

# Lunch

## RISE COMBINATION LUNCH 14.5

Served with miso soup (substitute Rise side salad for \$1.50) and a choice of any two of the following items:  
steamed or fried rice available upon request

<b>Chef's choice nigiri</b>	<b>Unagi (eel) roll</b>	<b>Salt and pepper calamari</b>
<b>Chef's Choice sashimi</b>	<b>Shrimp tempura roll</b>	<b>Shrimp Dumpling</b>
<b>Spicy tuna roll</b>	<b>Gyoza (pork dumpling)</b>	<b>Shrimp &amp; vegetable tempura</b>
<b>California Roll</b>		<b>Chicken teriyaki</b>

## ENTREES

Served with steamed rice and miso soup. Fried rice may be substituted for \$2 and Rise side salad for \$1.50

<b>RISE BENTO BOX</b> changes daily	<b>15.5</b>	<b>GRILLED SALMON</b> Topped with ginger soy sauce & served with sautéed vegetables	<b>15</b>
<b>RISE SUSHI LUNCH</b> 5 pieces chef's choice nigiri and choice of tuna Roll –or– California roll (side of steamed rice not included)	<b>13</b>	<b>CHICKEN PANANG CURRY</b> house made curry sautéed with fresh vegetables and chicken served over steamed rice	<b>14</b>
<b>STEAK TERIYAKI</b> <b>14.5</b> Flame grilled flat iron steak sliced, brushed with teriyaki sauce and served with stir fry vegetables		<b>GENERAL TSO'S CHICKEN</b> Tempura battered chicken flash fried, glazed In traditional General Tso's sauce & served with Shanghai bok choy	<b>12.5</b>
<b>CHICKEN TERIYAKI</b> <b>12.5</b>		<b>VEGGIE DELIGHT</b> An assortment of mixed vegetables and tofu Stir fried with chef's special seasoning	<b>9.5</b>

## SALADS

<b>TERIYAKI SALAD</b> w/ <b>CHICKEN –or– STEAK</b> mixed field greens, teriyaki chicken or steak, tomatoes and cucumber with a traditional Wafu Japanese vinaigrette	<b>13.5/15.5</b>
<b>AHI TUNA SALAD</b> pan seared ahi tuna, prepared rare with tomatoes, cucumber & avocado served over mixed field greens drizzled with a sweet chili Vinaigrette	<b>14.5</b>
<b>NASAKI SALAD</b> a combination of seared ahi tuna and Scottish salmon served over a spring mix salad with the chefs special sweet chili vinaigrette	<b>16.5</b>
<b>RISE SIDE SALAD</b> wild field greens, tomatoes, cucumbers drizzled With Rise's house ginger dressing	<b>4.5</b>

## NOODLES & RICE

<b>NABIYAKI UDON NOODLE</b> Japanese udon noodle soup with chicken, vegetables and egg	<b>15.5</b>
<b>SHRIMP &amp; VEGETABLE TEMPURA UDON</b> <b>14.5</b> <b>NOODLE SOUP</b> traditional Japanese udon noodle soup with tempura fried shrimp and vegetables	<b>14.5</b>
<b>JAPANESE STYLE FRIED RICE</b> <b>8</b> stir fried with scallion, onions, peas and egg (add chicken \$2 or beef or shrimp or salmon \$3)	<b>8</b>
<b>LO MEIN</b> stir fried noodle with seasonal vegetables (add chicken \$2 or shrimp, beef \$3)	<b>9</b>
<b>Chicken Katsu Don</b>	<b>12.5</b>

## DESSERTS

<b>BANANA SPRING ROLL</b> Fresh banana wrapped in a crepe & flash fried, topped with cream	<b>8.5</b>	<b>TEMPURA APPLE</b> Lightly battered and fried, honey, vanilla ice cream	<b>8.5</b>
<b>ICE CREAM</b> Two scoops of vanilla or green tea	<b>7</b>	<b>TEMPURA ICE CREAM</b> Vanilla ice cream lightly battered and flash fried	<b>8.5</b>

