

# DINNER

## ASIAN TAPAS

### from the kitchen

EDAMAME	4.5
boiled soybeans served warm with sea salt	
独 SPICY EDAMAME	5
stir fried with chef's spicy sauce	
SHRIMP TEMPURA	7
lightly battered and flash fried served with a warm tempura sauce	
VEGETABLE TEMPURA	5.5
lightly battered and flash fried served with a warm tempura sauce	
SPICY KOREAN RIBS	8.5
grilled Kalbi beef ribs with a spicy Asian marinade	
SHRIMP SPRING ROLLS	5.5
stuffed with shrimp, cabbage, mushrooms and scallions served with a sweet chili sauce	
独 SPICY MISO SHRIMP	7.5
lightly battered and flash fried shrimp tossed in a spicy miso sauce	
LETTUCE WRAPS	6.5
chicken, water chestnuts, mushrooms, crispy rice noodles served with iceberg lettuce & a spicy kung pao sauce	
独 SALT & PEPPER CALAMARI	7
fried calamari sauteed with onions, shaved jalapenos, salt and pepper served with sweet chili sauce	
CHICKEN YAKITORI	5.5
grilled chicken skewers with a teriyaki glaze	
GYOZA	5.5
pan seared pork dumplings served with a garlic soy vinaigrette	
SOFT SHELL CRAB	9
lightly battered and fried served with crispy rice noodles and ponzu sauce	
独 BAKED MUSSELS	5.5
fresh baked mussels with chef's special aioli	
HAMACHI KAMA	11.5
baked yellowtail cheek served with ponzu sauce	
CRAB WONTONS	6.5
dumpling filled with crabmeat and cream cheese, flash fried & served with sweet chili sauce	
AGEDASHI TOFU	4.5
tempura battered and flash fried tofu served with warm tempura sauce	
<b>from the sushi bar</b>	
BEEF TATAKI	7.5
seared rare sirloin served over sweet onions and drizzled with ponzu sauce	
TUNA TATAKI	9.5
seared rare sashimi grade tuna served over sweet onions and drizzled with ponzu sauce	
独 CRISPY SPINACH & WHITEFISH	8.5
tempura battered and flash fried baby spinach topped with sashimi grade whitefish & a mint vinaigrette	
SEAWEED SALAD	5
chilled Japanese seaweed salad with sesame oil	
SPINACH GOMAE	4.5
chilled poached spinach served with sesame sauce	
独 SALMON CEVICHE	10
sliced salmon, avocado, onions, beets, cilantro & lime with a Yuzu vinaigrette	
SASHIMI CARPACCIO	9.5
thinly sliced whitefish or octopus drizzled with hot oil & Japanese mint vinaigrette	
独 AHI TUNA & TOMATO FRESCO	10
ahi tuna stacked with fresh mozzarella and tomatoes drizzled with a mint vinaigrette	
SUNOMONO	7
sliced cucumber salad served with a Japanese vinaigrette topped with marinated shrimp or octopus	

## ENTRÉES

YUZU AHI TUNA	24
pan seared ahi tuna served atop wasabi mashed potatoes and grilled asparagus, drizzled with a yuzu garlic vinaigrette	
KAMO (DUCK) BREAST	19
lightly seasoned duck breast roasted until juicy with a crispy skin served with brown rice, steamed broccoli & tempura cauliflower	
MARINATED FLAT IRON STEAK	19
flat iron steak marinated in a garlic soy vinaigrette pan seared and served with wasabi mashed potatoes and grilled asparagus	
ORANGE GINGER CHICKEN	16
half chicken baked and topped with an orange ginger sauce served on a grilled rice patty with steamed broccoli & sauteed mushrooms	
SEARED SEA BASS	26
fresh sea bass, pan seared topped with a sweet miso sauce served with grilled asparagus and brown rice	
BONE-IN PORK CHOPS	19
two bone-in pork chops marinated in a red wine soy sauce and grilled served atop a potato croquette with Shanghai bok choy & tempura cauliflower	
GRILLED SALMON	20
grilled Scottish salmon stacked on a potato croquette with broccoli, topped with a creamy miso sauce	
INANIWA UDON	24
thin pad noodles & asparagus tossed in sake cream sauce and topped with jumbo scallops, shrimp & green mussels	
JAPANESE STYLE FRIED RICE	7
stir fried with scallions, onions, peas and eggs (add chicken or beef \$2 or shrimp or salmon \$3)	

## SIDES

miso soup	3	grilled asparagus	4.5
seafood miso soup	7.5	tempura cauliflower	4
rise house salad	4.5	steamed broccoli	4
steamed rice	2	wasabi mashed potatoes	3.5
fried rice	4	sauteed spinach	4
shanghai bok choy	3.5	sauteed mushrooms	3.5

## DESSERTS

BANANA SPRING ROLL	5
fresh banana wrapped in a crepe & flash fried, topped with a strawberry cream	
MOCHI ICE CREAM	5.5
choice of green tea, mango, red bean or strawberry ice cream wrapped in a rice cake and flash fried	
TEMPURA ICE CREAM	5
vanilla ice cream lightly battered and flash fried	
CHOCOLATE MANDARIAN CHEESECAKE	6.5
HONEY SESAME CHEESECAKE	6.5
<b>BEVERAGES</b>	
HOT TEA	2.95
FIJI FLAT / SAN PELLIGRINO SPARKLING	3 / 4
ICED TEA	1.95
SODAS	2.25

独 indicates a Rise signature dish



Sushi Lounge

No separate checks for parties exceeding 8 guests. An 18% gratuity may be added to parties of 6 or more.

\*Many of these food items contain uncooked ingredients. Consuming uncooked meats, seafoods, shellfish or eggs may increase your risk of foodborne illness\*