



Welcome to Soji!

Here at Soji, we believe that our best memories in life are experienced through food and libations and shared amongst family and friends. For this very reason, we named our restaurant “Soji”, which in ancient Chinese means “a gathering of people.” We encourage you to create your own lasting memories with a family-style meal and shared plates, and we sincerely hope that you enjoy your experience!

CHASE LYONS // PROPRIETOR

THIEN NGUYEN // EXECUTIVE CHEF

TRÉ VEILLON // EXECUTIVE SOUS CHEF

SETH MINNERUP // DIRECTOR OF RAW BAR

BRIAN MCKINNEY // BEVERAGE DIRECTOR

MICHAEL HUGHES // GENERAL MANAGER

HOURS OF OPERATION

Monday: Closed

Tuesday: 11-2/5-9

Wednesday: 11-2/5-9

Thursday: 11-2/5-9


Friday: 11-2/5-10

Saturday: 11-2/5-10

Sunday: 5-9



Signature Cocktails

 BASIL GARDENS	<i>Gin, Lemongrass Syrup, Pineapple, Lemon, Basil</i>	11
 MOTHER OF PEARL	<i>Rosebud Infused Shochu, Rose Liqueur, Rose Cordial, Lemon, Egg White</i>	11
 GREENA COLADA	<i>Mezcal, Green Chartreuse, Coco Lopez, Lime, Pineapple</i>	12
 NOT YA MAMA'S MATCHA TEA	<i>Shochu, Matcha Tea Syrup, Egg White, Lemon</i>	12
 MR. FROND	<i>Jameson, Madeira Rainwater, Pineapple, Coconut, Lime, Bitters</i>	12


SHARED COCKTAILS

MAI TAI

Jamaican & Martinique Rum, Lime, Dry Curacao, Orgeat Syrup

SERVES 4-6 | 45 **SERVES 10-12 | 65**

Ode To Classics

 MAI TAI	<i>Jamaican & Martinique Rum, Lime, Dry Curacao, Orgeat Syrup</i>	10
 JAPANESE MULE	<i>Ginger Beer, Shochu, Lime, Cucumber, Ginger, Sugar</i>	11
 SAKE GIMLET	<i>Sake, Gin, Lime, Sugar</i>	11
 OKINAWAN OLD FASHIONED	<i>Suntory Toki Whisky, Cinnamon & Ginger Syrup, Cardamom & Orange Bitters</i>	11
 PASSION OF THE SPICED DAIQUIRI	<i>Thai Chili-Infused White Rum, Passion Fruit, Sugar, Lime</i>	10
 SOJI SMASH	<i>Iwai Mars Whisky, Yuzu Juice, Honey Syrup, Mint</i>	11



LIMITED EDITION SOJI TIKI MUG 55

Present this mug in our bar and receive \$6 tropical cocktails FOREVER!

Sake

SERVED CHILLED

3oz B

SUMMER BREEZE - JUNMAI

15% abv 720ml - Melon, Grapefruit, Honey

9 30

PERFECT SNOW - NIGORI GENSHU

21% abv 300ml - Floral, Full-bodied, Crisp

10 20

SILVER MOUNTAIN - JUNMAI

16% abv 720ml - Honey, Cashews, Yogurt

11 46

CHERRY BOUQUET - GINJO

16% abv 720ml - Pear, Peach, Flower Blossoms

12 48

GREEN RIDGE - JUNMAI GINJO

16% abv 720ml - Cherry Blossom, Pear

13 50

KIZA KURA - NIGORI

10% abv 300ml - Nigori Coconut or Matcha

13 50

SAKE FLIGHT

(1.5 oz pours)

14

CHERRY BOUQUET

GREEN RIDGE

SILVER MOUNTAIN

Beer

BOTTLES

ASAHI <i>Italy - Lager - 5.2% - 11.2oz</i>	7
PARISH CANEBREAK <i>Louisiana - Wheat Ale - 5% - 12oz</i>	6
MILLER HIGH LIFE (PONY'S) <i>Wisconsin - Pale Lager - 4.6% - 7.5oz</i>	2.5
SAPPORO <i>Japan - Lager - 4.9% - 12oz</i>	6

