

Toro

By **Jon's**
EASTVALE

13994 LIMONITE AVE
EASTVALE, CA 92880

951-220-7636

SUSHIOTORO.COM



Jon's

Japanese Restaurant

NORCO





REFRESHMENT

COKE / DIET COKE	3
SPRITE	3
ICED TEA/ RASPBERRY TEA	3
LEMONADE	3
ROOT BEER	3
DR PEPPER	3
STRAWBERRYNADE	3.5
APPLE JUICE	3.5
ICED GREEN TEA	3.5
HOT GREEN TEA	3.5
HOT JASMINE TEA	3.5

Ramune / Japanese Soda

ORIGINAL	3.5
STRAWBERRY	3.5
MELON	3.5

BEER

SAPPORO	4	7.5
KIRIN ICHIBAN	4	7.5
KIRIN LIGHT	4	7.5
ASAHI	4	7.5
DOMESTIC BEER	4	
Corona		
Michelob Ultra		

Wine

*CORKAGE FEE \$15/ BOTTLE

HOUSE WINE	6	
Chardonnay		
White Zinfandel		
Merlot		
Cabernet		
ROBERT MONDAVI	7	23
Chardonnay		
Merlot		
Cabernet		
14 HANDS	7.5	24
Pinot Grigio		
TAKARA PLUM WINE	7	24

SPECIALITY SAKE

- PEACH 15**
Delightful aromas and flavors of just - ripe, white peaches in cream with a sweet, full - bodied palate
- FUJI APPLE 15**
Hana Fuji Apple lives up to its name with an appealing aroma that fulfills its promise on the palate with the crisp tartness of a delicious Fuji apple
- LYCHEE 15**
Captivating, lychee aromatics and a sweet, full-bodied palate of lychee, yellow peach, and lemon-lime. Premium sake made with all natural lychee flavor.
- MANGO NIGORI 16**
Lovely aromas of fresh tropical mangos and yellow peaches jump out of the glass. This nigori is full-bodied and creamy in the mouth with well-balanced sweetness and long-lasting flavors of mango
- PREMIUM GINJO 15**
Premium sake Ginjo is made with rice that has been polished at least 60 percent, which is a hallmark of the brand. A light, fruity, and complex flavor is often achieved by using special yeast and fermentation techniques

NIGORI 15
Nigori or nigorizake (濁り酒) is a variety of sake, an alcoholic beverage produced from rice. Its name translates roughly to cloudy because of its appearance. It is about 14-17% alcohol by volume. Sake is usually filtered to remove grain solids left behind after the fermentation process.

- HAKUTSUKU DRAFT SAKE 12**
- HOT SAKE SMALL 4 LARGE 7**

SOJU

STRAWBERRY	13
SOJU PREMIUM	13

APPETIZER

- SHRIMP TEMPURA ♥
- VEGETABLE TEMPURA VG
- MIX TEMPURA
- EDAMAME VG
- GARLIC OR SPICY GARLIC EDAMAME ♥
- FRIED GYOZA ♥
- VEGETABLE EGG ROLLS VG
- SUNOMONO (PICKLED CUCUMBER) VG
- SUNOMONO WITH OCTOPUS
- FRIED SOFT SHELL CRAB
- FRIED CALAMARI RING
- AGEDASHI TOFU VG
- TAKOYAKI
(Octopus cake ball)
- BAKED GREEN MUSSEL ♥
- JALAPENO BOMB 🌶️
Fried stuff jalapeno with cream cheese and chopped salmon
- POPCORN CHICKEN
- TOFU NUGGETS VG
- SALMON COLLAR ♥
Baked Salmon collar with ponzu
- YELLOW TAIL COLLAR ♥
Baked Yellow tail with ponzu

Hand Roll



- CALIFORNIA CRUNCHY SPIDER
- 6
- 6
- 8
- SPICY TUNA 🌶️
- 7
- REGULAR TUNA
- 8
- MEXICAN 🌶️
- 8
- SALMON / SPICY SALMON
- 7
- YELLOWTAIL OR SPICY
- 8
- SALMON SKIN
- 6
- SCALLOP OR SPICY SCALLOP
- 7
- VEGGIE
- 6
- TIGER
- 8
- PHILADELPHIA
- 8

