



The Rawbar

Restaurant & Sushi

DAY

Rice Bowls

GRILLED CHICKEN BREAST With Slam Sauce & Steamed Broccoli.....	10
GRILLED STEAK With A Lime-Sambal Sauce & Green Beans	12
PAN ROASTED SALMON With Miso Butter & Steamed Broccoli *Gluten Free	13
STIR FRIED PRAWNS With Korean Chili Glaze & Steamed Broccoli	11
BBQ BABY BACK RIBS With Thai Glaze & Green Beans.....	12

Comes With: **YOUR CHOICE OF:** Massa Organic Rice
Dressed Sushi Rice
Wokked Egg noodles (+\$2.25) **AND** **SIDE SALAD:** Wasabi Cole Slaw
Baby Green Salad
Cucumber Salad

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 . . .	10
Of Cucumbers, Snap Peas, Peppers, Napa Cabbage, Mint, Basil & A Tangy Thai Vinaigrette	
BABY GREENS *Gluten Free	5
With Fennel, Strawberries & A Tangy Passion Fruit Dressing	
WAKAME SALAD	6
Sesame Marinated Seaweed Served Over Daikon	
“HACKED” CHICKEN SALAD *Gluten Free.	10
With Fried Won Tons, Marinated Chicken Breast, Napa Cabbage & Creamy Wasabi Dressing	
“SHAKA TUNA”	13
Marinated Ahi Tuna In Soy, Sesame & Chili Oil Served With Fried Won Ton Chips	
MARINATED CUCUMBER SUNOMONO	7
Choice Of Snow Crab Or Octopus, Daikon & Rice Vinegar	
SEARED SCALLOP SALAD *Gluten Free	12
Mixed Greens, Cucumber, Tomatoes, Bell Peppers & Radish Tossed In A Charred Spring Onion Vinaigrette	

Tempura

TIGER SHRIMP	6
STRING BEANS	5
SEASONAL VEGETABLE PLATTER	12
TEMPURA COMBO PLATE	12
2 Tempura Shrimp, 2 Of All Of Our Veggies	

Hot Bites

EDAMAME *Gluten Free	5
Fresh Cooked Soybeans With Kosher Salt	
SHISHITO PEPPERS	7
With Crispy Garlic & Sea Salt	
CRISPY BEER BRINED WINGS	10
Choice Of Kimchi Tare Sauce or Seasonal Sauce	
KOREAN TACOS	10
With Grilled Kalbi Short Rib, Yuzu Citrus Slaw & Kimchi Aioli	
CRISPY VEGETARIAN SPRING ROLLS	8
With “Dragonfly” Dipping Sauce	
GINGER PORK POTSTICKERS	8
With Cilantro Pesto & Shoyu Dipping Sauce	
CRISPY GINGER CALAMARI	10
Thai Basil Yuzu Aioli	
PORK-SHRIMP-MANGO RICE PAPER ROLL	8
With Soba Noodles, Mint, Basil & Spicy Asian Dipping Sauce	
½ RACK BARBECUED BABY BACK RIBS	16
With Roasted Peanuts, Fresh Cilantro & Spicy Thai Glaze	
SEASONAL STIR-FRY VEGETABLES	7
Add Tofu	1
“MASSA” ORGANIC BROWN RICE OR STICKY RICE	3
TOASTED GARLIC WOKKED EGG NOODLES	6
THAI “DRUNKEN” NOODLES	11
Add Chicken or Prawns.	5
With Fresh Vegetables, Garlic, Sweet Shallot, Mint & Wokked Rice Noodles	
AGEDASHI TOFU *Gluten Free	9
Served Crispy Traditional Style In A Sweetened Soy & Mushroom Broth	

ALL NEW!
ASK US ABOUT BUILDING
YOUR OWN POKE BOWL
.....**13**

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