



4110 Raleigh St. #120 Charlotte NC 28206 | 704.348.1848

- SALADS -

GRILLED CAESAR

garlic-oil grilled romaine, toasted
sourdough crouton | 17

GUACAMOLE STACK

sliced avocado, tomato, red onion,
cilantro, fried garlic | 14

MUSHROOM SALAD

chilled marinated crimini mushrooms with
fried enokis in a lettuce bowl | 14

COUNTRY GREEK SALAD

tomatoes, red onion, cucumbers,
Kalamata olives, bell peppers, Salonika
peppers, barrel-aged feta, EV00 | 17

BROCCOLI SALAD

smoked almond, sweet pea, smoked cheddar
and green onion in a sweet onion dressing
with shaved 5yr aged gouda | 15

- DIPS -

served with baked pita chips

TZATZIKI	9 garlic-yogurt dip
HUMMUS	9 black bean
WHITE BEAN	9 and goat cheese dip
SPICY FETA	9 cheese dip
DIP TRIO	25 hummus, tzatziki, spicy feta

- SKEWERS -

PORK SOUVLAKI	15 with tzatziki
GARLIC SHRIMP	17 with lemon
LEMON CHICKEN	15 with oregano and lemon
CHIMICHURRI BEEF	19 with chimichurri sauce
AHI TUNA *	17 with sesame & soy drizzle
LAMB & BEEF KEFTE *	17 with tzatziki

- SIDES -

fried goat cheese on bruschetta	13
eggplant chips, tzatziki	12
SOUL fries with garlic-herb salt, pecorino & truffle oil	10
toasted pita bread/pita chips	3

TAPAS - MEZE - SMALL PLATES -

DIRTY SOUTH NACHOS

fried chicken skin “chips” with a pimiento cheese
fondue and jalapeño pickled okra | 16

SASHIMI TUNA TACOS

marinated diced tuna in fried wonton tacos,
marinated cucumbers and sriracha mayo, avocado
purée | 19

SOUTHERN FRIED OYSTERS

calabash style, with tomato-lemon tartar sauce | 18

SALMONOPITA

smoked salmon with chèvre, cream cheese & onions,
baked in phyllo with candied red onion relish | 14

LAMB LOLLIPOPS *

lamb racks with rosemary and pecorino | 49

KOREAN BBQ WINGS

fried and tossed in a gochujang BBQ sauce, then
grilled and served with scallions | 19

ASIAN GLAZED PORK BELLY TACOS

in flour tortillas with watermelon salsa | 19

ANCHOVY FRIES fresh fried whole anchovies with
tomato-lemon tartar sauce | 14

BAKED FETA

phyllo wrapped barrel-aged feta, with toasted
sesame seeds and thyme-honey | 19

SHELLS & CHEESE BBQ

glazed pork belly stuffed shells baked in a creamy
white American cheese sauce, topped with sharp
white cheddar and bacon fat cornbread crumble | 19

FRIED BRUSSEL SPROUTS

with brown butter, bacon & balsamic vinaigrette | 16

SAGANAKI pan-fried kefalograviera cheese,
flamed with brandy, doused with lemon | 18

BONE MARROW garlic roasted beef bones with
parsley salad and toasts | 28

ROCKY MOUNTAIN OYSTERS

deep fried veal fries with spicy ranch | 17

FRIED MEATBALLS herbed ground beef & tzatziki | 16

FLATBREAD truffle whipped goat cheese, pistachio
pesto, honey braised garlic and fresh arugula | 19

* Consuming raw or undercooked meats, eggs or seafood may increase
your risk of food borne illness. These items are cooked to order.

- SOUL ORIGINALS * -

MIDNIGHT TOKYO fried coconut shrimp, mango, snow crab, topped with Hamachi, salmon, tobiko, green onion, spicy mayo, eel sauce, wasabi yuzu aioli | **16**

RED DRAGON ROLL tempura shrimp, tempura salmon, cream cheese, topped with spicy tuna, poke tuna, fried onions, wasabi yuzu aioli, spicy mayo, eel sauce | **18**

SOUL ROLL spicy salmon, cucumber, jalapeño, topped with escolar, wasabi aioli, spicy mayo | **15**

NODA FANTASY tempura shrimp, snow crab salad, topped with A5 wagyu torched-seared, truffle oil, crispy fried onion | **34**

NAPOLEON ROLL tuna, cream cheese, jalapeño lightly tempura fried with eel sauce, spicy mayo, wasabi yuzu aioli | **14**

