

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

LUNCH SPECIAL

\$29, 3-COURSE PRIX FIXE MENU
EXCLUSIVE OF TAX & GRATUITY

FIRST COURSE, CHOICE OF...

CARROT SOUP
ORANGE ZEST, MICRO GREENS

SPINACH & RADICCHIO SALAD
CRANBERRY, CROUTONS, CITRUS VINAIGRETTE

SUSHI ROLL
SALMON & TUNA

MAIN COURSE, CHOICE OF...

SPAGHETTI
SWISS CHARD, ARTICHOKE, BRANDIED CHERRY, GARLIC OIL

SEARED BRANZINO
CHESTNUT PUREE, SPAGHETTI SQUASH, GARLIC CONFIT, SUNDRIED TOMATO

5 OZ PETIT PRIME FILET
CARROT PUREE, BOK CHOY, PICKLED WOOD EAR MUSHROOM

DESSERT, CHOICE OF...

PEANUT BUTTER MOUSSE
SALTED CARAMEL SAUCE, VANILLA ICE CREAM

BEIGNETS
COCONUT SORBET, RASPBERRY SAUCE

CHEF'S SELECTION OF SORBET

SOUPS & SALADS

RC 'CLASSIC' MUSHROOM SOUP
PORCINI MUSHROOMS, TRUFFLE OIL
18

RC SIGNATURE SALAD
MÂCHE, CRUDITE, TRUFFLE VINAIGRETTE
22

WARM BRUSSELS SPROUT SALAD
FRISÉE, CRISPY BACON, GRAPEFRUIT, STOUT MUSTARD VINAIGRETTE
22

ADD GRILLED CHICKEN 12, ADD GRILLED OR BLACKENED SALMON 18

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

ATLANTIC SALMON TARTARE
SCALLION, IKURA (SALMON ROE), TORTILLA CHIPS & MICROGREENS
18

BIG EYE TUNA TARTARE
AVOCADO MOUSSE, SESAME-MEYER LEMON-DRESSING
24

'BUTCHERS CUT' BEEF TERIYAKI JERKY
29

EXECUTIVE CHEF: KAMRAN NASEEM

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

RESERVE CUT

HOT APPETIZERS

SHORT RIB TACOS

APPLE SMOKED PRIME BEEF, TOMATO AND CILANTRO SALSA
26

SINGLE CUT SMOKE ROASTED LAMB CHOP

PICKLED VEGETABLE SALAD, BASIL GRANOLA, BORDELAISE SAUCE
18

WAGYU BEEF SLIDERS

CHIPTLE MAYO & PICKLED TOMATILLO
22

SANDWICHES

(ALL SANDWICHES SERVED WITH FRIES)

RC PRIME STEAK

JALAPENO PINEAPPLE SALSA, RED ONION *ON CIABATTA*
32

GRILLED CHICKEN CLUB

LETTUCE, TOMATO, ONION, BEEF BACON, BASIL AIOLI & AVOCADO *ON WHITE*
26

THE REUBEN

PASTRAMI AND CORNED BEEF, CARROWAY COLE SLAW *ON MARBLED RYE*
26

BURGERS

ALL BURGERS ARE SERVED WITH LETTUCE, TOMATO & ONION *ON BRIOCHE*

RESERVE CUT

AGED GROUND PRIME FILET, BEET FAT MAYONAISE, SUN DRIED TOMATO PESTO & FRIES
28

SALMON BURGER

COLE SLAW AND MISO DRESSING, SAMBAL MAYO & SWEET POTATO FRIES
27

½ LB. WAGYU STEAK PORCINI BURGER

GRILLED ONION, BEEF 'BACON' AND PORCINI MUSHROOM & FRIES
34

ADDITIONS

AVOCADO 3 EGG 3 BEEF 'BACON' 5

MAIN COURSES

TOASTED SESAME AHI TUNA

SHAVED FALL VEGETABLES, SCALLION-GINGER SALSA
27

SALMON

MUSTARD GREENS, BUTTERNUT SQUASH PUREE, CRISPY SHALLOTS
38

CHICKEN PAILLARD

SHAVED FENNEL, HEIRLOOM TOMATOES, BLOOD ORANGE, CITRUS BLOOD ORANGE VINAIGRETTE
25

GRILLED STEAK AND AVOCADO SALAD

ROASTED TOMATOES, FIELD GREENS, BLACK TRUFFLE VINAIGRETTE
29

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

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12 OZ RC "FILET MIGNON"

61

14 OZ CENTER CUT BONELESS RIBEYE

58

10 OZ PRIME RESERVE CUT

68

12 OZ STEAK AU POIVRE

61

20 OZ COTE DE BOEUF & BONE MARROW

75

ALL STEAKS ACCOMPANIED BY DUO OF ARTICHOKE, SOUR CHERRY, KALE, BALSAMIC

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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

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22 OZ WAGYU BEEF BONE-IN RIB STEAK

104

14 OZ WAGYU BEEF BONELESS RIBEYE

94

WAGYU STEAKS ACCOMPANIED BY MARINATED BEETS WITH PISTACHIO

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SAUCES

BEARNAISE

CHAMPAGNE, VINEGAR, SHALLOTS

BORDELAISE

RED WINE, ROASTED BONE MARROW, SHALLOTS & HERBS

GREEN PEPPERCORN

GREEN PEPPERCORNS, COGNAC & HERBS

SIDES

13 EACH

HOUSEMADE CUT FRIES

CRISPY CAULIFLOWER WITH ORANGE

TAMARI GLAZED STRING BEANS