




SOUPS & SALADS

MISO SOUP :: tofu, seaweed & green onions in a miso broth :: **3.75**

 **MISO HOT! SOUP** :: tofu, green onions, shiitake mushrooms, bok choy & shrimp simmered in a spicy miso broth :: **6.50**


POTSTICKER SOUP :: pork potstickers, snow peas, carrots, bok choy & green onions simmered in a lightly seasoned chicken broth :: **6.75**

NABEYAKI UDON :: tempura shrimp, kani kama crab & scallops in a seafood broth :: **13.25**

UCHI NO SALAD :: mixed greens tossed in a soy ginger vinaigrette :: **4.75**

NUTTY GRILLED CHICKEN SALAD :: grilled chicken breast tossed with crushed cashews, edamame peas, carrots & mixed greens in a rice wine vinaigrette, topped with avocado & mandarin orange slices :: **8.75**

CUCUMBER KIMCHEE :: chopped cucumber, lobok, green onions & Asian green vegetables tossed in a kimchee dressing :: **4.50**

 ***TUNA² SALAD** :: seared ahi & albacore tuna drizzled with tataki & garlic ponzu sauces; served over a bed of mixed greens with sliced avocado, jalapeño, cilantro, fried wontons & cashews :: **9.50**



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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 :: **7.75**

BLUE CLAW CRAB CAKES :: three blue claw crab cakes served with a ginger mayo :: **10.00**

KAISEN CEVICHE :: Japanese style ceviche; cooked shrimp, scallops & squid, chilled & mixed with fresh tomato, avocado & salsa; served in a spring roll shell :: **9.25**

 **"RA"CKIN' SHRIMP** :: crispy shrimp served on a bed of mixed greens with a creamy ginger teriyaki dipping sauce :: **10.75**

GRILLED SHORT RIBS :: marinated & grilled Kalbi beef short ribs basted in a sweet & tangy yakiniku sauce; served with wasabi mashed potatoes :: **7.25**

SPICY SESAME CHICKEN WINGS :: glazed chicken wings with a sweet & spicy sesame sauce :: **7.00**

EDAMAME :: steamed soybeans dusted with salt—eat the pea, not the pod :: **3.75**

DENGAKU TOFU :: tofu served with tempura sauce & finished with a red miso ginger glaze :: **6.25**

PORK GYOZA :: sautéed Asian potstickers served with a ponzu sauce :: **6.25**


TEMPURA :: VEGETABLE :: **7.00**
CALAMARI :: **7.50** SHRIMP :: **10.00**

your choice of lightly battered vegetables, thinly sliced calamari or shrimp; served with a tempura dipping sauce

CRISPY SOFT SHELL CRAB :: two large soft shell crabs dredged in seasoned panko; served with a garlic ponzu sauce :: **10.00**

SCALLOP DYNAMITE :: scallops & Asian mushrooms baked in dynamite sauce :: **7.50**


CHICKEN YAKITORI :: three chicken skewers topped with teriyaki sauce :: **7.50**

 **LOBSTER SPRING ROLLS** :: lobster mixed with mango, cream cheese & mild peppers, wrapped in wonton paper & lightly fried; served with a mango sauce :: **10.00**

GETTING BUSY

KATSU ::
CHICKEN :: **13.25** **PORK** :: **13.25**
your choice of breaded chicken or pork; served on wasabi mashed potatoes with coleslaw & an Asian BBQ dipping sauce

TERIYAKI ::
CHICKEN :: **15.50** **BEEF** :: **16.50**
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 :: **16.50**

CHICKEN YAKISOBA :: stir-fried Asian vegetables tossed with chicken & yakisoba noodles :: **12.25**

SPICY CHICKEN TERIYAKI UDON :: stir-fried Asian vegetables tossed with chicken & udon noodles in a spicy teriyaki sauce :: **13.75**

***DINNER SUSHI ASSORTMENT** :: California Roll & one piece each of: tuna, salmon, yellowtail, whitefish, shrimp & tamago :: **16.75**

***DINNER SASHIMI ASSORTMENT** :: four slices each of: tuna, salmon, yellowtail & whitefish; served with a bowl of rice :: **18.75**

