



2,000 calories a day is used for general nutritional advice, but calorie needs vary.

Menu Items	Serving Size (ounces)	Calories	Calories Fat (grams)	Total Fat (grams)	Saturated Fat (grams)	Trans Fat (grams)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (grams)	Dietary Fiber (grams)	Sugars (grams)	Proteins (grams)
<b>SHAREABLES</b>												
Pork Gyoza	5	250	110	12	4	0	20	990	25	0	7	10
Pineapple Cheese Wonton	5	300	150	17	8	0	35	420	33	1	12	5
Chips & Salsa	7	690	380	43	6			2780	66	9	20	8
Wings Black Pepper Teriyaki	9	610	330	37	11	0	265	1150	17	5	7	54
Wings Spicy	8	590	340	38	11	0	265	800	16	1	10	47
Wings Sesame Garlic	9	710	410	46	13	0	250	1580	22	1	22	54
Seared Tuna	3	110	35	4	1	0	25	450	2	1	3	16
Lobster Inferno	7	520	369	45	8	0	185	1550	40	3	4	23
"RA" "RA" Shrimp	7	540	318	36	7	0	178	1259	37	3	4	25
"RA"ckin' Shrimp	6	490	260	29	6	0	165	1140	34	2	3	24
Chili Ponzu Yellowtail	5	260	140	15	4	0	70	430	4	5	12	26
Garlic Edamame	6	340	135	16.3	2.97	0	0	1145	35	9	17	22
Edamame	2	210	30	3.6	0.5	0	0	180	7	4	2	8
Shishito Peppers	4	190	110	10	6	0	25	670	15	3	4	4
Spicy Crispy Rice	6	213	41	4.5	0	0	7	1940	38	3	22	9
Mango Ceviche Taco	5	290	159	18	4	0	40	640	17	<1	9	14
Tempura Colossal Shrimp	11.5	580	270	30	5		320	860	33	1	8	37
Tempura Shrimp	7	300	150	17	4	0	120	1600	21	1	1	16
Tempura Calamari	10	520	270	30	6	0	240	1510	34	2	1	28
Tempura Vegetable	9	460	273	31	6	0	0	1118	41	4	14	7
Short Ribs Spicy	9	750	548	61	24	3	227	2056	5	1	3	61
Short Ribs Black Pepper Teriyaki	9	740	464	51	23	3	227	2226	22	0	20	62
Short Ribs Sesame Garlic	9	830	701	81	31	3	530	1636	8	0	0	60
Filet Mignon Skewers (3 skewers)	8	560	420	48	12	0	109	945	26	0	24	31
Chicken Skewers	3 skewers	440	347	39	7	0	80	895	26	<1	24	22
Tunacado	6	240	100	11	3	0	35	720	7	2	4	28
Salmon Avocado Sashimi	4	180	90	10	2	0	55	692	2	2	0	21
Garlic Ponzu Yellowtail	7	200	55	10	2	0	55	535	11	1	5	24
Hot Mess	8	700	370	41	12	0	65	1560	68	2	8	14
Spring Roll	7	470	250	28	6	0	0	1700	49	4	5	6
Lobster Inferno	7	520	369	45	8	0	185	1550	40	3	4	23
Lobster Spring Roll	7	420	250	28	11	0	85	720	27	2	7	15
"RA"ckin' Fried Rice	18	1120	260	29	13	0.5	305	3220	154	11	4	35
"RA"ckin' Rice Steak	18	1200	269	30	14	1	302	3232	154	11	4	27
"RA"ckin' Rice Shrimp	18	1200	250	28	13	1	308	3326	154	11	4	29
RA'ckin Rice Chicken	9	560	130	15	7	1	153	1610	77	6	2	18
RA'ckin Rice Steak	9	600	134	15	7	0	151	1616	77	6	2	13
RA'ckin Rice Spicy Chicken	18	1200	250	28	12	0.5	255	2390	154	14	4	37
RA'ckin Rice Spicy Chicken	9	600	125	14	6	1	128	1195	77	7	2	19
RA'ckin Rice Shrimp	9	600	125	14	6	0	154	1663	77	6	2	15
RA'ckin Rice Vegetable	9											
RA'ckin Rice Vegetable	18											

