# BRUNCH MENU

Sat - Sun : Bottomless Mimosa & Sangria
$15 PER PERSON / 90 MINS LIMIT
** with purchase of Entrée **

RAKUYA JAPANESE KITCHEN + BAR

## STARTERS

**CHA MAME "Brown Edamame"** 6
Young Soy Beans

**AGEDASHI TOFU** 9
Fried Tofu | Shiitake | Kabocha | Dried Bonito | Light Soy Dashi | Ginger

**VEGETABLE TEMPURA** 10
Kabocha | Broccoli | Carrot | Shiitake | Green Beans

## SALADS

**MESCLUN SALAD** 10
Radicchio | Kaiware Sprouts | Shiso | Cilantro | Cucumber | Miso Vinaigrette

**SEAWEED SALAD** 12
Romaine | Mesclun |Radicchio | Cucumber | Wonton Strip |Carrot Vinaigrette

**TOFU SALAD** 12
Romaine & Mesclun Lettuce | Cucumber | Seaweed | Peanut | Fried Shallots | Yuzu Soy Vinaigrette

## BUBBLE WAFFLE

Hong Kong Style Egg Bubble Waffle

**FRUITS ON WAFFLE** 14
Banana | Strawberry | Kiwi | Blueberry | Kinako Whipped Cream | Azuki Sweet Beans | Maple Syrup

**CHICKEN & WAFFLE** 16
Japanese Style Fried Chicken Nuggets | Maple Syrup

## HAYASHI RICE

Japanese Style Hashed Beef with Rice

**HAYASHI RICE** 17
Thin Sliced Beef-Onion-Mushroom with Demi Glaze | Buttered Paprika Rice | Side Salad

**OMU HAYASHI** 19
Buttered Paprika Rice is Wrapped with Layer of Runny Egg | Thin Sliced Beef-Onion-Mushroom with Demi Glaze Sauce | Side Salad

## RAMEN

**TONKOTSU SHOYU RAMEN (Rich Broth)** 17
Pork Broth | Dried Fish Flavored Soy Base | Straight Thin Noodle | Chashu Pork Belly | Nitamago Egg | Woodear Mushroom | Onion | Scallion | Blackened Garlic Oil | Spicy Chili Sauce

**SHOYU RAMEN (Classic Soy Broth)** 17
Chicken-Pork-Dried Fish Broth | Soy Sauce Base | Aged Wavy Noodle | Chashu Pork Belly | Nitamago Egg | Bamboo Shoot | Onion | Scallion

**SHIO RAMEN (Light Broth contain Shell fish)** 17
Chicken-Pork-Dried Fish Broth | Salt & Clam Base | Aged Wavy Noodle | Chashu Pork Belly | Nitamago Egg | Bamboo Shoot | Onion | Scallion

**TAN TAN MEN Szechuan Style Spicy Noodle (NO SOUP)** 17
Szechuan Style Ground Beef Stew | Thick Ramen Noodle | Sesame Sauce | Cucumber | Chili Oil | Cilantro

## NOODLES

### YELLOW CURRY COCONUT SOUP

Udon (Wheat) | Egg Noodle

**VEGETABLES & TOFU** 17
**CHICKEN** 18
**BEEF** 20
**SHRIMP** 21
**SEAFOOD** Shrimp | Calamari | Mussel 20
**DELUXE** Beef | Chicken | Shrimp | Calamari 22

### TOKYO DASHI

Udon (Wheat) | Egg Noodle

**VEGETABLES & TOFU** 16
**CHICKEN** 17
**BEEF** 19
**SHRIMP TEMPURA** 19
**DELUXE** Shrimp Tempura | Chicken | Beef 21

## DONBURI COMBO SET

All Set Comes with Udon Tokyo Dashi | Side Salad | Shrimp & Kabocha Tempura

**TARE KATSU DON** 19
Fried Breaded Chicken Breast | Sweet Soy | Hot Mustard | Ginger | Rice

**YAKITORI** 19
Grilled Skewered Chicken Thigh & Meatball | Teriyaki | 63-degree Egg

**KATSU CURRY** 21
Breaded Chikcen Breast | Japanese Style Curry on Rice

**RIBEYE STEAK** 22
Shiitake | Yakiniku & Teriyaki Sauce | Garlic Chip | Scallion On Rice

**UNAGI** Broiled Eel on Rice 22

**SAKE Available at 11:30 am** 22
Salmon Sashimi | Seared Salmon Toro Zuke | Salmon Roe on Sushi Rice

**BARA CHIRASHI Available at 11:30 am** 22
Assorted Diced Sashimi on Top of Sushi Rice

**TORO TEKKA Available at 11:30 am** 27
Fatty Tuna | Seared Fatty Tuna | Akaki Tuna on top of Sushi Rice

## TEISHOKU SET

All Sets Come with Shrimp & Veggie Tempura | Seaweed & Potato Salad | Spicy Cucumber | Chawanmushi egg custard | Fruit | Kinpira Gobo | Salmon Nanban Zuke | Miso Soup | Rice

