



SUSHI | BAR | RESTAURANT

GLUTEN SENSITIVE MENU



SHAREABLES

EDAMAME (85 cal)
Steamed soybeans dusted with salt

✳️ **GARLIC PONZU YELLOWTAIL** - *select your sauce* (150 cal)
Thinly sliced yellowtail with scallions; served with organic micro greens

CHICKEN YAKITORI - *select your sauce* (250 cal)
Three skewers of chicken served over sautéed onions and peppers



SOUPS

MISO SOUP - (35 cal) Tofu, seaweed and green onions in a miso broth



ENTRÉES

✳️ **SASHIMI ASSORTMENT** - *without sauce* (292 cal)
Four slices of each: tuna, salmon and yellowtail; three slices of whitefish, two pieces of shrimp, two slices of octopus; served with a bowl of rice and miso soup

TERIYAKI - *select your sauce/substitute steamed vegetables*
Your choice of chicken, salmon or beef; served with rice and vegetables

- 🔊 **CHICKEN** (550 cal)
- ✳️ **BEEF** (610 cal)
- SALMON** (710 cal)

✳️ **NIGIRI ASSORTMENT** - *without tamago/without sauce* (410 cal) Two pieces of each: tuna, yellowtail and salmon; served with one piece each: whitefish, shrimp, octopus; served with miso soup



SASHIMI ASSORTMENT



SALADS

UCHI NO SALAD - *select your sauce/without fried noodles* (110 cal)
Mixed greens topped with red bell peppers

✳️ ✳️ **SASHIMI SALAD** - *select your sauce/without fried noodles* (430 cal)
Tuna, yellowtail, salmon and shrimp, tossed with mixed greens, cucumber, avocado and lobok; topped with sesame seeds and togarashi

NUTTY GRILLED CHICKEN SALAD - *without fried noodles* (590 cal)
Chicken tossed with cashews, edamame, carrots and mixed greens in a Japanese vinaigrette; topped with avocado and mandarin oranges



SIDES

- STEAMED RICE** (405 cal)
- STEAMED VEGETABLES** - *without sauce* (80 cal)
- ASIAN COLESLAW** - *without sauce* (90 cal)



SAUCES

- ASIAN PESTO SAUCE** (47 cal)
- SPICY MAYO** (60 cal)
- SRIRACHA** (35 cal)
- MANGO TOBIKO SAUCE** (26 cal)
- JAPANESE VINAIGRETTE** (67 cal)
- TAMARI SOY SAUCE** (30 cal)
- MANGO SAUCE** (24 cal)
- PINEAPPLE DIPPING SAUCE** (22 cal)



DESSERT

COCONUT CRÈME BRÛLÉE (420 cal)
A decadent homemade coconut and vanilla crème brûlée

SWEET MOCHI TRIO - *without sauce* (300 cal)
A traditional Japanese ice cream dessert wrapped in sweet rice cake; your choice of any three flavors: green tea, chocolate, strawberry, mango and yuzu

✳️ SIGNATURE ITEMS

🔊 **FOR EVERY PURCHASE OF THESE ITEMS, \$2 WILL BE DONATED TO ST. JUDE.**

UNFORTUNATELY, WE CANNOT FULLY GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF GLUTEN SINCE OUR LAYOUT AND KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS AND THE POSSIBILITY EXISTS FOR FOOD ITEMS TO COME IN CONTACT WITH OTHER FOOD PRODUCTS. PLEASE REQUEST GLUTEN FREE SOY SAUCE.

✳️ WE ARE REQUIRED BY THE HEALTH DEPARTMENT TO INFORM YOU THAT THE ITEMS INDICATED CONTAIN RAW FISH AND CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY.



POKE

Served with miso soup (35 cal) and a side of rice *without furikake seasoning* (405 cal), or as a rice bowl

✳️ **AHI TUNA** - *select your sauce* (230/536 cal)
(230 cal) Ahi tuna, cucumber, avocado and green onions; topped with sesame seeds

✳️ **SALMON** - *select your sauce* (310/616 cal)
(310 cal) Salmon, cucumber, avocado and green onions; topped with sesame seeds

🍣 ✳️ **BARA CHIRASHI** - *select your sauce* (260/566 cal)
(260 cal) Tuna, salmon, yellowtail and shrimp with cucumber, avocado and green onions; topped with sesame seeds



BARA CHIRASHI POKE



MAKI & HAND ROLLS

VEGETARIAN (240/122 cal)

✳️ **PHILADELPHIA** (300/199 cal)

AVOCADO (370/154 cal)

✳️ **TUNA** (200/109 cal)

CUCUMBER (155/110 cal)

✳️ **SPICY YELLOWTAIL** (310/139 cal)

✳️ **SPICY SALMON** (300/120 cal)



NIGIRI (2 pc.)

SHRIMP "EBI" (50 cal)

✳️ **STRIPED BASS "SUZUKI"** - *select your sauce*
(70 cal)

✳️ **TUNA "MAGURO"** (80 cal)

✳️ **SMOKED SALMON "SMOKED SAKE"** (70 cal)

✳️ **QUAIL EGG "UZURA"** (15 cal)

OCTOPUS "TAKO" (60 cal)

✳️ **FLYING FISH "TOBIKO"** (70 cal)

✳️ **SALMON ROE "IKURA"** (100 cal)

✳️ **SCALLOP "HOTATEGAI"** (80 cal)

✳️ **HALIBUT "HIRAME"** - *select your sauce*
(70 cal)

✳️ **YELLOWTAIL "HAMACHI"** (70 cal)

✳️ **SALMON "SAKE"** (80 cal)

✳️ **SEA URCHIN "UNI"** (70 cal)

✳️ **TUNA BELLY "TORO"** (110 cal)

SNOW CRAB (60 cal)



SASHIMI

OCTOPUS "TAKO" (70 cal)

✳️ **STRIPED BASS "SUZUKI"** - *select your sauce*
(120 cal)

✳️ **SCALLOP "HOTATE"** (80 cal)

✳️ **SALMON "SAKE"** (130 cal)

✳️ **HALIBUT "HIRAME"** - *select your sauce*
(90 cal)

✳️ **TUNA "MAGURO"** (140 cal)

✳️ **YELLOWTAIL "HAMACHI"** (140 cal)

✳️ **SEA URCHIN "UNI"** (100 cal)

✳️ **TUNA BELLY "TORO"** (140 cal)



SPECIALTY ROLLS

Unique rolls found only at RA!

✳️ **ZONIE ROLL** (360 cal)
Spicy salmon and cucumber, rolled and topped with avocado and Sriracha



ZONIE ROLL

LUNCH

11:00 AM-3:00 PM



SUSHI

Served with miso soup (35 cal) and uchi no salad - *select your sauce/without fried noodles* (55 cal)

✳️ **SASHIMI ASSORTMENT**

Four slices each of: tuna (70 cal), salmon (65 cal) and yellowtail (70 cal); served with a bowl of rice (225 cal)



POKE BOWLS

Served with miso soup (35 cal)

🍣 ✳️ **SPICY SALMON POKE BOWL** - *select your sauce*
(800 cal) Salmon, cucumber and avocado; served over rice

🍣 ✳️ **SPICY TUNA POKE BOWL** - *select your sauce*
(700 cal) Tuna, cucumber and avocado; served over rice

🍣 ✳️ **BARA CHIRASHI POKE BOWL** - *select your sauce*
(830 cal) Tuna, salmon, yellowtail, shrimp, avocado and cucumber; served over rice