## BEVERAGES

<b>HOT TEA</b> 2.95	<b>FIJI STILL WATER</b> 5	<b>SAN PELLIGRINO SPARKLING WATER</b> 5
<b>ICED TEA</b> 2.95	<b>SODAS</b> 2.95	

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

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

# SUSHI

## From Hawaii

<b>Kajiki (marlin)</b>	
9.5/12.5	
<b>Hawaiian Blue Prawn</b>	9.5/12.5
<b>Ono nire no ki (ono wahoo)</b>	9.5/12.5
<b>Mekajiki (swordfish)</b>	9.5/12.5
<b>Shiira (mahi-mahi)</b>	9.5/12.5
<b>Golden Snapper</b>	9.5/12.5

## Nigiri (2 pc)

<b>maguro (tuna)</b>	7.5
<b>hamachi (yellowtail)</b>	9.5
<b>sake (fresh salmon)</b>	7.5
<b>tai (red snapper)</b>	8.5
<b>saba (Japanese mackerel)</b>	6.5
<b>shiro maguro (white tuna)</b>	8.5
<b>smoked salmon</b>	7.5
<b>amaebi (sweet shrimp)</b>	8.5
<b>Ebi (shrimp)</b>	5.5
<b>ika (squid)</b>	6.5
<b>unagi (eel)</b>	7.5
<b>tako (octopus)</b>	6.5
<b>hokigai (surf clam)</b>	5.5
<b>hotate (sea scallop)</b>	8.5
<b>ikura (salmon roe)</b>	6.5
<b>add quail egg</b>	+1.5
<b>Tobiko (flying fish roe)</b>	5.5
<b>masago (smelt roe)</b>	5
<b>tamago (sweet omelette)</b>	5
<b>kanikama (crab stick)</b>	5
<b>aji (mackerel)</b>	7.5
<b>shibusu (sea bass)</b>	9.5
<b>toro (fatty tuna)</b>	m/p
<b>seasonal</b>	
<b>uni (sea urchin)</b>	m/p

## Sashimi(3pc)

<b>maguro (tuna)</b>	9.5
<b>hamachi (yellowtail)</b>	10.5
<b>sake (fresh salmon)</b>	10.5
<b>tai (snapper)</b>	9.5
<b>shibusu (sea bass)</b>	12.5
<b>saba (mackerel)</b>	8.5
<b>shiro maguro (white tuna)</b>	10.5
<b>smoked salmon</b>	10.5
<b>tako (octopus)</b>	9.5

## Entrées From the Sushi Bar

All entrees served with miso soup and a Rise side salad

<b>CHIRASHI DON</b>	28
assorted Chef's choice sashimi served with sushi rice	
<b>UNAGI DON</b>	25
broiled freshwater eel topped with eel sauce and served with sushi rice	
<b>TEKKA DON</b>	28
tuna sashimi served with sushi rice	
<b>OYAKOSAKE DON</b>	30
salmon sashimi served with sushi rice and topped with salmon roe	
<b>SPICY TUNA DON</b>	23
spicy tuna	

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any substitutions to original menu item may incur additional surcharges.

## Rise Signature Rolls

<b>LAVA ROLL</b>	12.5
tuna, salmon, snapper, and scallions, mixed with Chef Tong's special spicy sauce, sprinkled with swiss cheese and baked	
<b>DERBY ROLL</b>	17.5
spicy tuna rolled in sushi rice and topped with shrimp and scallops with spicy Tong's sauce	
<b>LOBSTER ROLL</b>	19.5
avocado rolled in sushi rice topped with lobster, horseradish mayo, tobiko & Chef Tong's signature sauce	
<b>SESAME ROLL</b>	13.5
spicy tuna roll with sesame seeds flash fried and served with a sesame sauce & house made sweet chili sauce	
<b>DANCING CRAB ROLL</b>	12.5
spicy crab and tempura flakes rolled in sushi rice and topped with shrimp and a ginger drizzle	
<b>SPICY BASIL SALMON ROLL</b>	12.5
fresh salmon mixed with spicy mayo & basil rolled in sushi rice	
<b>CALIFORNIA KING ROLL</b>	19.5
king crab meat rolled in sushi rice & topped with avocado	
<b>TEMPURA SHR W/ PINEAPPLE</b>	10.5
tempura shrimp rolled in sushi rice topped with pineapple, ginger soy sauce & mango sauce	
<b>OCEAN ANGEL</b>	17.5
spicy tuna rolled in sushi rice topped with seared white tuna & tong's special scallion sauce	

