



SUSHI | BAR | RESTAURANT

WHEN YOU'RE IN THE RA!

We serve creative sushi and modern Asian fusion cuisine in a hip, fun and social environment. The best way to experience our menu is to order a variety of items and share them with your guests. To assure you always get the best from our two kitchens, we deliver your menu items as they are made and place them in the middle of your table to be shared. If you have a special request for how you would like your food delivered, please let your server know. We hope you enjoy exploring RA.

SUSHI 101 A GUIDE TO SUSHI



MAKI

Maki is the traditional introduction to sushi. Raw or cooked fish, seafood, vegetables or a combination of these are rolled with rice and seaweed and cut into 5-8 bite-size pieces.



SASHIMI

A Japanese dish consisting of thinly sliced fresh raw fish, traditionally served with soy sauce and wasabi.



NIGIRI

A small oval of rice topped with a thin slice of fish or seafood, sometimes held together by a thin band of seaweed.



HAND ROLLS


A fun and simple approach to sushi. The ingredients are laid out flat and then rolled into a cone shape resembling an ice cream cone.



SPECIALTY ROLLS

Unique rolls found only at RA!

SIGNATURE ITEMS

 We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have food allergies.

[†]Kani kama crab and kani kama crab mix contain imitation crab.

SEASONAL

SEASONAL SPECIALS

VEGETABLE GYOZA

Sautéed vegetable potstickers with chili oil, toasted sesame seeds and smoked shiitake soy sauce

6

SURF & TURF ROLL

Crab[†] mix, tempura shrimp and asparagus rolled and topped with prime NY strip; flash seared and topped with truffle miso aioli

14

HOT "RA"CK

Choice of prime NY strip or sashimi grade salmon, served with yuzu ninben and togarashi salt for seasoning; cooked tableside on a Japanese hot rock

SALMON

13

STEAK

15



SMOKEY HAMACHI

Sashimi grade yellowtail over rice with a smoked mushroom soy emulsion, topped with radish, microgreens, crispy shiitake mushrooms and togarashi

12



SEASONAL DRINKS

SMOKEY PALOMA

Casamigos Tequila, Combier Pamplemousse, Montelobos Mezcal, grapefruit juice, lime juice and a slice of refreshing grapefruit

9.9

FIERY DRAGON

A spicy blend of Montelobos Mezcal, Ancho Reyes, lemon juice and simple syrup; with a Japanese chili rim

8.9

GEISHA'S SPELL

Caution, this smokey concoction of Michter's Single Barrel Rye, honey syrup, lemon juice and orange peel is a spell you'll surely fall for

10.9

LAGUNITAS IPA

A well-rounded, highly drinkable IPA; a bit of caramel malt barley provides the richness that mellows out the twang of the hops

5.5

SMOKEY PALOMA

GEISHA'S SPELL

FIERY DRAGON



SPECIALTY COCKTAILS



UMAMI PUNCH

Dive into a 60 oz. blend of Svedka Vodka, Southern Comfort, Bols Amaretto, cold sake and tropical juices; served in a fish bowl (meant for two)

18

BABY UMAMI PUNCH

Same flavor as its big brother, but you don't need a buddy to drink this one

8.5

DRAGON BITE

Bacardi Dragonberry, Absolut Citron, strawberry purée, lemon juice, Japanese yuzu and a splash of soda

8.5

SAKE SANGRIA (RED OR WHITE)

White Peach or Red Blackberry, crafted with select cordials, wine, cold sake and fruit juices

8.5

FUZZY MOMO BELLINI

A cool, frozen blend of Bacardi Tangerine Rum, sparkling and white wines, peach and strawberry purées

8.5

TOKYO SOUR

Maker's Mark Bourbon, orgeat, lemon, Angostura bitters and Luxardo cherry

11

GINGER BLOSSOM

Tito's Handmade Vodka, St. Germain, fresh muddled strawberry, pink grapefruit and ginger beer

