

GETTING STARTED

- PINEAPPLE CHEESE WONTONS** :: lightly fried wontons filled with cream cheese, scallions & pineapple served with a roasted pineapple dipping sauce :: **7.25**
- BLUE CLAW CRAB CAKES** :: three blue claw crab cakes served with a ginger mayo :: **10.25**
- COCONUT SHRIMP TEMPURA** :: four coconut breaded shrimp served with a roasted pineapple dipping sauce :: **8.25**
- "RA"CKIN' SHRIMP** :: crispy rock shrimp served on a bed of mixed greens with a creamy ginger teriyaki dipping sauce :: **10.75**
- SPICY SESAME CHICKEN WINGS** :: glazed chicken wings with a sweet & spicy sesame sauce :: **6.75**
- PINEAPPLE CHICKEN** :: chicken sautéed with shiitake mushrooms, pineapple, green & red peppers, onions, & garlic, drizzled with a pineapple teriyaki sauce :: **8.75**
- SUGARCANE SHRIMP** :: five grilled shrimp on a sugarcane skewer topped with an Asian BBQ sauce :: **8.75**
- EDAMAME** :: steamed soybeans :: **3.50**
- DENGAKU TOFU** :: tofu served with tempura sauce & finished with a red miso ginger glaze :: **6.25**
- PORK GYOZA** :: sautéed Asian potstickers served with ponzu sauce :: **6.00**
- SPINACH GYOZA** :: sautéed Asian potstickers served with sesame-mustard sauce :: **5.25**
- SHRIMP GYOZA** :: steamed Asian potstickers served with snow peas & chili ponzu sauce :: **8.75**
- VEGETABLE TEMPURA** :: lightly battered vegetables served with a tempura dipping sauce :: **7.00**
- SHRIMP TEMPURA** :: lightly battered shrimp served with a tempura dipping sauce :: **9.75**
- SCALLOP TEMPURA** :: lightly battered scallops served with a creamy ginger teriyaki dipping sauce :: **7.50**
- CALAMARI TEMPURA** :: lightly battered, thin cut calamari steak, served with a tempura dipping sauce :: **7.25**
- CRISPY SOFT SHELL CRAB** :: two large soft shell crabs dredged in seasoned panko served with ponzu garlic sauce :: **9.75**
- SCALLOP DYNAMITE** :: scallops & Asian mushrooms baked in dynamite sauce :: **7.25**
- CHICKEN YAKITORI** :: three chicken skewers topped with teriyaki sauce :: **7.25**
- LOBSTER SPRING ROLLS** :: lobster mixed with garlic mango sauce, cream cheese & mild peppers wrapped in wonton paper & lightly fried :: **9.75**
- GRILLED SALMON SKEWERS** :: served over wasabi mashed potatoes & finished with a teriyaki glaze :: **7.75**

SOUPS & SALADS

- MISO SOUP** :: tofu, seaweed and green onion in a miso broth :: **3.25**
- MISO HOT! SOUP** :: tofu, green onions, shiitake mushrooms, bok choy & shrimp simmered in a spicy miso broth :: **6.75**
- POTSTICKER SOUP** :: pork potstickers, snow peas, carrots, bok choy & green onion simmered in a lightly seasoned chicken broth :: **6.75**
- NABEYAKI UDON** :: tempura shrimp, crab & scallops in a seafood soup broth :: **13.25**
- UCHI NO SALAD** :: mixed greens & soy ginger vinaigrette :: **4.50**
- NUTTY GRILLED CHICKEN SALAD** :: grilled chicken breast tossed with crushed macadamia & cashew nuts, edamame peas, carrots & mixed greens in a rice wine vinaigrette, topped with avocado & mandarin orange slices :: **9.00**
- TUNA² SALAD** :: seared Ahi & Albacore tuna drizzled with tataki & garlic ponzu sauces, served over a bed of mixed greens with sliced avocado, asparagus, jalapeño, cilantro, pine nuts & cashews :: **12.75**

FROM SEA

- APPLE TERIYAKI SALMON** :: grilled marinated salmon topped with a sautéed Fuji apple glaze served with wasabi mashed potatoes :: **16.50**
- SEARED AHI TUNA**** :: miso marinated Ahi tuna served rare with sautéed cherry tomatoes, shiitake mushrooms & asparagus, served on a bed of wasabi mashed potatoes & finished with shiso butter :: **20.50**
- YUZU HALIBUT** :: seared Halibut braised in a creamy Yuzu broth, served with spicy crispy rice, fresh shiitake mushrooms & spinach :: **18.50**

FROM LAND

- BLACK PEPPER FILET MEDALLIONS** :: four filet medallions served atop wasabi mashed potatoes & shiitake mushrooms, finished with grilled asparagus & black pepper butter :: **23.00**
- CHICKEN KATSU** :: breaded chicken breast on Asian coleslaw with wasabi mashed potatoes & an Asian BBQ dipping sauce :: **13.25**
- BEEF TERIYAKI** :: served with steamed rice & Asian vegetables :: **15.50**
- CHICKEN TERIYAKI** :: served with steamed rice & Asian vegetables :: **15.25**



M
E
N
U



Water available upon request.

