

Soma Sushi

4820 Washington Ave 77007-5304 · +17138612726 · Updated: Jan 14, 2026

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TRADITIONAL 8

| | |
|---|----------------|
| Soma Salad | \$6.00 |
| mixed greens, cucumber, tomato, cashews, asian pear, red onion wine jam, ginger miso dressing | |
| Soma Miso | \$6.00 |
| quail egg, enoki, tofu, green onion, wakame | |
| Pork Chive Gyoza | \$8.00 |
| pork, honey dijon, spicy ponzu, chives | |
| Agedashi Tofu | \$7.00 |
| fried soft tofu, soy and dashi sauce, green onions, bonito flakes | |
| Tempura | \$13.00 |
| shrimp, sweet potato, eggplant, shiitake, shishito, zucchini | |
| Vegetable Tempura | \$10.00 |
| sweet potato, eggplant, shiitake, shishito, zucchini, enoki | |
| Thai Soup | \$11.00 |
| rock shrimp, lump crab, shiso butter, shiitake, cilantro green | |
| Shishito & Tofu Curry | \$12.00 |
| shishito peppers, tofu, string beans, nuts, tomatoes thai influenced curry, side of rice | |

VEGETABLES 4

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|--|---------------|
| Sauteed Shishito Peppers | \$7.00 |
| garlic and ginger sofrito, sake, lemon | |
| Pan Seared Japanese Mushrooms | \$8.00 |
| shimeiji, shiitaki, trumpet, parsley, soy, menma, garlic, butter | |
| Aka Miso Okra | \$7.00 |
| aka-miso, togarashi, garlic, sake, bonito flakes, sesame | |
| Roasted Brussels Sprouts Succotash | \$8.00 |
| brussels, corn, cauliflower, sweet potato, edamame, sofrito | |

RAW / CRUDO / CEVICHE 10

Whole Aji Sashimi

japanese horse mackerel, spicy ponzu, head to tail

Uni & King Crab

\$16.00

alaskan king crab, san diego sea urchin, cucumber san-bai-su

Kona Kampachi Ceviche

\$15.00

hawaiian almaco jack, heirloom tomato, red onion, serrano, micro cilantro, wasabi soy vinaigrette, yuzu, black sea salt

Sashimi and Jang Salad

\$15.00

mix everything and enjoy. tuna, salmon, yellowtail, mixed greens, tomato, masago, yuzu cho-jang, nori, sesame

Soma Sunomono

\$14.00

seared scallop, squid, octopus, shrimp, cucumber, san bai su, wakame, sesame

House Smoked Salmon & Chicharones*

\$14.00

smoked salmon, edamame puree, citrus salmon skin chicharones, japanese dressing, rakyō, baby kale

Pesce Red

\$14.00

tuna, garlic, shiso, olive oil, spicy ponzu, black pepper

Pesce White

\$14.00

yellowtail sashimi, sliced serrano, micro cilantro, spicy ponzu

Tuna Tar- Tare

\$16.00

seasoned tuna, avocado, black tobiko, mango, konbu chips, rakyō, yuzu-jang

Texas Beef Carpaccio

\$13.00

sliced akaushi beef, garlic & olive oil, black pepper, cyprus flake salt, yuzu juice, micro shiso

SEAFOOD 5

Sake Mussels

\$15.00

1 lb canadian orwell cove mussels, soy, garlic, green onions, butter, diced tomato, toasted baguette

Shishamo and Pesto

\$13.00

5 pieces of roasted smelt fish, parsley, garlic, olive oil, walnuts pesto, yamamomo, daikon, lemon

Seafood Miso Macaroni

\$15.00

parmesan, cheddar, mozzarella, miso béchamel, rock shrimp, bay scallops, negi, toasted baguette

Alaskan Black Cod*

\$27.00

classically miso marinated and broiled, pomegranate, brussels sprouts, edamame, corn, chives

Seasonal Whole Fish

fried, roasted, or steamed, brussel sprouts, corn, okra, onions

MEAT 6

Bo Saam

\$16.00

mesquite smoked & coffee braised pork shoulder, scallion oil, lettuce wraps, nuoc mam carrots and daikon, kimchi, vietnamese herbs, sam jang