# Menu Items

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<b>ABURI</b>												
Seared Salmon	2	80	14	2	0	0	10	160	11	0	2	5
Seared Toro	2	110	36	4	2	0	10	210	11	0	2	7
Seared Yellowtail	2	70	9	1	0	0	10	120	9	0	2	5
Smoky Salmon Roll	8	460	190	21	4	0	40	1100	48	20	15	10
Naughty Toro Roll	10	480	155	16	5	0	82	1508	62	4	13	20
Wagyu Roll	8.5	530	290	33	10	0	55	1250	49	3	10	11
Seared Wagyu	2	190	130	14.0	5.0	0.0	25.0	24	11	0	2	4
<b>NIGIRI (2 pc.)</b>												
Shrimp	2	50	0	0	0	0	45	160	7	0	2	5
Striped Bass	2	70	10	1	0	0	15	150	10	0	3	6
Tuna	2	80	13.5	1.5	0	0	10	150	11	0	2	6
Smoked Salmon	2	70	9	1	0	0	5	300	11	0	2	4
Quail Egg	0	20	9	1	0	0	5	15	0	0	0	1
Sweet Egg	3	180	100	11	3	0	240	220	14	0	7	7
Flying Fish	2	70	0	0	0	0	5	260	15	1	2	2
Salmon Roe	2	100	18	2	0	0	20	350	16	1	2	4
Scallop	3	80	0	0	0	0	15	230	13	0	2	8
Octopus	2	60	0	0	0	0	5	180	11	0	2	3
Yellowtail	2	70	9	1	0	0	10	120	9	0	2	5
Albacore	1	110	35	4	0	0	15	139	10	0	2	7
Salmon	2	80	13.5	1.5	0	0	10	160	11	0	2	5
Fresh Water Eel	2	130	45	5	2	0	60	350	14	0	5	6
Sea Urchin	2	70	13.5	1.5	0	0	50	170	12	1	2	3
Tuna Belly	2	110	36	4	1.5	0	10	210	11	0	2	7
Filet Mignon Nigiri	2	80	0	0	1	0	15	230	14	5	1	7
Snow Crab	3	150	50	6.0	0.0	0	15.0	680	18	2	0	5
<b>SASHIMI</b>												
Striped Bass	4	120	35	4	1	0	50	430	3	0	0	17
Scallops	3	80	5	1	0	0	30	120	4	0	0	14
Albacore	4	220	120	13	4	0	53	20	0	0	0	24
Salmon	4	130	54	6	1	0	55	100	0	0	0	20
Tuna	4	140	45	5	1	0	40	45	0	0	0	23
Yellowtail	4	140	45	5	2	0	55	45	0	0	0	23
Octopus	4	70	10	1	0	0	150	290	2	0	0	14
Tuna Belly	3	140	45	5	0	0	40	45	0	0	0	23
<b>HAND ROLLS</b>												
Salmon Avocado Hand Roll	3	160	60	8	1	0	15	150	9	2	4	7
Spicy Tuna Hand Roll	3	80	20	2	0	0	20	300	9	1	4	7
Shrimp Tempura Hand Roll	4	170	80	9	2	0	25	480	16	2	5	7
Spicy Salmon Hand Roll	3	120	55	6	1	0	15	150	9	2	4	7
California Hand Roll	4	170	18	2	0	0	5	370	29	2	4	9
Vegetarian Hand Roll	4	120	30	3	0	0	0	215	21	2	1	3
Philadelphia Hand Roll	3	200	90	10	4	0	30	252	20	2	5	8
Avocado Hand Roll	4	150	62	7	1	0	0	211	22	3	0	3
Tuna Hand Roll	2	110	0	0	0	0	5	182	18	0	10	10
Cucumber Hand Roll	2	110	9	1	0	0	0	130	23	1	10	2
Eel Cucumber Hand Roll	4	180	60	7	1	3	35	325	22	1	1	8
Spicy Yellowtail Hand Roll	4	140	35	4	1	0	8	364	21	2	1	5
Spicy Shrimp Hand Roll	4	140	35	2	0	0	5	409	22	2	1	5
Toro Scallion Hand Roll	4	230	76	8	2	0	25	654	18	3	4	16