An 18% gratuity may be added to parties of 8 or more.

SIGNATURE SUSHI & SASHIMI

SUSHI ASSORTMENT** :: California roll, one piece each of: tuna, salmon, whitefish, yellowtail, shrimp & tamago :: **17.25**

SASHIMI ASSORTMENT** :: tuna, salmon, yellowtail, octopus & whitefish :: **20.50**

KIWI SCALLOP SASHIMI** :: sliced scallops & kiwi atop a mango wasabi sauce with sautéed pine & cashew nuts, drizzled with mango-tobiko sauce :: **9.50**

VIVA LAS VEGAS ROLL** :: kani kama & cream cheese rolled in rice & seaweed, lightly tempura battered & topped with spicy tuna, crab mix & sliced lotus root, finished with eel sauce & spinach tempura flakes :: **12.50**

LOBSTER SHRIMP ROLL :: lobster, cucumber & avocado rolled & topped with shrimp, served with an Asian pesto sauce :: **12.50**

NEW ZEALAND ROLL :: smoked salmon, cream cheese, & mango rolled in rice & seaweed, topped with scallop, kiwi, & sautéed pine & cashew nuts, drizzled with eel & mango sauce :: **10.50**

TOOTSY MAKI :: crab mix, shrimp & cucumber rolled & topped with crunchy tempura bits & drizzled with a sweet eel sauce :: **8.00**

YELLOW MONKEY ROLL :: roasted red peppers, marinated artichoke, & cream cheese rolled in rice & seaweed, topped with mango & cashew nuts, drizzled with eel & mango sauce :: **9.75**

CRAZY MONKEY ROLL :: smoked salmon, mango, & cream cheese topped with avocado, red tempura bits, cashew nuts & drizzled with a mango sauce :: **10.00**

CRISPY SPICY TUNA** :: spicy tuna mix with sesame oil, masago & chili sauce served on top of crispy sesame rice ball :: **9.75**

TUNACADO :: seared Ahi tuna dusted with Japanese rice crackers & black sesame seeds, served with fresh avocado & a creamy ponzu dipping sauce :: **10.50**

GOJIRA ROLL :: shrimp tempura, crab mix, cream cheese & cucumber rolled & topped with spicy tuna & spinach tempura flakes :: **11.75**

ULTIMATE SHRIMP TEMPURA ROLL :: crab mix, cucumber & shrimp tempura rolled & topped with seared tuna & avocado :: **12.00**

NOODLES

YAKISOBA :: stir fried Asian vegetables tossed with yakisoba noodles :: **CHICKEN 12.00 :: SEAFOOD 14.50**

SPICY CHICKEN TERIYAKI UDON :: stir fried Asian vegetables tossed with chili teriyaki glaze & udon noodles :: **13.50**

SPICY GARLIC SHRIMP WITH TOFU NOODLES :: tiger shrimp sautéed with garlic, shiitake mushrooms & scallions with tofu noodles :: **14.50**

LUNCH SPECIALS 11 AM – 3 PM DAILY

no substitutions on lunch specials

BENTO BOXES

served with miso soup, uchi no salad, rice, a spinach gyoza & a vegetable spring roll

#1 SHRIMP TEMPURA :: 8.00

#3 CHICKEN TERIYAKI :: 7.75

#5 SALMON TERIYAKI :: 7.75

#2 VEGETABLE TEMPURA :: 6.75

#4 BEEF TERIYAKI :: 8.00

#6 CHICKEN KATSU :: 7.75

BOWLS

served with miso soup

#7 SPICY TUNA BOWL** :: spicy tuna with Asian green vegetables over rice :: **10.00**

#9 UNAGI BOWL :: freshwater eel & sauce served over rice :: **8.50**

#8 SPICY SALMON BOWL** :: spicy salmon with Asian green vegetables over rice :: **8.25**

#10 BEEF BOWL :: sauteed beef & onions served over rice & garnished with red ginger :: **9.00**

