

SOSOGU



S U S H I & J A P A N E S E B B Q

LUNCH MAINS

Wagyu Brisket Cheesesteak 27

sharp white cheese, shaved wagyu brisket, grilled onion, shishito peppers, sesame baugette | house side salad

Crispy Chicken Sando 18

jidori chicken breast, sweet & smoky nagoya sauce, red cabbage, spicy mayo, brioche bun | house side salad or umami fries

Udon Noodles 17

sweet chili soy sauce, green onion, sesame, ginger, shoyu egg, with garlic shoyu chicken or skirt steak [+3]

Tataki Steak Salad 22

seared filet mignon, ponzu, cucumber, avocado, crispy shallots, watermelon radish, mixed greens, shoyu vinaigrette

Seared Salmon Salad 22

king salmon, cucumber, avocado, watermelon radish, green onion, toasted rice crisps, mixed greens, shoyu vinaigrette

Crab Cakes 18

blue crab, panko, chives, yuzu aioli, spring greens, avocado

BITES

Spicy Cucumbers 8

Toro Crispy Rice 14

negitoro, avocado, spicy mayo, eel sauce

Blistered Shishito Peppers 10

yuzu, sea salt, sesame

Nagoya Style Wings 14

twice-fried jidori chicken wings, sweet & smoky sauce

Filet Mignon Tataki 17

seared filet mignon, ponzu, green onion, crispy shallots

Tempura 14

avocado, shishito peppers, sweet potato, shrimp

Miso Black Cod 19

buttery, flaky, miso-sake marinated cod with bibb lettuce cups

Chicken Karaage 11

Japanese-style fried chicken bites

Edamame

sea salt 5 | chili garlic 8

Pork Belly Bao 12

two steamed buns, chashu pork, red cabbage, green onion

SASHIMI

Tuna Sashimi 16

5pc, ponzu, microgreens, golden tomato, flake salt

Albacore Sashimi 16

5pc, ponzu, tobiko, crispy shallots

Hamachi Sashimi 18

5pc, yuzu ponzu, jalapeno, daikon

Rainbow Sashimi 17

1pc each: tuna, king salmon, albacore, hamachi, snapper
ponzu, microgreens, golden tomato, flake salt

SIGNATURE ROLLS

Sosoguud 17

avocado, salmon, albacore, tuna, masago, ponzu, eel sauce, soy paper

Spicy Tuna Crunch 16

shrimp tempura, avocado, spicy tuna, crunchy flakes, green onion

Hamachi Yuzu 17

spicy albacore, mango, hamachi, yuzu ponzu, green onion, masago

Salmon Mango 17

king salmon, avocado, mango, ponzu, green onion, soy paper

Tuna Jalapeño 17

spicy albacore, avocado, cucumber, tuna, yuzu ponzu, microcilantro

Crunchy Roll 15

tempura shrimp, krab, avocado, eel sauce, crunchy flakes

Baked Salmon 18

avocado, krab, king salmon, eel sauce, masago, green onion

Baked Unagi 19

shrimp tempura, blue crab, cucumber, unagi [eel], avocado, sesame

Tempura Lobster 31 SO GUUUD

blue crab, avocado, masago, tempura lobster, yuzu aioli

HAND/CUT ROLLS

	hand roll	8pc roll
King Salmon	7	11
Spicy Tuna	6	9
California	6	9
Blue Crab California	8	12
Negitoro [fatty tuna]	7	11
Cucumber Avocado	6	9

NIGIRI SERVED BY PIECE

Tuna 3.50

Hamachi [yellowtail] 4

King Salmon toasted sesame 4

Albacore ponzu, chive 3.50

Hokkaido Scallop yuzu, ponzu 6.50

Snapper lemon, yuzu salt 3.50

Sea Bream yuzu ponzu, masago, green onion 4

Unagi [eel] sweet soy, sesame 5

Seared Albacore sesame sauce, wasabi 5

Seared King Salmon sea salt, lemon 5

Seared A5 Wagyu yuzu salt 7.50

CHEF'S SUSHI COURSING 39

edamame
tuna sashimi,
albacore 2pc, king salmon 2pc,
toro hand roll,
hamachi 1pc, sea bream 1pc
blue crab hand roll

JAPANESE BBQ SETS

Premier Lunch Set	29
Short Rib	Steamed Rice
Spicy Pork with bibb lettuce cups	House Salad
Yuzu Butter Shrimp	Miso Soup

Wagyu Lunch Set	39
Wagyu Brisket	Steamed Rice
Wagyu Hanger Steak	House Salad
Yuzu Butter Shrimp	Miso Soup

Wagyu Tasting 34
Wagyu Brisket, Wagyu Hanger Steak, A5 Wagyu Ribeye Cap



RAMEN

- Soso Spicy Miso Ramen 18**
miso tonkotsu broth, pork chashu, carrot, green onion, cabbage, spicy oil, half shoyu egg
- Filet Shoyu Truffle Ramen 21**
shoyu broth, seared filet mignon, cremini mushroom, green onion, half shoyu egg, crispy shallots
- Creamy Tonkotsu Ramen 18**
tonkotsu broth, pork chashu, cremini mushroom, green onion, half shoyu egg

BEVERAGES

- Dragon Fruit Lemonade 5**
- Iced Tea - Green/Black 3**
- Hot Green Tea 4**
- Bottled Water - Still/Sparkling 8**
- Fountain Drink 3**
coke, diet coke, coke zero, sprite, mr.pibb, vitamin water xxx

SOSOGU 注ぐ POUR IT UP



POUR DECISIONS CLUB

Join to get exclusive rewards & freebies for dining with us.

JBBQ PLATES A LA CARTE

TIPS FOR GRILLING
Thicker cuts cook for 2-3 min/side, thinner cuts cook for 1-2 min/side. Avoid overloading the grill, allow air flow to avoid smoke or fire. Do not consume raw items. Please ask! Our team is happy to assist you!

- Yuzu Butter Shrimp 15**
- Filet Mignon Medallions with miso butter 16**
- Boneless Short Rib 15**
- Beef Bacon 14**
- Skirt Steak 18**
- SRF Wagyu Brisket 15**
- SRF Wagyu Sukiyaki 15**
- SRF Wagyu Hanger Steak 18**
- Japanese A5 Wagyu - Ribeye Cap 26**
- Spicy Pork with bibb lettuce cups 13**
- Pork Belly 13**
- Garlic Shoyu Chicken 13**
- Teriyaki Chicken 13**
- Veggie Medley 11**
zucchini, cremini mushrooms, shishito peppers

SIDES & SALADS

- Garlic Noodles 8**
- Crispy Tofu 6**
- House Salad 7**
spring greens, carrot, cucumber, shoyu vinaigrette
- Miso Soup 5**
- Umami Fries 8**
furikake seasoning, spicy mayo
- Steamed Rice 3**

DESSERT

- Yuzu Cheesecake 8**
- Black Sesame Mochi Ice Cream 8**
- Green Tea Ice Cream 4**

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@sosogulongbeach

Join us for Happy Hour
Weekdays 3-6pm

Lunch Menu - Weekdays until 4pm

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.