

BALTIMORE RESTAURANT WEEK MENU

FRIDAY, JULY 19 – SUNDAY, JULY 28

\$55 PER PERSON



SHAREABLES (Choice of one)

PORK GYOZA (250 cal)

Sautéed Asian potstickers served with ponzu sauce

* MANGO CEVICHE TACOS (290 cal)

Lobster, octopus, whitefish and shrimp mixed with mango, avocado, jalapeños, cilantro, shallots and citrus vinaigrette

SPRING ROLLS (470 cal)

Lightly fried vegetable spring rolls served with spicy sesame mustard dipping sauce

RA SHISHITO PEPPERS (190 cal)

Shishito peppers sautéed in Asian garlic sauce



SUSHI ROLLS (Choice of one)

RA * RAINBOW ROLL (510 cal)

The classic California Roll[†] topped with tuna, yellowtail, shrimp, salmon and avocado to look like a rainbow

* MANGO LOBSTER ROLL (430 cal)

Lobster crab[†] mix, avocado and cucumber rolled and topped with thinly sliced mango; served with mango tobiko and wasabi mustard vinaigrette

CHILI SHRIMP ROLL (810 cal)

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

* HOT NIGHT ROLL (580 cal)

Spicy albacore mix rolled with cucumber and avocado; topped with albacore, chili mayo, green onions and garlic chips; served with chili ponzu sauce



ENTRÉES (Choice of one)

CHICKEN KATSU (910 cal)

Panko-breaded chicken with Asian coleslaw; served with Asian BBQ dipping sauce

RA * BLACK PEPPER NY STEAK (490 cal)

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

SALMON TERIYAKI (710 cal)

Served with rice and sautéed zucchini, mushrooms and onions

SPICY TERIYAKI UDON SHRIMP (520 cal)

Udon noodles and stir-fried Asian vegetables; tossed in spicy teriyaki sauce



DESSERT

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

Dine-in only. No substitutions. Tax and gratuity not included.

RA SIGNATURE ITEMS

* 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 FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER IF YOU HAVE FOOD ALLERGIES. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY.

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