



# Sushi • Bar • Restaurant



## SHAREABLES

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

🍣 EDAMAME (210 cal)

🍣 GARLIC EDAMAME (340 cal)  
Steamed soybeans sautéed in Asian garlic sauce

🍣 SHISHITO PEPPERS (140 cal)  
Smoked salt, lime

🍣 AGEDASHI TOFU (390 cal)  
Ginger, scallion, tentsuyu broth

🍣 PINEAPPLE CHEESE WONTONS (300 cal)  
Crispy wontons filled with pineapple, cream cheese and green onions; served with pineapple dipping sauce

🍣 SALMON AVOCADO SASHIMI (180 cal)

🍣 VEGETABLE SPRING ROLL (470 cal)

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

🍣 VEGETABLE TEMPURA (460 cal)  
Lightly battered asparagus, carrots, zucchini, bell peppers and onion rings, served with dipping sauce

🍣 SHRIMP TEMPURA (300 cal)  
Lightly battered, served with dipping sauce

🍣 "RA" "RA" SHRIMP (540 cal)  
Tempura shrimp tossed in chili mayo; topped with green onions and red bell peppers

🍣 "RA"CKIN' SHRIMP (490 cal)  
Panko-breaded crispy shrimp; served with ginger teriyaki dipping sauce

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

🍣 CRISPY CALAMARI (500 cal)  
Sweet chili peanut sauce

🍣 PORK GYOZA (250 cal)  
Sautéed Asian potstickers served with ponzu sauce

🍣 CRAB DUMPLINGS\* (240 cal)

🍣 SHRIMP SHUMAI DUMPLINGS (280 cal)  
With spicy jalapeño sauce

🍣 LOBSTER TACOS (320 cal)  
Cold water lobster, cucumber, avocado, cilantro, jalapeño-ponzu dressing, scallion, corn flour tortilla

🍣 CEVICHE TACOS (290 cal)  
Salmon, tuna and yellowtail, avocado, peppers, shallot, yuzu-apple marinade, corn flour tortilla

🍣 SKEWERS  
Three skewers of seared filet mignon or chicken cooked in sake teriyaki sauce; topped with sesame seeds and togarashi

🍣 FILET MIGNON (560 cal) | CHICKEN (440 cal)

🍣 WINGS  
Lightly breaded and fried to perfection. Tossed in your choice of:

🍣 BLACK PEPPER TERIYAKI (610 cal)  
🍣 SPICY (590 cal) | 🍣 SESAME GARLIC (710 cal)

🍣 SEARED TUNA (110 cal)  
Seared tuna with a creamy wasabi sauce; topped with organic micro greens

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

🍣 CHILI PONZU YELLOWTAIL (260 cal)  
Thinly sliced yellowtail topped with jalapeños, cilantro and sautéed cashews

🍣 "RA"CKIN' FRIED RICE  
Rice, egg, chopped vegetables, garlic sauce

🍣 CHICKEN (for two or more 880 cal)  
🍣 STEAK (for two or more 940 cal)  
🍣 CRAB (for two or more 980 cal)  
🍣 SHRIMP (for two or more 880 cal)



## SALADS

🍣 UCHI NO SALAD (110 cal)  
Mixed greens, red cabbage, carrots and grape tomatoes tossed in ginger dressing

🍣 WAFU SEAWEED SALAD (110 cal)  
Sesame soy vinaigrette

🍣 TUNACADO SALAD (460 cal)  
Seared ahi tuna with creamy tataki sauce drizzled with uchi no dressing; placed over a bed of mixed greens with sliced avocado and fried noodles

🍣 NUTTY GRILLED SALAD  
Cashews, edamame, carrots and mixed greens tossed in Japanese vinaigrette; topped with avocado, mandarin oranges and fried noodles.