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## MAKI SUSHI

California Roll	7	410	180	20	3.5	0	20	820	50	5	12	8
Vegetarian Roll	6	240	20	2	0	0	0	530	49	4	13	5
Philadelphia Roll	6	300	117	13	7	0	45	940	32	3	12	15
Avocado Roll	7	370	180	20	3	0	0	420	42	8	11	5
Tuna Roll	5	200	9	1	0	0	25	550	32	3	6	16
Cucumber Roll	3	160	6	<1	0	0	0	213	32	<1	2	5
Eel Cucumber Roll	6	280	60	7	2	0	60	880	46	3	9	10
Spicy Yellowtail Roll	5	310	126	14	3.5	0	30	460	33	3	11	13
Salmon Avocado Roll	8	460	190	21	3.5	0	40	1100	48	6	15	10
Spicy Salmon Roll	6	300	80	9	2	0	25	690	41	3	11	14
Spicy Tuna Roll	6	310	80	9	1.5	0	35	760	44	3	13	14
Spicy Shrimp Roll	6	250	70	6	1	0	55	730	41	3	12	13
Shrimp Tempura Roll	7	330	90	10	2	0	25	890	52	5	12	9
Vegetable Tempura Roll	6	320	100	11	2	0	0	530	51	6	7	4
Rainbow Roll	10	510	190	21	4	0	55	920	58	6	12	21
Dragon Roll	8	390	170	19	4	0	65	1190	58	6	15	13
Soft Shell Crab Roll	7	450	220	24	5	0	55	1240	47	3	19	11
Toro Scallion Roll	5	260	76	8	2	0	25	654	32	3	6	16

## SPECIALTY ROLLS

Lobster Filet Mignon Roll	10	520	271	30	6	1	114	966	30	4	5	33
"RA"Wesome Roll	12	630	320	36	8	0	55	1874	70	4	7	20
Viva Las Vegas Roll	8	530	260	29	6	0	35	1240	55	5	24	12
Lobster Shrimp Roll	8	450	180	20	4	0	70	1290	44	5	30	23
Gojira Roll	8	510	210	23	7	0	65	1140	59	4	17	16
Crunchy Calamari Roll	7	500	190	21	7	0	65	1200	66	5	19	11
Adults Only Roll	9	640	250	45	11	0	145	1350	68	5	13	31
Chili Shrimp Roll	12	810	285	32	6	0	150	2108	101	3	27	20
"RA"Ckin' Roll	11	710	380	42	9	0	120	1370	63	7	22	19
Ultimate Shrimp Tempura Roll	9	440	140	15	3	0	40	1170	50	6	12	24
Crazy Monkey Roll	9	400	120	13	5	0	34	1090	59	7	21	11
Spicy Lobster Roll	7	360	140	15	3	0	30	830	46	3	14	8
Crunchy Shrimp Tempura Roll	7	370	130	14	3	0	40	1120	51	5	18	9
Mango Lobster Roll	9	430	170	19	4	0	30	1130	57	5	33	9
Chili Ponzu Yellowtail Roll	10	480	140	15	4	0	85	1020	55	22	59	30
Scallop Dynamite Roll	11	620	320	36	8	0	85	1130	52	3	21	22
Mango Shrimp Roll	8	430	171	20	4	0	141	1715	33	2	10	24
Surf & Turf Roll	11	560	185	18	5	0	129	1925	65	1	6	29
Hot Night Roll	10	580	168	18	5	0	102	1224	66	26	71	36
Holly Crab	12.2	390	80	10	1.0	0	65	1600	52	4	12	23

## SALADS

Seaweed Salad												
Seaweed Salad Classic	4	110	41	5	0	0	0	1180	18	4	8	2
Uchi No Salad	4	110	70	8	2	0	0	310	7	2	1	2
Nutty Grilled Salad												
Nutty Grilled Chicken	16	590	320	35	6	0	120	830	31	13	17	37
Nutty Grilled Salmon	16	630	407	45	8	0	90	810	31	13	17	25
Spicy Cucumber Salad	6	50	15	1.5	0	0	0	1600	7	3	5	2
Tunacado Salad	13	460	285	33	5	0	51	647	17	8	5	29

## SOUPS

Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
Potsticker Soup	19	330	137	15	4	0	20	3120	34	0	7	13