## Rise Sushi Rolls

<b>UNAGI ROLL</b>	9.5
bbq eel and avocado rolled in sushi rice & topped with eel sauce	
<b>TEMPURA ROLL</b>	8
tempura shrimp rolled in sushi rice & drizzled with eel sauce	
<b>ASPARAGUS &amp; SHRIMP ROLL</b>	8
poached asparagus and shrimp rolled in sushi rice topped with Japanese mayo	
<b>ALASKA ROLL</b>	9
fresh salmon and avocado rolled in sushi rice	
<b>CRUNCHY ROLL</b>	8.5
shrimp tempura & tempura flakes rolled in sushi rice and topped with masago and eel sauce	
<b>CRUNCHY VEGETABLE ROLL</b>	8
vegetable tempura with eel sauce	
<b>CALIFORNIA TEMPURA ROLL</b>	10.5
tempura shrimp and avocado with crab and eel sauce	
<b>CALIFORNIA ROLL</b>	8
crabmeat and avocado rolled in sushi rice	

<b>CALIFORNIA TUNA TATAKI ROLL</b>	12.5
kanikama, avocado & sweet onion rolled in sushi rice topped seared ahi tuna & spicy mayo	
<b>RISE SUPERSTAR ROLL</b>	16.5
spicy tuna, crab stick and avocado rolled in sushi rice and topped with assorted tobiko and Chef Tong's special sauce	
<b>MANGO CRUNCH</b>	14.5
Fresh mango & tempura flakes wrapped in rice and topped with salmon and a sweet chili mango sauce	
<b>LONG BEACH ROLL</b>	16.5
spicy tuna and cucumber rolled in rice topped with salmon, avocado, jalapenos with mango sauce	
<b>PEACHTREE ROLL</b>	12.5
salmon avocado and cream cheese flash fried and topped with a sweet chili sauce & eel sauce	
<b>BULLDOG ROLL</b>	10.5
bbq eel and avocado rolled in sushi rice topped w/ red tobiko and eel sauce	
<b>ALASKAN KING ROLL</b>	21
Alaskan king crab and avocado rolled in sushi rice topped with smoked salmon	
<b>OMEGA 3 ROLL</b>	18.5
spicy salmon & avocado rolled in sushi rice topped with fresh sea bass & drizzled with spicy Tong's sauce	
<b>BULLET TRAIN</b>	17.5
spicy crab and avocado rolled in sushi rice topped with seared ono wahoo & garlic sauce (seasonal)	
<b>RAINBOW ROLL</b>	12.5
crabmeat and avocado rolled in sushi rice and topped with fresh tuna, salmon, shrimp, whitefish and avocado	
<b>SUPER CRUNCHY ROLL</b>	10.5
tempura shrimp, crab, green beans, sweet potato & sweet onion topped with eel sauce	
<b>SPIDER ROLL</b>	14.5
fried soft shell crab, cucumber, masago and eel sauce	
<b>SPINACH ROLL</b>	7
spinach and cucumber rolled in sushi rice	

* extra Spicy Tong's sauce	1.00
* extra eel sauce or Japanese mayo	.50
* special request to flash fry sushi roll	1.00

<b>SUSHI DINNER</b>	31	<b>TUNA</b>
8 pieces of Chef's choice sushi served with a choice of California roll, tuna roll or spicy tuna roll		
<b>SASHIMI DINNER</b>	35	
15 pieces of Chef's choice sashimi		
<b>SUSHI &amp; SASHIMI COMBINATION DINNER</b>	35	
6 pieces of Chef's choice sushi and 9 pieces of Chef's		

**Omakase available** (chef's unique daily tasting menu)  
Starting at \$55 per person

**toro (fatty tuna)**  
**seasonal**

m/p