8.5

BLUSHING GEISHA

Skyy Raspberry Vodka, Bols Black Raspberry Liqueur and homemade lemonade; looks innocent but look again, she might not be

8.5

CUCUMBER COLLINS

Effen Cucumber Vodka or Hendrick's Gin, fresh cucumber, lime juice and soda

9

TIKI TALK

Sailor Jerry Spiced Rum, Solerno, passion fruit, pineapple juice and tiki bitters

9

MARTINIS



SHISO NAUGHTY

We'll turn you on with this one; an exotic blend of Skyy Pineapple Vodka and X-rated Liqueur with fresh flavors of yuzu and Japanese shiso

9

MANGO MARTINI

A fruity concoction of Absolut Mango Vodka, mango purée and tropical juices

9

SEA MONKEY

Looks as cool as it tastes, Skyy Raspberry Vodka, Bols Black Raspberry Liqueur, pineapple and cranberry juices

9

NIGORI LYCHEETINI

Kai Lychee Vodka, lychee purée and sweet nigori sake, shaken ice cold

9

MARGARITAS



EMPEROR'S MARGARITA

RA's premium margarita made with top shelf Patrón Silver, Combier Liqueur d'Orange, lime juice, Japanese yuzu and agave nectar – select from:

TRADITIONAL

MANGO

9

CUCUMBER

STRAWBERRY

RA FROZEN MARGARITA

Fresh, homemade sour mix blended with Sauza 100% Blue Agave Tequila

8.75

"RA"CKIN' MULES



CLASSIC MOSCOW MULE

Your choice of Ultra Premium Vodkas: Russian Standard or Grey Goose

10

RYE MULE

Michter's Single Barrel Rye, fresh lemon and Barrow's Intense Ginger Liqueur

11

JAPANESE MULE

Absolut Citron Vodka mixed with Ty Ku Coconut Nigori Sake and fresh lime

9

JAPANESE MULE PITCHER

30

MOJITOS



MOSHI MOJITO

Bacardi Light Rum muddled with fresh lime, sugar, soda and fresh mint; makes for a cool and refreshing cocktail

LIME

MANGO

CUCUMBER

8.5

STRAWBERRY

COCONUT



SAKE

The SMV measures the density of sake compared to water. The higher the positive number is, the drier the sake becomes, and the lower the negative number is, the sweeter the sake gets.

SAKE RATING

+10 = DRIEST -70 = SWEETEST

RATING	180 ML – HOT SAKE	GLASS	BOTTLE
+4	HOT SAKE 180 ML CARAFE		3
RATING	180 ML	GLASS	BOTTLE
+2	HAKUTSURU “DRAFT” Kobe		7.5
RATING	300 ML	GLASS	BOTTLE
-70	MIO SPARKLING SAKE Nada		16
-35	KIZAKURA “STARS” Kyoto	7.5	15

BOMBERS

TRADITIONAL BOMBERS (BEER + SAKE)

SAPPORO OR SAPPORO LIGHT SAKE BOMB 12 oz	8.5
ASAHI SAKE BOMB 21.4 oz	10.5
KIRIN OR KIRIN LIGHT SAKE BOMB 22 oz	10.5

BOTTLED BEERS

JAPANESE

KIRIN 22 oz	7.5
KIRIN LIGHT 22 oz	7.5
ASAHI 21.4 oz	7.5
SAPPORO 12 oz	5.5
SAPPORO LIGHT 12 oz	5.5

IMPORT

CORONA EXTRA	5.5
LUCKY BUDDHA	5.5
HOEGAARDEN	5.5
STELLA ARTOIS	5.5

RATING 300 ML

RATING	300 ML	GLASS	BOTTLE
-15	SHO CHIKU BAI NIGORI “CRÈME DE SAKE” California	6.5	13
-11	HAKUTSURU SAYURI “LITTLE LILY” JUNMAI NIGORI Hyogo		17
+1	KIZAKURA “PURE” Kyoto	6	12
+2	KUROSAWA KIMOTO Nagano		18

