

RESERVE CUT

JAPANESE MENU

SIGNATURE ROLLS

SALMON, TUNA & BLACK CAVIAR (NO RICE)

TUNA WRAPPED IN SALMON & SCALLION

23

SEARED HAMACHI

HAMACHI 2-WAYS, JALAPENO, PONZU CILANTRO SAUCE

22

CRISPY ALMOND TRIPLE (NO RICE)

SALMON, YELLOWTAIL AND OSHINKO WRAPPED IN TUNA

22

YELLOWSTONE

LIGHTLY FRIED ROLL

KANI, AVOCADO, SUNDRIED TOMATO, SALMON, SWEET TRUFFLE SAUCE

22

BROAD STREET

SPICY TUNA, TEMPURA CRUNCH, SEARED TUNA, GARLIC MAYONNAISE, MASAGO

22

GRILLED SALMON

MANGO, AVOCADO AND ROMAINE LETTUCE ON SOY PAPER, CRISPY SHALLOTS, SWEET MISO SAUCE

21

RAINBOW

TUNA, SALMON, HAMACHI, SPICY KANI, AVOCADO, CUCUMBER, SCALLIONS, MASAGO, AIOLI

22

VEGETABLE NARUTO (NO RICE)

CARROT, LETTUCE, AVOCADO, CUCUMBER, SWEET GINGER-CARROT SAUCE

20

TUNA & BLACK TRUFFLE

AVOCADO, TEMPURA CRUNCH, TERIYAKI, CILANTRO

24

GRILLED CHILEAN SEA BASS

CRISPY CUCUMBER, AVOCADO, TERIYAKI, GARLIC CHIPS

23

VOLCANO

SPICY TUNA, AVOCADO, AIOLI SAUCE, TEMPURA

22

SEARED MADAI WITH CRISPY SHALLOTS

TUNA, AVOCADO, CITRUS TERIYAKI, CILANTRO

24

CLASSIC ROLLS

13 EACH

SPICY TUNA SPICY SALMON AVOCADO CUCUMBER YELLOWTAIL JALAPENO
SALMON AVOCADO CALIFORNIA TUNA AVOCADO

SUSHI & SASHIMI

SUSHI 7, SASHIMI 9

TUNA SHIMA AJI KANPACHI OCEAN TROUT STRIPED BASS
HAMACHI SALMON MADAI IKURA BLUE FIN TORO M/P

PLATTERS

SASHIMI

CHEFS SELECTION, 18 PCS

44

SUSHI

CHEFS SELECTION, 9 PCS + SPICY TUNA ROLL

42

RESERVE

CHEFS SELECTION, 4 SUSHI, 8 SASHIMI + TUNA MAKI ROLL

44

RESERVE CUT

MENU

SOUPS & SALADS

SOUP DU JOUR

17

RC 'CLASSIC' MUSHROOM SOUP

PORCINI MUSHROOMS, TRUFFLE OIL

18

RC SIGNATURE SALAD

MÂCHE, CRUDITE, TRUFFLE VINAIGRETTE

18

SASHIMI WITH MESCLUN

TUNA, SALMON, YELLOWTAIL, CARROT-GINGER DRESSING

22

WARM BRUSSELS SPROUT SALAD

FRISÉE, CRISPY BACON, GRAPEFRUIT, STOUT MUSTARD VINAIGRETTE

22

WINTER VEGETABLE SALAD

KABOCHA SQUASH, BABY CARROTS, SUNCHOKE CONFIT, BEET PUREE, HAZELNUTS,
MAPLE GINGER VINAIGRETTE

24

COLD APPETIZERS

RC CRISPY RICE & SPICY TUNA

CILANTRO SPROUTS & CHIPOTLE AIOLI

21

BLACKENED TUNA BITES

AVOCADO, PICO DE GALLO, WONTON CHIP, AIOLI

24

YELLOWTAIL CARPACCIO

BLACK CAVIAR, JALAPENO, MICRO CILANTRO, CITRUS PONZU

18

'BUTCHERS CUT' TERIYAKI BEEF JERKY

29

TARTARES

PRIME STEAK

EGG YOLK DUO, SUNCHOKE, HORSERADISH & LIME

28

ATLANTIC SALMON

SCALLION, IKURA (SALMON ROE), TORTILLA CHIPS & MICROGREENS

21

BIG EYE TUNA

AVOCADO MOUSSE, SESAME-MEYER LEMON-DRESSING

24

EXECUTIVE CHEF: KAMRAN NASEEM

(20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE)