Your choice of:  
🍣 SALMON (630 cal)  
🍣 CHICKEN (590 cal)



NUTTY GRILLED SALMON SALAD



## POKE BOWLS

Served over rice (510 cal) or mixed greens (20 cal) with miso soup (40 cal)

🍣 AHI TUNA (310 cal)  
Ahi tuna, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds

🍣 SALMON (380 cal)  
Salmon, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds

🍣 BARA CHIRASHI (350 cal)  
Ahi tuna, salmon, yellowtail, shrimp, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds



## SOUPS

🍣 HOT & SOUR SEAFOOD SOUP (330 cal)  
Shrimp, scallops, with a hint of lemongrass, harusame noodles

🍣 MISO SOUP (40 cal)  
Tofu, seaweed, scallion

🍣 UDON/SOBA SOUP  
Tsuyu broth, carrot, shiitake, scallion

🍣 CHICKEN (620/620 cal)  
🍣 TEMPURA - SHRIMP, VEGETABLES (640/630 cal)  
🍣 SEAFOOD - SHRIMP, SCALLOPS (620/620 cal)  
🍣 VEGETABLE - TOFU (550/540 cal)

🍣 SIGNATURE ITEMS  
🍣 JAPANESE CLASSICS

🍣 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 FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

† KANI KAMA CRAB & KANI KAMA CRAB MIX CONTAIN IMITATION CRAB.

GLUTEN, VEGAN, VEGETARIAN AND KETO MENUS ARE AVAILABLE UPON REQUEST. PLEASE ASK YOUR SERVER.

ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY.



## HIBACHI ENTRÉES

Served with sautéed zucchini, mushrooms and onions (80 cal), "RA"ckin' Fried Rice (440 cal) and homemade mustard (110 cal) and ginger (10 cal) dipping sauces

FILET MIGNON AND COLOSSAL SHRIMP



🍣 FILET MIGNON AND COLOSSAL SHRIMP (360 cal)

🍣 FILET MIGNON AND CHICKEN (380 cal)

🍣 FILET MIGNON AND LOBSTER (320 cal)

🍣 FILET MIGNON AND SCALLOPS (320 cal)

🍣 FILET MIGNON, CHICKEN AND COLOSSAL SHRIMP (420 cal)

🍣 FILET MIGNON (250 cal)

🍣 NY STRIP STEAK AND COLOSSAL SHRIMP (390 cal)

🍣 NY STRIP STEAK AND CHICKEN (370 cal)

🍣 NY STRIP STEAK AND LOBSTER (310 cal)

🍣 LOBSTER, SCALLOPS AND COLOSSAL SHRIMP (250 cal)

🍣 CALAMARI, SCALLOPS AND COLOSSAL SHRIMP (290 cal)

🍣 CHICKEN AND COLOSSAL SHRIMP (390 cal)

🍣 COLOSSAL SHRIMP (190 cal)



## HOT ENTRÉES

Served with miso soup (40 cal) and uchi no salad (60 cal)  
Add "RA"ckin' Fried Rice

🍣 CHICKEN TERIYAKI (550 cal)  
Steamed vegetables

🍣 SALMON TERIYAKI (710 cal)  
Shiitake, bok choy, sesame seeds

🍣 BLACK PEPPER NY STEAK (490 cal)  
Grilled NY Strip served over asparagus with black pepper sauce; served with rice

🍣 CHICKEN KATSU (910 cal)  
Panko-crust, Tonkatsu sauce

🍣 HOT CHILI-GARLIC SHRIMP (680 cal)  
Harusame noodles, carrot, squash

🍣 MISO BLACK COD (240 cal)  
Grilled asparagus

🍣 IMPERIAL SEAFOOD UDON (460 cal)  
Lobster, shrimp, scallops, udon noodles and vegetables

🍣 CHILEAN SEA BASS (350 cal)  
Grilled with honey pumpkin purée, sprouts and scallion sauce

CHILEAN SEA BASS





## SPECIALTY ROLLS

Unique rolls found only at RA!

**VIVA LAS VEGAS ROLL** (530 cal)  
Krab<sup>+</sup> and cream cheese rolled, lightly tempura battered and topped with spicy tuna, krab<sup>+</sup> mix and sliced lotus root; finished with sweet eel sauce and green tempura bits

**CHILI SHRIMP ROLL** (810 cal)  
Krab<sup>+</sup> and cream cheese rolled, lightly tempura battered and topped with spicy krab<sup>+</sup> mix and shrimp tempura; finished with sliced jalapeño and Sriracha

**GRAMERCY ROLL** (480 cal)  
Crunchy spicy albacore tuna and jalapeños wrapped with tuna, yellowtail and salmon, topped with lemon, cilantro, tobiko caviar and yuzu miso sauce