RATING 330 ML

+1.7	TY KU SILVER	8.5	18
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BOMB SHOTS

FIRE BOMB

A shot of Fireball Cinnamon Whisky served with a bottle of Angry Orchard Crisp Apple Cider

8

MANGO BANGO BOMB

Absolut Mango Vodka, mango schnapps and Red Bull; might not be beer, but it still kicks

8



DOMESTIC

BUD LIGHT	4.75
BUDWEISER	4.75
MICHELOB ULTRA	4.75
MILLER LITE	4.75

SEE CRAFT BEER MENU FOR ADDITIONAL SELECTIONS.



WHITE WINE

SPARKLING	GLASS	BOTTLE
LUNETTA PROSECCO Trentino, Italy	8	30
MUMM BRUT PRESTIGE Napa Valley, California		36
LIGHT-BODIED + SWEET	GLASS	BOTTLE
KINSEN PLUM WINE California	7.5	29
TERRE DA VINO MOSCATO Piedmonte, Italy	8.5	33
CHATEAU STE. MICHELLE RIESLING Columbia Valley, Washington	8.5	33
MEDIUM-BODIED + CRISP	GLASS	BOTTLE
COPPOLA BIANCO PINOT GRIGIO California	8.5	33
SANTA MARGHERITA PINOT GRIGIO Friuli-Venezia-Giulia, Italy	12.5	49
VERAMONTE SAUVIGNON BLANC Casablanca, Chile	8.5	33
KIM CRAWFORD SAUVIGNON BLANC Marlborough, New Zealand	10.5	41
FULL-BODIED + FLAVORFUL	GLASS	BOTTLE
CANYON ROAD CHARDONNAY California	8.5	33
LA CREMA CHARDONNAY Monterey, California	10.5	41
STAG'S LEAP KARIA CHARDONNAY Napa Valley, California		49

RED WINE

LIGHT-BODIED + FRUITY	GLASS	BOTTLE
MARK WEST PINOT NOIR California	9.5	37
BELLE GLOS “MEIOMI” PINOT NOIR Sonoma Coast, California	12	45
MEDIUM-BODIED, SOFT + SAVORY	GLASS	BOTTLE
14 HANDS MERLOT Columbia Valley, Washington	8.5	33
FULL-BODIED + ROBUST	GLASS	BOTTLE
PORTILLO MALBEC Mendoza, Argentina	8.5	33
TRINCHERO MAIN STREET WINERY CABERNET SAUVIGNON Lake County, California	8.5	33
J. LOHR CABERNET SAUVIGNON Paso Robles, California	9.5	37
SIMI CABERNET SAUVIGNON Alexander Valley, California		44

Wines contain sulfites.

BEVERAGES

+ Bottomless Drinks

+ PEPSI, DIET PEPSI, SIERRA MIST, MOUNTAIN DEW, DR. PEPPER, LEMONADE	2.8
+ STRAWBERRY LEMONADE House made strawberry purée shaken with cool and refreshing lemonade	3.75
+ ICED TEA	
+ GREEN TEA	2.8
+ ICED GREEN TEA	

REPUBLIC OF TEA (500 ML)	
GINGER PEACH DECAF	
POMEGRANATE GREEN TEA	4.5
PASSION FRUIT GREEN TEA	
FIJI BOTTLED WATER (500 ML)	3.5
VOSS SPARKLING (375 ML)	3.5
RED BULL	4
RED BULL SUGAR FREE	4



SHAREABLES

From small plates, to tapas and appetizers, food in the RA is always better when shared.

