



SOUPS & SALADS

MISO SOUP :: tofu, seaweed & green onions in a miso broth :: **4.00**

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 onions simmered in a lightly seasoned chicken broth :: **7.00**

NABEYAKI UDON :: tempura shrimp, kani kama crab & scallops in a seafood broth :: **13.75**

UCHI NO SALAD :: mixed greens tossed in a soy ginger vinaigrette :: **5.00**

NUTTY GRILLED CHICKEN SALAD :: grilled chicken breast tossed with cashews, edamame peas, carrots & mixed greens in a rice wine vinaigrette, topped with avocado & mandarin orange slices :: **9.00**

OTOKO SALAD ::
CHICKEN :: **10.00** **BEEF** :: **12.00**
your choice of grilled chicken or beef tossed in a spicy yuzu dressing with grilled red & green bell peppers, onions & asparagus; served over a bed of mixed greens in a rice wine vinaigrette & topped with watercress & fried ramen noodles

***TUNA² SALAD** :: seared ahi & albacore tuna drizzled with a garlic ponzu sauce, placed over a bed of mixed greens with sliced avocado, jalapeño, cilantro, fried wontons & cashews; served with an onion soy vinaigrette :: **9.75**

CUCUMBER KIMCHEE :: chopped cucumber, lobok, green onions & Asian green vegetables tossed in a kimchee dressing :: **4.75**



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GETTING STARTED

PINEAPPLE CHEESE WONTONS :: lightly fried wontons filled with cream cheese, scallions & pineapple; served with a roasted pineapple dipping sauce :: **8.00**

KAISEN CEVICHE :: Japanese style ceviche; cooked shrimp, scallops & squid, chilled & mixed with fresh tomato, avocado & salsa; served in a spring roll shell :: **12.00**

"RA"CKIN' SHRIMP :: crispy shrimp served on a bed of mixed greens with a creamy ginger teriyaki dipping sauce :: **11.25**

GRILLED SHORT RIBS :: marinated & grilled Kalbi beef short ribs basted in a sweet & tangy yakiniku sauce; served with coleslaw :: **8.50**

SPICY SESAME CHICKEN WINGS :: glazed chicken wings with a sweet & spicy sesame sauce :: **7.25**

EDAMAME :: steamed soybeans dusted with salt—eat the pea, not the pod :: **4.00**

TEMPURA

CALAMARI :: **7.75** **SHRIMP** :: **10.25**
your choice of thinly sliced calamari or shrimp; lightly battered and served with a tempura dipping sauce

DENGAKU TOFU :: crispy tofu served with tempura sauce, lightly fried eggplant & snow peas; finished with a red miso ginger glaze :: **7.50**

PORK GYOZA :: sautéed Asian potstickers served with a ponzu sauce :: **6.50**

CRISPY SOFT SHELL CRAB :: two large soft shell crabs lightly fried & served with a garlic ponzu sauce :: **10.25**

SCALLOP DYNAMITE :: scallops & Asian mushrooms baked in dynamite sauce :: **9.00**

CHICKEN YAKITORI :: three chicken skewers topped with teriyaki sauce :: **7.75**

LOBSTER SPRING ROLLS :: lobster mixed with mango, cream cheese & mild peppers, wrapped in wonton paper & lightly fried; served with a mango sauce :: **11.50**

HOT MESS :: crispy rice balls topped with a spicy king crab mix; baked & finished with jalapeño & cilantro :: **14.00**

VEGETABLE :: **5.50**

your choice of vegetable from the list below; lightly battered and served with a tempura dipping sauce

SWEET POTATO :: **ASPARAGUS** ::
JAPANESE EGGPLANT :: **JAPANESE PUMPKIN** ::
COMBINATION (2 PIECES OF EACH VEGETABLE)

GETTING BUSY

CHICKEN KATSU :: breaded chicken served on wasabi mashed potatoes with coleslaw & an Asian BBQ dipping sauce :: **13.75**

TERIYAKI ::
CHICKEN :: **16.00** **BEEF** :: **17.00**
your choice of chicken or beef; served with steamed rice & Asian vegetables

APPLE TERIYAKI SALMON :: grilled marinated salmon topped with a sautéed Fuji apple glaze; served with wasabi mashed potatoes :: **17.00**

LOBSTER WITH GARLIC SUGAR SNAP PEAS :: lobster sautéed with garlic, sugar snap peas & shiitake mushrooms in an Asian seasoning; served with steamed rice :: **17.50**

CHICKEN YAKISOBA :: stir-fried Asian vegetables tossed with chicken & yakisoba noodles :: **12.75**

SPICY CHICKEN TERIYAKI UDON :: stir-fried Asian vegetables tossed with chicken & udon noodles in a spicy teriyaki sauce :: **14.25**

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

***DINNER SASHIMI ASSORTMENT** :: four slices each of: tuna, salmon, yellowtail & whitefish; served with a bowl of rice :: **19.25**

SIDES

STEAMED RICE :: **2.75**
WASABI MASHED POTATOES :: **3.25**
STEAMED VEGETABLES :: **3.25**
SEASONED GRILLED VEGETABLES :: **3.25**

Water available upon request.