SALAD



- 8 SEAWEED SALAD
- 6
- 8 OTORO'S SALAD ♥
- 16
- Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado , mango top with salmon, tuna with Japanese dressing
- 9
- 7 HOUSE GARDEN SALAD
- 8
- Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado with house ginger dressing
- 6
- 4 MANGO AVOCADO SALAD ♥
- 13
- Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado, mango with Japanese sesame dressing
- 7
- 9 SALMON SKIN SALAD
- 13
- Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado, Baked crispy salmon skin with Japanese sesame dressing
- 9
- 8 CAJUN SALMON SALAD
- 15
- Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado top with grilled Cajun salmon with sesame dressing
- 8
- 8 CAJUN SEARED TUNA SALAD
- 16
- Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado top with Seared Cajun Tuna with sesame dressing
- 8
- 11 CAJUN GRILLED CHICKEN
- 15
- Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado top with grilled Cajun chicken with sesame dressing
- 12

Fresh Fish Bowl

Served with Miso soup



- CHIRASHI DON ♥
- 23
- Mix fish with fish roe
- SALMON DON
- 20
- MAGURO DON
- 20
- Tuna On Seasoned rice bowl
- OTORO DON ♥
- 25
- Blue fin mix with Japanese dressing and fresh wasabi on top
- UNAGI DON
- 20
- DELUXE CHIRASHI DON * ♥
- 32
- Mix fish with salmon roe, Uni and Blue fin Toro. * Ask server for availability

TEPPANYAKI



All entree served with Miso Soup, Green Salad, Grilled Shrimp Appetizer, Grilled Vegetables and Steam Rice. Substitute with Fried Rice +\$2, Chicken Fried Rice +\$3, Shrimp Fried Rice +\$4 Spicy Cajun Style +\$1

SINGLE ENTREE

SESAME OR TERIYAKI CHICKEN	21
NEW YORK STEAK	25
FILET MIGNON	27
HIBACHI OR TERIYAKI SALMON	24
SHRIMP	25
CALAMARI	23
SCALLOP	26
LOBSTER	45
CHICKEN YAKISOBA Thin egg noodles	23
STEAK YAKISOBA Thin egg noodles	24
SHRIMP YAKISOBA Thin egg noodles	24
VEGETABLE DELIGHT ^{VG} Tofu as a substitute of Shrimp appetizer	19
VEGETABLE YAKISOBA ^{VG} Tofu as a substitute of Shrimp appetizer	20

2 ITEMS ENTREE

All entree served with Miso Soup, Green Salad, Grilled Shrimp Appetizer, Grilled Vegetables and Steam Rice. Substitute with Fried Rice +\$2, Chicken Fried Rice +\$3, Shrimp Fried Rice +\$4. Spicy Cajun Style +\$1

CHICKEN WITH CHOICE OF SALMON, SCALLOP OR SHRIMP SUB TO LOBSTER PLEASE ADD \$6	29
NEW YORK STEAK WITH CHOICE OF: CHICKEN, SALMON, SCALLOP OR SHRIMP SUB TO LOBSTER PLEASE ADD \$6	31
FILET MIGNON WITH CHOICE OF: SALMON, SCALLOP, SHRIMP OR CHICKEN SUB TO LOBSTER PLEASE ADD \$6	32
SHRIMP WITH CHOICE OF: SALMON OR SCALLOP SUB TO LOBSTER PLEASE ADD \$6	32

CLASSIC ROLL



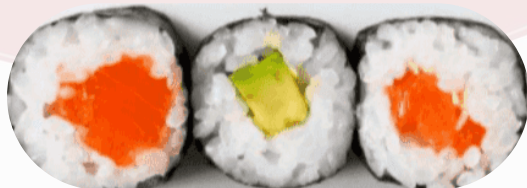
CALIFORNIA ROLL	8
CALIFORNIA TEMPURA ROLL Deep fried California roll	11
CRUNCHY ROLL	11
TIGER ROLL Spicy tuna, cucumber, avocado with tempura shrimp. crunchy flakes and eel sauce	11
SPICY TUNA ROLL	10
SPICY SALMON ROLL	10
VEGETABLE ROLL VG	8
CUCUMBER AVOCADO ROLL VG	8
AVOCADO ROLL VG	8
PHILADELPHIA ROLL	12
PHILADELPHIA CRUNCH Fried philadelphia roll with eel sauce	12
DOUBLE AVOCADO	12
Kani kama crab, cucumber, avocado. top with avocado and eel sauce	