* SEARED TUNA Seared tuna with a creamy wasabi sauce, topped with organic micro greens	7.8
SPRING ROLLS Lightly fried vegetable spring rolls served with spicy sesame mustard dipping sauce	6.75
PINEAPPLE CHEESE WONTONS Pineapple and cream cheese get a scallion punch, in a sweet and creamy filled crispy wonton; served with roasted pineapple dipping sauce	8
RA * TUNACADO Seared ahi tuna served with fresh sliced avocado and creamy tataki dipping sauce	11.75
RA * LOBSTER SPRING ROLLS Lobster mixed with mango, cream cheese and mild peppers, wrapped in wonton paper and lightly fried; served with mango sauce	11.75
RA * WINGS Lightly breaded and fried to perfection. Tossed in your choice of:	
BLACK PEPPER TERIYAKI	7.5
CHILI PONZU	7.5
SESAME GARLIC	7.5
SCALLOP DYNAMITE Scallops and mushrooms baked in our signature dynamite sauce	9
GARLIC EDAMAME Steamed soybeans sautéed in Asian garlic butter sauce	5.3
AGEDASHI TOFU Lightly fried tofu topped with sautéed garlic, Asian mushrooms and snow peas with kinoko sauce; topped with green onion	7.5
* CRISPY SPICY TUNA Spicy tuna mix served on top of crispy sesame rice; drizzled with black pepper soy sauce; topped with sliced jalapeños	10.25
* TUNA TATAKI Thinly sliced seared ahi tuna over mixed greens tossed in soy ginger vinaigrette; served with tataki sauce	11.75
CHICKEN YAKITORI Three skewers of grilled chicken, in sake teriyaki sauce; served with sautéed onions and bell peppers	8

* GARLIC PONZU YELLOWTAIL Thinly sliced yellowtail with garlic ponzu sauce and scallions; served with organic micro greens	7.8
CRISPY CHICKEN FRIED RICE Chicken fried rice cake, lightly fried and topped with soy butter sauce and green onions	6.5
* CHILI PONZU YELLOWTAIL Thinly sliced yellowtail, jalapeños, cilantro and sautéed cashews; served with chili ponzu sauce	13
RA * SHISHITO PEPPERS Shishito peppers sautéed in Asian garlic butter sauce	7.25
TEMPURA Your choice of thinly sliced calamari, shrimp or vegetables; lightly battered and served with tempura dipping sauce	
SHRIMP	10.25
CALAMARI	8
VEGETABLE Your choice of one or combination of all: sweet potato, asparagus, green beans, Japanese eggplant	5.75
EDAMAME Steamed soybeans dusted with salt	4
SWEET AND SPICY RIBS Grilled pork ribs, lightly glazed with sweet and spicy soy glaze and topped with sesame seeds and scallions	8.5
RA * RA CHIPS & SALSA Spicy tuna tartare mixed with cucumber, avocado and fresh salsa; served with wonton chips	8.65
PORK GYOZA Sautéed Asian potstickers served with ponzu sauce	6.75
RA * "RA"CKIN' SHRIMP Panko-breaded crispy shrimp, served with ginger teriyaki dipping sauce	11.25
CHICKEN FRIED RICE SPRING ROLL Chicken fried rice with green onion, carrots, shiitake mushrooms and Napa cabbage hand rolled and lightly fried; served with soy butter sauce and sesame mustard	7.5
RA * HOT MESS Crispy rice topped with a spicy king crab [†] mix; baked and finished with jalapeños and cilantro; topped with our signature dynamite sauce	14.25

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SASHIMI

* MACKEREL "SABA"	8.5
OCTOPUS "TAKO"	8.75
* STRIPED BASS "SUZUKI"	9.5
* SCALLOP "HOTATE"	10.25
* SALMON "SAKE"	10.5
* HALIBUT "HIRAME"	10.5
* TUNA "MAGURO"	11.25
* YELLOWTAIL "HAMACHI"	11.25
* SEA URCHIN "UNI"	13.25
* TORO (TUNA BELLY)	22

RA * SIGNATURE ITEMS

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SUSHI



NIGIRI (2 pc.)

