

FREE RANGE FRENCH HEN

Shitakes Mushroom, Fricassee of Heirloom Vegetables, Natural Jus
32

DELICATE AROMATIC DUCK

Broccolini, Asparagus, Citrus-Honey Ginger, Plum Wine Glazed
42

COTE DE VEAU

Veal Chop with crispy sweetbread, French Green Lentils, Dried Fruit
 Chutney, Sage Cognac Sauce
46

COLORADO RACK OF LAMB

Wasabi Peas Crusted, Butternut Squash, Saffron-Sundried Tomato
 Risotto Croquette, Ichimi Garlic Sauce
63

WAGYU BEEF SHORT RIBS

Sake - Miso & Maple Braised, Edamame Potato Hash, Glazed Baby
 Carrots with Pickled Ginger
54

ANGUS FILET AU CHAMPIGNON

Wild Mushrooms, Asparagus, Pearl Onions & Fingerlings,
 Bone Marrow "Foie Gras" Truffle Sauce
 12 oz. **58**

STEAKS

All Steaks are 100% U.S.D.A. Prime Beef Aged for a
 minimum of 36 days in Our Private Dry Aging Room.
Steaks come with a choice of one sauce

STEAK AU POIVRE

12 oz. **52**

RC "FILET MIGNON"

12 oz. **52**

COTE DE BOEUF

Prime Rib **Bone-in** Topped with Glazed Cipollini Onion & Bone
 Marrow
 20 oz. **68**
 32 oz. **98**

CENTER CUT RIBEYE

Boneless Ribeye Steak 14 oz. With Glazed Cipollini Onion
42

PRIME RESERVE CUT

10 oz. **55**
 With Glazed Cipollini Onion

SEASONED WAGYU BEEF**WAGYU BEEF RIB STEAK 22 OZ**

BONE IN

95

WAGYU BEEF BONELESS RIBEYE 14 OZ

88

SAUCES

Bordelaise, Béarnaise, Green Peppercorn

SIDES

12

TAMARI GLAZED GREEN BEANS**CREAMY BABY SPINACH WITH ARTICHOKE HEARTS****ROASTED GARLIC BROCCOLINI****WHITE ASPARAGUS WITH WILD MUSHROOM****PORCINI-BLACK TRUFFLE POMMES FONDUE****BAKED BLACK TRUFFLE MUSHROOMS POTATO****CLASSIC FRENCH FRIES****SUSHI & SASHIMI**

TUNA 7/9

TORO 13/15

HAMACHI 6/8

KANPACHI 6/8

SHIMA AJI 6/8

NZ ORGANIC KING SALMON 7/9

FLUKE 5/7

ARTIC CHAR 5/7

IKURA 6/9

MOCK CRAB 5/9

MADAI 6/8

MASAGO 6/8

CLASSIC ROLL

13

TUNA AVOCADO

TUNA

YELLOW TAIL SCALLION

YELLOW TAIL JALAPENO

SALMON AVOCADO

MOCK CRAB AVOCADO & CUCUMBER

SPICY TUNA WITH ASIAN PEAR

SPICY TUNA

SPICY SALMON

SPICY SALMON WITH CRUNCH

SPICY YELLOW TAIL WITH JALAPENO

SPICY YELLOW TAIL

SPICY MOCK CRAB

APPETIZERS

RC CRISPY RICE

Crispy Rice With Spicy Tuna Chive. Crispy Scallion
 With Micro Basil & Chipotle Aioli Scallion
18

KING SALMON SALAD

Miso Vinaigrette & Baby Arugula Salad
16

YELLOW TAIL CRUDO

Ponzu Jalapeno Sauce, Serrano & Micro Greens
16

TUNA TARTAR

Fancy Diced Tuna with Seasoning Over Avocado and
 RC Truffle Gari Sauce
18

CRISPY TRIPLE

Salmon & Yellow Tail Oshinko Wrapped Tuna Fried Tempura with
 white Truffle Ponzu Sauce and Truffles
18

NEW STYLE CRAB SALAD

Mock Crab Salad on Crispy Wonton Skin Chips With Soy Powder
 And Micro Cilantro
16



