

Tona

210 25th St, Ogden, UT 84401-2302 · +18016228662 · Updated: Jan 14, 2026

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TAPAS (SMALL PLATES) 19

Gyoza	\$6.00
pan fried pork pot stickers with sesame-soy vinaigrette sauce	
Tuna-pineapple Skewer	\$7.75
quick seared ahi tuna, fresh cut pineapple, chili garlic sauce	
Calamari	\$7.00
fried tender squid steak w/panko bread crumbs, vegetable-fruit sauce	
Asian Style Ribs	\$9.00
tender baby back rib basted in balsamic teriyaki	
Garlic Edamame	\$5.50
sauteed soybeans in the pod, garlic, soy, sake	
Edamame	\$4.00
boiled and lightly salted soybeans in the pod, served chilled	
Teriyaki Wings	\$6.00
grilled chicken wings tossed in sweet chili garlic sauce	
Salmon Grill	\$6.25
lightly salted grilled salmon served w/citrus-soy dipping sauce	
Saba Grill	\$5.00
lightly salted grilled mackerel served w/ponzu sauce	
Garlic Prawns	\$6.50
sauteed prawns and veggies w/garlic soy-butter sauce	
Panko Pork	\$6.00
fried tender pork loin coated w/japanese bread crumbs, vegetable-fruit sauce	
Kim Chi	\$3.00
spicy marinated nappa cabbage	
Tempura	\$8.00
fried prawns and vegetables in light tempura batter	
Vegetable Tempura	\$6.00
fresh seasonal vegetables dipped in crispy tempura	

Mahi Tempura	\$6.25
tempura fried mahi-mahi, sprinkled with japanese seven spice pepper	
Yakitori	\$5.75
chicken and scallion on skewers, grilled w/our house teriyaki glaze	
Soft-shell Crab	\$6.25
soft-shell crab dipped in our delicate tempura	
Agedashi Tofu	\$5.50
fried tofu served w/soy sauce-like dressing	
Rice	\$1.50
bowl of steamed rice	

SOUP AND SALAD ⁶

Miso Soup	\$2.50
soybean base soup	
Goma Ae	\$4.50
blanched tender spinach w/sweet black sesame sauce, served chilled	
Sunomono	\$4.50
shrimp and octopus over cucumber salad, sweet-soy rice vinegar dressing	
Seaweed Breeze	AVAILABLE OPTIONS
mix seasoned seaweed salad	
	\$4.50
	W/octopus: \$5.50
Green Mix	\$3.50
fresh garden greens	
Chicken Salad	\$7.50
grilled chicken on a bed of field greens, cucumber and avocado w/house carrot soy-sesame vinaigrette	

ENTREES ⁸

Chicken Teriyaki	\$13.00
grilled marinated chicken, seasonal veggies, housemade teriyaki sauce	
Beef Teriyaki	\$14.75
grilled rib-eye, seasonal vegetables, panko rice tots, balsamic teriyaki	
Miso Salmon	\$15.00
atlantic salmon, mango corn succotash, sweet sake soy reduction	
Salmon Shioyaki	\$14.00
lightly salted grilled salmon, shaved veggies, citrus-soy dipping sauce	
Saba Yaki	\$12.50
norwegian mackerel, marinated nappa cabbage, raspberry puree, soy glaze	

Assorted Tempura	\$14.00
prawns and freshly cut vegetables dipped in delicate tempura batter	
Seafood Tempura	\$15.00
fried prawns and assorted fish cut from sushi bar, tempura sauce	
Ton Katsu	\$13.00
tender pork loin w/panko crust, shredded cabbage, vegetable-fruit sauce	

UDON 3

Nabeyaki Udon	\$12.50
noodles cooked in soy broth topped w/tempura prawn, chicken and seasonal vegetables	
Tempura Udon	\$12.00
noodles cooked in soy broth topped w/prawns and vegetable tempura	
Vegetable Udon	\$11.00
noodles cooked in soy broth w/tofu and assorted fresh vegetables	

SUSHI DINNER 2

Deluxe Sushi	\$20.00
california roll, salmon teri maki, four chef's choice nigiri	
Chirashi Sushi	\$20.00
assorted sashimi and vegetables over sushi rice	

SASHIMI 8

Albacore	\$13.00
white tuna	
Escolar	\$13.00
walu	
Maguro	\$14.00
tuna	
Tako	\$12.00
octopus	
Hamachi	\$13.00
yellowtail	
Sake	\$14.00
fresh salmon	
Smoked Sake	\$13.00
salmon	

Sashimi Combo

\$24.00

12 pc's chef 's choice

DESSERTS 5

Ice Cream

\$3.00

green tea

Mochi Ice Cream

\$4.50

sticky rice pastry wrapped in ice cream ball

Double Deck Mousse

\$5.00

white and dark chocolate mousse served in martini glass

Green Tea Tempura

\$5.25

flash fried green tea ice cream w/special raspberry sauce

Cheese Cake

\$5.25

house made cheese cake w/italian cream cheese w/raspberry sauce