SHRIMP "EBI"	5
* STRIPED BASS "SUZUKI"	5
* TUNA "MAGURO"	5.75
SMOKED SALMON "SMOKED SAKE"	5.75
* QUAIL EGG "UZURA"	2
SWEET EGG "TAMAGO"	4
* MACKEREL "SABA"	4
* SMELT ROE "MASAGO"	4.25
* FLYING FISH "TOBIKO"	4.5
* SALMON ROE "IKURA"	5
* SCALLOP "HOTATEGAI"	5
OCTOPUS "TAKO"	5.25
* ALBACORE "BINCHO MAGURO"	5.5
* HALIBUT "HIRAME"	5.5
* YELLOWTAIL "HAMACHI"	5.75
* SALMON "SAKE"	5.75
FRESH WATER EEL "UNAGI"	6.5
* SEA URCHIN "UNI"	7.75
* SWEET SHRIMP WITH HEAD	7.25
LOBSTER	9.5
RA * KING CRAB "TARABA KANI"	9.5
* TORO (TUNA BELLY)	11



HAND ROLLS

Soy paper wrapped

RA * SPICY TUNA	5.7
RA * CHILI PONZU YELLOWTAIL	5.5
RA * SHRIMP TEMPURA [†]	5.5
RA * SPICY SALMON	5.5



MAKI SUSHI

Whether the ingredients are classic, creative or crazy, maki is the best introduction to sushi. Fresh fish, vegetables or a combination of the two are combined with rice, rolled inside seaweed paper and then cut into 5-8 bite-size pieces.

CALIFORNIA ROLL

Crab[†] mix, cucumber and avocado rolled in seaweed and rice **6.75**

VEGETARIAN ROLL

Cucumber, avocado, arugula, asparagus, and romaine hearts wrapped in green soy paper and rice **6.75**

PHILADELPHIA ROLL

Smoked salmon, cream cheese and cucumber rolled in seaweed and rice **6.5**

AVOCADO ROLL

Slices of creamy avocado rolled in seaweed and rice **5.25**

✳️ TUNA ROLL

Fresh tuna and rice rolled in seaweed **5.75**

CUCUMBER ROLL

Cucumber and rice rolled in seaweed **4.75**

EEL CUCUMBER ROLL

Freshwater eel and cucumber wrapped in seaweed and rice; drizzled with sweet eel sauce **7**

✳️ SPICY TUNA ROLL

Fresh tuna mixed with spicy thai chili sauce, combined with cucumber and rolled in seaweed and rice **7.6**

✳️ SPICY YELLOWTAIL ROLL

Fresh yellowtail and Sriracha, combined with cucumber and rolled in seaweed and rice **7.5**

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✳️ SPICY SALMON ROLL

Salmon made spicy with jalapeño and Sriracha combined with cucumber and cilantro rolled with seaweed and rice **7.5**

SPICY SHRIMP ROLL

Shrimp and crab[†] mix combined with spicy thai chili sauce and cucumber; rolled in seaweed and rice **7.5**

SHRIMP TEMPURA ROLL

Tempura fried shrimp, crab[†] mix, asparagus, avocado and cucumber rolled first in seaweed, then rice **9.1**

🍣 RAINBOW ROLL

The classic California Roll[†] topped with tuna, yellowtail, shrimp, salmon and avocado to look like a rainbow **11.95**

CATERPILLAR ROLL

Freshwater eel, crab[†] mix and cucumber rolled in seaweed and rice; topped with avocado and drizzled with sweet eel sauce **12.25**

SOFT SHELL CRAB ROLL

A whole fried soft shell crab, asparagus, avocado, cucumber, and crab[†] mix rolled in soy paper and rice **12.25**

DRAGON ROLL

Crab[†] mix and cucumber rolled in seaweed and rice; topped with freshwater eel and avocado slices **12.75**



SPECIALTY ROLLS

Unique rolls found only at RA!

