


THE RAWBAR

RESTAURANT & SUSHI



EVENING

INTROS

Edamame 6

Fresh cooked soybeans with kosher salt 
Add garlic or make 'em spicy 1

Shishito Peppers 8

With crispy garlic & sea salt  

Toasted Garlic

Wokked Egg Noodles 8

Sesame seeds & spring onions 

“Shaka Tuna” 15

Marinated ahi tuna in soy, sesame seeds & chili oil, green onion & fried won ton chips


Karaage Chicken 12

Crispy fried chicken bites with spicy aioli

Okonomiyaki Brussels Sprouts 10

Crispy fried brussels sprouts with okonomiyaki sauce, kewpie mayo, sesame seeds & bonito flakes

Rice Paper Rolls 10

Grilled prawns, herbs, vermicelli rice noodles & nuoc cham sauce 

Korean Tacos 12

Grilled kalbi short rib, yuzu citrus slaw & kimchi aioli

Crispy Vegetarian Spring Rolls 9

With sweet chili sauce 


Ginger Pork Potstickers 8

With cilantro pesto & shoyu dipping sauce with sesame seeds

Crispy Calamari 15

With thai basil yuzu aioli

Seasonal Stir-fry Vegetables 10

With sesame seeds
Add tofu 1 

TEMPURA

Tiger Shrimp 8


Seasonal Vegetable Platter 15

Combo Plate 18


2 tempura shrimp,
2 of all of our veggies

GREENS & BROTHS



House Made Miso Soup 6

With roasted shiitake mushrooms & cabbage 


Grilled Prawn & Peanut Noodle Salad 15

Napa cabbage, cucumbers, snap peas, mint, red peppers, basil & a tangy thai vinaigrette 


Baby Greens 6

With fennel, strawberries, radish & a passion fruit dressing  



Hijiki Seaweed Salad 8

Seaweed, carrots, edamame, sesame seeds & tofu in a savory/sweet marinade 

Mustard Greens 13


Wilted mustard greens tossed in a almond/wasabi sauce & topped with albacore 

Baby Spinach Salad 13

Crisp apples, avocado, pickled red onion, tamari cracked almonds & a creamy meyer lemon-ginger vinaigrette  

FAVORITES



1/2 Rack Barbecued Baby Back Ribs 22

With roasted peanuts, fresh cilantro, sesame seeds & a spicy thai glaze 

Agedashi Tofu 12

Served crispy traditional style in a sweetened soy & mushroom broth  

Thai “Drunken” Noodles 15

Broccoli, cauliflower, eggplant, bok choy, cherry tomatoes, sautéed with rice noodles & garlic tossed in a sweet tamari glaze  
Add chicken or prawns 7

Shanghai Beef Noodles 19

Stir-fried beef, carrots, serranos, green beans, bok choy, peppers, garlic & egg noodles tossed in a sweet oyster glaze

Thai Roasted Bone Marrow 20

Roasted bone marrow topped with a thai green curry chimmichurri. Served with pickled veggies & crispy crostini

Shiitake Nikuzume (Stuffed Mushrooms) 9

Shiitake mushrooms stuffed with ginger chicken roasted & glazed with our house teriyaki & garnished with sesame seeds

Miso Yaki Black Cod 14

With grilled bok choy

Fresh Oysters

1/2 DOZEN FRESH OYSTERS 24

Choice of pickled wasabi or mignonette

RAWBAR DELUXE OYSTERS 5 each

With ikura, scallion, momiji oroshi & ponzu

OYSTER HOT SHOT 5

Of sake, sriracha, scallion & citrus



GLUTEN FREE



VEGETARIAN



CONTAINS NUTS

We're kid friendly. Ask your server for our childrens menu!

Some raw foods served here. A 2.75% restaurant surcharge will be added to non cash payments.

A 17% gratuity may be added to groups of eight or more. Guest checks may only be split a maximum of four ways.



OUR SIGNATURE MAKI ROLLS [5 PIECE]

