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MENU

Tora Paris


APPETIZERS	IZAKAYA BITES
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.	Japanese Sweet Potato Fries 8 Japanese sweet potato fries with honey drizzle and sesame seeds.
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.	Deep Fried Dumplings 15 Choice of pork or vegetable.
Crispy Tofu 15 Lightly fried tofu over crispy mozzarella-sesame sushi rice, finished with soy sesame cream and microgreens.	Gimmari 15 Crispy seaweed rolls filled with glass noodles, served with sweet chili sauce. Available in regular or spicy.
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.	Chicken Karaage 15 Japanese-style crispy fried chicken made with thigh meat, lightly battered and fried until crisp, served over fresh greens with olive yuzu dressing. <i>Sauce option:</i> +2 Spicy Sweet Korean Sauce or Honey Soy Garlic Sauce
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.	Creamy Crab Croquette 15 Golden-fried croquette filled with creamy crab, drizzled with teriyaki sauce.
TORA KIDS' MENU	
<i>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.</i>	
Kids Bento 15 Steamed rice and seasonal vegetables, choice of chicken or pork katsu.	Vegetable Potato Croquette 15 Golden-fried croquette filled with seasonal vegetables, drizzled with teriyaki sauce.
Kids Sushi 15 Half California Roll and half Dynamite Roll.	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.

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 cheese +2
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 Cheese +2

Tteokbokki 20
Sweet and spicy rice cakes with fishcakes, boiled egg, and crispy seaweed rolls.
Sauce choice: Original or Rosé
Add cheese +2

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	ROLLS
<p><i>Served with steamed rice and side dishes</i></p> <p>Kimchi Jjigae 20 Spicy kimchi stew with tofu. <i>Choice of pork or tuna.</i></p> <p>Doenjang Jjigae 20 Savory soybean paste stew with tofu and vegetables.</p> <p>Soondubu Jjigae 20 Spicy soft tofu stew with vegetables and egg. <i>Protein choice: Seafood mix / Shrimp / Beef</i></p> <p>Gamjatang 22 Spicy pork bone stew with soybean paste and chili.</p>	<p>Vegetable Roll  15 Seasoned sushi rice with cucumber, avocado, and carrot, finished with spicy mayo and tempura flakes. Add tofu inside +2</p> <p>California Roll 17 Crab stick, avocado, and cucumber. <i>Original: no sauce.</i> <i>Spicy: finished with spicy mayo.</i></p> <p>Dynamite Roll 18 Tempura shrimp roll with cucumber and avocado, finished with spicy mayo, teriyaki sauce, and tempura flakes. Add topping: Salmon or Avocado +2</p>
NOODLE DISHES	<p>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.</p> <p>Salmon Cream Cheese Roll 20 Salmon, cucumber, and cream cheese, finished with tobiko and microgreens.</p> <p>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.</p> <p>Rainbow Roll 20 California roll topped with avocado slices, lightly torched salmon, tuna, and ebi. Finished with sesame oil and yuzu salt.</p> <p>Futomaki 25 A thick futomaki filled with cucumber, avocado, tamago, pickled radish, salmon, tuna, and tempura shrimp.</p> <p>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.</p>
<p>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 pan-fried dumplings (veggie or pork).</p> <p>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</p> <p>Jjamppong Udon 25 Spicy seafood udon in a sizzling hot stone pot, with vegetables, finished with scallions.</p> <p>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.</p>	

TORA'S VEGETARIAN & VEGAN MENU

Vegetable Dumplings Deep-fried vegetarian dumplings filled with fresh vegetables and tofu.	15
Vegetable Croquette Golden-fried croquette filled with seasonal vegetables, drizzled with teriyaki sauce.	15
Tofu Spring Roll   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.	15
Tofu Vegetable Roll   Fresh sushi roll with cucumber, avocado, carrot, and pan-fried tofu, topped with crispy tempura flakes.	18
Bibimbap   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>	20
Kimchi Fried Rice 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>	20
Doenjang Jjigae / Soon Tofu Jjigae  Traditional soybean paste stew or spicy soft-tofu stew served with steamed rice and side dishes.	20
Soba Noodles Buckwheat noodles served hot or cold in a light soy-dashi broth with cabbage. Served with vegetable dumplings on the side.	20
Tofu Poke Bowl   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.	22



Vegan option available upon request



Gluten-free option available upon request



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TORA'S LUNCH MENU

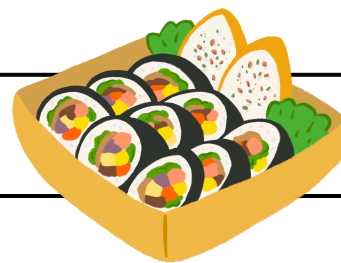
Available Tuesday to Friday 11:00 am – 3:00 pm

Dynamite Roll	16
Tempura shrimp roll with cucumber and avocado, finished with spicy mayo, teriyaki sauce, and tempura flakes. <i>Add topping: Salmon or Avocado +2</i>	
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. <i>Choice of Chicken or Pork.</i>	
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 <i>Upgrade: Sizzling hot stone bowl (Dolsot) +2</i> <i>Add Cheese +2</i>	
Kimchi Fried Rice	18
Sizzling kimchi fried rice topped with a soft-fried egg, finished with furikake, scallions, and sesame seeds. <i>Add cheese + 2</i> <i>Add beef / chicken / pork / veggie croquette / veggie or pork dumplings +5</i>	
Tteokbokki	18
Sweet and spicy Korean rice cakes with fishcakes, a boiled egg, and crispy seaweed rolls. <i>Choice of sauce: Original or Rosé</i> <i>Add cheese +2</i>	

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TORA'S KIMBAP 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)