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Spicy Shrimp Soup	22	420	130	14	3	0	65	4200	55	4	16	18
<b>POKE BOWLS HEADER</b>												
Rice	10	510	0	0	0	0.0	0	9	122	1	0	10
Mixed Greens	3	20						31	4	2	2	1
Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
<b>POKE BOWLS</b>												
Ahi Tuna Poke	10	310	88	11	1	0.0	40	1252	22	7	12	30
Salmon Poke	10	380	186	21	4	0.0	47	1256	22	7	12	22
Bara Chirashi Poke	10	350	121	14	2	0.0	49	1261	22	7	12	31
<b>ENTRÉES HEADER</b>												
Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
Uchi No Salad	3	60	35	4	1	0	0	310	3	2	1	2
<b>ENTRÉES</b>												
Chicken Katsu	17	910	430	48	10	0	190	2860	56	13	37	64
Yakisoba												
Chicken Yakisoba	16	640	130	14	2	0	75	1540	94	9	11	34
Steak Yakisoba	16	620	119	13	2	0	77	1702	100	9	11	26
Shrimp Yakisoba	16	600	94	11	1	0	85	1702	94	9	11	30
Black Pepper NY Steak	10	490	240	27	12	1	145	1689	13	1	3	48
Teriyaki												
Teriyaki Chicken	17	550	30	3	1	0	190	660	73	7	0	57
Teriyaki Steak	17	610	80	9	4	0	125	470	78	13	2	54
Teriyaki Salmon	16	710	240	26	5	0	175	570	73	11	0	45
<b>SUSHI ENTRÉES HEADER</b>												
Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
Uchi No Salad	3	60	35	4	1	0	0	310	3	2	1	2
<b>SUSHI ENTRÉES</b>												
Sushi & Sashimi Combination												
California roll (4 pieces)	3	210	90	10	2	0	10	410	25	2	6	4
Tuna Nigiri (1 piece)	1	40	7	1	0	0	5	75	6	0	1	3
Yellowtail Nigiri (1 piece)	1	40	5	1	0	0	5	60	5	0	1	3
Salmon Nigiri (1 piece)	1	40	7	1	0	0	5	80	6	0	1	3
Shrimp Nigiri (1 piece)	1	30	0	0	0	0	23	80	4	0	1	3
Tuna Sashimi (2 pieces/1 oz)	1	40	11	1	0	0	10	11	0	0	0	6
Yellowtail Sashimi (2 pieces/1 oz)	1	40	11	1	0	0	14	11	0	0	0	6
Salmon Sashimi (2 pieces/1 oz)	1	30	14	2	0	0	14	25	0	0	0	5
Rice	5	250	0	0	0	0	0	4	61	0	0	5
Sashimi Assortment												
Tuna Sashimi (4 pieces)	2	70	23	3	1	0	20	23	0	0	0	12
Salmon Sashimi (4 pieces)	2	70	27	3	1	0	28	50	0	0	0	10
Yellowtail Sashimi (4 pieces)	2	70	23	3	1	0	28	23	0	0	0	12
Whitefish Sashimi (3 pieces)	2	60	18	2	1	0	25	215	2	0	0	9
Shrimp Sashimi (2 pieces)	2	50	0	0	0	0	45	160	7	0	2	5
Octopus Sashimi (2 pieces)	4	70	10	1	0	0	150	290	2	0	0	14
Rice	5	250	0	0	0	0	0	4	61	0	0	5
Nigiri Assortment	9	420	88	10	1.5	0	180	800	52	0	14	27
Tuna (2 pieces)	2	80	14	2	0	0	10	150	11	0	2	6
Yellowtail (2 pieces)	2	70	9	1	0	0	10	120	9	0	2	5
Salmon (2 pieces)	2	80	14	2	0	0	10	160	11	0	2	5
Whitefish (1 piece)	1	40	2	0	0	0	5	90	5	0	1	3
Shrimp (1 piece)	1	30	50	0	0	0	23	80	4	0	1	3
Octopus (1 piece)	1	30	60	0	0	0	3	90	6	0	1	2
Sweet egg (1 piece)	1	90	50	6	2	0	120	110	7	0	3	4
Chi Ra Shi	16	850	112.7	12.3	2.9	0.0	327	603	137	1	5	54