Scallop Crunch Panko fried scallop, cucumber, avocado, tobiko & spicy mayo	8
Maui Love Walu, poke marinated grilled pineapple, sweet pepper & avocado topped with serrano aioli, habanero masago & micro cilantro	8
Ninja Roll Salmon, tempura shrimp, serrano, avocado & cucumber topped with serrano aioli & tempura flakes	8
Spicy Salmon Skin Crispy grilled salmon skin, sriracha, spicy mayo, cucumber, carrots, kaiware & scallions	8
Black Widow Soft shell crab, eel, avocado, cucumber & carrot topped with habanero masago, soy tobiko & tare	9
Chili Crunch Yellowtail, gobo, fried shishito pepper & avocado topped with honey miso aioli & chili crunch	9
Golden Tail Salmon, mango, serrano & avocado topped with pickled pepper relish & yuzu tobiko	9
Rattlesnake Tempura shrimp, eel, mango, shishito pepper & avocado topped with habanero masago & spicy tare	9
Red Dragon Tempura shrimp, tuna & avocado topped with habanero masago & spicy miso	9
Salmon Fiesta Salmon, serrano, mango, sriracha, avocado topped with pico de gallo, lime & micro cilantro	9
Lotus Cobra Tuna, roasted garlic, bell pepper & mango topped with avocado, kimchi & honey sriracha	9
Twin Dragon Salmon, tempura shrimp, avocado & poke marinated grilled pineapple topped with BBQ aioli, shiso & habanero masago	10
Hamachi Sunset Yellowtail, tempura long bean & roasted garlic, topped with torched lemon, honey sriracha & micro cilantro	10
Sunblade Samurai Crab, pickled shiitakes, roasted garlic & 7-spice topped with tempura flakes, sesame seeds & honey sriracha	10
Fresh Wasabi or Pickled Wasabi	1
Sub Soy Paper	50¢

8 PIECE

Japanese Cowboy Yellowtail, avocado, cucumber & serrano topped with tuna, soy tobiko, 7-spice & shiso	9
Poseidon Tuna, serrano, cucumber & avocado topped with torched salmon, tare, spicy mayo & sesame seeds	10
Tuna or Salmon Slam Carrot, cucumber, kaiware & sriracha topped with tuna or salmon & avocado served with a side of slam sauce	10
Sacramento Snow crab, cucumber & avocado topped with tuna, spicy mayo, sriracha, tobiko & scallions	10
Babylon Bloom Tuna, avocado & cucumber topped with salmon & 7-spice garnished with honey miso aioli, sriracha, pistachios & scallions	10
Rainbow (10pc) Snow crab, cucumber & carrots topped with avocado, salmon, tuna, yellowtail & tare sauce	19

TEMPURA MAKI ROLLS [6 PIECE]

Crusty Shrimp, almonds, scallions & tare sauce	8
Tempura Veggie Roll Tofu, veggies & peanuts	7
Sweet Chili Philly Salmon, avocado, cream cheese & sweet chili sauce	8
Gilroy Tuna, roasted garlic, avocado & sweet miso sauce	9
Tako Yaki Octopus, spicy mayo, tonkatsu sauce and bonito flake	9

VEGGIE ROLLS [5 PIECE]

Angry Buddha Tempura squash, roasted garlic, carrot, shiso, kaiware, 7-spice & pickled shiitake topped with avocado, ponzu & sriracha	8
Pachamama Roll Tempura broccoli, carrot, roasted garlic, avocado, kaiware & sweet tofu topped with sambal & sesame seeds	8
Crispy Lemon (8pc) Tempura long bean, serrano chili, avocado & sweet tofu topped with lemon, sriracha & micro cilantro	8
Futomaki (6pc) Sweet tofu, cucumber, carrot, gobo, avocado & kaiware	8

NIGIRI / SASHIMI / CRUDOS

	NIGIRI	SASHIMI		NIGIRI	SASHIMI
Ama Ebi Sweet raw shrimp	9	18	Ahi Blossom Gunkan style tuna, seared scallop, spicy sauce & tobiko	12	N/A
Ebi Shrimp	6	14	Hamachi Sunrise Gunkan style yellowtail, tobiko & quail egg	12	N/A
Hamachi Yellowtail	8	17	Oyster 1/2 shell	4	
Hokkaido Hotate Scallop seared or raw	8	17	Oyster Sake Hot Shot	5	
Ikura Salmon Roe	7	N/A	Rainbow Assortment Sashimi	SM 18	LG 22
Inari Sweet tofu	5	N/A	Chefs Choice Sashimi	SM 21	LG 25
Kampachi Amberjack	7	16	CRUDOS		
Maguro Tuna	8	17	Scallop, nouc cham, pickled pepper relish, tomatoes & shiso		
Saba Mackerel	6	12	18 [5 piece]		
Sake Sustainable salmon	7	16	Salmon, house made kimchi, mango, tobiko & shiso, served in a ginger/citrus soy		
Shiro Maguro Albacore	7	16	18 [5 piece]		
Tako Octopus	7	15	Albacore with avocado, sweet onion, fresno chili & cilantro served in our shaka sauce		
Tamago Japanese sweet omelette	5	10	17 [5 piece]		
Tataki Pepper seared ahi	8	17	Hamachi with pickled shiitakes, shiso & miso powder served in a truffle soy		
Tobiko Flying fish roe	6	14	19 [5 piece]		
Tobiko Tama Fish roe with quail egg	7	N/A	EXTRA SAUCES		
Unagi Eel	10	22	Slam Sauce, Tare (eel sauce)		
Uni Sea Urchin	10	22	Spicy Miso, Spicy Mayo		
Walu Escolar	7	16	.75		
			Fresh Wasabi & Pickled Wasabi		
			1		

In case you were wondering : Sushi rice contains fish products.