



Appetizer

TUNA TATAKI	\$21
Searched tuna, sesame seeds, ponzu sauce	
A5 TATAKI	\$35
Searched A5, onion dressing sauce	
TORO JALAPEÑO SASHIMI	\$30
Slices of toro, jalapeño, cilantro, yuzu soy	
MONKFISH WITH CAVIAR	\$18
Steamed monkfish liver, caviar, karashi su miso sauce	
CRISPY RICE <i>(Hot Item)</i>	\$20
Tuna, jalapeño, spicy mayo, crispy rice	
CHICKEN TATAKI SKEWERS <i>(Hot Item)</i>	\$10
2 Skewers	
STEAK TATAKI SKEWERS <i>(Hot Item)</i>	\$16
2 Skewers	
MADAI WITH GARLIC CHIPS	\$19
Garlic chips, yuzu-lemon, micro greens,togarashi	
HIRAME WITH TRUFFLE	\$21
Lychee, yuzu-lemon, wasabi tobiko, truffle dust	
TUNA DEMON SLAYER	\$21
Jalepeño relish, yuzu-miso, togorashi	
HAMACHI JALAPEÑO	\$19
Yuzu-soy, jalapeños, microgreens	
VEGETABLE MISO SOUP	\$7
Soybean broth, fresh seaweed, carrots, green beans	
SESAME SEED CHIPS & KIMCHI SAUCE	\$9
Sesame Seed Chips, Spicy Kimchi Sauce	

To Share

SORA SARDINES <i>(Hot Item)</i>	\$30
6 pcs grilled shishamo, salt, honey kimchee, chimichurri	
CRAB ROLL	\$25
Crab, cucumber, avocado, masago	
OYSTER COCKTAILS <i>(Choice of 6 or 12)</i>	\$MP
Kumamoto oyster, uni, caviar, wasabi, ponzu	
CRUNCHY TUNA TARTARE	\$25
Minced tuna, masago, tempura flakes, sesame seeds, spicy mayo	
TIRADITO	
Garlic chili, cilantro, yuzu lemon, and sea salt	
MADAI	\$21
SCALLOPS	\$22
SWEET SHRIMP	\$25

Salads

VICTORIA SALAD	\$30
Salmon sashimi, mixed greens, berries, yuzu-miso dressing	
SORA SPICY TUNA SALAD	\$18
Tuna, honey kimchee sauce, cucumber, masago, sesame oil	
EDAMAME	\$9
Steamed soybeans with salt	
SPICY EDAMAME	\$9
Soybean, chili garlic sauce	
CUCUMBER SALAD	\$10
Japanese cucumber, sesame oil, honey kimchee sauce	
SORA SPICY SALMON SEAWEED SALAD	\$20
Salmon, seaweed salad, honey kimchee sauce	

Caviar

SERVED WITH TRUFFLE CHIPS & HOUSE CHIPS	
1OZ CAVIAR	\$75
4OZ CAVIAR	\$275
1OZ CAVIAR & HC ROSÉ	\$95
4OZ CAVIAR & ANY HC 750ML BOTTLE	\$300
4OZ CAVIAR & ANY HC MAGNUM	\$350
4OZ CAVIAR & ANY HC DBL MAGNUM	\$395
4OZ CAVIAR & HC ROSÉ 28 DBL MAGNUM	\$495

Cones

A5 WAGYU CONE	\$20
SALMON TRUFFLE CONE	\$13
TORO & PICKLED RADISH CONE	\$20
SPICY TUNA CONE	\$13
HAMACHI JALAPEÑO CONE	\$18
MIXED VEGGIE CONE	\$11
SWEET SHRIMP CONE	\$13
HOKKAIDO UNI CONE	\$20
HOKKAIDO SCALLOP CONE	\$13
CONE SPECIAL <i>(Any 3 Cones)</i>	\$33
*Excluding A5 Wagyu & Toro	



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Nigiri

MADAI	\$8
HAMACHI	\$9
SALMON	\$8
TUNA (AKAMI)	\$11
SWEET SHRIMP (BOTAN EBI)	\$10
BLUE FIN “O” TORO	\$16
IKURA	\$13
HOKKAIDO UNI	\$20
AMERICAN WAGYU & UNI	\$25
WAGYU A5	\$20

Sushi Rolls

WAGYU ROLL	\$35
MADAI ROLL	\$25
HAMACHI JALAPEÑO ROLL	\$27
SALMON BELLY ROLL	\$25
UNAGI ROLL Freshwater eel, cucumber, sesame seeds	\$18
ANAGO ROLL Saltwater eel, cucumber, sesame seeds	\$20
BEAUTY AND THE BEAST ROLL Tuna, unagi, asparagus, avocado, masago, nori powder	\$25
DIAMYO MAKI ROLL Tuna, hamachi, white fish, salmon, asparagus, avocado, masago	\$25
SOFT SHELL CRAB ROLL (Hot Item) Deep-fried soft shell crab, asparagus, avocado, masago	\$25

Hot Stone

WAGYU 1OZ	\$35
WAGYU 2OZ	\$55
A5 WAGYU 1OZ	\$45
A5 WAGYU 2OZ	\$80

Desserts

MOCHI ICE CREAM Strawberry, Green Tea, Mango, Chocolate, Vanilla, Red Bean	\$12
GREEN TEA CHEESECAKE	\$12

\$95

12 Course Omakase

\$135

17 Course Omakase

Wynwood's Best Kept Secret.

OMAKASE & SUSHI BAR



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