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|--|----------------|
| BBQ Pork Belly* | \$16.00 |
| mesquite smoked pork belly, pickled shimeji, shiitake, onion, cucumbers, caramelized yuzu-fish sauce, cilantro, fukujinzuke | |
| Akaushi Short Ribs | \$16.00 |
| sous vide 72 hours, nori and goat cheese, arugula and local greens salad, cilantro, truffle sukiyaki, sesame, pickled red onions, pickled ginger | |
| Yakiniku Beef | \$22.00 |
| 8 ounce certified angus ny strip, fried egg, onions and shiitake mushrooms, garlic soy, pickled ginger, green onions, rice | |
| Texas Kobe NY Strip | \$29.00 |
| 6 ounce thick cut akaushi ny strip, sautéed swiss chard, taro and potato gratin, japanese mushrooms, beet and taro purée, herb oil (za'atar), local greens | |
| A5 Wagyu Tataki | \$60.00 |
| 5 ounce, garlic ponzu, momiji, negi, cyprus black sea salt, pepper, micro shiso | |

RAMEN / UDON 7

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|--|----------------|
| Texas Ramen (Shoyu - Tonkotsu Base)* | \$17.00 |
| Revival Farm's mangalitsa broth, bbq pork belly, shiitake, corn, green onions, spinach, wakame, chilli thread, cilantro, egg | |
| Spicy Miso Ramen (Miso Base) | \$15.00 |
| pork belly, shiitake, enoki, green onions, spinach, wakame, habanero, chilli, menma, egg | |
| Black Bean Ramen (Shoyu Base) | \$16.00 |
| bulgogi spare rib, house made kimchi, white onions, green onions, spinach, wakame, sushi tamago | |
| Seafood 'Kaisen' Ramen (Tarabagani Base) | \$18.00 |
| U-10 scallops, mussels, king crab bouillabaisse, lump crab, butter, coconut, corn, green onions, spinach, shiitake, wakame, cilantro | |
| Garden Ramen (Shiitake - Aka Miso Base) | \$13.00 |
| red miso, tofu, portabella, shiitake, enoki, pickled shimeiji, green onions, spinach, wakame, cilantro | |
| Beef Udon | \$13.00 |
| dashi soy, ny strip beef slices, shiitake, green onions, spinach, wakame, ish cake, sesame seeds | |
| Shrimp Tempura Udon | \$13.00 |
| dashi soy, shiitake, fish cake, tempura, green onions, spinach, wakame | |

TOPPINGS 4

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|---|---------------|
| Vegetables | \$1.00 |
| Menma (Bamboo Shoots), Corn, Enoki Mushrooms, Green Onion, Spinach, Wakame Kimchi | |
| Egg | \$1.00 |
| Meat | \$3.00 |
| Noodles | \$3.00 |

NIGIRI SUSHI AND SASHIMI 25

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|--|--------------------------|
| Tuna | AVAILABLE OPTIONS |
| Maguro | Nigiri 2 piece: \$6.00 |
| | Sashimi 5 piece: \$18.00 |
| Peppercorn Tuna | AVAILABLE OPTIONS |
| Kosyo Maguro | Nigiri 2 piece: \$6.00 |
| | Sashimi 5 piece: \$18.00 |
| Albacore (White Tuna) | AVAILABLE OPTIONS |
| Shiro Maguro | Nigiri 2 piece: \$4.50 |
| | Sashimi 5 piece: \$13.50 |
| Fresh Salmon | AVAILABLE OPTIONS |
| Nama Sake | Nigiri 2 piece: \$4.50 |
| | Sashimi 5 piece: \$13.50 |
| Fresh Salmon Belly | AVAILABLE OPTIONS |
| Beni Toro | Nigiri 2 piece: \$5.50 |
| | Sashimi 5 piece: \$16.00 |
| Seared Salmon w/ Lemon & Sea Salt | AVAILABLE OPTIONS |
| | Nigiri 2 piece: \$6.00 |
| | Sashimi 5 piece: \$18.00 |
| Smoked Salmon | AVAILABLE OPTIONS |
| Kunsei Sake | Nigiri 2 piece: \$6.00 |
| | Sashimi 5 piece: \$18.00 |
| Flounder | AVAILABLE OPTIONS |
| Hirame | Nigiri 2 piece: \$5.00 |
| | Sashimi 5 piece: \$15.00 |
| Japanese Snapper | AVAILABLE OPTIONS |
| Madai | Nigiri 2 piece: \$10.00 |
| | Sashimi 5 piece: \$30.00 |
| Yellowtail | AVAILABLE OPTIONS |
| Hamachi | Nigiri 2 piece: \$5.50 |
| | Sashimi 5 piece: \$15.75 |
| Yellowtail Belly | AVAILABLE OPTIONS |
| Ham-Toro | Nigiri 2 piece: \$5.75 |
| | Sashimi 5 piece: \$17.25 |
| Mackerel | AVAILABLE OPTIONS |
| Saba | Nigiri 2 piece: \$4.00 |
| | Sashimi 5 piece: \$12.00 |
| Seared Mackerel w/ Fresh Ginger | AVAILABLE OPTIONS |
| | Nigiri 2 piece: \$4.50 |
| | Sashimi 5 piece: \$13.50 |