RESERVE CUT

MENU

HOT APPETIZERS

BEEF BACON BITES

HONEY BOURBON GLAZED, SAUTEED APPLE, MUSTARD SAUCE
19

SHORTRIB & MUSHROOM STUFFED ARTICHOKE

PERSIMMON JAM, HAZELNUTS
22

SHORT RIB TACOS

APPLE SMOKED PRIME BEEF, TOMATO AND CILANTRO SALSA
26

MERGUEZ SAUSAGE

FARRO, SUNCHOKE PUREE, PICKLED RAISIN, BURNT ALMOND AND SCALLION
24

BABY BACK RIBS

SPAGHETTI SQUASH, SUNDRIED TOMATO, CHESNUT & KALE, ORANGE CUMIN MARMALADE
28

WAGYU BEEF SLIDERS

CHIPOTLE MAYO & PICKLED TOMATILLO
21

MAIN COURSES

BLACK BASS

BEAN POTTAGE, HAND OF BUDDHA, GINGER CONFIT, WARM GREEN APPLE-HORSERADISH INFUSION
44

SALMON DUET

SEARED SALMON & POACHED DATE ROLL
BUTTERNUT SQUASH REMOULADE AND PUREE, ONION STRINGS, POACHED SHALLOTS
42

BRAISED WAGYU SHORT RIB

THREE BEAN CASSOULET WITH PULLED SHORTRIB, PARSNIP PUREE
68

VEAL CHOP

ROOT VEGETABLE MOUSSELINE, SWEET POTATO, PARSNIP AND CELERY ROOT
61

TRUFFLED CHICKEN DUO

SOUS VIDE BREAST & LEG CONFIT, CELEBRATION OF CARROTS
38

RACK OF LAMB

VANILLA PEAR PUREE, OLIVE TAPENADE
75

WAGYU STEAK PORCINI BURGER

GRILLED ONION, BEEF 'BACON' & PORCINI MUSHROOM
46

PASTA DU JOUR

MP

EXECUTIVE CHEF: KAMRAN NASEEM

(20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE)

RESERVE CUT

STEAKS

ALL STEAKS ARE 100% U.S.D.A. PRIME BEEF
AGED FOR A MINIMUM OF 36 DAYS IN OUR PRIVATE DRY AGING ROOM

.....

12 OZ RC "FILET MIGNON"
BRUSSEL SPROUTS HASH
61

14 OZ CENTER CUT BONELESS RIBEYE
ESCAROLE & RADDICCHIO MEDLEY, SWEET GARLIC PUREE
58

10 OZ PRIME RESERVE CUT
PROPRIETOR'S CULTIVATED SPECIAL, DUO OF ARTICHOKE, SOUR CHERRY, KALE, BALSAMIC
65

12 OZ STEAK AU POIVRE
COARSE GROUND BLACK PEPPERCORNS, FALL VEGETABLE TERRINE
61

20 OZ COTE DE BOEUF & BONE MARROW
PRIME RIB BONE-IN, SPICED POACHED PEAR, HAZELNUTS & SHAVED JALAPEÑO
75

AGED WAGYU BEEF

SIMPLY THE HIGHEST GRADE OF MEAT IN THE WORLD
RECOGNIZED FOR ITS UNPRECEDENTED FLAVOR PRODUCED BY EXPENDING
TRADITIONAL JAPANESE ALL NATURAL HOLISTIC TECHNIQUES

.....

22 OZ WAGYU BEEF BONE-IN RIB STEAK.....104

14 OZ WAGYU BEEF BONELESS RIBEYE.....94

WAGYU STEAKS ACCOMPANIED BY SPICED POACHED PEAR, HAZELNUTS & SHAVED JALAPEÑO

SIDES

13 EACH

YUKON POTATO MASH... CHIVE AND TRUFFLE OIL

ROASTED CAULIFLOWER...THYME, GARLIC, ORANGE SUPREME

HAND CUT IDAHO POTATO FRIES... MAHOGANY, BELGIAN-STYLE, SEA SALT

FOUR MUSHROOM SAUTÉ... CRIMINI, MAITAKE, SHIITAKE, OYSTER, SHALLOTS & BRANDY

SAUTÉED STRING BEANS... THAI CHILI TAMARI GLAZE

SAUCES

BÉARNAISE

BORDELAISE

GREEN PEPPERCORN

STEAK SPECIALS

TUESDAYS..... 18 OZ PRIME RIB..... 79

WEDNESDAYS..... 18 OZ CHATEAUBRIAND..... 79

THURSDAYS..... 20 OZ DELMONICO..... 79