Small Bowl Fried Rice



CHASHU FRIED RICE	8
Japanese style fried rice with homemade Charsiu Pork	
SHRIMP FRIED RICE	8
Japanese style fried rice with Shrimp served	
CHICKEN FRIED RICE	6
Japanese style fried rice with Chicken	
COMBINATION FRIED RICE	10
Japanese style fried rice with Chicken and Shrimp	
KIMCHI FRIED RICE	8
Japanese style fried rice with homemade Kimchi	
SPAM FRIED RICE	8
Japanese style fried rice with Spam	

MAKI 5 PIECES



NEGI HAMA yellow tail	7
TEKKA MAKI Tuna	7
SAKE MAKI Salmon	7
EBI MAKI Shrimp	6
TAMAGO MAKI Sweet eggs	6
KAPPA MAKI Cucumber	5
ESCOLAR MAKI	6
ALBACORE MAKI	7
INARI (BEAN CURD)	6
SPAM MAKI	7

Kids Meal

10 years old and under Please

served with Miso soup OR Green salad, steamed rice and corn. substitute steam rice with fried rice +\$2

CHICKEN TERIYAKI	12
CHICKEN CUTLET	12
SHRIMP TEMPURA	12
KIDS ROLL 4 pcs california roll 4 pcs crunchy roll	12
KIDS TOFU NUGGETS	12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advice our team member if you have any concern/ allergic

SUSHI AND SASHIMI



- SALMON
- FATTY SALMON
- PEPPERED SALMON
- TUNA
- PEPPERED TUNA
- ALBACORE
- ESCOLAR
- TAMAGO
- YELLOW TAIL
- YELLOW TAIL BELLY
- SHRIMP/ EBI
- TAKO (OCTOPUS)
- MACKAREL/ SABA
- IKA (SQUID)
- INARI (BEAN CURD)
- AMA EBI
- HOKKAIDO SCALLOP
- UNAGI/ EEL
- SALMON ROE
- BAY SCALLOP
- BLUE FIN
- BLUE FIN BELLY
- UNI (SEA URCHIN)

SUSHI	SASHIMI
6	17
7	18
7	18
6	17
7	18
6	16
6	17
5	14
6	17
7	18
5	14
5	15
5	14
6	16
4	15
15	28
12	26
5	22
5	-
5	-
10	25
14	28
MP PRICE	

* Carpacio Style Sashimi please add \$3, with Japanese dressing, slice jalapeno and fish roe

Sushi Sampler

Served with Miso soup and Garden salad

No substitution please



- SAMPLER A** 20
California roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Tamago
- SAMPLER B** 23
Spicy tuna roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Albacore, Tamago
- SAMPLER C** 26
Crunchy roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Tako, Albacore, Tamago

Sashimi Sampler

Served with Rice, Miso soup and Garden salad, Rice. Substitute with Fried Rice +\$2, Chicken Fried Rice +\$3, Shrimp Fried Rice +\$4

No substitution please



- SAMPLER A** 22
9 pcs sashimi (3 Salmon, 3 Tuna, 3 Albacore)
- SAMPLER B** 27
12 pcs sashimi (3 Salmon, 3 Tuna, 3 Albacore, 3 Yellowtail)
- SAMPLER C** 35
15 pcs sashimi (3 Salmon, 3 Tuna, 3 pcs Yellowtail, 3 pcs Albacore and 3 pcs Escolar)
- SAMPLER D** 45
18 pcs sashimi (3 Salmon, 3 Tuna, 3 pcs Yellowtail, 3 pcs Albacore and 3 pcs Escolar, 3 pcs Blue Fin)

**COOKED**

SPECIAL ROLL

**RAW****\$1 EXTRA FOR SOY PAPER****TORO'S ♥ 15**

Kani kama crab, cucumber, avocado, shrimp tempura
Top: tuna, avocado, eel sauce and spicy mayo

**O.M.G ♥ 15**

Shrimp tempura, spicy tuna, cucumber, avocado
Top: Salmon, avocado, eel sauce, spicy mayo and sesame sauce

