



SHAREABLES

PORK GYOZA (250 cal)

Sautéed Asian potstickers served with ponzu sauce

🍷🍷 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

🍷 WINGS

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

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

🍷🍷 "RA"CKIN' SHRIMP (490 cal)

Panko-breaded crispy shrimp; served with ginger teriyaki dipping sauce

🍷🍷 GARLIC EDAMAME (340 cal)

EDAMAME (210 cal)

🍷 SPICY CRISPY RICE (210 cal)

Crispy sesame rice, drizzled with black pepper soy sauce; topped with cilantro and jalapeño. Served with two of each:

TUNA | YELLOWTAIL | SALMON

TEMPURA

COLOSSAL SHRIMP (580 cal)

SHRIMP (300 cal)

CALAMARI (520 cal)

VEGETABLE (460 cal)

Carrots, asparagus, zucchini, bell peppers and onion rings

"RA" "RA" SHRIMP (540 cal)

Spicy tempura shrimp tossed in chili mayo; topped with green onions and red bell peppers

🍷🍷 "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)

Gluten Sensitive, 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.



SPECIALTY ROLLS

Unique rolls found only at RA!

🍷🍷 VIVA LAS VEGAS ROLL (530 cal)

Lightly battered krab[†] and cream cheese; topped with spicy tuna, krab[†] mix and sliced lotus root; finished with sweet eel sauce and green tempura bits

🍷 CHILI PONZU YELLOWTAIL ROLL (480 cal)

Spicy yellowtail mix, cucumber, avocado, jalapeño and cilantro; topped with yellowtail, green onions, crispy garlic and togarashi; served with chili ponzu sauce

CRUNCHY SHRIMP TEMPURA ROLL (370 cal)

Shrimp tempura, spicy krab[†] mix and cucumber; topped with red tempura bits; served with sweet eel sauce

🍷🍷 CRAZY MONKEY ROLL (400 cal)

Smoked salmon, mango and cream cheese; topped with avocado, red tempura bits, sautéed cashews and mango and sweet eel sauces

🍷 SPICY TITANIC ROLL (580 cal)

Salmon, avocado and tobiko caviar, wrapped around crunchy spicy tuna

🍷 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

🍷 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

CHILI SHRIMP ROLL (810 cal)

Lightly battered krab[†] and cream cheese; topped with spicy krab[†] mix and shrimp tempura; finished with sliced jalapeño and Sriracha

🍷🍷 "RA"CKIN' ROLL (710 cal)

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

HOLY CRAB ROLL (390 cal)

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



MAKI & HAND ROLLS

Classic rolls and sushi available upon request.

🍷 RAINBOW[†] (510 cal)

CALIFORNIA[†] (410/170 cal)

🍷 CRUNCHY SPICY SALMON (300/120 cal)

🍷 CRUNCHY SPICY TUNA (310/80 cal)

SHRIMP TEMPURA[†] (330/170 cal)

DRAGON[†] (390 cal)

🍷 SALMON AVOCADO (160 cal)



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)

🍷 WAGYU ROLL (530 cal)

Wagyu steak and red bell peppers are lightly torched; topped over avocado and red bell peppers

🍷 NAUGHTY TORO ROLL (480 cal)

Fresh tuna, avocado and jalapeño; topped with lightly torched toro, kizami wasabi



SASHIMI SPECIALS

(6 pcs.)

🍷 SALMON "SAKE" (390 cal)

🍷 TUNA "MAGURO" (420 cal)

🍷 YELLOWTAIL "HAMACHI" (420 cal)

🍷 SASHIMI SAMPLER (300 cal)

Two pieces of each: tuna, yellowtail and salmon



NIGIRI & SASHIMI

(2 pcs.)

🍷 TUNA "MAGURO" (80/140 cal)

🍷 SALMON "SAKE" (80/130 cal)

🍷 YELLOWTAIL "HAMACHI" (70/140 cal)

🍷 TUNA BELLY "TORO" (110/140 cal)

🍷 SEA URCHIN "UNI" (70/100 cal)



SOUPS

HOT & SOUR SEAFOOD SOUP (330 cal)

Shrimp, scallops, with a hint of lemongrass, harusame noodles

🍷 MISO SOUP (40 cal)

🍷 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)



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

🍷 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. PLEASE INFORM YOUR SERVER IF YOU HAVE FOOD ALLERGIES.

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



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)



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

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

🍷 MISO BLACK COD (240 cal)

Grilled asparagus

🍷🍷 BLACK PEPPER NY STEAK (490 cal)

Grilled NY Strip served over asparagus with black pepper sauce; served with rice



SUSHI ENTRÉES

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

Add "RA"ckin' Fried Rice

🍷 SUSHI & SASHIMI FOR TWO[†] (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[†] (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

🍷 CHI"RA"SHI (850 cal)

Two sashimi slices of each: tuna, yellowtail, salmon, whitefish and octopus; shrimp, flying fish and sweet egg, krab[†], wakame and cucumber; served over rice

🍷 SUSHI & SASHIMI[†] (910 cal)

3 tuna, whitefish, salmon, 2 yellowtail, 2 albacore tuna, shrimp, Eel Cucumber Hand Roll, California Roll

🍷 SASHIMI[†] (550 cal)

3 tuna, 2 whitefish, 2 salmon, 2 yellowtail, 2 albacore tuna, 2 sashimi cucumber kani