

Soji: Modern Asian

5050 Government Street · Baton Rouge, LA · (225) 300-4448

Soji Modern Asian

SIDES

JASMINE RICE	\$4
V VG GF	
BRUSSEL SPROUTS	\$10
SHANGHAI NOODLES	\$9
V VG	
BROCCOLINI	\$8
V VG GF	
ASPARAGUS	\$8
V VG GF	
MISO SOUP W/ TOFU	\$8
GF	
HOUSE FRIED RICE	\$7
CGF	
KIMCHI FRIED RICE	\$8

SMALL PLATES

TAIWANESE BEEF ROLL	\$15
Searched Flank, Cucumber, Spicy Hosin, Gochujang Aioli, Wasabi Aioli	
KOREAN FRIED CHICKEN BAO	\$14
Fried Chicken Bites, House Pickles, Gochujang Aioli	
BLISTERED SISHITO PEPPERS	\$12
Sweet Thai Chili Sauce, V GF VG	
LUMPIA	\$18
Marinated Ground Pork, Wonton Strips, Deep Fried, Gochujang Aioli, Nuoc Cham	
STEAMED PORK DUMPLINGS	\$16
Handmade Pork Dumpling, Sweet Soy, Green Onion Oil, Crispy Shallots	
KUNG PAO BAOS	\$14
Crispy Shrimp, Gochujang Aioli, Kimchi, Cilantro, Sesame Seeds	
CRISPY CAULIFLOWER	\$14
Tempura Fried, Shio Koji Butter, Jalapenos, V	
SOJI JALAPENO POPPERS	\$16
Cream Cheese & Kani Salad, Wasabi Aioli, Eel Sauce, Spicy Mayo	
LEMONGRASS EDAMAME	\$11
Steamed Edamame, Chili Paste, Garlic-Butter, V GF	
SZECHUAN WINGS	\$17
Double Fried & Crispy, Spicy Szechuan Seasoning, GF	

LARGE PLATES

MISO AMBERJACK

\$32

Grilled, Bok Choy, Cauliflower Puree, Chili Oil, Green Onion Oil, GF

PAD THAI

\$18

Stir-Fried Rice Noodles, Sweet Tamarind Sauce, Peanuts, Eggs, Wok'd Vegetables, Cilantro, Crispy Shallots, V|CGF|VG

SEARED SALMON

\$26

Filet Seared Medium, Chimichurri, Brussels Sprouts, Kimchi Fried Rice, GF

BEEF RIBEYE & BROCCOLINI

\$44

12 oz Ribeye, Soy & Ginger Glaze, Steamed Jasmine Rice, CGF

DRUNKEN NOODLES

\$24

Thinly-Sliced Beef, House-Made Thick Rice Noodles, Vegetable Blend, Soy Reduction, 2 Sunny Side Up Eggs, Crispy Shallots, CGF

GENERAL SOJI CHICKEN

\$21

Sweet & Spicy Chicken, Wok'd Vegetables, Fried Rice

ASIAN STICKY RIB PLATE

\$36

Flash-Fried St. Louis Style Ribs, Hoisin BBQ Sauce, Broccolini, Fried Rice, Pickles, Cilantro, Sesame Seeds, CGF

PORK KATSUDON

\$21

Panko Breaded Pork Tenderloin, Katsu BBQ Sauce, Jalapeno Egg Omelet, Jasmine Rice

INDIAN CURRY

\$18

Indian Style Curry, Jasmine Rice, Roti Bread, Mint, Coconut Cream, CGF

MALAYSIAN COCONUT CURRY

\$36

Rice Noodles, Poached Lobster, Grilled Shrimp, Pickled Veg, Green Onion, Cilantro

RAMEN

FLANK STEAK RAMEN

\$24

Ramen Noodles, Beef Bone Broth, Pickled Veg, Soft Boiled Egg, Green Onion, Cilantro, CGF

COLD RAMEN BOWL

\$18

Ramen Noodles, Soft Boiled Egg, Kani, Bok Choy, Kimchi, Cucumber, Crunchy Garlic, Sesame Dressing, Furikake, CGF

PORK CHASHU RAMEN

\$24

Ramen Noodles, Pork Bone Broth, Pickled Bean Sprouts, Soft Boiled Egg, Green Onions, Nori, CGF

RAMEN ADD ONS: Spicy Miso Butter Bomb

\$2

RAMEN ADD ONS: Chili Oil

\$2

RAMEN ADD ONS: Crunchy Garlic

\$2

SALADS

SPICY THAI SEAFOOD SALAD

\$22

Grilled Shrimp, Kani, Celery, Tomato, Red Onion, Sweet Chili-Lime Vinaigrette, Crispy Wontons