**SPICY TITANIC ROLL** (580 cal)  
Salmon, avocado and tobiko caviar, wrapped around crunchy spicy tuna

**GOLD KIMONO ROLL** (480 cal)  
Spicy red and white tuna, mango, avocado, tempura flakes, topped with gold leaf

**PERFECT FANTASY ROLL** (460 cal)  
Avocado-wrapped shrimp tempura and asparagus, with spicy mayo

**CRUNCHY SHRIMP TEMPURA ROLL** (370 cal)  
Shrimp tempura, spicy krab<sup>+</sup> mix and cucumber; topped with red tempura bits; served with sweet eel sauce

**KISS OF FIRE ROLL** (530 cal)  
Salmon, albacore tuna, jalapeño and wasabi tobiko caviar, wrapped around crunchy spicy tuna and jalapeño

**BLACK DIAMOND ROLL** (670 cal)  
Tuna, avocado and mango wrapped around crunchy spicy salmon, finished with black tobiko caviar and gold leaf

**CHILI PONZU YELLOWTAIL ROLL** (480 cal)  
Spicy yellowtail mix rolled with cucumber, avocado, jalapeños and cilantro; topped with yellowtail, green onions, crispy garlic and togarashi; served with chili ponzu sauce

**TOOTSY MAKI** (420 cal)  
Krab<sup>+</sup> mix, shrimp and cucumber rolled and topped with crunchy tempura bits; drizzled with sweet eel sauce

**GOJIRA ROLL** (510 cal)  
Shrimp tempura, krab<sup>+</sup> mix, cream cheese and cucumber rolled and topped with spicy tuna and green tempura bits; served with Sriracha and spicy mayo

**"RA"CKIN' ROLL** (710 cal)  
Krab<sup>+</sup> and cream cheese rolled, lightly tempura battered and topped with guacamole and "RA"ckin' Shrimp; finished with ginger teriyaki sauce, red tempura bits and togarashi

### HELL'S KITCHEN ROLL



**HELL'S KITCHEN ROLL** (600 cal)  
Crunchy salmon, cucumber, lemon-chili mayo, topped with salmon, avocado, tobiko caviar and Sriracha; served with lemon-chili mayo and Sriracha flames

**CRAZY MONKEY ROLL** (400 cal)  
Smoked salmon, mango and cream cheese rolled and topped with avocado, red tempura bits and sautéed cashews; drizzled with mango and sweet eel sauces

**SCALLOP DYNAMITE ROLL** (620 cal)  
Lightly battered krab<sup>+</sup> and cream cheese; topped with scallop dynamite and mushrooms; baked and topped with sweet eel sauce, red and green tempura bits, red peppers and sesame seeds



## MAKI & HAND ROLLS



DRAGON ROLL

**DRAGON<sup>+</sup>** (390 cal)

**RAINBOW<sup>+</sup>** (510 cal)

**PHILADELPHIA** (300/200 cal)

**SPICY TUNA** (310/80 cal)

**SALMON AVOCADO** (460/160 cal)

**CRUNCHY SPICY SALMON** (300/100 cal)

**CRUNCHY SPICY TUNA** (310/90 cal)

**CALIFORNIA<sup>+</sup>** (410/170 cal)

**SALMON JALAPEÑO** (450/100 cal)

**TORO SCALLION** (260/230 cal)

**TUNA** (200/110 cal)

**SALMON SKIN** (510/120 cal)

**EEL CUCUMBER** (280/180 cal)

**EEL AVOCADO** (300/190 cal)

**YELLOWTAIL SCALLION** (310/140 cal)

**SHRIMP TEMPURA** (330/170 cal)

**SPICY CRAB CAVIAR** (350/160 cal)

**VEGETABLE TEMPURA** (320 cal)

**VEGETABLE** (240/120 cal)

**CUCUMBER** (160/110 cal)

**AVOCADO** (370/150 cal)

**SOFT SHELL CRAB** (450 cal)

**SASHIMI CUCUMBER YELLOWTAIL** (240 cal)

**SASHIMI CUCUMBER SPICY TUNA** (250 cal)

**SASHIMI CUCUMBER TUNA** (240 cal)

**SASHIMI CUCUMBER SALMON** (250 cal)

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## NIGIRI & SASHIMI

(2 pc.)