🍣 ✳️ VIVA LAS VEGAS ROLL

Crab[†] and cream cheese rolled in rice and seaweed, lightly tempura battered and topped with spicy tuna, crab[†] mix and sliced lotus root; finished with sweet eel sauce and green tempura bits **13.5**

LOBSTER SHRIMP ROLL

Lobster crab[†] mix, cucumber and avocado rolled and topped with shrimp; served with Asian pesto sauce **13.75**

KING CRAB ROLL

King crab, cucumber and avocado rolled and topped with king crab; served with Asian pesto sauce **17**

✳️ GOJIRA ROLL

Shrimp tempura, crab[†] mix, cream cheese and cucumber rolled and topped with spicy tuna and green tempura bits; served with Sriracha and spicy mayo **13.25**

VEGETABLE TEMPURA ROLL

Lightly tempura fried asparagus and sweet potato, rolled and topped with tempura fried Japanese eggplant, colorful tempura bits and sweet eel sauce **8.05**

TOOTSY MAKI

Crab[†] mix, shrimp and cucumber rolled and topped with crunchy tempura bits; drizzled with sweet eel sauce **8.6**

CRUNCHY CALAMARI ROLL

Calamari tempura, crab[†] mix and cream cheese rolled and topped with green tempura bits; served with sweet eel sauce **8.95**

SHRIMP CALAMARI TEMPURA ROLL

Calamari and shrimp tempura with cucumber, avocado and cream cheese, rolled and topped with crunchy tempura bits; served with sweet eel sauce **9.75**

✳️ ZONIE ROLL

Spicy salmon, cucumber, cilantro and jalapeño rolled and topped with avocado and Sriracha **10**

CHILI SHRIMP ROLL

Crab[†] and cream cheese rolled and lightly tempura battered, topped with spicy crab[†] mix, crispy shrimp, cilantro and jalapeño; served with spicy mayo and Sriracha **12**

✳️ LOBSTER SALMON ROLL

Lobster crab[†] mix, mango, avocado and cucumber rolled and topped with lobster, salmon and lobster cream sauce **13.45**

SUSHI

🍣 ✳️ "RA"LLIPOP

Tuna, salmon, yellowtail and spicy tuna mix with lettuce, asparagus and cucumber wrapped in lobok; served skewered with garlic ponzu sauce **15.35**

🍣 "RA"CKIN' ROLL

Crab[†] and cream cheese rolled, lightly tempura battered and topped with guacamole and "RA"ckin' shrimp; finished with creamy ginger teriyaki sauce, red tempura bits and togarashi **13.35**

✳️ ULTIMATE SHRIMP TEMPURA ROLL

Shrimp tempura with spicy crab[†] mix and cucumber, rolled and topped with seared tuna and avocado **12.75**

🍣 CRAZY MONKEY ROLL

Smoked salmon, mango and cream cheese rolled and topped with avocado, red tempura bits and cashews; drizzled with mango and sweet eel sauces **10.3**

✳️ PACIFIC ROLL

A spicy mix of albacore and cucumber rolled and topped with avocado, mango salsa, red tempura bits and sautéed cashews; served with mango sauce **11**

SPICY LOBSTER ROLL

Spicy lobster crab[†] mix, cilantro, jalapeño, romaine hearts, avocado and cucumber, rolled in rice and soy paper **11**

CRUNCHY SHRIMP TEMPURA ROLL

Shrimp tempura, spicy crab[†] mix and cucumber rolled and topped with red tempura bits; served with sweet eel sauce **10.6**

✳️ MANGO LOBSTER ROLL

Lobster crab[†] mix, avocado and cucumber rolled and topped with thinly sliced mango; served with mango tobiko and kiwi wasabi sauces **11.3**

✳️ TUNA² ROLL

Spicy albacore mix, avocado and cucumber rolled, sliced and topped with spicy tuna tartare with cilantro and jalapeños, black pepper soy sauce, togarashi and a crispy wonton chip **11.5**