**LIMONITE ♥ 15**

Kani kama crab, cucumber, avocado, shrimp tempura
Top: salmon, slice lemon, eel sauce, spicy mayo and crunchy flakes

**JOHNNY LUCAS 🌶️ 15**

Spicy tuna, cucumber, avocado
Top: mix fish, jalapeno and japanese dressing

**POPCORN LOBSTER ♥ 15**

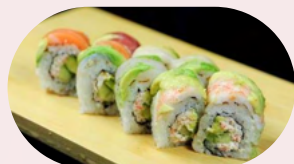
Kani kama crab, cucumber, avocado
Top: fried langostino, eel sauce and spicy mayo

**CRAIG ♥ 14**

Kani kama crab, cucumber, avocado
Top: Tuna, avocado, with spicy mayo, eel sauce, sriracha and bonito flakes

**SUPER DRAGON 14**

Kani kama crab, avocado, cucumber
Top: baked eel, avocado and eel sauce

**RAINBOW 15**

Kani kama crab, cucumber, avocado
Top: mix fish, avocado and ponzu sauce

**GREEN DAY 🌱 13**

Cucumber, avocado, mango, gobo top with avocado served with Japanese sesame dressing.

**IRON MAN 🍷 16**

Kani kama crab, avocado, jalapeno, shrimp tempura, spicy tuna, wrapped with seared albacore top with fried onion. eel sauce, spicy mayo and sriracha

With fish roe

**CATERPILLAR 15**

Baked eel, cucumber, kani kama crab
Top: avocado, eel sauce

**CORY FANTASTIC 4 ♥ 18**

Yellowtail, tuna, albacore, cucumber
Top: Pepper seared salmon with japanese dressing and fresh wasabi dot on top

**JERRY 16**

Shrimp tempura, cucumber, avocado, kani kama crab, spicy tuna. top with pepper seared salmon, japanese dressing and SOY PAPER WRAPPED

**COOKED****\$1 EXTRA FOR SOY PAPER****RAW****DYNAMITE 16**

Kani kama crab, avocado and cucumber
Top: baked shrimp, scallop, onion,
mushrooms and eel sauce

**COWBOY 13**

Kani kama crab, cucumber, avocado Top:
Tuna and ponzu sauce

**JALAPENO 🌶️ 10**

Jalapeno filled with spicy tuna, cream cheese the
deep fried. serve with spicy mayo and eel sauce
NO RICE

**BURRITO ROLL ♥ 12**

Kani kama crab, avocado, jalapeno, shrimp tempura,
spicy tuna, wrapped with soy paper Served with eel
sauce, spicy mayo and sesame sauce

**SHRIMP LOVER 14**

Shrimp tempura, kani kama crab, cucumber,
avocado Top: cooked shrimp, eel sauce

**RED ROCK ♥ 15**

Shrimp tempura, cream cheese, avocado, deep fried
Top: spicy crab, spicy mayo, eel sauce and crunchy
flakes

**MANGO TANGO ♥ 15**

Kani kama crab, shrimp tempura, avocado, cucumber
Top: salmon, mango, avocado, eel sauce, spicy mayo
and sesame sauce

**EASTVALE ♥ 16**

Shrimp tempura, spicy tuna, cucumber, avocado
Top: pepper seared albacore, avocado and japanese
dressing

**SPICY TUNA CRUNCH (6 PCS) 🌶️ 10**

Spicy tuna, avocado wrapped, deep fried, spicy
mayo, eel sauce NO RICE

**SPIDER (5 PCS) 12**

Deep fried soft shell crab, kani kama crab,
cucumber, avocado, kaiware Top: bonito flakes and
eel sauce

**BAKED SCALLOP 15**

Kani kama Crab, cucumber, avocado Top: baked
scallop and onion serve with eel sauce

**CRUNCHY SALMON (6 PCS) 12**

Kani kama Crab, avocado, salmon wrapped, deep
fried, spicy mayo, eel sauce

**ALASKAN 13**

Kani kama crab, cucumber, avocado Top: salmon
with ponzu sauce

**COOKED****\$1 EXTRA FOR SOY PAPER****RAW****TARREN (4PCS) ♥ 15**

Kani kama crab, avocado wrap with salmon and seared Serve with eel sauce, spicy mayo and sesame sauce NO RICE

