



## HIBACHI ENTRÉES

Served with sautéed zucchini, mushrooms and onions (80 cal), "RA"ckin' Fried Rice (560 cal) and homemade mustard (110 cal) and ginger (10 cal) dipping sauces

🌟 **FILET MIGNON AND COLOSSAL SHRIMP**

(360 cal)

🌟 **FILET MIGNON AND CHICKEN**

(380 cal)

🌟 **FILET MIGNON AND LOBSTER**

(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)



FILET MIGNON AND COLOSSAL SHRIMP

**LOBSTER, SCALLOPS AND COLOSSAL SHRIMP** (250 cal)

**CHICKEN AND COLOSSAL SHRIMP** (390 cal)

**COLOSSAL SHRIMP** (190 cal)



## 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



## 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-cruste, Tonkatsu sauce

**HOT CHILI-GARLIC SHRIMP** (680 cal)

Harusame noodles, carrot, squash

🌟 **MISO BLACK COD** (240 cal)

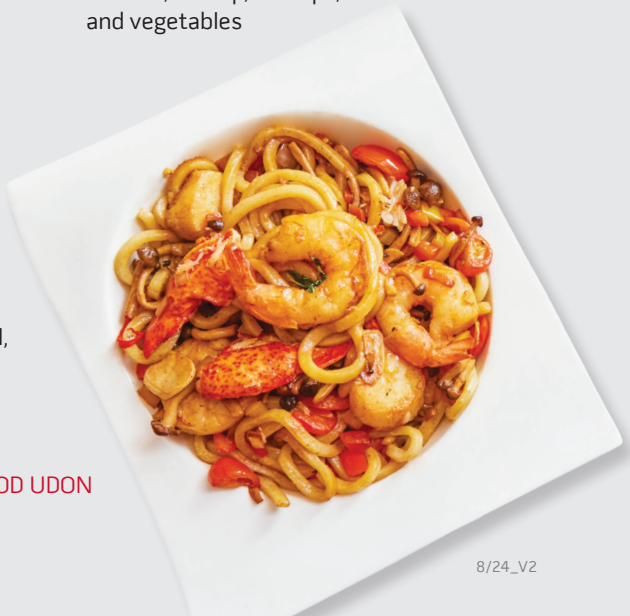
Grilled asparagus

**CHILEAN SEA BASS** (350 cal)

Sautéed; topped with creamy mushroom sauce, microgreens and tomatoes

**IMPERIAL SEAFOOD UDON** (460 cal)

Lobster, shrimp, scallops, udon noodles and vegetables



IMPERIAL SEAFOOD UDON



## SALADS

### 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)

### ✳️ 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

### 🍷 WAFU SEAWEED SALAD (110 cal)

Sesame soy vinaigrette

### UCHI NO SALAD (110 cal)

Mixed greens, red cabbage, carrots and grape tomatoes tossed in ginger dressing



## 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)



NUTTY GRILLED SALMON SALAD



## POKE BOWLS

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

Your choice of salmon, bara chirashi or ahi tuna, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocado, edamame and seaweed salad; topped with sesame seeds

- ✳️ **AHI TUNA** (310 cal)
- ✳️ **SALMON** (380 cal)
- 🍷 ✳️ **BARA CHIRASHI** (350 cal)  
Ahi tuna, salmon, yellowtail, shrimp



BARA CHIRASHI POKE

## 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 11

### TEMPURA CHEESECAKE (820 cal)

Cheesecake, coconut tempura, lychee raspberry sauce 11

### ICE CREAM (180/200 cal)

Maeda-en Japanese ice cream - green tea or vanilla 9.5

### 🍷 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 9

### ESPRESSO MARTINI (160 cal)

Reyka Small Batch Vodka shaken with illy coffee and Kahlúa 17

### 🍷 SIGNATURE ITEMS

### 🍷 JAPANESE CLASSICS

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



# SHAREABLES

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



**GARLIC EDAMAME**

## **PORK GYOZA** (250 cal)

Sautéed Asian potstickers served with ponzu sauce

## **AGEDASHI TOFU** (390 cal)

Ginger, scallion, tentsuyu broth

## **PINEAPPLE CHEESE WONTONS** (300 cal)

Homemade crispy wontons filled with pineapple, cream cheese and green onions; served with pineapple dipping sauce

## **"RA" CHIPS AND SALSA** (690 cal)

Mango, avocado, grape tomatoes, jalapeño, cilantro and shallots mixed in a citrus vinaigrette; served with chips

