling rice beer. Smooth, refreshing, and gluten-free .	
Tea	4	Flavours: Original, Peach, Mango, Green Grape	
<i>(Green / Jasmine / Chamomile / Roasted Barley)</i>			
Yuzu Honey Tea	5		
Ginger Honey Tea	5		
Perrier Sparkling Water	4		
Sparkler	6		
<i>Refreshing sparkling water with your choice of yuzu honey or ginger honey.</i>			
Soft Drinks	3		
<i>Coke / Coke Zero / Sprite / Ginger Ale / Milkis / Fanta</i>			



HITACHINO BEER BOTTLES	WINE
<i>Hitachino Nest Beer is one of Japan's pioneering craft beers, brewed in Ibaraki.</i> 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.	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.
SAPPORO	Red
Sapporo Premium (Draft) 10 Light, crisp Japanese lager with a clean finish. Sapporo Black (Draft)* 10 Rich dark lager with roasted malt notes and subtle bitterness. *Seasonal selection only	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.
PARIS BEER COMPANY	BAR CREATIONS
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.	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. <i>Non-alcoholic option available.</i> 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. Highball 15 Suntory Toki whisky (1.5 oz), lemon juice, soda water. Clean, crisp, and refreshing.
DESSERTS	
Includes one full mochi topped with a scoop of icecream. 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	