WHEN YOU’RE IN THE RA!

We serve creative sushi and modern Asian fusion cuisine in a hip, fun and social environment. The best way to experience our menu is to order a variety of items and share them with your guests. To assure you always get the best from our two kitchens, we deliver your menu items as they are made and place them in the middle of your table to be shared. If you have a special request for how you would like your food delivered, please let your server know. We hope you enjoy exploring RA.

SHAREABLES

From small plates, to tapas and appetizers, food in the RA is always better when shared.

- **SEARED TUNA** (110 cal) 7.9
  Seared tuna with a creamy wasabi sauce, topped with organic micro greens

- **SPRING ROLLS** (470 cal) 6.9
  Lightly fried vegetable spring rolls served with spicy sesame mustard dipping sauce

- **EDAMAME** (80 cal) 4.1
  Steamed soybeans dusted with salt

- **PINEAPPLE CHEESE WONTONS** (300 cal) 8.1
  Pineapple and cream cheese get a scallion punch, in a sweet and creamy filled crispy wonton; served with pineapple dipping sauce

- **TUNACADO** (240 cal) 11.9
  Seared ahi tuna served with fresh sliced avocado and creamy tataki dipping sauce

- **LOBSTER SPRING ROLLS** (420 cal) 11.9
  Lobster mixed with mango, cream cheese and mild peppers, wrapped in wonton paper and lightly fried; served with mango sauce

- **WINGS**
  Lightly breaded and fried to perfection. Tossed in your choice of:
  - **BLACK PEPPER TERIYAKI** (610 cal) 7.8
  - **CHILI PONZU** (590 cal) 7.8
  - **SESAME GARLIC** (710 cal) 7.8

- **SCALLOP DYNAMITE** (220 cal) 9.1
  Scallops and mushrooms baked in our signature dynamite sauce

- **GARLIC EDAMAME** (170 cal) 5.6
  Steamed soybeans sautéed in Asian garlic butter sauce

- **AGEDASHI TOFU** (480 cal) 7.6
  Lightly fried tofu with sautéed garlic, Asian mushrooms and snow peas with kinoko sauce; topped with green onion and togarashi

- **CRISPY SPICY TUNA** (310 cal) 10.4
  Spicy tuna mix served on top of crispy sesame rice; drizzled with black pepper soy sauce; topped with cilantro and sliced jalapeños

- **CHICKEN YAKITORI** (250 cal) 8.1
  Three skewers of grilled chicken in sake teriyaki sauce; served with sautéed onions and bell peppers

- **GARLIC PONZU YELLOWTAIL** (150 cal) 7.9
  Thinly sliced yellowtail with garlic ponzu sauce and scallions; served with organic micro greens

- **CHILI PONZU YELLOWTAIL** (260 cal) 13.1
  Thinly sliced yellowtail, jalapeños, cilantro and sautéed cashews; served with chili ponzu sauce

- **SHISHITO PEPPERS** (140 cal) 7.4
  Shishito peppers sautéed in Asian garlic butter sauce

- **TEMPURA**
  Your choice of thinly sliced calamari, shrimp or vegetables; lightly battered and served with tempura dipping sauce
  - **SHRIMP** (300 cal) 10.4
  - **CALAMARI** (520 cal) 8.1
  - **VEGETABLE** (390 cal) 5.9

  Your choice of one or combination of all:
  - sweet potato, asparagus, green beans, Japanese eggplant

- **RA CHIPS & SALSA** (400 cal) 8.8
  Spicy tuna tartare mixed with cucumber, avocado and fresh salsa; served with wonton chips

- **PORK GYOZA** (250 cal) 6.9
  Sautéed Asian potstickers served with ponzu sauce

- **‘RA’CKIN’ SHRIMP** (490 cal) 11.4
  Panko-breaded crispy shrimp, served with ginger teriyaki dipping sauce

- **HOT MESS** (700 cal) 14.4
  Crispy rice topped with creamy snow crab mix; baked and finished with jalapeños and cilantro; topped with our signature dynamite and sweet eel sauces