## **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

## ✳️ **SALMON AVOCADO SASHIMI** (180 cal)

Thinly sliced salmon and fresh avocado served in a lime soy sauce

## **"RA" "RA" SHRIMP** (540 cal)

Spicy 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

## ✳️ **CHILI PONZU YELLOWTAIL** (260 cal)

Thinly sliced yellowtail topped with jalapeño, cilantro and sautéed cashews

## **CRAB DUMPLINGS†** (240 cal)

## **SHRIMP SHUMAI DUMPLINGS** (280 cal)

With spicy jalapeño sauce

## **"RA"CKIN' FRIED RICE**

### ✳️ **"RA"CKIN' FRIED RICE**

Rice, egg, chopped vegetables, garlic sauce

**CHICKEN** (for two or more 1120 cal)

✳️ **STEAK** (for two or more 1200 cal)

**CRAB** (for two or more 1240 cal)

**SHRIMP** (for two or more 1200 cal)



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## ABURI

Torched sushi

- SEARED TORO (2 pcs./110 cal)
- SEARED WAGYU (2 pcs./190 cal)
- SEARED SALMON (2 pcs./80 cal)
- SEARED YELLOWTAIL (2 pcs./70 cal)
- SMOKY SALMON ROLL** (460 cal)  
Smoky salmon mix, cucumber and avocado; topped with lightly torched salmon, red pepper, jalapeño smoky mayo and togarashi; served with sweet eel sauce

### WAGYU ROLL



- WAGYU ROLL** (530 cal)  
Wagyu steak and red bell peppers are lightly torched; topped over avocado and red bell peppers; finished with shiso leaves
- NAUGHTY TORO ROLL** (480 cal)  
Fresh tuna, avocado and jalapeño; topped with lightly torched toro, kizami wasabi and togarashi



## NIGIRI & SASHIMI

(2 pcs.)

- TUNA "MAGURO" (80/140 cal)
- SALMON "SAKE" (80/130 cal)
- YELLOWTAIL "HAMACHI" (70/140 cal)
- SNOW CRAB "ZUWAIGANI" (150 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 pcs.)

- 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



## HAND ROLL

- PHILADELPHIA (200 cal)
- SPICY TUNA (80 cal)
- SALMON AVOCADO (160 cal)
- CRUNCHY SPICY SALMON (100 cal)
- CRUNCHY SPICY TUNA (90 cal)
- CALIFORNIA<sup>†</sup> (170 cal)
- SALMON JALAPEÑO (100 cal)
- TORO SCALLION (230 cal)
- TUNA (110 cal)
- SALMON SKIN (120 cal)
- EEL CUCUMBER (180 cal)
- EEL AVOCADO (190 cal)
- YELLOWTAIL SCALLION (140 cal)
- SHRIMP TEMPURA<sup>†</sup> (170 cal)
- SPICY CRAB CAVIAR (160 cal)
- VEGETABLE (120 cal)
- CUCUMBER (110 cal)
- AVOCADO (150 cal)



## MAKI

- DRAGON<sup>†</sup> (390 cal)
- RAINBOW<sup>†</sup> (510 cal)
- PHILADELPHIA (300 cal)
- SPICY TUNA (310 cal)
- SALMON AVOCADO (460 cal)
- CRUNCHY SPICY SALMON (300 cal)
- CRUNCHY SPICY TUNA (310 cal)
- CALIFORNIA<sup>†</sup> (410 cal)
- SALMON JALAPEÑO (450 cal)
- TORO SCALLION (260 cal)
- TUNA (200 cal)
- SALMON SKIN (510 cal)
- EEL CUCUMBER (280 cal)
- EEL AVOCADO (300 cal)
- YELLOWTAIL SCALLION (310 cal)
- SHRIMP TEMPURA<sup>†</sup> (330 cal)
- SPICY CRAB CAVIAR (350 cal)
- VEGETABLE TEMPURA (320 cal)
- VEGETABLE (240 cal)
- CUCUMBER (160 cal)
- AVOCADO (370 cal)
- SOFT SHELL CRAB (450 cal)
- SASHIMI CUCUMBER
  - YELLOWTAIL (240 cal)
  - SPICY TUNA (250 cal)
  - TUNA (240 cal)
  - SALMON (250 cal)



# SPECIALTY ROLLS

Unique rolls found only at RA!

## 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



VIVA LAS VEGAS ROLL

## 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 jalapeño 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

## ✦ 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

## ✦ 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, jalapeño and cilantro; topped with yellowtail, green onions, crispy garlic and togarashi; served with chili ponzu 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

## ✦ KISS OF FIRE ROLL (530 cal)

Salmon, albacore tuna, jalapeño and wasabi tobiko caviar, wrapped around crunchy spicy tuna and jalapeño

## RA ✦ "RA"CKIN' ROLL (710 cal)

Lightly battered krab<sup>†</sup> and cream cheese; topped with guacamole and "RA"ckin' Shrimp; finished with ginger teriyaki sauce, red tempura bits and togarashi

## ✦ 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

## RA ✦ 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

## RA ✦ 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

## HOLY CRAB ROLL (390 cal)

Snow crab, avocado, cucumber; topped with snow crab, sliced avocado; served with Asian pesto sauce and mango tobiko



HOLY CRAB ROLL

HELL'S KITCHEN ROLL



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