CANS

ORION <i>Japan - Pale Lager - 5% - 11.8oz</i>	5
GREAT RAFT COMMOTION <i>Louisiana - American Pale Ale - 5.2% - 12oz</i>	6
ECHIGO FLYING IPA <i>Japan - IPA - 5.5% - 11.8oz</i>	8
URBAN SOUTH PARADISE PARK <i>Louisiana - American Lager - 4.5% - 12oz</i>	6
HITACHINO WHITE ALE <i>Japan - Lager - 5.5% - 12oz</i>	7
GNARLY BARLEY KOROVA MILK PORTER <i>Louisiana - Porter - 6.2% - 12oz</i>	6
ROTATING SOUR ALE <i>Ask your server about current options</i>	MKT
MICHELOB ULTRA <i>St. Louis - Lager - 4.2% - 16oz</i>	4

Wine

GLASS OR BOTTLE

RED

	G	B
CABERNET 2018	10	36
<i>Cantina La Vis, Trentino DOC, Italy</i>		
RED BLEND 2018	12	46
<i>Saint-Damien, Côtes du Rhône, France</i>		
PINOT NOIR 2019	14	50
<i>Lioco, Mendocino County, California</i>		
(CHILLED) RED BLEND 2021	11	39
<i>Aupa, Chile</i>		

WHITE

SAUVIGNON TOURAINE 2019	11	39
<i>Domaine Plouzeau, Loire Valley, France</i>		
CHARDONNAY 2018	12	46
<i>Joseph Drouhin, Bourgogne, France</i>		
RIESLING 2019	12	46
<i>Brand, Pfalz, Germany</i>		
ALBARINO 2018	12	46
<i>Peitan, Galicia, Spain</i>		

ROSÉ

ROSÉ 2020	11	39
<i>Bellula, France</i>		

BUBBLES

BRUT CAVA 2019	10	32
<i>Torre Oria, Catalonia, Spain</i>		
ROSÉ 2019	12	42
<i>Almacita, Mendoza, Argentina</i>		

Raw Bar

SPECIALTY SUSHI ROLLS

- TEMPERED TUNA ROLL** 🐟 20
7 Spice Seared Tuna, Kani Salad, Tempura Shrimp, Jalapeño, Avocado, Wasabi Aioli, Eel Sauce, Cilantro, Sesame Seeds, Seaweed
- SUNKISSED ROLL** 🐟 21
Ora King Salmon, Spicy Tuna, Kani Salad, Avocado, Tempura Asparagus, Lemon Zest, Spicy Truffle Ponzu, Soy Wrap
- HAILEY'S PARADISE ROLL (No Rice)** 🐟 22
Soy Wrap, Spicy Tuna, Ora King Salmon, Kani Salad, Avocado, Mango, Jalapeños, Tempura Crumbs, Spicy Mayo, Eel Sauce
- CATERPILLAR ROLL** 14
BBQ Eel, Cucumber, Avocado, Kani Salad, Sesame Seeds, Eel Sauce, Seaweed
- SHOGUN ROLL** 🐟 18
Spicy Salmon, Kani Salad, Cucumber, Tempura Crumbs, Spicy Mayo, Eel Sauce, Seaweed
- V ROLL** VG 15
Cucumber, Red Onion, Asparagus, Avocado, Sea Salt, Pepper, Truffle Oil, Micro Cilantro, Seaweed
- HOT BOY ROLL** 🐟 22
Tempura Eel, Avocado, Spicy Tuna, Topped with Spicy Kani, Eel Sauce, Lime Crema, Crunchy Garlic
- SLAMMIN' SALMON ROLL** 🐟 20
Spicy Tuna, Tempura Shrimp, Kani Salad, Avocado Topped with 7 Spice Seared Salmon, Jalapeños, Eel Sauce, Crispy Garlic, Seaweed

SIGNATURE RAW SPECIALS

- MAKI ROLL SPECIAL** 🐟 21
1 Tuna Roll, 1 Ora King Salmon Roll, 1 Yellowtail Roll, Seaweed
- SASHIMI CUCUMBER SALAD** 🐟 16
Cucumber, Avocado, Sashimi Chunks, Kani Stick, Sriracha Sesame Seeds, Ponzu, Black Garlic Oil
- CRUDO** 🐟 15
Yellowtail, Ponzu, Chili Oil, Sea Salt, Serrano Pepper, Smoked Trout Caviar, Kizami
- POKE** 🐟 19
Fresh Tuna & Ora King Salmon, Kani Salad, Wasabi Pea Dust, Cucumber, Spicy Mayo, Crispy Wonton, Sushi Rice, Poke Sauce, Sesame Seeds
- CEVICHE** 🐟 19
Citrus Marinated Yellowtail, Lime Crema, Avocado, Tomato, Wonton Chips
- SUNDOWN SALMON BITES** 🐟 18
7 Spice Seared Ora King Salmon, Spicy Mayo, Chili Oil, Ponzu, Crispy Garlic, Lemon Zest
- TEMPURED TUNA TATAKI** 🐟 17
9 Pieces Of 7 Spice Seared Tuna, Wasabi Salad, Ponzu