- **TACOS**
  Served in crispy gyoza shells. Your choice of:
  - **POKE** (330 cal) 6.9
    Sashimi grade tuna, yellowtail, salmon and shrimp mixed with cucumber, avocado, sesame seeds and poke sauce
  - **‘RA’CKIN’ SHRIMP** (290 cal) 6.1
    ‘RA’ckin’ Shrimp, Asian coleslaw and guacamole topped with ginger teriyaki sauce and red bell pepper

- **SNOW CRAB SALAD** (290 cal) 10.1
  Snow crab, grape tomatoes, red bell pepper, arugula, romaine, cilantro, garlic and jalapeño tossed in cream, topped with kamaiwe, served with sliced cucumbers and crispy wonton chips

- **BEEF SHORT RIBS** (450 cal) 14.7
  Grilled beef short ribs, basted with soy teriyaki yuzu, onions and black pepper, garlic butter sauce

**SIGNATURE ITEMS**

We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have food allergies.

† Kani kama crab & kani kama crab mix contain imitation crab.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
SUSHI 101
A GUIDE TO SUSHI

MAKI
Maki is the traditional introduction to sushi. Raw or cooked fish, seafood, vegetables or a combination of these are rolled with rice and seaweed and cut into 5-8 bite-size pieces.

SASHIMI
A Japanese dish consisting of thinly sliced fresh raw fish, traditionally served with soy sauce and wasabi.

HAND ROLLS
A fun and simple approach to sushi. The ingredients are laid out flat and then rolled into a cone shape resembling an ice cream cone.

SPECIALTY ROLLS
Unique rolls found only at RA!

SIGNATURE ITEMS
We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have food allergies.

1 Kani kama crab & kani kama crab mix contain imitation crab.
2,000 calories a day is used for general nutrition advice, but calorie needs vary.
**SHOGUN BENTO BOXES**

<table>
<thead>
<tr>
<th>BENTO BOXES</th>
<th>CALORIES</th>
<th>SUGAR</th>
<th>PROTEIN</th>
<th>FAT</th>
<th>CARBOHYDRATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Roll Bento</td>
<td>550-575 cal</td>
<td>35-39 g</td>
<td>25-28 g</td>
<td>15-18 g</td>
<td>57-62 g</td>
</tr>
<tr>
<td>Teriyaki Tuna Bento</td>
<td>785-970 cal</td>
<td>40-47 g</td>
<td>28-31 g</td>
<td>22-24 g</td>
<td>47-57 g</td>
</tr>
<tr>
<td>Crab &amp; Shrimp Roll Bento</td>
<td>575-610 cal</td>
<td>32-36 g</td>
<td>20-23 g</td>
<td>18-20 g</td>
<td>50-53 g</td>
</tr>
<tr>
<td>Spicy Tuna Roll Bento</td>
<td>510-530 cal</td>
<td>30-32 g</td>
<td>18-20 g</td>
<td>14-15 g</td>
<td>40-43 g</td>
</tr>
</tbody>
</table>

**SIDE DISHES**

<table>
<thead>
<tr>
<th>SIDE DISH</th>
<th>CALORIES</th>
<th>SUGAR</th>
<th>PROTEIN</th>
<th>FAT</th>
<th>CARBOHYDRATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Roll</td>
<td>250-270 cal</td>
<td>15-18 g</td>
<td>10-12 g</td>
<td>10-12 g</td>
<td>25-28 g</td>
</tr>
<tr>
<td>Teriyaki Tuna</td>
<td>500-575 cal</td>
<td>40-47 g</td>
<td>28-31 g</td>
<td>22-24 g</td>
<td>50-57 g</td>
</tr>
<tr>
<td>Crab &amp; Shrimp Roll</td>
<td>475-500 cal</td>
<td>32-36 g</td>
<td>20-23 g</td>
<td>18-20 g</td>
<td>40-43 g</td>
</tr>
<tr>
<td>Spicy Tuna Roll</td>
<td>410-430 cal</td>
<td>30-32 g</td>
<td>18-20 g</td>
<td>14-15 g</td>
<td>40-43 g</td>
</tr>
</tbody>
</table>

