



# The Rawbar

## Restaurant & Sushi

### DAY

## Rice Bowls

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

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

<b>HOUSE MADE MISO SOUP</b> *Gluten Free With Roasted Shiitake Mushrooms, Napa Cabbage & Spring Onions	<b>4</b>
<b>Cup</b>	<b>4</b>
<b>Bowl</b>	<b>6</b>
<b>GRILLED PRAWN &amp; PEANUT NOODLE SALAD</b>	<b>10</b>
Of Cucumbers, Snap Peas, Peppers, Napa Cabbage, Mint, Basil & A Tangy Thai Vinaigrette	
<b>BABY GREENS</b> *Gluten Free	<b>5</b>
With Fennel, Strawberries & A Tangy Passion Fruit Dressing	
<b>WAKAME SALAD</b>	<b>6</b>
Sesame Marinated Seaweed Served Over Daikon	
<b>"HACKED" CHICKEN SALAD</b> *Gluten Free	<b>10</b>
With Fried Won Tons, Marinated Chicken Breast, Napa Cabbage & Creamy Wasabi Dressing	
<b>"SHAKA TUNA"</b>	<b>13</b>
Marinated Ahi Tuna In Soy, Sesame & Chili Oil Served With Fried Won Ton Chips	
<b>MARINATED CUCUMBER SUNOMONO</b>	<b>7</b>
Choice Of Snow Crab Or Octopus, Daikon & Rice Vinegar	
<b>SEARED SCALLOP &amp; CRISPY PORK BELLY SALAD</b> *Gluten Free	<b>11</b>
Of Radish, Snap Peas, Shallots, Baby Arugula, Spinach & A Blood Orange Vinaigrette.	

## Tempura

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

## Hot Bites

<b>EDAMAME</b> *Gluten Free Fresh Cooked Soybeans With Kosher Salt Add Garlic or Make 'Em Spicy	<b>5</b>
<b>SHISHITO PEPPERS</b> With Crispy Garlic & Sea Salt	<b>7</b>
<b>CRISPY BEER BRINED WINGS</b> Choice Of Kimchi Tare Sauce or Seasonal Sauce	<b>10</b>
<b>KOREAN TACOS</b> With Grilled Kalbi Short Rib, Yuzu Citrus Slaw & Kimchi Aioli	<b>10</b>
<b>CRISPY VEGETARIAN SPRING ROLLS</b> With "Dragonfly" Dipping Sauce	<b>8</b>
<b>GINGER PORK POTSTICKERS</b> With Cilantro Pesto & Shoyu Dipping Sauce	<b>8</b>
<b>CRISPY GINGER CALAMARI</b> Thai Basil Yuzu Aioli	<b>12</b>
<b>PORK-SHRIMP-MANGO RICE PAPER ROLL</b> With Soba Noodles, Mint, Basil & Spicy Asian Dipping Sauce	<b>8</b>
<b>1/2 RACK BARBECUED BABY BACK RIBS</b> With Roasted Peanuts, Fresh Cilantro & Spicy Thai Glaze	<b>16</b>
<b>SEASONAL STIR-FRY VEGETABLES</b> Add Tofu	<b>7</b>
<b>"MASSA" ORGANIC BROWN RICE OR STICKY RICE</b>	<b>3</b>
<b>TOASTED GARLIC WOKKED EGG NOODLES</b>	<b>6</b>
<b>THAI "DRUNKEN" NOODLES</b> Add Chicken or Prawns. With Fresh Vegetables, Garlic, Sweet Shallot, Mint & Wokked Rice Noodles	<b>11</b>
<b>AGEDASHI TOFU</b> *Gluten Free Served Crispy Traditional Style In A Sweetened Soy & Mushroom Broth	<b>11</b>

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

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