MY MAINE LOBSTER ROLL tempura lobster, avocado topped with tuna, salmon, spicy mayo, eel sauce | **27**

CRUNCH ROLL yellowtail, white fish, scallion, deep fried, with spicy mayo, eel sauce | **15**

QUEEN CHARLOTTE tempura shrimp, cucumber, avocado, topped with tempura crunchy tobiko, spicy mayo, wasabi yuzu aioli, eel sauce | **15**

HAMACHI with JALAPEÑO yellowtail sashimi, fresh lettuce-cucumber mix, jalapeño ponzu | **19**

SUPERNOVA ROLL tempura shrimp, spicy tuna, avocado topped with crab salad, green onions, tobiko, spicy mayo, eel sauce | **17**

SPIDER ROLL tempura soft shell crab, cucumber, crab salad, avocado, fish roe, spicy mayo, eel sauce, wasabi yuzu aioli | **15**

CALIENTE tempura shrimp, avocado, snow crab salad mix, salmon, Hamachi, mango-jalapeno salsa, eel sauce, spicy mayo | **16**

DANCING TUNA ROLL seared tuna, avocado with spicy tuna, jalapeño, tobiko, spicy mayo, wasabi aioli | **15**

GODZILLA ROLL salmon, cream cheese, snow crab, jalapeño, coated with spicy fish mix, flash fried, finished with sweet chili sauce & eel sauce | **15**

REPLAY ROLL oven baked freshwater eel, avocado, cucumber topped with snow crab salad mix, crispy tempura flakes, tobiko, eel sauce | **16**

SUSHI FONDUE tuna, avocado topped with snow crab salad mix, crispy tempura flakes, fish roe, spicy mayo, wasabi aioli, eel sauce | **16**

TEMPURA VEGGIE ROLL tempura sweet potato, carrot, eel sauce | **14**

KI ROLL vegan mango, carrots, lettuce, cucumber in soy paper with a sweet chili sauce | **14**

PONZU SAUCE +2 SPICY MAYO +2 EEL SAUCE +2

WASABI MAYO +2 SOY PAPER +2

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- SUSHI * -

TUNA TATAKI | 18 EDAMAME | 7
SEAWEED SALAD | 7 SUSHI RICE BOWL | 5
SPOONS of HEAVEN | 30 INARI | 12
FRIED CHICKEN or SHRIMP DUMPLING | 11
ASSORTED VEGETABLE & SHRIMP TEMPURA | 12

NIGIRI = 1 pcs ~ SASHIMI = 2 pcs
MADAI | 7/12 AMAEBI | 8/15 HAMACHI | 5/10
SALMON | 5/9 ESCOLAR | 5/9 KAMPACHI | 7/12
SQUID | 5/9 SABA | 5/8 SALMON ROE | 6/12
AVOCADO | 3/6 UNI | 15/24 UNAGI | 5/10
ORA KING SALMON | 8/14 BLUE FIN TORO | 9/18
SCALLOP | 6/12 BLUE FIN AKAMI | 8/14

CHEF'S CHOICE SASHIMI PLATES

CHIRASHI assorted sashimi | 25
SASHIMI SAMPLER 8 pcs | 48 16 pcs | 96
SASHIMI MORIAWASE 5 nigiri + 8 sashimi | 78

FEATURED ROLLS

CALIFORNIA | 10 PHILLY | 11 EEL | 11
VEGETABLE | 9 HAMACHI JALAPEÑO | 13
SPICY TUNA | 11 RAINBOW | 17
TUNA AVOCADO | 12 SALMON AVOCADO | 12

- available with soy paper OR as hand rolls -

- SANDWICHES -

MINI LAMB BURGERS *

three feta stuffed ground lamb burgers, with arugula, fresh cucumber, roasted tomato, pickled red onions, and tzatziki on toasted potato buns | 24

TRICK-FIL-A SLIDERS

vegan
three crispy southern fried hen of the woods mushrooms, vegan mayo, crisp pickle | 19

SOUL GRILLED CHEESE

mozzarella, white cheddar and kasseri cheeses | 15

GRILLED PITA SANDWICHES

tomato, parsley, onion and tzatziki

beef | 18 chicken | 14

kefte | 16 souvlaki | 14

- DESSERTS -

CHOCOLATE BRIOCHE BREAD PUDDING on CHOCOLATE CREAM

with cocoa nib and miso caramel ice cream | 11

BAKLAVA ICE CREAM

baklava chunk & cinnamon ice cream in kataifi phyllo nest with chopped pistachios, drizzled with honey syrup | 13

~ Due to our preparation method and style of service, menu items are served when ready