Fresh Water Eel

Unagi

AVAILABLE OPTIONS

Nigiri 2 piece: \$5.00

Sashimi 5 piece: \$15.00

Smelt Fish Roe

Masago

AVAILABLE OPTIONS

Nigiri 2 piece: \$3.50

Sashimi 5 piece: \$10.50

Flying Fish Roe

Tobiko

AVAILABLE OPTIONS

Nigiri 2 piece: \$4.00

Sashimi 5 piece: \$12.00

Wasabi Flying Fish Roe

Wasabiko

AVAILABLE OPTIONS

Nigiri 2 piece: \$5.00

Sashimi 5 piece: \$15.00

Salmon Roe

Ikura

AVAILABLE OPTIONS

Nigiri 2 piece: \$7.00

Sashimi 5 piece: \$21.00

Alaskan King Crab

Tarabagani

AVAILABLE OPTIONS

Nigiri 2 piece: \$12.00

Sashimi 5 piece: \$36.00

Octopus

Tako

AVAILABLE OPTIONS

Nigiri 2 piece: \$4.00

Sashimi 5 piece: \$12.00

Squid

Ika

AVAILABLE OPTIONS

Nigiri 2 piece: \$3.50

Sashimi 5 piece: \$10.50

Crab

Kani Kama

AVAILABLE OPTIONS

Nigiri 2 piece: \$4.00

Sashimi 5 piece: \$12.00

Diver Scallop (Whole)

Hotate

AVAILABLE OPTIONS

Nigiri 2 piece: \$6.00

Sashimi 5 piece: \$18.00

Spicy Scallop (Chopped)

Kizami Hotate

AVAILABLE OPTIONS

Nigiri 2 piece: \$6.00

Sashimi 5 piece: \$18.00

Black Tiger Prawn

Ebi

AVAILABLE OPTIONS

Nigiri 2 piece: \$4.00

Sashimi 5 piece: \$12.00

SUSHI OMAKASE 2

Chef's Choice Chirashi

11 choices of premium sashimi over a bed of sushi rice with freshly grated wasabi