HITACHINO BEER BOTTLES	WINE	
<p><i>Hitachino Nest Beer is one of Japan's pioneering craft beers, brewed in Ibaraki.</i></p> <p>Red Ale (7%) 13 Bold and malty with a rich finish.</p> <p>Sweet Yuzu Ale (5%) 13 Bright yuzu aroma with gentle citrus sweetness.</p> <p>Lager (4.5%) 13 Clean, crisp, and refreshingly smooth.</p> <p>Non-Alcoholic Hitachino Beer 10 Clean, crisp, and refreshingly smooth.</p>	<p>White</p> <p>Jackson-Triggs Pinot Grigio (6 oz) 10 Light, crisp, and refreshing with clean acidity.</p> <p>Kim Crawford Sauvignon Blanc (6 oz) 13 Bright and vibrant with citrus, passionfruit, and fresh herbal notes.</p> <p>Rosé</p> <p>Kim Crawford Rosé (6 oz) 13 Dry and refreshing with strawberry and watermelon notes.</p>	
SAPPORO	<p>Red</p> <p>Jackson-Triggs Cab. Sauvignon (6 oz) 10 Smooth and well-balanced with soft tannins and a clean finish.</p> <p>Kim Crawford Pinot Noir (6 oz) 13 Elegant and silky with red berry fruit and subtle spice.</p>	
<p>Sapporo Premium (Draft) 10 Light, crisp Japanese lager with a clean finish.</p> <p>Sapporo Black (Draft) 10 Rich dark lager with roasted malt notes and subtle bitterness.</p>	<th data-bbox="808 1052 1511 1157">BAR CREATIONS</th>	BAR CREATIONS
PARIS BEER COMPANY	<p>Espresso Martini 15 Vodka (2 oz), Kahlua, Espresso, simple syrup</p> <p>Margarita 15 Tequila (1.5 oz), triple sec, lime juice, simple syrup (available in spicy)</p> <p>Moscow Mule 15 Vodka (1.5 oz), lime juice, simple syrup, ginger beer. <i>Non-alcoholic option available.</i></p> <p>Suntory Cherry Sour 15 Suntory Toki whisky (2 oz), lemon, simple syrup, egg white, muddled cherries. Rich cherry aroma with a smooth finish.</p> <p>Toki Whisky Sour 15 Suntory Toki whisky (2 oz), lemon, simple syrup, egg white. Silky and well balanced.</p> <p>Highball 15 Suntory Toki whisky (1.5 oz), lemon juice, soda water. Clean, crisp, and refreshing.</p>	
<p>Cellar Geist Hazy IPA (5.9%, Draft) 10 Pale gold, aromatic hops. Prominent pink grapefruit with hints of fresh kiwi and melon. Refreshing bitter finish.</p> <p> Gluten-Free Amber Ale (16 oz can) 10 Smooth amber ale with light caramel malt character and a clean finish.</p> <p>Salty Stinger (16 oz can) 10 Salty, fruity, sour, gently invigorating your taste palate. Natural raspberry flavour.</p>		
DESSERTS		
<p>Includes one full mochi topped with a scoop of icecream.</p> <p>Strawberry Dream 7 Sweet strawberry ice cream with mochi.</p> <p>Matcha Harmony 7 Rich matcha ice cream with mochi.</p> <p>Sesame Bliss 7 Smooth black sesame ice cream with mochi</p>		

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.	
Saero (375 ml)	24	Sakura Momo White Peach Sake	13/75
<i>Crisp and light modern soju. Flavours: Original / Apricot</i>		Soft, juicy white peach sweetness with a smooth finish.	
Hallasan Original (360 ml)	24	Sakura Junmai Ginjo Platinum	25/75
<i>Crisp and light modern soju. Flavours: Original / Watermelon / Melon</i>		Floral melon notes with a clean, elegant finish.	
SOJU COCKTAILS		Wakatake Junmai "Demon Slayer" Ginjo (Black Label)	25/75
Blueberry Soju Mojito	13	Very clean with subtle watermelon notes.	
<i>Blueberry soju, fresh blueberries, mint, and lime.</i>		Ginjo Sake Blue Label	13/90
S-Tora-Berry Fizz	13	Pineapple and melon aromas with a silky texture.	
<i>Strawberry soju with Calpico and Sprite.</i>		Umeshu Choya 23 (Osaka)	13/90
Melona Soju Cocktail	13	Traditional Japanese plum wine with rich sweetness.	
<i>Soju (2 oz), Sprite, Melona ice cream bar.</i>		SAKE COCKTAILS	
Seoul Sour	13	Sake Cosmo	15
<i>Peach soju, lemon, simple syrup, egg white.</i>		Citrus sake blended with cranberry juice, Triple Sec, and lime.	
NON-ALCOHOLIC DRINKS		Sake White Sangria	15
Coffee	4	White peach sake and white wine with a crisp, sparkling finish.	
Tea	4	Sake Red Sangria	15
<i>(Green / Jasmine / Chamomile / Roasted Barley)</i>		Yuzu sake and red wine with smooth, balanced citrus notes	
Yuzu Honey Tea	5	MAKGEOLLI (750 ML BOTTLE)	
Ginger Honey Tea	5	Traditional Korean rice wine (6% alcohol) with a naturally cloudy appearance and gently sweet with a creamy texture.	
Perrier Sparkling Water	4	<i>Flavours: Original / Grape / Peach</i>	
Ginger Honey Sparkler	6		
Yuzu Honey Sparkler	6		
Ume (Korean Plum) Sparkler	6		
Soft Drinks	3		
<i>Coke / Coke Zero / Sprite / Ginger Ale / Milkis / Fanta</i>			