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 :: **12.75**

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

🍣 ***TUNA TATAKI** :: thinly sliced, seared ahi tuna; served with an onion soy vinaigrette :: **11.00**

🍣 ***TUNACADO** :: seared ahi tuna dusted with Japanese rice cracker bits & black sesame seeds; served with fresh avocado & a creamy ponzu dipping sauce :: **11.00**

🍣 ***CRISPY SPICY TUNA** :: spicy tuna mix served on top of crispy sesame rice balls; drizzled with a soy chili sauce :: **9.75**

🍣 ***CHILI PONZU YELLOWTAIL** :: thinly sliced yellowtail, jalapeño, cilantro & sautéed cashews; served with a Kochjan chili ponzu sauce :: **12.75**

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 :: **7.25**

SHRIMP TEMPURA :: **8.25**

CHICKEN TERIYAKI :: **8.25**

BEEF TERIYAKI :: **8.25**

SALMON TERIYAKI :: **8.25**

CHICKEN KATSU :: **8.25**

PORK KATSU :: **8.25**

SUSHI BAR

served with miso soup & uchi no salad

***LUNCH SUSHI ASSORTMENT** :: California Roll & one piece each of: tuna, salmon, yellowtail & shrimp :: **10.50**

***LUNCH SASHIMI ASSORTMENT** :: four slices each of: tuna, salmon & yellowtail; served with a bowl of rice :: **11.50**

***SASHIMI COMBO** :: your choice of seven slices of: tuna, yellowtail or salmon; served with a bowl of rice :: **10.50**

GUEST FAVES

BOWLS

served with miso soup

***SPICY TUNA BOWL** :: spicy tuna with Asian green vegetables; served over rice :: **9.25**

🍣 ***SPICY SALMON BOWL** :: spicy salmon with Asian green vegetables; served over rice :: **8.00**

CHICKEN TERIYAKI BOWL :: chicken breast sautéed with snow peas, carrots & broccoli; served over rice & topped with teriyaki sauce :: **8.00**

BEEF TERIYAKI BOWL :: grilled beef served over steamed snow peas, carrots, broccoli & rice; topped with teriyaki sauce :: **8.50**

🍣 ***BARA CHIRASHI BOWL** :: tuna, salmon, yellowtail, shrimp, avocado & cucumber with Asian green vegetables, mixed with poki sauce; served over rice :: **9.50**



WHAT'S NEW

***RA CHIPS & SALSA** :: spicy tuna tartare mixed with cucumber, avocado & fresh salsa; served with wonton chips :: **8.25**

****RA"LLIPOP** :: tuna, salmon, yellowtail, spicy tuna mix, lettuce, asparagus & cucumber wrapped in lobok; served skewered with a garlic ponzu sauce :: **14.50**

***SPICY RICE CRISPY TREATS (2 PCS)** :: soy paper hand rolls filled with crispy rice balls, spicy tuna mix, cucumber, avocado, lettuce & sautéed nuts; served with a soy chili sauce :: **7.00**

HOT MESS :: crispy rice balls topped with a spicy king crab mix; baked & finished with jalapeño & cilantro :: **13.50**

RA TAPAS

small plates of thinly sliced sashimi

***SWEET ONION SALMON** :: salmon with marinated onions & sweet onion dressing; served with organic micro greens :: **7.25**

***SESAME LEMON WHITEFISH** :: whitefish with sesame dressing & lemon; served with organic micro greens :: **7.25**

***GARLIC CITRUS YELLOWTAIL** :: yellowtail with citrus garlic ponzu sauce & scallions; served with organic micro greens :: **7.25**

***CRISPY ONION ALBACORE** :: seared albacore with garlic ponzu sauce, crispy onions & wontons; served with organic micro greens :: **7.25**

***SALMON CARPACCIO** :: salmon with wasabi aioli, wasabi tobiko & a wasabi infused oil :: **7.25**

***SEARED TUNA** :: seared tuna with a creamy soy dressing, sesame seeds & Japanese rice cracker bits; served with organic micro greens :: **7.25**

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