✳️ CHILI PONZU YELLOWTAIL ROLL

Spicy yellowtail mix rolled with cucumber, avocado, jalapeño and cilantro; topped with green onion, crispy garlic and served with chili ponzu sauce **12**

🍣 SCALLOP DYNAMITE ROLL

Crab[†] and cream cheese rolled, lightly tempura battered, with scallop dynamite and mushrooms, baked and topped with sweet eel sauce and red and green tempura bits **13**



SALADS

ASIAN CHICKEN SALAD

Lightly fried chicken tossed with mixed greens, cucumber, onion and tomato in seasoned soy vinaigrette; topped with sweet cayenne cashews, fried ramen noodles and sesame seeds **11.25**

PINEAPPLE SHRIMP SALAD

Sautéed shrimp, grilled pineapple and green onion tossed with mixed greens in Japanese vinaigrette; topped with sweet cayenne cashews **12**

CUCUMBER SUNOMONO

Sliced cucumber, crab[†], seaweed and sesame seeds in sunomono dressing **4**

SEAWEED SALAD

Traditional seaweed salad; seaweed with vinegar, soy sauce, sesame oil, ginger and garlic, topped with sesame seeds **5**

🌶️ TUNA² SALAD

Seared ahi with tataki sauce and albacore tuna drizzled with garlic ponzu sauce, placed over a bed of mixed greens with sliced avocado, jalapeño, cilantro, fried wontons and cashews; served with onion soy vinaigrette **10.25**

NUTTY GRILLED CHICKEN SALAD

Grilled chicken tossed with cashews, edamame peas, carrots, and mixed greens in Japanese vinaigrette, topped with avocado, mandarin oranges and fried ramen noodles **11**

UCHI NO SALAD

Mixed greens tossed in soy ginger vinaigrette, topped with red bell peppers and fried wontons **5.75**

🌶️🌶️ SASHIMI SALAD

Tuna, yellowtail, salmon and shrimp, tossed with mixed greens, cucumber, avocado and lobok in pokie dressing; topped with sesame seeds, wonton chips and shredded red pepper **13.25**



SOUPS

MISO SOUP

Tofu, seaweed and green onions in a miso broth **4**

🌶️ SPICY SHRIMP SOUP

Tofu, green onions, shiitake mushrooms, bok choy and shrimp simmered in a spicy miso broth **6.75**

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ENTRÉES

CHICKEN KATSU

Panko-breaded chicken with coleslaw; served with Asian BBQ dipping sauce **14.7**

🌶️ CHICKEN YAKISOBA

Stir-fried Asian vegetables tossed with chicken and yakisoba noodles **13.4**

🌶️ BLACK PEPPER SIRLOIN STEAK

Grilled sirloin steak with black pepper and soy sauce, served with asparagus and kinoko sauce **17.75**

SPICY CHICKEN TERIYAKI UDON

Stir-fried Asian vegetables tossed with chicken and udon noodles in spicy teriyaki sauce **14.9**

🌶️🌶️ BARA CHIRASHI BOWL

Tuna, salmon, yellowtail, shrimp, avocado and cucumber over rice, mixed with pokie sauce and served with miso soup **12.4**

CLAM UDON

Sake steamed clams served over udon noodles in creamy garlic soy broth, topped with togarashi **13.5**



SIDES

STEAMED RICE

3

STEAMED VEGETABLES

3.8

SEASONED GRILLED VEGETABLES

3.8

ASIAN COLE SLAW

3.15



DESSERT

GREEN TEA ICE CREAM

3.5

CHOCOLATE GELATO

3.5

🌶️ CINNAMON TEMPURA GELATO

Lightly battered cinnamon-swirl gelato, flash fried and finished with raspberry and chocolate sauces **6.75**

PEANUT BUTTER CARAMEL CRUNCH

Moist brownie cake layered with peanut butter and salted caramel, finished with raspberry sauce and whipped cream **6.7**