**NORCO (6 PCS) ♥ 12**

Avocado, cucumber, eel, kani kama crab, shrimp deep fried and Serve with eel sauce

**DAVID ♥ 14**

Kani kama crab, cucumber, avocado, Top: seared albacore, fried garlic, japanese dressing

**MATHILDE ♥ 15**

Kani kama crab, shrimp tempura, avocado, cucumber Top: pepper seared salmon, japanese dressing

**MEXICAN ♥ 13**

Spicy kani kama crab, avocado, cucumber Top: avocado, eel sauce, sriracha, eel sauce, spicy mayo, slice jalapeno

**SPAM (8 PCS) ♥ 13**

Cucumber, spam Serve with eel sauce

**FIRECRACKERS ♥ 16**

Spicy tuna, avocado top with seared cajun tuna, jalapeno served with ponzu , Sriracha, spicy mayo
With fish roe

**PLAYBOY ♥ 15**

Shrimp tempura, cucumber, avocado, kani kama crab Top: salmon then baked with spicy mayo serve with eel sauce

**BAKED BABY LOBSTER 16**

Kani kama crab, cucumber, avocado Top: baked langostino and onion serve with eel sauce

**RED DRAGON 15**

Shrimp tempura, cucumber, avocado, kani kama crab Top: spicy tuna serve with eel sauce, spicy mayo and crunch

**FIRE STATION 27 15**

Shrimp tempura, cucumber, avocado, kani kama crab Top: spicy tuna, jalapeno, eel sauce, spicy mayo, hot cheetos crunch

**LAS VEGAS (6 PCS) ♥ 12**

Kani kama crab, spicy tuna, avocado and cream cheese, deep fried Serve with eel sauce

**CHARLENE 15**

Kani kama crab, cucumber, avocado, shrimp tempura Top: salmon with ponzu sauce



LINDA AND MARY NEW **15**
Kani kama crab, tuna, avocado, salmon wrap in cucumber, soy paper Serve with sesame dressing



WILD WILD WEST NEW **16**
Spicy kani kama crab, shrimp tempura, avocado, cucumber top with thinly sliced seared New York steak with avocado, eel sauce, mayo and green onion



ANGRY BIRD (6 PCS) NEW **12**
Fried chicken strips with cucumber, avocado. served with eel sauce and spicy mayo



SEE YOU TOMORROW NEW **16**
Spicy tuna, avocado, cucumber top with yellowtail. japanese dressing, thin lemon slice and green onion.

BENTO BOX COMBINATION
2 ITEMS \$18 3 ITEMS \$22

All entree served with Miso Soup, Green Salad,
Steam Rice. Substitute with Fried Rice +\$2, Chicken Fried Rice +\$3, Shrimp Fried Rice +\$4

PLEASE CHOOSE FROM THE FOLLOWING ITEMS

CALIFORNIA ROLL
CRUNCHY ROLL
SPICY TUNA ROLL
VEGETABLE TEMPURA
4 PCS SUSHI SAMPLER
4 PCS SASHIMI SAMPLER
CUCUMBER AVOCADO ROLL



CHICKEN TERIYAKI
PORK CUTLET
CHICKEN CUTLET
SALMON TERIYAKI
SHRIMP TEMPURA
BEEF TERIYAKI
TOFU NUGGETS

UDON NOODLE SOUP

Thick wheat noodles with fish stock base top with seaweed and green onion



KAKE UDON (PLAIN WITH GREEN ONION AND SEAWEED)	8
TEMPURA UDON SOUP (5 PCS SHRIMP TEMPURA)	15
MIX TEMPURA UDON SOUP (2 SHRIMP TEMPURA & MIX VEGETABLE)	16
CHICKEN UDON SOUP (FRIED BREADED CHICKEN)	14
BEEF UDON SOUP (THINLY SLICED BEEF)	15
SEAFOOD UDON (SHRIMP, SCALLOP AND GREEN MUSSELS)	16

DESSERTS

MOCHI ICE CREAM (2 PCS) Japanese rice cake with an ice cream filling (Green Tea, Mango, Strawberry, Chocolate, Vanilla)	6
DOUBLE SCOOP OF ICE CREAM Green Tea, Vanilla or Neapolitan Ice cream	4
BANANA ALA MODE Banana tempura with vanilla ice cream, caramel sauce, chocolate sauce and whipped cream.	8