MADAI CEVICHE

Sliced Madai, Orange Segment, Julienne Cucumber. Red and Yellow Bell Paper, Serrano
16

HIRAME TESTER

Sliced Hirame, Scallion Rolled with Daikon, Radish with Wasabi Vinaigrette
16

BLACKENED TUNA SALAD

Sliced Blacked Tuna with Mixed Green and Miso Vinaigrette
16

SIGNATURE RC ROLLS

YELLOW STONE

Spicy Crab Crunch with Avocado and Cucumber on top, Honey Miso Salmon
22

RED PEARL

Tuna Asparagus Topped With Seared Pepper Tuna, Creamy Wasabi Mayo and Micro Cilantro
18

SERANO

Yellow Tail with Cucumber Topped with Yellowtail, Spicy Chipotle and Serrano.
18

SETAI VEGI

Avocado, Mango, Sautéed Mushroom Wrapped Cucumber with Citrus Truffle Gari
18

VOLCANO

Spicy Tuna with Asian Pear Topped with Avocado & RC Special Sauce and Crunch
20

CAPONE ROLL

Salmon Avocado, Yamagobo Top With Spicy Mock Crab Mango Sauce and Wasabi Masago
22

CHILEAN ROLL

Grilled Chilean Sea Bass, Baby Arugula, Asian Pear on Top, Tuna with Garlic Chip and Miso Vinaigrette
23

GOBO ROLL

White Fish, Yamagobo, Scallion Tempura with Almond, RC Sweet & Spicy Sauce. Micro Cilantro
18

SUSHI & SASHIMI PLATTER

SASHIMI PLATTER

Assorted 18 pcs Sashimi Chef Recommendations
40

SUSHI PLATTER

Spicy Tuna Roll & Assorted 9 pcs Sushi Chef Recommendations
34

TRI COLOR SUSHI

Spicy Tuna Roll & Assorted 9 pcs of Tuna, Salmon & Yellowtail
34

APPETIZERS

WAGYU BEEF SLIDERS

Homemade Brioche, Sweet Gherkin, Roma Tomato Chutney, Roasted Shishito Peppers
19

GRILLED WAGYU ANGUS RIBS

Asian Marinated, King Trumpet Mushrooms, Pickled Pearl Onion, Port Wine Fig Glaze.
32

LAMB MERGUEZ

Spicy lamb Sausage with Shishito Peppers, Couscous, Sesame Garlic Marinade Sauce
18

GLAZED VEAL SWEETBREADS

Edamame, Chestnuts & Turnips, Savory Porcini Black Truffles Marsala Sauce
24

VEAL OSSO BUCO TORTELLINI

Hon Himeji Mushrooms, White Asparagus, Green Peas
26

WAGYU BEEF CARPACCIO

Micro Watercress, Shitake Mushrooms Tempura, Toasted Sesame Seed, Rosemary-Sherry Wine Vinaigrette
20

SOUPS

PORCINI MUSHROOM

Sunchoke Chips, White Truffle Essence
14

SALADS

SATUR FARMS MESCLUN GREENS

Rainbow Tomatoes, French Radish, Sherry Wine-Miso Dressing
14

FIELD MACHE & BELGIAN ENDIVE

Champagne Cantaloupe, Candied Walnuts, White Truffle Oil Vinaigrette
18

ORGANIC BABY SPINACH

Artichokes, Grilled Portobello, Balsamic Vinaigrette
16

HEIRLOOM TOMATO & CANDY BEET SALAD

Avocado, Micro Arugula, Basil Puree, Honey Meyer lemon Vinaigrette
20

ENTREES

SALT BAKED MEDITERRANEAN BRANZINO

Broccolini & Oyster Mushrooms, Meyer Lemon, Capers & Nicoise Olives, Micro Basil, E.V.O.O.
38

PAN ROASTED CHILEAN SEA BASS

Tarragon Infused En Barigoule of Artichokes, Baby Roots Vegetables & Tomato Confit
46

MISO GLAZED BLACK COD

Wilted Baby Pea Shoot, Maitake Mushrooms, Pickled Ginger
46