**SALMON "SAKE"** (80/130 cal)

**TUNA "MAGURO"** (80/140 cal)

**YELLOWTAIL "HAMACHI"** (70/140 cal)

**ALBACORE "BINCHO MAGURO"** (110/220 cal)

**SPICY TUNA** (80/130 cal)

**STRIPED BASS "SUZUKI"** (70/120 cal)

**SMOKED SALMON "SMOKED SAKE"** (70/120 cal)

**FLYING FISH "TOBIKO"** (70/120 cal)

**SALMON ROE "IKURA"** (100/170 cal)

**SEA URCHIN "UNI"** (70/100 CAL)

**TUNA BELLY "TORO"** (110/140 cal)

**OCTOPUS "TAKO"** (60/70 cal)

**SHRIMP "EBI"** (50/30 cal)

**FRESH WATER EEL "UNAGI"** (130/230 cal)

**SWEET EGG "TAMAGO"** (180/110 cal)



## SASHIMI SPECIALS

(6 pc.)

**SALMON "SAKE"** (390 cal)

**TUNA "MAGURO"** (420 cal)

**YELLOWTAIL "HAMACHI"** (420 cal)

**ALBACORE "BINCHO MAGURO"** (660 cal)

**STRIPED BASS "SUZUKI"** (360 cal)

**FRESH WATER EEL "UNAGI"** (680 cal)

**OCTOPUS "TAKO"** (210 cal)

**SASHIMI SAMPLER** (300 cal)

Two pieces of each: tuna, yellowtail and salmon



## SUSHI ENTRÉES

Served with miso soup (40 cal) and uchi no salad (60 cal)

Add "RA"ckin' Fried Rice

**SUSHI & SASHIMI FOR TWO<sup>+</sup>** (1820 cal)  
4 tuna, 4 salmon, 2 shrimp, 2 yellowtail, 2 eel, 2 albacore tuna, 1 each Eel Cucumber, Tuna Avocado Caviar, Crunchy Spicy Salmon Roll

**SUSHI FOR TWO<sup>+</sup>** (1690 cal)  
2 tuna, 2 yellowtail, 3 salmon, 2 eel, 2 albacore tuna, tobiko caviar, 1 each California, Yellowtail Scallion Caviar, Spicy Tuna, Tuna Roll

**SUSHI & SASHIMI<sup>+</sup>** (910 cal)  
3 tuna, whitefish, salmon, 2 yellowtail, 2 albacore tuna, shrimp, Eel Cucumber Hand Roll, California Roll

**SASHIMI<sup>+</sup>** (550 cal)  
3 tuna, 2 whitefish, 2 salmon, 2 yellowtail, 2 albacore tuna, 2 sashimi cucumber kani

**SUSHI<sup>+</sup>** (820/610 cal)  
2 tuna, whitefish, salmon, yellowtail, albacore tuna, shrimp, tobiko caviar, Tuna Roll or California Roll

**SAMURAI** (920 cal)  
Spicy Tuna Roll, Yellowtail Jalapeño Roll, Crunchy Spicy Salmon Roll

**VEGETARIAN SUSHI** (380 cal)  
Shiitake, inari, oshinko, tofu, avocado, Japanese eggplant, asparagus, Avocado Cucumber Roll

**CHI"RA"SHI** (850 cal)  
Two sashimi slices of each: tuna, yellowtail, salmon, whitefish and octopus; shrimp, flying fish and sweet egg, krab<sup>+</sup>, wakame and cucumber; served over rice



CHI"RA"SHI



## DESSERTS

**DARK CHOCOLATE WHITE MISO BROWNIE** (1170 cal)  
Warm housemade dark chocolate – shiro miso infused brownie, house caramel sauce, choice of green tea or vanilla ice cream

**TEMPURA CHEESECAKE** (820 cal)  
Cheesecake, coconut tempura, lychee raspberry sauce

**ICE CREAM** (180/200 cal)  
Maeda-en Japanese ice cream - green tea or vanilla

**SWEET MOCHI TRIO** (300 cal)  
A traditional Japanese ice cream dessert wrapped in sweet rice cake; your choice of any three flavors: chocolate, strawberry and mango; served with raspberry and chocolate sauces