SWEET MOCHI TRIO

A traditional Japanese dessert; mango, strawberry and vanilla ice cream wrapped in sweet rice cake with sliced kiwi and strawberries **7.5**

COCONUT CRÈME BRÛLÉE

A decadent homemade coconut and vanilla crème brûlée **5.75**

HAPPY HOUR

DRINK SPECIALS

MON-SAT **3PM-7PM**

MON-SAT **10PM-11PM**

SUN **3PM-11PM**

HOT SAKE	3	BLUSHING GEISHA	
BUDWEISER		DRAGON BITE	
BUD LIGHT	3.75	BABY UMAMI PUNCH	
MILLER LITE		KINSEN PLUM WINE	
SAPPORO (12 oz)		SAKE SANGRIA	
SAPPORO LIGHT (12 oz)		WHITE PEACH	
CORONA EXTRA	4.75	RED BLACKBERRY	7
STELLA ARTOIS		FROZEN FUZZY MOMO BELLINI	
WELL MIXED DRINKS*	5.25	RA FROZEN MARGARITA	
LARGE JAPANESE BEERS		LUNETTA PROSECCO	
KIRIN ICHIBAN (22 oz)		COPPOLA PINOT GRIGIO	
KIRIN LIGHT (22 oz)	6	CANYON ROAD CHARDONNAY	
ASAHI SUPER DRY		14 HANDS MERLOT	
HAKUTSURU "DRAFT" SAKE (180 ML)	6.5	MAIN STREET CABERNET	
SIGNATURE SPIRITS		KIRIN AND SAKE (22 oz)	
TITO'S HANDMADE VODKA		KIRIN LIGHT AND SAKE (22 oz)	
TANQUERAY GIN		PATRÓN EMPEROR'S MARGARITA	
JIM BEAM BOURBON	6.75	TRADITIONAL	
1800 SILVER TEQUILA		MANGO	
BACARDI SUPERIOR RUM		CUCUMBER	8
		STRAWBERRY	
		SHISO NAUGHTY	
		TOKYO SOUR	
		JAPANESE MULE	
		MANGO MARTINI	
		SEASONAL SAKE FLIGHT	9
		CRÈME DE NIGORI SAKE (300 ML)	
		SANTA MARGHERITA PINOT GRIGIO	10
		BELLE GLOS "MEIOMI" PINOT NOIR	11

Wines contain sulfites.

*Mixed drinks contain 1.5 ounce pour of alcohol.

MON-SAT **3PM-7PM**

MON-SAT **10PM-CLOSE**

SUN **3PM-CLOSE**

FOOD SPECIALS

EDAMAME	3.49	TOOTSU MAKI†	
SALMON NIGIRI		SPICY YELLOWTAIL ROLL	
SHRIMP NIGIRI	4.49	CRUNCHY CALAMARI ROLL†	
SEAWEED SALAD		SPRING ROLLS	5.99
TUNA NIGIRI		CHICKEN YAKITORI	
YELLOWTAIL NIGIRI	5.29	SEARED TUNA	
SPICY SALMON ROLL		GARLIC PONZU YELLOWTAIL	
CRISPY CHICKEN FRIED RICE		SHRIMP TEMPURA ROLL†	
SPICY TUNA ROLL		CRISPY SPICY TUNA	
SPICY SHRIMP ROLL†		CALAMARI TEMPURA	6.99
CALIFORNIA ROLL†	5.69	SHRIMP TEMPURA	
PORK GYOZA		RA CHIPS & SALSA	
PINEAPPLE CHEESE WONTONS		SHISHITO PEPPERS	
		VIVA LAS VEGAS ROLL†	
		TUNA TATAKI	8.99
		RAINBOW ROLL†	
		"RA"CKIN' SHRIMP	

SIGNATURE ITEMS

We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have food allergies.

†Kani kama crab and kani kama crab mix contain imitation crab.

RAINBOW ROLL





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