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

GUEST FAVES

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

RA MUST HAVES

🍣 ***VIVA LAS VEGAS ROLL** :: kani kama crab & cream cheese rolled in rice & seaweed, lightly tempura battered & topped with spicy tuna, kani kama crab mix & sliced lotus root; finished with a sweet eel sauce & spinach tempura bits :: **13.25**

🍣 ***TOOTSY MAKI** :: kani kama crab mix, shrimp & cucumber rolled & topped with crunchy tempura bits; drizzled with a sweet eel sauce :: **8.25**

🍣 ***TUNA TATAKI** :: thinly sliced, seared ahi tuna; served with an onion soy vinaigrette :: **11.50**

🍣 ***TUNACADO** :: seared ahi tuna dusted with Japanese rice cracker bits & black sesame seeds; served with fresh avocado & a creamy ponzu dipping sauce :: **11.50**

🍣 ***CRISPY SPICY TUNA** :: spicy tuna mix served on top of crispy sesame rice balls; drizzled with a soy chili sauce :: **10.00**

🍣 ***CHILI PONZU YELLOWTAIL** :: thinly sliced yellowtail, jalapeño, cilantro & sautéed cashews; served with a Kochjan chili ponzu sauce :: **13.25**

🍣 ***RA CHIPS & SALSA** :: spicy tuna tartare mixed with cucumber, avocado & fresh salsa; served with wonton chips :: **8.50**

🍣 ***"RA"LLIPOP** :: tuna, salmon, yellowtail, spicy tuna mix, lettuce, asparagus & cucumber wrapped in lobok; served skewered with a garlic ponzu sauce :: **15.00**

LUNCH SPECIALS

11AM – 3PM DAILY

no substitutions on lunch specials

BENTO BOXES

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

VEGETABLE TEMPURA :: **7.50**

SHRIMP TEMPURA :: **8.50**

CHICKEN TERIYAKI :: **8.50**

BEEF TERIYAKI :: **8.50**

SALMON TERIYAKI :: **8.50**

CHICKEN KATSU :: **8.50**

SUSHI BAR

served with miso soup & uchi no salad

***LUNCH SUSHI ASSORTMENT** :: California Roll & one piece each of: tuna, salmon, yellowtail & shrimp :: **11.00**

***LUNCH SASHIMI ASSORTMENT** :: four slices each of: tuna, salmon & yellowtail; served with a bowl of rice :: **12.00**

***SASHIMI COMBO** :: your choice of seven slices of: tuna, yellowtail or salmon; served with a bowl of rice :: **11.00**

GUEST FAVES

BOWLS

served with miso soup

***SPICY TUNA BOWL** :: spicy tuna with Asian green vegetables; served over rice :: **9.50**

🍣 ***SPICY SALMON BOWL** :: spicy salmon with Asian green vegetables; served over rice :: **8.25**

CHICKEN TERIYAKI BOWL :: chicken breast sautéed with snow peas, onions, carrots & broccoli; served over rice & topped with teriyaki sauce :: **8.25**

BEEF TERIYAKI BOWL :: grilled beef served over steamed snow peas, onions, carrots, broccoli & rice; topped with teriyaki sauce :: **8.75**

🍣 ***BARA CHIRASHI BOWL** :: tuna, salmon, yellowtail, shrimp, avocado & cucumber with Asian green vegetables, mixed with poki sauce; served over rice :: **10.00**



WHAT'S NEW

***PACIFIC ROLL** :: a spicy mix of albacore, cilantro, jalapeño & cucumber rolled & topped with fresh avocado & mango salsa; finished with red beet tempura bits & sautéed cashew nuts :: **9.50**

"RA"CKIN' ROLL :: kani kama crab & cream cheese rolled in rice & seaweed, lightly tempura battered & topped with guacamole & "RA"ckin' Shrimp; finished with a creamy ginger teriyaki sauce, red beet tempura bits & togarashi :: **13.00**

VEGETABLE TEMPURA ROLL

lightly battered asparagus, sweet potato & Japanese eggplant rolled & topped with colorful crunchy tempura bits; drizzled with a sweet eel sauce :: **7.50**

***TROPICAL ROLL** :: cucumber, mango & avocado rolled & topped with spinach tempura bits, spicy shrimp mixed with masago & mango salsa :: **8.50**

RA TAPAS

small plates

SHISHITO PEPPERS :: shishito peppers sautéed in an Asian seasoning :: **7.00**

GARLIC SUGAR SNAP PEAS :: sugar snap peas sautéed in an Asian seasoning :: **6.75**

***SWEET ONION SALMON** :: salmon with marinated onions & sweet onion dressing; served with organic micro greens :: **7.50**

***GARLIC CITRUS YELLOWTAIL** :: yellowtail with citrus garlic ponzu sauce & scallions; served with organic micro greens :: **7.50**

***CRISPY ONION ALBACORE** :: seared albacore with garlic ponzu sauce, crispy onions & wontons; served with organic micro greens :: **7.50**

***SALMON CARPACCIO** :: salmon with wasabi aioli, wasabi tobiko & a wasabi infused oil :: **7.50**

***SEARED TUNA** :: seared tuna with a creamy soy dressing, sesame seeds & Japanese rice cracker bits; served with organic micro greens :: **7.50**

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