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P-Sushi Rice	10	510	0.0	0.0	0.0	0.0	0	9	122	1	0	10
P-Tuna Sashimi (2pc)	1	40	12.9	1.4	0.3	0.0	11	13	0	0	0	7
P-Yellowtail (2pc)	1	40	12.9	1.4	0.4	0.0	16	13	0	0	0	7
P-Salmon (2pc)	1	40	15.4	1.7	0.3	0.0	16	29	0	0	0	6
P-Whitefish Trimmed	1	30	1.3	0.1	0.0	0.0	11	140	1	0	0	5
P-Octopus Trimmed	1	20	2.3	0.2	0.0	0.0	34	66	0	0	0	3
Shrimp Sushi	1pc	20	0.8	0.1	0.0	0.0	7	8	0	0	0	4
Crab Stick	1pc	30	1.2	<1	<1	0.0	6	150	4	<1	2	2
Sweet Egg	1	90	50.0	5.5	1.5	0.0	120	110	7	0	3	4
Tobiko Orange	0	40	16.0	1.8	0.4	0.0	106	26	0	0	0	6
<b>HIBACHI ENTRÉES HEADER</b>												
Seasoned Grilled Vegetables	8	80	5	1	0	0	0	1100	14	1	0	5
Ginger Sauce	1	10	0	0	0	0	0	750	0	0	0	2
Mustard Sauce	1	110	90	10	2	0	0	530	4	0	0	2
RA'ikin Rice (Chicken Fried Rice)	9	440	100	11	3	0	150	570	70	6	<1	15
<b>HIBACHI ENTRÉES</b>												
Filet Mignon and Colossal Shrimp	23	360	390	43	14	1	360	2540	91	20	8	63
Chicken and Colossal Shrimp	22	390	290	32	5	0	370	2640	89	15	5	65
Filet Mignon and Chicken	25	380	475	54	17	1	364	2930	96	8	10	89
Filet Mignon	21	250	330	36	13	1	238	2915	88	8	6	58
NY Strip Steak and Chicken	25	370	370	41	15	2	368	2995	88	9	11	75
Colossal Shrimp	23	190	280	31	10	1	433	2754	87	8	6	55
Lobster, Scallops & Colossal Shrimp	26	250	295	32	10	1	428	2950	89	8	7	64
Filet Mignon, Chicken & Shrimp	26	420	380	42	15	1	398	2580	88	9	9	87
NY Strip Steak and Lobster	25	310	345	38	14	2	403	2780	88	9	8	66
NY Strip Steak and Colossal Shrimp	26	390	360	40	14	2	473	2890	88	9	7	73
Filet Mignon and Lobster	24	320	345	38	14	1	328	2990	88	9	9	70
<b>DESSERT</b>												
Cinnamon Tempura Gelato	14	1120	513	57	21	0	215	630	135	2	132	16
Coconut Crème Brulee	4	420	243	27	17	1	110	30	40	0	55	4
Sweet Mochi Trio	4	300	60	6	6	0	0	30	60	0	42	3
Espresso Martini	9	160	0	0	0	0	0	0	8	0	8	0
Traditional Cheesecake		850.00	530.00	59.00	33.00	2.50	275	990.00	66.00	1.00	56.00	14.00
Mount Fuji Chocolate Cake		420.00	280.00	22.00	6.34	1.40	24	379.00	58.00	2.00	44.00	3.80
<b>LUNCH</b>												
Bowls												
Salmon Teriyaki Bowl	18	730	90	11	2	0	50	420	125	7	1	35
Chicken Teriyaki Bowl	18	690	25	3	1	0	50	400	129	5	1	37
Steak Teriyaki Bowl	18	790	70	8	4	0	55	320	145	10	1	34
Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
Poke Bowls												
Salmon Poke Bowl	18	380	140	15	3	0	60	2470	132	3	38	33
Ahi Tuna Poke Bowl	18	310	45	5	2	0	35	2500	122	3	38	41
Bara Chirashi Poke Bowl	19	350	180	20	5	0	65	2680	118	2	38	45
Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
Rice	5	510	0.0	0.0	0.0	0.0	0.0	4	60	0	0	5
Mixed greens	3	20	0	0	0	0	0	31	4	2	2	1
Sushi & Salads												
California Roll	7	410	180	20	4	0	20	820	50	5	12	8
Spicy Tuna Roll	6	310	80	9	2	0	35	760	44	3	13	14
Rainbow Roll	10	510	190	21	4	0	55	920	58	6	12	21
Spicy Lobster Roll	7	360	120	13	2	0	45	850	48	3	14	12