Raw Bar

CLASSIC SUSHI ROLLS

CALI ROLL <i>Cucumber, Avocado, Kani, Sesame Seeds</i>	8
CRUNCHY ROLL <i>Kani Salad And Tempura Crumbs</i>	8
SNOWCRAB ROLL <i>Kani Salad And Asparagus</i>	8
SHRIMP TEMPURA ROLL <i>Tempura Shrimp, Cucumber, Avocado, Sesame Seeds, Eel Sauce</i>	9
SPICY TUNA ROLL 🐟 <i>Cucumber, Spicy Tuna, Sesame Seeds</i>	10
TOKYO ROLL 🐟 <i>Yellowtail, Ora King Salmon, Kani Salad, Avocado, Wasabi Tobiko</i>	10
KANI NARUTO 🐟 <i>Kani, Avocado, Serrano Wasabi Aioli, Cucumber Wrap, Masago</i>	10
KANI SALAD NARUTO <i>Kani Salad, Avocado, Asparagus, Serrano Wasabi Aioli, Cucumber Wrap</i>	10
EEL ROLL <i>BBQ Eel, Cucumber, Avocado, Eel Sauce, Sesame Seeds</i>	14
ROCK N ROLL <i>Soy Paper, Kani Salad, Cucumber, Avocado, Tempura Shrimp, Eel Sauce</i>	10
RAINBOW ROLL 🐟 <i>Kani Salad, Asparagus, Tuna, Ora King Salmon, Yellowtail</i>	15

NIGIRI OR SASHIMI

NIGIRI SAMPLER - 4 PIECES 🐟 <i>(Tuna, Ora King Salmon, Yellowtail, Kani) + Cali Roll</i>	15
SASHIMI SAMPLER - 6 PIECES 🐟 <i>2 Each Of Tuna, Ora King Salmon, Yellowtail</i>	16
TUNA/MAGURO 🐟 <i>3 pieces of Sashimi or 2 pieces Nigiri</i>	8
ORA KING SALMON/SAKE 🐟 <i>3 pieces of Sashimi or 2 pieces Nigiri</i>	8
YELLOWTAIL/HAMACHI 🐟 <i>3 pieces of Sashimi or 2 pieces Nigiri</i>	8

🐟 = RAW ITEM

Wasabi + Ginger by request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sushi Shrimp is sourced from Vietnam

Small Plates

TO SHARE

KUNG PAO BAOS <i>Crispy Gulf Shrimp, Gochujang Aioli, Pickled Kimchi, Cilantro</i>	12
SZECHUAN CHICKEN WINGS GF <i>Spicy Szechuan Seasoning, Garlic Ginger Sauce, Pickled Green Onion, Cilantro</i>	15
CHEF DUMPLINGS <i>House-Made Pork Dumplings, Sweet Soy, Green Onion, Crispy Shallots</i>	13
LEMONGRASS EDAMAME GF/V <i>Steamed Edamame, Chili Paste, Onion, Lemongrass-Garlic Butter</i>	10
ASIAN STICKY RIBS GF <i>Flash-Fried St. Louis Style Rib, Hoisin BBQ Sauce, Pickles, Sesame Seeds</i>	17
CAULIFLOWER <i>Tempura Fried, Shio Koji Butter, Shaved Bonito, Sliced Jalapeño</i>	12
SOJI POPPERS <i>Cream Cheese + Kani Salad, Stuffed Jalapeños, Serrano Wasabi Aioli, Eel Sauce, Spicy Mayo</i>	12
SALT & PEPPER CALAMARI GF <i>Crispy Calamari, Sweet Onion, Serranos, Five Spice Dust, Gochujang Aioli, Bell Pepper Green Onion</i>	18
VIETNAMESE EGG ROLL	
LETTUCE WRAP GF <i>Mom Nguyen's Hand-Rolled Eggrolls, Pork, Nuoc Cham Dipping Sauce, Lettuce, Pickled Carrots & Daikon</i>	13

