



**PATIENCE,  
GRASSHOPPER.  
QUALITY SUSHI  
TAKES TIME.**



**NIGIRI SUSHI (2PCS)** **QTY**

* TORO (TUNA BELLY)	MKT
* TUNA "MAGURO"	\$5.75
* ALBACORE "BINCHO MAGURO"	\$5.50
* YELLOWTAIL "HAMACHI"	\$5.50
* HALIBUT "HIRAME"	\$5.25
* STRIPED BASS "SUZUKI"	\$5.00
* MACKEREL "SABA"	\$4.00
* SALMON "SAKE"	\$5.50
SMOKED SALMON	\$5.75
"SMOKED SAKE"	
OCTOPUS "TAKO"	\$5.25
* SEA URCHIN "UNI"	\$7.75
FRESH WATER EEL "UNAGI"	\$6.25
* SWEET SHRIMP W/ HEADS	\$7.25
SNOW CRAB "ZUWAI KANI"	\$6.00
KING CRAB "TARABA KANI"	\$8.00
SHRIMP "EBI"	\$5.00
* SQUID "IKA"	\$4.50
SURF CLAM "HOKIGAI"	\$4.50
* SCALLOP "HOTATEGAI"	\$4.75
* SALMON ROE "IKURA"	\$4.75
* SMELT ROE "MASAGO"	\$4.25
* FLYING FISH "TOBIKO"	\$4.50
SWEET EGG "TAMAGO"	\$4.00
* QUAIL EGG "UZURA"	\$2.00

**HAND ROLLS** **QTY**

* SPICY SCALLOPS	\$5.25
* SPICY YELLOWTAIL	\$6.25
* SPICY TUNA	\$6.25
EEL CUCUMBER	\$6.25
CRAB	\$5.50

**SALADS** **QTY**

CUCUMBER KIMCHEE	\$4.75
SEAWEED SALAD	\$4.75
SEASONED SQUID SALAD	\$5.25
CUCUMBER SUNOMONO	\$4.00

**RA MUST HAVES** **QTY**

🍣 * VIVA LAS VEGAS ROLL	\$13.25
🍣 TOOTSY MAKI	\$8.25
🍣 * TUNA TATAKI	\$11.50
🍣 * TUNACADO	\$11.50
🍣 * CRISPY SPICY TUNA	\$10.00
🍣 * CHILI PONZU	\$13.25
YELLOWTAIL	
🍣 * RA CHIPS & SALSA	\$8.50
🍣 * "RA"LLIPOP	\$15.00

**WHAT'S NEW** **QTY**

* PACIFIC ROLL	\$9.50
"RA"CKIN' ROLL	\$13.00
VEGETABLE TEMPURA ROLL	\$7.50
* TROPICAL ROLL	\$8.50

**RA TAPAS** **QTY**

SHISHITO PEPPERS	\$7.00
GARLIC SUGAR SNAP PEAS	\$6.75
* SWEET ONION SALMON	\$7.50
* GARLIC CITRUS YELLOWTAIL	\$7.50
* CRISPY ONION ALBACORE	\$7.50
* SALMON CARPACCIO	\$7.50
* SEARED TUNA	\$7.50

**SPECIALTY ROLLS** **QTY**

🍣 *GOJIRA ROLL	\$12.50
CRUNCHY SHRIMP	\$10.00
TEMPURA ROLL	
* ULTIMATE SHRIMP	\$12.50
TEMPURA ROLL	
CRUNCHY CALAMARI ROLL	\$8.75
* BEEF TATAKI ROLL	\$9.75
KING CRAB ROLL	\$15.00
SPICY LOBSTER ROLL	\$10.75
WITH SOY PAPER	
* MANGO LOBSTER ROLL	\$10.50
🍣 LOBSTER SHRIMP ROLL	\$13.25
CRAZY MONKEY ROLL	\$10.25
YELLOW MONKEY ROLL	\$10.25
* ZONIE ROLL	\$9.75
SCALLOP DYNAMITE ROLL	\$13.00
🍣 *TSUNAMI SALMON ROLL	\$11.25

**SASHIMI** **QTY**

* TORO (TUNA BELLY)	MKT
* TUNA "MAGURO"	\$11.00
* YELLOWTAIL "HAMACHI"	\$11.00
* HALIBUT "HIRAME"	\$10.00
* STRIPED BASS "SUZUKI"	\$9.00
* MACKEREL "SABA"	\$8.25
* SALMON "SAKE"	\$9.75
OCTOPUS "TAKO"	\$8.50
* SEA URCHIN "UNI"	\$13.00
* SCALLOP "HOTATE"	\$10.00