Menu Items	Serving Size (ounces)	Calories	Calories Fat (grams)	Total Fat (grams)	Saturated Fat (grams)	Trans Fat (grams)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (grams)	Dietary Fiber (grams)	Sugars (grams)	Proteins (grams)
Ultimate Shrimp Tempura Roll	9	440	140	15	3	0	40	1170	50	6	12	24
Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
Uchi No Salad	3	60	35	4	1	0	0	310	3	2	1	2
<b>Sushi</b>												
Sashimi (Choose 7 )												
Tuna Sashimi per slice	1	20	6	1	0	0	5	6	0	0	2	3
Yellowtail Sashimi per slice	1	20	6	1	0	0	7	6	0	0	2	3
Salmon Sashimi per slice	1	20	7	1	0	0	7	13	0	0	2	3
Rice	5	260	0.0	0.0	0.0	0.0	0.0	4	60	0	0	5
Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
Uchi No Salad	3	60	35	4	1	0	0	310	3	2	1	2
<b>Sushi &amp; Nigiri Assortment</b>												
California Roll	7	410	180	20	4	0	20	820	50	5	12	8
Tuna Nigiri	1	40	7	1	0	0	5	75	6	0	2	3
Salmon Nigiri	1	40	7	1	0	0	5	80	6	0	2	3
Yellowtail Nigiri	1	40	5	1	0	0	5	60	5	0	2	3
Shrimp Nigiri	1	30	0	0	0	0	23	80	4	0	2	3
Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
Uchi No Salad	3	60	35	4	1	0	0	310	3	2	1	2
<b>Sashimi Assortment</b>												
Tuna Sashimi	2	70	23	3	1	0	20	23	0	0	0	12
Salmon Sashimi	2	70	27	3	1	0	28	50	0	0	0	10
Yellowtail Sashimi	2	70	23	3	1	0	28	23	0	0	0	12
Rice	5	260	0.0	0.0	0.0	0.0	0.0	4	60	0	0	5
Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
Uchi No Salad	3	60	35	4	1	0	0	310	3	2	1	2
<b>Bento Boxes</b>												
Bento Box Vegetable Tempura	6	310	184	21	4	0	0	754	28	3	9	5
Bento Box Shrimp Tempura	6	230	80	9	2	0	75	655	29	1	1	9
Bento Box Chicken Teriyaki	6	190	30	3	1	0	110	1030	13	1	12	27
Bento Box Chicken Katsu	6	270	120	13	3	0	70	950	17	1	6	20
Bento Box Salmon Teriyaki	6	230	90	10	2	0	55	900	11	1	6	24
Bento Box Steak Teriyaki	6	200	70	8	3	0	65	660	9	1	6	24
Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
Uchi No Salad	3	60	35	4	1	0	0	310	3	2	1	2
Pork Gyoza	1	40	18	2	1	0	3	165	4	0	1	2
Vegetable Spring Roll	7	120	250	28	6	0	0	1700	49	4	5	6
<b>Shogun Bento Boxes</b>												
Shogun Bento Box Steak Teriyaki	6	200	70	8	3	0	65	660	9	1	6	24
Shogun Bento Box Chicken Teriyaki	6	190	30	3	1	0	110	1030	13	1	12	27
Shogun Bento Box Chicken Katsu	6	270	120	13	3	0	70	950	17	1	6	20
Shogun Bento Box Salmon Teriyaki	6	230	90	10	2	0	55	900	11	1	6	24
Shogun Half California Roll	3	210	90	10	2	0	10	410	25	3	6	4
Shogun Bento Box Sashimi	6	210	72	8	2	0	75	95	0	0	0	33
Miso Soup	6	40	10	1	0	0	0	710	3	0	1	3
Uchi No Salad	3	60	35	4	1	0	0	310	3	2	1	2
Shrimp Vegetable Tempura	6	250	120	13	3	0	0	455	35	9	1	6
Rice	5	260	0.0	0.0	0.0	0.0	0.0	4	60	0	0	5
<b>RAMEN</b>												
Ramen	23	490	120	13	4	0	105	2,710	75	10	3	17
Chashu "RA"Men	26	690	280	31	10	0	180	3,280	72	13	3	31