Ramen

MALAYSIAN COCONUT CURRY GF <i>Rice Noodles, Grilled Shrimp, Pickled Vegetables, Fresh Cilantro</i>	18
BEEF RAMEN <i>Seared Sirloin, Beef Tendon Broth, Enoki Mushrooms, Soft Boiled Egg, Pickled Cabbage, Cilantro, Lime, Green Onion</i>	17
HOME MADE MISO SOUP WITH TOFU	5
ADD-ONS	
SPICY MISO BUTTER BOMB	1.5
OILS - Chili	.50
GRILLED STEAK	8
GRILLED SHRIMP	6
GRILLED CHICKEN	4

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

CGF = CAN BE GLUTEN FREE

Salads

Mango & Shrimp	16
<i>Grilled Gulf Shrimp, Cucumber, Carrot, Fresh Mint, Spicy Citrus Vinaigrette, Shrimp Crackers, Cabbage Mix</i>	
Thai Steak Noodle	17
<i>Soy Marinated Grilled Sirloin, Cold Noodles, Mango, Cherry Tomatoes, Basil, Soy Vinaigrette</i>	
Chinese Chicken	15
<i>Grilled Lemongrass Chicken, Pineapple, Cabbage Mix, Almonds, Cilantro, Sesame Peanut Dressing</i>	

BENTO BOX

CHOICE OF PROTEIN:

General Tsoji Chicken, Crispy Beef, Teriyaki Sirloin or Sesame Chicken

CHOICE OF STARCH:

Fried Rice, Steamed Rice or Yakisoba Noodles

HALF CALI ROLL & CUCUMBER SALAD

INCLUDED *No Substitutions*

17

Large Plates

BUTTER CHICKEN <i>CGF</i>	18
<i>Sautéed Chicken, Indian Curry, Basmati Rice, Roti Bread, Mint</i>	
GENERAL TSOJI CHICKEN	18
<i>Sweet And Spicy Chicken, Sauteed Vegetables, Fried Rice</i>	
PORK KATSUDON	19
<i>Panko Fried Pork, Crabfat Fried Rice, Soy Dashi, Scrambled Egg, Jalapeño, Katsu Sauce, Togarashi Tempura Crumbs</i>	
TEPPANYAKI STEAK	27
<i>Seared 8oz Sirloin, Miso Honey Truffle Butter, Garlic Noodles, Soy Marinated Mushroom Salad</i>	
DRUNKEN NOODLES <i>CGF</i>	19
<i>Seared Sirloin, House-Made Rice Noodles, Kale/Brussel Blend, Serrano, 2 Sunny Up Eggs, Anoriko, Crispy Shallots</i>	
MAPO CAULIFLOWER <i>VG</i>	18
<i>Tempura Fried Cauliflower, Spicy Szechuan, Fermented Black Beans, Simple Fried Rice, Crispy Shallots</i>	
CRISPY BEEF	22
<i>44 Farms Beef, Sauteed Bok Choy & Red Onions, Carrots, Celery, Sesame Seeds, Sweet Szechuan Sauce, White Rice, Pickled Red Onions</i>	
SIDES	
FRIED RICE <i>CGF</i>	7
BRUSSEL SPROUTS <i>with Nguyen Sauce VG</i>	8
YAKISOBA NOODLES	10
CUCUMBER SALAD	7
PICKLED WASABI	3

Spirits

VODKA

SVEDKA	7
ABSOLUT ELYX	12
NIKKA COFFEY	10
BOLDEN NEW ORLEANS VODKA	9
TITO'S	8
CATHEAD HONEYSUCKLE	9
ST. GEORGE GREEN CHILE	11
TASTES LIKE CHICKEN (TLC)	8
MATADOR	10
CATHEAD	8
JT MELECK	10

GIN

BEEFEATER	7.5
SIPSMITH	10
HENDRICK'S	9
MONKEY 47	14
NIKKA COFFEY	11
RANSOM OLD TOM	10
ROKU GIN	10
BRISTOW	8
LEATHERBEE AUTUMNAL	12