Chef's Choice Omakase Nigiri

eight piece assortment of chef's preferred cuts of the day

PREMIUM SELECTION 18

Fresh Grated Wasabi

\$7.00

from a shark's skin oroshigane

Hon Wasabi

\$3.00

mixture of fresh wasabi, horse radish, and wasabi extract

New Zealand King Salmon

AVAILABLE OPTIONS

Nigiri 1 piece: \$5.00

Sashimi 5 piece: \$30.00

Tasmanian Ocean Trout

AVAILABLE OPTIONS

Nigiri 1 piece: \$5.00

Sashimi 5 piece: \$30.00

Ahi Tuna w/ Truffle Shoyu & Scallion

AVAILABLE OPTIONS

Nigiri 1 piece: \$4.00

Sashimi 5 piece: \$24.00

Yellowtail w/ Foie Gras & Asian Pear Jam

AVAILABLE OPTIONS

Nigiri 1 piece: \$8.00

Sashimi 5 piece: \$48.00

Madai w/Crispy Leeks & Ponzu

AVAILABLE OPTIONS

Nigiri 1 piece: \$5.00

Sashimi 5 piece: \$30.00

Apple Wood Smoked Yellowtail w/Sea Salt

AVAILABLE OPTIONS

Nigiri 1 piece: \$4.00

Sashimi 5 piece: \$24.00

House Smoked Salmon w/ Sea Salt & Pickled Onion

AVAILABLE OPTIONS

Nigiri 1 piece: \$4.00

Sashimi 5 piece: \$24.00

Sweet Shrimp

AVAILABLE OPTIONS

Ama Ebi

Nigiri 1 piece: \$6.00

Sashimi 5 piece: \$36.00

Mirugai

AVAILABLE OPTIONS

Giant Clam

Nigiri 1 piece: \$8.00

Sashimi 5 piece: \$48.00

Shima Aji

AVAILABLE OPTIONS

Striped Jack

Nigiri 1 piece: \$5.00

Sashimi 5 piece: \$30.00

Kampachi

Almaco Jack

AVAILABLE OPTIONS

Nigiri 1 piece: \$4.00

Sashimi 5 piece: \$24.00

Maruju Uni

Santa Barbara Top Grade Sea Urchin

AVAILABLE OPTIONS

Nigiri 1 piece: \$10.00

Sashimi 5 piece: \$60.00

West Coast Uni

Fort Bragg Sea Urchin

AVAILABLE OPTIONS

Nigiri 1 piece: \$7.00

Sashimi 5 piece: \$42.00

Akami

Blue Fin Tuna

AVAILABLE OPTIONS

Nigiri 1 piece: \$4.00

Sashimi 5 piece: \$24.00

Chu-Toro

Medium Fatty Tuna

AVAILABLE OPTIONS

Nigiri 1 piece: \$5.00

Sashimi 5 piece: \$30.00

O-Toro

Blue Fin Tuna Belly

AVAILABLE OPTIONS

Nigiri 1 piece: \$7.00

Sashimi 5 piece: \$42.00

SIGNATURE ROLLS 18

Soma Shrimp Roll

\$15.00

shrimp tempura, salmon, spicy tuna, avocado, eel sauce, spicy aioli, negi

Crazy Irish-Man

\$13.00

salmon, tuna, avocado, green soy bean paper, tempura fried, eel sauce, spicy aioli, masago, negi

Soma Crispy Roll*

\$16.00

boiled shrimp, smoked salmon, yellowtail, tobiko, crispy egg roll skin, crispy leeks, jalapeno, yuzu fish sauce

Aka - Hamachi

\$16.00

seared Texas kobe, spicy yellowtail, tobiko, cucumber, negi, garlic, spicy ponzu

Spicy Yuzu Tuna

\$13.00

chopped spicy tuna, sliced tuna, tempura crunch, avocado, wasabi yuzu vinaigrette, micro cilantro, spicy jang

Madai Champagne Roll

\$15.00

japanese snapper, tuna, avocado, champagne vinaigrette, yuzu tobiko, crispy leeks, kaiware

Tuna & Truffle

\$16.00

shrimp, tuna, avocado, yuzu tobiko, truffle shoyu, negi

Creamy Mermaid

\$12.00

smoked salmon, cream cheese, avocado, tempura fried, serrano peppers, eel sauce

Heirloom Spider

\$17.00

spicy tuna, yellowtail, soft shell crab, king salmon, heirloom tomato, wasabi yuzu vinaigrette

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| Pepper "Ah-Lo-Ha" | \$14.00 |
| peppercorn tuna, wasabi tobiko, spicy tuna, cucumber, serrano pepper | |
| Tropicana* | \$15.00 |
| shrimp tempura, yellowtail, tuna, tobiko, avocado, cucumber, orange segment, citrus puree, wasabi yuzu, micro cilantro | |
| King of Kings | \$17.00 |
| new zealand king salmon, alaskan king crab, spicy tuna, cucumber, yuzu | |
| El Diablo | \$13.00 |
| salmon, peppercorn tuna, avocado, spicy ponzu, ito togarashi | |
| Red Devil | \$13.00 |
| shrimp tempura, shredded kani kama, chili oil, spicy aioli, togarashi | |
| Gallardo Roll* | \$15.00 |
| panko shrimp, jalapeno, avocado, cucumber, spicy salmon, tempura crunch, wasabi yuzu, cilantro, sriracha | |
| Rainbow Spider | \$19.00 |
| soft shell crab, tuna, salmon, yellowtail, cucumber, tobiko, spicy aioli, lettuce hearts, kaiware, negi | |
| God Made Man / Man Made Roll | \$13.00 |
| spicy salmon, salmon, cucumber, lemon, avocado, grape tomato, micro cilantro | |
| Pickled Soma Veggie Roll | \$8.00 |
| pickled korean moo, asparagus, avocado, cucumber, kaiware, shredded moo, lettuce | |