Menu Items	Serving Size (ounces)	Calories	Calories Fat (grams)	Total Fat (grams)	Saturated Fat (grams)	Trans Fat (grams)	Cholesterol (mg)	Sodium (mg)	Total Carbohydrates (grams)	Dietary Fiber (grams)	Sugars (grams)	Proteins (grams)
Spicy Chili Garlic "RA"Men	25	590	160	18	5	0	120	3,100	84	12	4	25
Spicy Chicken "RA"Men	29	740	155	18	5	0	270	3250	82	11	3	65
Chili Miso Vegetable "RA"Men	29	540	35	4	1	0	0	2569	114	19	16	10
<b>Sides</b>												
"RA"ckin' Fried Rice	9	440	130	14	7	0.5	153	1610	77	6	2	18
Steamed Rice	8	410	0	0	0	0	0	6.75	97.2	0.675	0	8.1
Pork Gyoza (3pcs)	2.5	130	55	6	2	0	10	495	12.5	0	3.5	5
Spring Roll (2pcs)	4	240	125	14	3	0	0	850	25	2	3	3
Uchi No Salad	4.5	110	70	8	1.5	0	0	310	7	2	1	2
<b>Extras</b>												
Extra Noodles	5	400	0	1.5	<1	0	0	230	79	2	1	14
Garlic Chips	0.5	20	0	3	<1	0	0	0	4	0	0	0
Red Hot Chili Garlic	0.5	10	0	0	0	0	0	282	<1	<1	<1	<1
Fresh Garlic	0.5	20	0	0	0	0	0	0	3	0	0	0
Pork Chashu	1.2	100	66	7.2	2.7	0	32	24	0	0	0	8
<b>HAPPY HOUR</b>												
<b>NIGIRI</b>												
Salmon Nigiri	2	80	14	2	0	0	10	160	11	0	2	5
Tuna Nigiri	2	80	14	2	0	0	10	150	11	0	2	6
Yellowtail Nigiri	2	70	9	1	0	0	10	120	9	0	2	5
<b>MAKI ROLLS</b>												
Spicy Salmon Roll	6	300	80	9	2	0	25	690	41	14	14	7
Spicy Tuna Roll	6	310	80	9	2	0	35	760	44	3	13	14
California Roll	7	410	180	20	4	0	20	820	50	5	12	8
Rainbow Roll	10	510	190	21	4	0	55	920	58	6	12	21
<b>SHAREABLES</b>												
Edamame	2	210	30	3.6	0.5	0	0	180	7	4	2	8
Chips & Salsa	7	690	380	43	6			2780	66	9	20	8
Spicy Crispy Rice	6	213	41	4.5	0	0	7	1940	38	3	22	9
Pork Gyoza	5	250	110	12	4	0	20	990	25	0	7	10
Spring Rolls	7	470	250	28	6	0	0	1700	49	4	5	6
Chicken Skewers	3 skewers	440	347	39	7	0	80	895	26	<1	24	22
Salmon Avocado Sashimi	4	180	90	10	2	0	55	692	2	2	0	21
Seared Tuna	3	110	35	4	1	0	25	450	2	1	3	16
Shrimp Tempura	7	300	150	17	4	0	120	1600	21	1	1	16
"RA"ckin' Shrimp	6	490	260	29	6	0	165	1140	34	2	3	24
"RA" "RA" Shrimp	7	540	318	36	7	0	178	1259	37	3	4	25
<b>SPECIALTY ROLLS</b>												
Viva Las Vegas Roll	8	530	260	29	6	0	35	1240	55	5	24	12
Crunchy Calamari Roll	7	500	190	21	7	0	65	1200	66	5	19	11
Crunchy Shrimp Tempura Roll	1 roll	370	130	14.0	2.5	0.0	40.0	1120	51	5	18	9