RA COMBOS

#11 CALI COMBO :: miso soup, uchi no salad, & a California roll :: **8.25**

#12 CALI COMBO W/ SHRIMP & VEGETABLE TEMPURA :: **12.75**

#13 CALI COMBO W/ PINEAPPLE CHICKEN :: **12.75**

#14 CALI COMBO W/ FILET & SUGARCANE SHRIMP :: **16.25**

SUSHI BAR

served with miso soup & uchi no salad

#15 LUNCH SUSHI ASSORTMENT :: California roll & 1 piece each of: tuna, salmon, yellowtail, & shrimp :: **10.75**

#16 LUNCH SASHIMI ASSORTMENT :: 4 pieces each of: yellowtail, salmon, & tuna. Served with a bowl of rice :: **11.75**

#17 SASHIMI COMBO :: your choice of 7 pieces of tuna, yellowtail or salmon. Served with a side of rice :: **10.75**

SIDE ORDERS

STEAMED RICE :: 2.00

STEAMED VEGETABLES :: 2.50

WASABI MASHED POTATOES :: 2.00

SEASONED GRILLED VEGETABLES :: 3.00

** We are required by the Health Department to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

当店の
お薦め
品

ランチ
スペシャル



SUSHI MENU

If this place is rockin', don't come knockin'. Quality sushi takes time.

SIGNATURE SUSHI & SASHIMI		
RA SPECIALS		
	QTY	
* MANGO CEVICHE	\$12.50	<input type="checkbox"/>
* CRISPY SPICY TUNA	\$9.75	<input type="checkbox"/>
SASHIMI PLATES		
	QTY	
* KIWI SCALLOP	\$9.50	<input type="checkbox"/>
* CHILI PONZU YELLOWTAIL	\$12.75	<input type="checkbox"/>
* SALMON CARPACCIO	\$10.00	<input type="checkbox"/>
* TUNA TATAKI	\$11.50	<input type="checkbox"/>
* TUNACADO	\$10.50	<input type="checkbox"/>
* ALBACORE TATAKI	\$11.50	<input type="checkbox"/>
SPECIAL ROLLS		
	QTY	
* VIVA LAS VEGAS ROLL	\$12.50	<input type="checkbox"/>
SCALLOP DYNAMITE ROLL	\$12.50	<input type="checkbox"/>
* NEW ZEALAND ROLL	\$10.50	<input type="checkbox"/>
* GOJIRA ROLL	\$11.75	<input type="checkbox"/>
* TSUNAMI	\$10.25	<input type="checkbox"/>
SALMON ROLL		<input type="checkbox"/>
* ULTIMATE SHRIMP	\$12.00	<input type="checkbox"/>
TEMPURA		<input type="checkbox"/>
TOOTSY MAKI	\$8.00	<input type="checkbox"/>
* ZONIE ROLL	\$9.00	<input type="checkbox"/>
LOBSTER SHRIMP ROLL	\$12.50	<input type="checkbox"/>
SPICY LOBSTER ROLL	\$9.00	<input type="checkbox"/>
CRAZY MONKEY ROLL	\$10.00	<input type="checkbox"/>
YELLOW MONKEY ROLL	\$9.75	<input type="checkbox"/>
* ATLANTIC ROLL	\$12.75	<input type="checkbox"/>
* PACIFIC ROLL	\$9.50	<input type="checkbox"/>
CRUNCHY CALAMARI	\$7.75	<input type="checkbox"/>
ROLL		<input type="checkbox"/>
CRUNCHY SHRIMP	\$9.25	<input type="checkbox"/>
TEMPURA ROLL		<input type="checkbox"/>

SALADS		
	QTY	
SEAWEED SALAD	\$4.50	<input type="checkbox"/>
SEASONED SQUID SALAD	\$4.50	<input type="checkbox"/>
CUCUMBER SUNOMONO	\$3.75	<input type="checkbox"/>
OCTOPUS SUNOMONO	\$4.50	<input type="checkbox"/>