AGAVE

CIMARRON	7
CIMARRON REPOSADO	10
AVION 44 EXTRA ANEJO	25
AVION SILVER	
SIEMBRA VALLES BLANCO	10
SIEMBRA VALLES REPOSADO	12
FORTALEZA BLANCO	11
FORTALEZA REPOSADO	13
FORTALEZA STILL STRENGTH	12
CASAMIGOS BLANCO	12
CASAMIGOS REPOSADO	14
CASAMIGOS ANEJO	16
CASAMIGOS MEZCAL	14
ILEGAL MEZCAL REPOSADO	11
ILEGAL MEZCAL ANEJO	14
ALTOS BLANCO	
ALTOS REPOSADO	
MAL BIEU	
DEL MA GUEY MEZCAL	

RUM

PLANTATION 3 STAR	8
PLANTATION PINEAPPLE	9
PLANTATION XAYMACA	9
DENIZEN 8 MERCHANT'S RESERVE	8
HAMILTON JAMAICAN POT STILL BLACK	8
HAMILTON WHITE 'STACHE	8
STOLEN SMOKED RUM	9
STOLEN OVERPROOF RUM	12
SMITH & CROSS NAVY STRENGTH	9
WRAY & NEPHEW OVERPROOF	9
DIPLOMATICO EXCLUSIVA	9
NOVO FOGO CACHACA	8
LA FAVORITE RHUM AGRICOLE	9
HAMPDEN JAMAICAN	10
HAMPDEN JAMAICAN OVERPROOF	11
CLAIRIN LE ROCHER HAITIN RUM	10
CLAIRIN SAJOURS HAITIN RUM	12
CHAUFFE-COEUR RHUM AGRICOLE	9
DON Q RESERVA AÑEJO	9
MYER'S	9
BATAVIA-ARRACK VAN OOSTEN	11
SAISON	9

BOURBON/WHISKEY

JAMESON IRISH WHISKEY	7
CROWN ROYAL	9
JACK DANIEL'S	8
OLD FORESTER	8
ELIJAH CRAIG	10
WYOMING WHISKEY	9
BUFFALO TRACE	9.5
WOODFORD RESERVE	9
KINGS COUNTY STRAIGHT BOURBON	12
KINGS COUNTY SINGLE MALT	12
KINGS COUNTY BOTTLED IN BOND	14
KINGS COUNTY BARREL STRENGTH	14
SEVEN THREE IRISH CHANNEL	10
SMOOTH AMBLER OLD SCOUT	10
SMOOTH AMBLER CONTRADICTION	10

RYE

SAZERAC	8
RITTENHOUSE	9
HUDSON MANHATTAN RYE	14
BLACK MAPLE HILL	16
KINGS COUNTY RYE	14

JAPANESE WHISKY

SUNTORY TOKI	9
KAIYO WHISKY	10
IWAI MARS WHISKY	11
KAMIKI WHISKEY	15
AKASHI WHISKY	11
HAKUSHU 12 YEAR	18
ICHIRO'S MALT & GRAIN CHICHIBU BLENDED WHISKY	16
NIKKA COFFEY GRAIN	14
NIKKA TAKETSURU	15
NIKKA COFFEY MALT	16
NIKKA FROM THE BARREL	18
NIKKA YOICHI	19
NIKKA MIYAGIKYO	22
YAMATO	13
HATOZAKE	10

SCOTCH

STREET PUMAS BLENDED SCOTCH	8
BALVENIE 14 CARIBBEAN CASK	14
GLENFIDDICH 12	11
LAPHROAIG 10	12
LAGAVULIN 16	16
MACALLAN 18	45
BALVENIE 12 DOUBLEWOOD	14
GLENLIVET 14 COGNAC CASK	14
GLEN GARRY	

AFTER DINNER

SINGANI 63 MUSCAT BRANDY	10
CLEAR CREEK DISTILLERY PEAR BRANDY	11
PIERRE FERRAND 1840 COGNAC	10
BAS ARMANGAC MARIE DUFFAU NAPOLEON COGNAC	12
APEROL	8
CAMPARI	9
TEMPUS FUGIT GRAN CLASSICO	9
KAHLÚA	6
CARDAMARO	9
FERNET BRANCA	8
BRANCA MENTA	8
GREEN CHARTREUSE	8
YELLOW CHARTREUSE	8
ST. GERMAIN	8
LEATHERBEE CHARRED OAK ABSITHE	12
VECCHIO AMARO DEL CAPO	8.5
PEYCHAUD'S APERITIVO	9
BALTAMARO	10
ITALICUS BERGAMATO	10
MONDINO	9
SUZE	9.5
BROADBENT MADEIRA 5YRS	