



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 &
CRISPY PORK BELLY SALAD** *Gluten Free 11
Of Radish, Snap Peas, Shallots, Baby Arugula,
Spinach & A Blood Orange 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” 14
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

**PAN ROASTED
SUSTAINABLE SALMON** *Gluten Free 14
Over Sauteed Miso Butter Asparagus & A Fennel puree.
Topped With Crispy Salmon Skin Chips

CRISPY VEGETARIAN SPRING ROLLS 8
With “Dragonfly” Dipping Sauce

EDAMAME *Gluten Free 5
Fresh Cooked Soybeans With Kosher Salt
Add Garlic or Make ‘Em Spicy. 1

PORK-SHRIMP-MANGO RICE PAPER ROLL. 8
With Soba Noodles, Mint, Basil
& Spicy Asian Dipping Sauce

CRISPY GINGER CALAMARI. 12
Thai Basil Yuzu Aioli

AGEDASHI TOFU *Gluten Free 11
Served Crispy Traditional Style In
A Sweetened Soy & Mushroom Broth

HONEY GLAZED WALNUT PRAWNS 14
Tossed In a Creamy Sauce With Vegetables,
Spiced Wanuts & Jasmine Rice

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
AMBERJACK 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.
A 1.75% fee will be added for all non cash payments

www.rawbarchico.com