BEET & MICROGREENS

\$16

Mandarin Oranges, Goat Cheese, Candied Pecans, Sesame-Ginger Vinaigrette, V/GF

SQUID SALAD

\$11

Bamboo Shoots, Mushrooms, Sesame Seeds, Chilis, GF

SEAWEED SALAD	\$9
Agar, Chili, Sesame Seeds, GF VG	
COLD PLATES	
SALMON SASHIMI TACOS	\$14
Fresh Ora King Salmon, Wasabi Guacamole, Mango Pico, Cilantro, Sweet Soy Reduction, Wonton Shell	
YELLOWTAIL CRUDO	\$18
Ponzu, Serrano, Pickled Wasabi, Smoked Trout Caviar	
POKE	\$22
Salmon, Tuna, Kani Salad, Cucumber, Sushi Rice, Crispy Wontons, Poke Sauce, Spicy Mayo	
TUNA WONTONS	\$18
Fresh Tuna, Kani Salad, Avocado, Serrano, Wasabi Aioli, Spicy Mayo	
SUNDOWN SALMON BITES	\$20
7 Spice Seared Salmon, Crispy Garlic, Lemon Zest, Cucumber Salad, Ponzu	
TUNA TATAKI	\$20
7 Spice Seared Tuna, Seeweed-Squid Salad, Ponzu	
SPICY TUNA TACOS	\$16
Spicy Tuna, Wasabi Guacamole, Mango Pico, Wonton Shell, Cilantro	
SASHIMI CUCUMBER SALAD	\$22
Cucumber, Diced Sashimi, Kani Stick, Ponzu, Sesame Seeds	
SIGNATURE SUSHI ROLLS	
MID CITY	\$21
Avocado, Jalapeño, Kani Stick, Tempura Shrimp, Wrapped w/ Nori, Topped w/ 7 Spice Seared Tuna, Mango Pico	
HELLO GORGEOUS	\$23
Avocado, Kani Salad, Tempura Asparagus, Wrapped w/ Pink Soy, Topped w/ Salmon, Strawberries, Mandarin Oranges, Truffle Oil	
HAILEY'S PARADISE (NO RICE)	\$24
Avocado, Jalapeño, Kani Salad, Salmon, Spicy Tuna, Wrapped w/ Soy, Topped w/ Mango, Eel Sauce, Spicy Mayo, Tempura Crunchies	
SUNKISSED	\$23
Avocado, Kani Salad, Spicy Tuna, Tempura Asparagus, Wrapped w/ Soy, Topped w/ Salmon, Lemon Zest, Spicy Truffle Ponzu	
SLAMMIN' SALMON	\$23
Avocado, Kani Salad, Spicy Tuna, Tempura Shrimp, Wrapped w/ Nori, Topped w/ 7 Spice Seared Salmon, Eel Sauce, Wasabi Aioli, Jalapeño, Crunchy Garlic	
TUNA VERDE	\$20
Avocado, Jalapeno, Kani Salad, Red Onion, Spicy Tuna, Wrapped w/ Nori, Topped w/ Cilantro Aioli, Crunchy Garlic, Lime Zest	
HOT BOI	\$23
Avocado, Spicy Tuna, Tempura Shrimp, Wrapped w/ Nori, Topped w/ Spicy Kani Salad, Lime Zest, Eel Sauce	
EARTHQUAKE	\$18
Asaragus, Cucumber, Wasabi Guacamole, Wrapped w/ Nori, Topped w/ Beets, Salt & Pepper, Spicy Edamame, Truffle Oil	

SHOGUN	\$19
Cucumber, Spicy Salmon, Wrapped w/ Soy, Topped w/ Kani Salad, Eel Sauce, Spicy Mayo, Tempura Crunchies	
CLASSIC SUSHI ROLLS	
CALI	\$8
Avocado, Cucumber, Kani Stick, Wrapped w/ Nori, Topped w/ Sesame Seeds	
CRUNCHY	\$8
Kani Salad, Wrapped w/ Nori, Topped w/ Tempura Crunchies	
TOKYO	\$14
Avocado, Kani Salad, Wrapped w/ Nori, Topped w/ Salmon, Yellowtail, Wasabi Tobiko	
SPICY TUNA	\$10
Cucumber, Spicy Tuna, Wrapped w/ Nori, Topped w/ Sesame Seeds	
ROCK N ROLL	\$14
Avocado, Cucumber, Kani Salad, Tempura Shrimp, Wrapped w/ Soy, Topped w/ Eel Sauce	
SHRIMP TEMPURA	\$10
Avocado, Cucumber, Tempura Shrimp, Wrapped w/ Nori, Topped w/ Eel Sauce, Sesame Seeds	
RAINBOW	\$18
Asparagus, Kani Salad, Wrapped w/ Nori, Topped w/ Tuna, Salmon, Yellowtail	
SOJI GARDEN	\$16
Asparagus, Cucumber, Red Onion, Wrapped w/ Nori, Topped w/ Avocado, Salt & Pepper, Truffle Oil	
NIGIRI OR SASHIMI	
Nigiri Sampler - 4 Pieces	\$17
Tuna, Salmon, Yellowtail, Kani, Cali Roll	
Sashimi Sampler - 6 Pieces	\$17
2 pieces of Tuna, Salmon, Yellowtail, GF	
Tuna/Maguro	\$14
3 Pieces of Sashimi or 2 Pieces of Nigiri, GF	
Salmon/Sake	\$13
3 Pieces of Sashimi or 2 Pieces of Nigiri, GF	
Yellowtail/Hamachi	\$12
3 Pieces of Sashimi or 2 Pieces of Nigiri, GF	
RAW BAR OMAKASE	
6 Course Chef-Curated Tasting Menu	\$75
Small plate tasting menu guaranteed to stimulate your palate. Menu changes daily based on seasonal fresh fish and ingredients.	