**DESSERTS**

<table>
<thead>
<tr>
<th>DESSERT</th>
<th>CALORIES</th>
<th>SUGAR</th>
<th>PROTEIN</th>
<th>FAT</th>
<th>CARBOHYDRATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Tea Ice Cream</td>
<td>300-350 cal</td>
<td>20-23 g</td>
<td>10-12 g</td>
<td>10-12 g</td>
<td>35-38 g</td>
</tr>
<tr>
<td>Chocolate Mousse</td>
<td>450-500 cal</td>
<td>35-38 g</td>
<td>20-23 g</td>
<td>18-20 g</td>
<td>50-53 g</td>
</tr>
<tr>
<td>Cinnamon Tempura-Glaze</td>
<td>120 cal</td>
<td>15 g</td>
<td>5 g</td>
<td>5 g</td>
<td>20 g</td>
</tr>
<tr>
<td>Peanut Butter-Carrot Crunch</td>
<td>150 cal</td>
<td>20 g</td>
<td>5 g</td>
<td>5 g</td>
<td>20 g</td>
</tr>
<tr>
<td>Coconut Cream Brûlée</td>
<td>300 cal</td>
<td>20 g</td>
<td>4 g</td>
<td>4 g</td>
<td>35 g</td>
</tr>
</tbody>
</table>

**DESSERT**

<table>
<thead>
<tr>
<th>DESSERT</th>
<th>CALORIES</th>
<th>SUGAR</th>
<th>PROTEIN</th>
<th>FAT</th>
<th>CARBOHYDRATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Tea Ice Cream</td>
<td>300-350 cal</td>
<td>20-23 g</td>
<td>10-12 g</td>
<td>10-12 g</td>
<td>35-38 g</td>
</tr>
<tr>
<td>Chocolate Mousse</td>
<td>450-500 cal</td>
<td>35-38 g</td>
<td>20-23 g</td>
<td>18-20 g</td>
<td>50-53 g</td>
</tr>
<tr>
<td>Cinnamon Tempura-Glaze</td>
<td>120 cal</td>
<td>15 g</td>
<td>5 g</td>
<td>5 g</td>
<td>20 g</td>
</tr>
<tr>
<td>Peanut Butter-Carrot Crunch</td>
<td>150 cal</td>
<td>20 g</td>
<td>5 g</td>
<td>5 g</td>
<td>20 g</td>
</tr>
<tr>
<td>Coconut Cream Brûlée</td>
<td>300 cal</td>
<td>20 g</td>
<td>4 g</td>
<td>4 g</td>
<td>35 g</td>
</tr>
</tbody>
</table>

**DESSERT**

<table>
<thead>
<tr>
<th>DESSERT</th>
<th>CALORIES</th>
<th>SUGAR</th>
<th>PROTEIN</th>
<th>FAT</th>
<th>CARBOHYDRATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Tea Ice Cream</td>
<td>300-350 cal</td>
<td>20-23 g</td>
<td>10-12 g</td>
<td>10-12 g</td>
<td>35-38 g</td>
</tr>
<tr>
<td>Chocolate Mousse</td>
<td>450-500 cal</td>
<td>35-38 g</td>
<td>20-23 g</td>
<td>18-20 g</td>
<td>50-53 g</td>
</tr>
<tr>
<td>Cinnamon Tempura-Glaze</td>
<td>120 cal</td>
<td>15 g</td>
<td>5 g</td>
<td>5 g</td>
<td>20 g</td>
</tr>
<tr>
<td>Peanut Butter-Carrot Crunch</td>
<td>150 cal</td>
<td>20 g</td>
<td>5 g</td>
<td>5 g</td>
<td>20 g</td>
</tr>
<tr>
<td>Coconut Cream Brûlée</td>
<td>300 cal</td>
<td>20 g</td>
<td>4 g</td>
<td>4 g</td>
<td>35 g</td>
</tr>
</tbody>
</table>
ARIZONA
CALIFORNIA
FLORIDA
GEORGIA
ILLINOIS
KANSAS
MARYLAND
NEVADA
TEXAS