**MAKI SUSHI** **QTY**

CALIFORNIA ROLL	\$6.50
* TUNA ROLL	\$5.50
* SPICY TUNA ROLL	\$7.25
* SPICY YELLOWTAIL ROLL	\$7.25
* SPICY SALMON ROLL	\$7.25
SPICY SHRIMP ROLL	\$7.25
PHILADELPHIA ROLL	\$6.25
AVOCADO ROLL	\$5.00
CUCUMBER ROLL	\$4.00
VEGETARIAN ROLL	\$6.50
CATERPILLAR ROLL	\$12.25
* RAINBOW ROLL	\$11.75
SOFT SHELL CRAB ROLL	\$12.25
WITH SOY PAPER	
SHRIMP TEMPURA ROLL	\$8.75
DRAGON ROLL	\$12.75
EEL CUCUMBER ROLL	\$6.75

**OTHER** **QTY**

EDAMAME	\$4.00
MISO SOUP	\$4.00

\* 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.

**TABLE #** **🍣 GUEST FAVES**



# THE OTHER SIDE OF THE MENU



## 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
- 🍣 TOOTSY MAKI :: kani kama crab mix, shrimp & cucumber rolled & topped with crunchy tempura bits; drizzled with a sweet eel sauce
- 🍣 \*TUNA TATAKI :: thinly sliced, seared ahi tuna; served with an onion soy vinaigrette
- 🍣 \*TUNACADO :: seared ahi tuna dusted with Japanese rice cracker bits & black sesame seeds; served with fresh avocado & a creamy ponzu dipping sauce
- 🍣 \*CRISPY SPICY TUNA :: spicy tuna mix served on top of crispy sesame rice balls; drizzled with a soy chili sauce
- 🍣 \*CHILI PONZU YELLOWTAIL :: thinly sliced yellowtail, jalapeño, cilantro & sautéed cashews; served with a Kochjan chili ponzu sauce
- 🍣 \*RA CHIPS & SALSA :: spicy tuna tartare mixed with cucumber, avocado & fresh salsa; served with wonton chips
- 🍣 \*"RA"LLIPOP :: tuna, salmon, yellowtail, spicy tuna mix, lettuce, asparagus & cucumber wrapped in lobok; served skewered with a garlic ponzu sauce

## WHAT'S NEW (CONT.)

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

## RA TAPAS small plates

SHISHITO PEPPERS :: shishito peppers sautéed in an Asian seasoning

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

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

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

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

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

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

## SPECIALTY ROLLS

🍣 \*GOJIRA ROLL :: shrimp tempura, kani kama crab mix, cream cheese & cucumber rolled & topped with spicy tuna & spinach tempura bits; served with sriracha & spicy mayo

CRUNCHY SHRIMP TEMPURA ROLL :: shrimp tempura, spicy kani kama crab mix & cucumber rolled & topped with red beet tempura bits; drizzled with a sweet eel sauce

\*ULTIMATE SHRIMP TEMPURA ROLL :: spicy kani kama crab mix, cucumber & shrimp tempura rolled & topped with seared tuna & avocado

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

## SPECIALTY ROLLS (CONT.)

\*BEEF TATAKI ROLL :: artichoke, asparagus, roasted red pepper & avocado rolled & topped with seared beef; served with a creamy wasabi sauce & drizzled with black pepper soy

KING CRAB ROLL :: king crab mix, cucumber & avocado rolled & topped with king crab; served with an Asian pesto sauce

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

\*MANGO LOBSTER ROLL :: lobster mix, avocado & cucumber rolled & topped with thinly sliced mango; served with mango tobiko & kiwi wasabi sauces

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

CRAZY MONKEY ROLL :: smoked salmon, mango & cream cheese topped with avocado, red beet tempura bits & cashews; drizzled with mango & sweet eel sauces

YELLOW MONKEY ROLL :: mango, roasted red pepper, marinated artichoke & cream cheese rolled in rice & seaweed, topped with mango & cashews; drizzled with a kiwi wasabi sauce

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

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

🍣 \*TSUNAMI SALMON ROLL :: kani kama crab mix, cucumber & asparagus rolled & topped with salmon

## 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

"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

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

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