NIGIRI SUSHI (2PCS)		
	MKT	<input type="checkbox"/>
* TORO (TUNA BELLY)	MKT	<input type="checkbox"/>
* TUNA "MAGURO"	\$5.50	<input type="checkbox"/>
* ALBACORE	\$5.50	<input type="checkbox"/>
"BINCHO MAGURO"		<input type="checkbox"/>
* YELLOWTAIL "HAMACHI"	\$5.50	<input type="checkbox"/>
* HALIBUT "HIRAME"	\$5.25	<input type="checkbox"/>
* STRIPED BASS "SHIROMI"	\$4.75	<input type="checkbox"/>
* MACKEREL "SABA"	\$3.75	<input type="checkbox"/>
* SALMON "SAKE"	\$5.25	<input type="checkbox"/>
SMOKED SALMON	\$5.50	<input type="checkbox"/>
"SMOKED SAKE"		<input type="checkbox"/>
OCTOPUS "TAKO"	\$5.00	<input type="checkbox"/>
* SEA URCHIN "UNI"	\$7.50	<input type="checkbox"/>
FRESH WATER EEL	\$5.75	<input type="checkbox"/>
"UNAGI"		<input type="checkbox"/>
SEA EEL "ANAGO"	\$5.25	<input type="checkbox"/>
* SWEET SHRIMP "AMA EBI"	\$4.75	<input type="checkbox"/>
* SWEET SHRIMP W/ HEADS	\$6.50	<input type="checkbox"/>
SNOW CRAB "ZUWAI KANI"	\$5.75	<input type="checkbox"/>
KING CRAB "TARABA KANI"	\$7.50	<input type="checkbox"/>
LOBSTER	\$9.50	<input type="checkbox"/>
SHRIMP "EBI"	\$4.75	<input type="checkbox"/>
JUMBO SHRIMP	\$6.75	<input type="checkbox"/>
"TOKUDAI EBI"		<input type="checkbox"/>
* SQUID "IKA"	\$3.75	<input type="checkbox"/>
SURF CLAM "HOKIGAI"	\$3.75	<input type="checkbox"/>
* SCALLOP "HOTATEGAI"	\$4.25	<input type="checkbox"/>
* SALMON ROE "IKURA"	\$4.25	<input type="checkbox"/>
* SMELT ROE "MASAGO"	\$4.00	<input type="checkbox"/>
* FLYING FISH "TOBIKO"	\$4.00	<input type="checkbox"/>
SWEET EGG "TAMAGO"	\$3.75	<input type="checkbox"/>
* QUAIL EGG "UZURA"	\$2.00	<input type="checkbox"/>

SASHIMI		
	MKT	<input type="checkbox"/>
* TORO (TUNA BELLY)	MKT	<input type="checkbox"/>
* TUNA "MAGURO"	\$10.75	<input type="checkbox"/>
* YELLOWTAIL "HAMACHI"	\$10.75	<input type="checkbox"/>
* HALIBUT "HIRAME"	\$10.00	<input type="checkbox"/>
* STRIPED BASS "SHIROMI"	\$9.00	<input type="checkbox"/>
* MACKEREL "SABA"	\$8.00	<input type="checkbox"/>
* SALMON "SAKE"	\$9.75	<input type="checkbox"/>
OCTOPUS "TAKO"	\$8.50	<input type="checkbox"/>
* SEA URCHIN "UNI"	\$14.00	<input type="checkbox"/>
* SCALLOP "HOTATE"	\$10.00	<input type="checkbox"/>

MAKI SUSHI		
	QTY	
CALIFORNIA ROLL	\$6.50	<input type="checkbox"/>
* CALIFORNIA ROLL	\$6.75	<input type="checkbox"/>
W/ MASAGO		<input type="checkbox"/>
* TUNA ROLL	\$5.50	<input type="checkbox"/>
* SPICY TUNA ROLL	\$7.00	<input type="checkbox"/>
* SPICY YELLOWTAIL	\$6.75	<input type="checkbox"/>
* SPICY SALMON	\$6.25	<input type="checkbox"/>
SPICY SHRIMP ROLL	\$6.75	<input type="checkbox"/>
PHILADELPHIA ROLL	\$6.75	<input type="checkbox"/>
AVOCADO ROLL	\$5.00	<input type="checkbox"/>
CUCUMBER ROLL	\$3.25	<input type="checkbox"/>
VEGETARIAN ROLL	\$5.75	<input type="checkbox"/>
CATERPILLAR ROLL	\$11.75	<input type="checkbox"/>
* RAINBOW ROLL	\$11.75	<input type="checkbox"/>
SOFT SHELL	\$11.25	<input type="checkbox"/>
CRAB ROLL		<input type="checkbox"/>
SHRIMP TEMPURA ROLL	\$8.75	<input type="checkbox"/>
DRAGON ROLL	\$12.75	<input type="checkbox"/>
EEL CUCUMBER	\$6.25	<input type="checkbox"/>
SALMON SKIN ROLL	\$5.25	<input type="checkbox"/>
* YELLOWTAIL &	\$6.25	<input type="checkbox"/>
SCALLION		<input type="checkbox"/>

