



# The Rawbar

Restaurant & Sushi

## NIGHT

### Soup & Salad

#### HOUSE MADE MISO SOUP \*Gluten Free

With Roasted Shiitake Mushrooms,  
Napa Cabbage & Spring Onions

- Cup ..... 4
- Bowl ..... 6

#### GRILLED PRAWN & PEANUT NOODLE SALAD. .... 12

Of Cucumbers, Snap Peas, Peppers,  
Napa Cabbage, Mint, Basil & A Tangy Thai Vinaigrette

#### SEARED SCALLOP SALAD \*Gluten Free ..... 12

Mixed Greens, Cucumber, Tomatoes, Bell Peppers  
& Radish Tossed In A Charred Spring Onion Vinaigrette

#### WAKAME SALAD ..... 6

Sesame Marinated Seaweed Served Over Daikon

#### “HACKED” CHICKEN SALAD \*Gluten Free. .... 11

With Fried Won Tons, Marinated Chicken Breast,  
Napa Cabbage & Creamy Wasabi Dressing

#### MARINATED CUCUMBER SUNOMONO ..... 7

Choice Of Snow Crab Or Octopus, Daikon & Rice Vinegar

#### “SHAKA TUNA” ..... 13

Marinated Ahi Tuna In Soy, Sesame & Chili Oil  
Served With Fried Won Ton Chips

#### BABY GREENS \*Gluten Free ..... 5

With Fennel, Strawberries & A Tangy Passion Fruit Dressing

### Hot Plates

#### SHISHITO PEPPERS. .... 7

With Crispy Garlic & Sea Salt

#### THAI “DRUNKEN” NOODLES ..... 11

Add Chicken or Prawns. .... 5  
With Fresh Vegetables, Garlic, Sweet Shallot,  
Mint & Wokked Rice Noodles

#### KOREAN TACOS. .... 11

With Grilled Kalbi Short Rib,  
Yuzu Citrus Slaw & Kimchi Aioli

#### RAWBAR “BIBIMBAP” ..... 12

A Korean Dish Of Tender Pork Belly Over A Crispy  
Rice Cake & Sauteed Kimchi. Topped With  
A Fried Egg & Radish Sprouts

#### CRISPY BEER BRINED WINGS ..... 10

Choice Of Kimchi Tare Sauce or Seasonal Sauce

#### GINGER PORK POTSTICKERS ..... 8

With Cilantro Pesto & Shoyu Dipping Sauce

#### KALBI BEEF LETTUCE WRAPS ..... 10

With Chili Glaze & Ponzu Cabbage

#### SHANG HAI BEEF NOODLES ..... 13

Stir Fried Beef, Bok Choy, Green Beans, Peppers,  
Carrots, Garlic, Egg Noodles & Sweet Soy Glaze

#### SAIKORO SHORTRIB STEAK ..... 16

Marinated In Yuzu & Sambal Chili Over An Herbed  
Daikon Salad & Crispy Onion Strings

#### CRISPY VEGETARIAN SPRING ROLLS ..... 8

With “Dragonfly” Dipping Sauce

#### EDAMAME \*Gluten Free ..... 5

Fresh Cooked Soybeans With Kosher Salt

#### PORK-SHRIMP-MANGO RICE PAPER ROLL. .... 8

With Soba Noodles, Mint, Basil  
& Spicy Asian Dipping Sauce

#### CRISPY GINGER CALAMARI. .... 10

Thai Basil Yuzu Aioli

#### AGEDASHI TOFU \*Gluten Free ..... 10

Served Crispy Traditional Style In  
A Sweetened Soy & Mushroom Broth

#### SALMON ENTRÉE ..... 15

Grilled Salmon & Ponzu Bok Boy Over A Roasted Bell  
Pepper & Bonito Sauce

#### SEASONAL STIR-FRY VEGETABLES ..... 7

Add Tofu ..... 1

#### ½ RACK BARBECUED BABY BACK RIBS ... 16

With Roasted Peanuts, Fresh Cilantro & Spicy Thai Glaze

#### “MASSA” ORGANIC BROWN RICE, JASMINE RICE OR STICKY RICE ..... 3

#### TOASTED GARLIC WOKKED EGG NOODLES ..... 6

#### BROILED KAMA

SAKE KAMA ..... 8

KAMPACHI KAMA ..... 10

HAMACHI KAMA ..... 12

With Shishito Pepper, Daikon Oroshi & Ponzu

### Tempura

TIGER SHRIMP ..... 6

STRING BEANS ..... 5

SEASONAL VEGETABLE PLATTER ..... 12

TEMPURA COMBO PLATE ..... 12

2 Tempura Shrimp, 2 Of All Of Our Veggies

We're Kid Friendly. Ask you server for our childrens menu!

SOME RAW FOODS SERVED HERE.  
“WILD ISLES” Sustainable Salmon used on all salmon dishes.

[www.rawbarchico.com](http://www.rawbarchico.com)