



PATIENCE,
GRASSHOPPER.
QUALITY SUSHI
TAKES TIME.



NIGIRI SUSHI (2PCS)		QTY
* TORO (TUNA BELLY)	MKT	
* TUNA "MAGURO"	\$5.50	
* ALBACORE "BINCHO MAGURO"	\$5.25	
* YELLOWTAIL "HAMACHI"	\$5.25	
* HALIBUT "HIRAME"	\$5.00	
* STRIPED BASS "SUZUKI"	\$4.75	
* MACKEREL "SABA"	\$3.75	
* SALMON "SAKE"	\$5.25	
SMOKED SALMON	\$5.50	
"SMOKED SAKE"		
* HAWAIIAN YELLOWTAIL	\$5.25	
"KONA KAMPACHI"		
OCTOPUS "TAKO"	\$5.00	
* SEA URCHIN "UNI"	\$7.50	
FRESH WATER EEL "UNAGI"	\$5.75	
* SWEET SHRIMP W/ HEADS	\$7.00	
SNOW CRAB "ZUWAI KANI"	\$5.75	
KING CRAB "TARABA KANI"	\$7.75	
SHRIMP "EBI"	\$4.75	
* SQUID "IKA"	\$4.25	
SURF CLAM "HOKIGAI"	\$4.25	
* SCALLOP "HOTATEGAI"	\$4.50	
* SALMON ROE "IKURA"	\$4.50	
* SMELT ROE "MASAGO"	\$4.00	
* FLYING FISH "TOBIKO"	\$4.25	
SWEET EGG "TAMAGO"	\$3.75	
* QUAIL EGG "UZURA"	\$2.00	

HAND ROLLS		QTY
* SPICY SCALLOPS	\$5.00	
* SPICY YELLOWTAIL	\$6.00	
* SPICY TUNA	\$6.00	
EEL CUCUMBER	\$6.00	
CRAB	\$5.25	

SALADS		QTY
CUCUMBER KIMCHEE	\$4.50	
SEAWEED SALAD	\$4.50	
SEASONED SQUID SALAD	\$5.00	
CUCUMBER SUNOMONO	\$3.75	

RA MUST HAVES		QTY
🍣 *VIVA LAS VEGAS ROLL	\$12.75	
🍣 TOOTSY MAKI	\$8.00	
🍣 *TUNA TATAKI	\$11.00	
🍣 *TUNACADO	\$11.00	
🍣 *CRISPY SPICY TUNA	\$9.75	
🍣 *CHILI PONZU	\$12.75	
YELLOWTAIL		

WHAT'S NEW		QTY
* RA CHIPS & SALSA	\$8.25	
* "RA"LLIPOP	\$14.50	
* SPICY RICE CRISPY TREATS	\$7.00	
HOT MESS	\$13.50	

RA TAPAS		QTY
* SWEET ONION SALMON	\$7.25	
* SESAME LEMON WHITEFISH	\$7.25	
* GARLIC CITRUS YELLOWTAIL	\$7.25	
* CRISPY ONION ALBACORE	\$7.25	
* SALMON CARPACCIO	\$7.25	
* SEARED TUNA	\$7.25	

SPECIALTY ROLLS		QTY
🍣 *GOJIRA ROLL	\$12.00	
CRUNCHY SHRIMP	\$9.75	
TEMPURA ROLL		
*ULTIMATE SHRIMP	\$12.00	
TEMPURA ROLL		
CRUNCHY CALAMARI ROLL	\$8.00	
*BEEF TATAKI ROLL	\$9.50	
KING CRAB ROLL	\$14.50	
SPICY LOBSTER ROLL	\$9.50	
WITH SOY PAPER		
*MANGO LOBSTER ROLL	\$9.25	
🍣 LOBSTER SHRIMP ROLL	\$12.25	
CRAZY MONKEY ROLL	\$10.00	
YELLOW MONKEY ROLL	\$10.00	
*NEW ZEALAND ROLL	\$11.25	
*ZONIE ROLL	\$9.50	
SCALLOP DYNAMITE ROLL	\$12.50	
🍣 *TSUNAMI SALMON ROLL	\$10.75	

SASHIMI		QTY
* TORO (TUNA BELLY)	MKT	
* TUNA "MAGURO"	\$10.50	
* YELLOWTAIL "HAMACHI"	\$10.50	
* HALIBUT "HIRAME"	\$9.75	
* STRIPED BASS "SUZUKI"	\$8.75	
* HAWAIIAN YELLOWTAIL	\$10.50	
"KONA KAMPACHI"		
* MACKEREL "SABA"	\$8.00	
* SALMON "SAKE"	\$9.50	
OCTOPUS "TAKO"	\$8.25	
* SEA URCHIN "UNI"	\$12.50	
* SCALLOP "HOTATE"	\$9.50	

MAKI SUSHI		QTY
CALIFORNIA ROLL	\$6.00	
* TUNA ROLL	\$5.25	
* SPICY TUNA ROLL	\$7.00	
* SPICY YELLOWTAIL ROLL	\$7.00	
* SPICY SALMON ROLL	\$7.00	
SPICY SHRIMP ROLL	\$7.00	
PHILADELPHIA ROLL	\$6.00	
AVOCADO ROLL	\$5.00	
CUCUMBER ROLL	\$3.75	
VEGETARIAN ROLL	\$5.50	
CATERPILLAR ROLL	\$11.50	
* RAINBOW ROLL	\$11.50	
SOFT SHELL CRAB ROLL	\$11.75	
WITH SOY PAPER		
SHRIMP TEMPURA ROLL	\$8.50	
DRAGON ROLL	\$11.25	
EEL CUCUMBER ROLL	\$6.00	

OTHER		QTY
EDAMAME	\$3.75	
MISO SOUP	\$3.75	

* 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 TAPAS small plates of thinly sliced sashimi

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

***SESAME LEMON WHITEFISH** :: whitefish with sesame dressing & lemon; 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

***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

SPECIALTY ROLLS (CONT.)

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

***NEW ZEALAND ROLL** :: smoked salmon, cream cheese & mango rolled in rice & seaweed, topped with scallops, kiwi & sautéed cashews; drizzled with mango tobiko & sweet eel sauces

***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

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WHAT'S NEW

***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

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

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