HAND ROLL		
	QTY	
SALMON SKIN	\$5.00	<input type="checkbox"/>
* SPICY SCALLOPS	\$5.25	<input type="checkbox"/>
* SPICY YELLOWTAIL	\$5.75	<input type="checkbox"/>
* SPICY TUNA	\$5.75	<input type="checkbox"/>
EEL CUCUMBER	\$5.50	<input type="checkbox"/>
CRAB	\$5.25	<input type="checkbox"/>

OTHER		
	QTY	
EDAMAME	\$3.50	<input type="checkbox"/>
MISO SOUP	\$3.25	<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>

TABLE # _____

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



THE OTHER SIDE OF THE MENU

RA SPECIALS

MANGO CEVICHE* :: lobster, scallop, shrimp, & mango salsa ceviche served over fresh endive & avocado, finished with limes, cherry tomatoes, & sautéed pine & cashew nuts

CRISPY SPICY TUNA :: spicy tuna mix with sesame oil, masago & chili sauce served on top of crispy sesame rice balls

SASHIMI PLATES

KIWI SCALLOP SASHIMI* :: sliced scallops & kiwi atop a mango wasabi sauce with sautéed pine & cashew nuts, drizzled with mango-tobiko sauce

CHILI PONZU YELLOWTAIL* :: thinly sliced yellowtail, jalapeño, cilantro, sautéed pine & cashew nuts & Kochjan chili ponzu, served over a shredded daikon radish

SALMON CARPACCIO* :: thinly sliced farm-raised salmon in a sizzling house wasabi sauce

TUNA TATAKI* :: thinly sliced Ahi tuna seared & served over shredded daikon radish with an onion-soy vinaigrette

TUNACADO :: seared Ahi tuna dusted with Japanese rice cracker & black sesame seeds, served with fresh avocado & a creamy ponzu dipping sauce

ALBACORE TATAKI* :: thinly sliced Albacore served over shredded daikon radish with an onion-soy vinaigrette

SPECIAL ROLLS

VIVA LAS VEGAS ROLL* :: kani kama & cream cheese rolled in rice & seaweed, lightly tempura battered & topped with spicy tuna, crab mix & sliced lotus root, finished with eel sauce & spinach tempura flakes

SCALLOP DYNAMITE ROLL :: kani kama & cream cheese rolled in rice & seaweed, lightly tempura battered, topped with scallop dynamite & finished with eel sauce, red beet & spinach tempura flakes

NEW ZEALAND ROLL :: smoked salmon, cream cheese, & mango rolled in rice & seaweed, topped with scallop, kiwi, & sautéed pine & cashew nuts, drizzled with eel & mango sauce

GOJIRA ROLL* :: shrimp tempura, crab mix, cream cheese & cucumber rolled & topped with spicy tuna & spinach tempura flakes

SPECIAL ROLLS (CONT.)

TSUNAMI SALMON ROLL* :: crab mix, cucumber & asparagus rolled & topped with salmon

ULTIMATE SHRIMP TEMPURA* :: crab mix, cucumber & shrimp tempura rolled & topped with seared tuna & avocado

TOOTSY MAKI :: crab mix, shrimp & cucumber rolled & topped with crunchy tempura bits & drizzled with a sweet eel sauce

ZONIE ROLL* :: spicy salmon, cucumber, cilantro & jalapeño rolled & topped with avocado

LOBSTER SHRIMP ROLL :: lobster, cucumber & avocado rolled & topped with shrimp, served with an Asian pesto sauce

SPICY LOBSTER ROLL :: lobster, cilantro, jalapeño, lettuce, avocado & cucumber wrapped in soy paper

CRAZY MONKEY ROLL :: smoked salmon, mango, & cream cheese topped with avocado, red tempura bits, cashew nuts & drizzled with a mango sauce

YELLOW MONKEY ROLL :: roasted red peppers, marinated artichoke, & cream cheese rolled in rice & seaweed, topped with mango & cashew nuts, drizzled with eel & mango sauce

ATLANTIC ROLL* :: crab mix, cucumber & asparagus rolled & topped with salmon & king crab, served with an Asian pesto sauce

PACIFIC ROLL* :: a spicy mix of Albacore, cilantro, jalapeño with cucumber rolled & topped with fresh avocado & mango salsa finished with red beet tempura flakes & sautéed pine & cashew nuts

CRUNCHY CALAMARI ROLL :: tempura calamari, crab mix & cream cheese rolled & topped with spinach tempura flakes & drizzled with a sweet eel sauce

CRUNCHY SHRIMP TEMPURA ROLL :: shrimp tempura, crab mix & cucumber rolled & topped with red beet tempura flakes & drizzled with a sweet eel sauce