**CHICKEN KARAAGE** 19
Japanese Style Chicken Thigh Nugget | Tartare Sauce

**ODEN Japanese Style Hot Pot with light Dashi** 20
Fish Cake | Pork Belly | nEgg | Daikon | Satoimo ( Baby Taro )

**GRILLED SALMON TERIYAKI** 21
Teriyaki | Sansho Pepper

**SPICY KOREAN BBQ PORK BULGOGI** 20
Onion | Scallion

**GRILLED RIBEYE TERIYAKI** 22
Garlic Chip | Scallion

**BLACK COD (4 oz)** 22
Miso Marinated | Lemon

**BROILED EEL** Sansho Pepper 23

**SASHIMI** 26
Tuna | Salmon | Yellowtail | White Fish

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**CHOSHOKU SET Japanese Style Breakfast)** 19
Grilled Salmon | 63-degree Egg with Dashi Soy | Sesame Chicken | Braised Soy Beans | Miso Shishito | Kinpira Gobo | Pickled Cucumber & Oshinko | Rice | Miso Soup

## BENTO BOXES

Available at 11:30 am

**CHICKEN BREAST TERIYAKI** 19
**SALMON TERIYAKI Sansho Pepper** 20
**RIBEYE STEAK** 21
**SHRIMP & VEGETABLE TEMPURA** 20
**SASHIMI** Tuna | Salmon | White fish 23

All above bento boxes come with California Roll | House Salad | Fried Shrimp Shumai | Portabello-Green Bean | Miso Soup

**VEGETABLE BENTO BOX** 17
Tempura | Avocado Cucumber Roll | Agedashi Tofu | Mushroom Asparagus | Seaweed Salad | Miso Soup

**DELUXE BENTO BOX** 29
Sashimi (Tuna, Salmon, Whitefish) | Seaweed Salad | Ribeye steak | Nigiri Sushi (Tuna, Salmon, Shrimp) | Shrimp-Veggie Tempura | Miso Soup

## SUSHI ASSORTMENTS

**SUSHI & ROLL COMBO (13)** 17
Tuna | Salmon | Shrimp | White Fish | CA Roll | Tuna & Cucumber Roll

**SUSHI ASSORTMENT (12)** 22
Tuna | Yellowtail | Salmon | White Fish | Shrimp | Eel | CA Roll

**JO NIGIRI SUSHI (11)** 27
Tuna | Yellowtail | Salmon | White Fish | Shrimp | Eel | Salmon Roe | 4 Chef's Choices

**VEGGIE ASSORTMENT (16)** 15
Portobello | Asparagus | Inari | Ume Shiso | Avocado Cucumber Roll | Oshinko & Kanpyo Roll

## SASHIMI & CHIRASHI

**PETIT SASHIMI (8)** 20
Tuna | Salmon | White Fish

**RAKUYA SASHIMI (16)** 30
Tuna | Salmon | Yellowtail | Whitefish | +chef's daily selection

**CHIRASHI** 27
Assorted Sashimi (12) & Gomoku Chirashi Sushi Rice

## NIGIRI SUSHI (2) SASHIMI (3)

| | |
|---|---|
| TUNA | 9/13 |
| TORO Fatty Tuna | MP |
| CHU TORO Medium Fatty | MP |
| SEA URCHIN | MP |
| SALMON | 7.5/11 |
| SALMON TORO | 8.5/12.5 |
| YELLOW TAIL | 9/13 |
| YELLOW TAIL BELLY | 10/15 |
| FLOUNDER | 7/10.5 |
| AMBERJACK | 7/10.5 |
| MADAI SNAPPER | 9/13 |
| EEL | 7/10.5 |
| SPOT PRAWN | 12/18 |
| SHRIMP | 7/10.5 |
| OCTOPUS | 7/10.5 |
| SALMON ROE | 10/15 |
| OMELET | 5/7.5 |
| SMELT ROE | 6/9 |
| PORTABELLO | 4 |
| INARI BEAN CURD | 5 |

## SPICY TUNA

**SPICY TUNA (6)** 8
Spicy Mayo | Scallion | Cucumber

**CRUNCHY SPICY TUNA (6)** 9
Sriracha | Cilantro | Tempura Flakes

**DELUXE SPICY TUNA (8)** 14
Tuna | Jalapeno | Sriracha | Ginger | Avocado | Cilantro Tempura Flakes | Spicy Tuna | Spicy Mayo | Scallion

## SIGNATURE ROLLS

**RAKU (8)** 9
Eel | Tamago Omelet | Avocado | Cucumber

**MARYLAND (8)** 12
Lump Crab Meat | Eel | Shiitake | Cucumber

**CHESAPEAKE BAY (8)** 13
Tuna | Lump Crab Meat | Avocado | Cucumber

**VOLCANO (5)** 13
Shrimp Tempura | Spicy Tuna | Eel | Avocado | Cucumber | Fish Roe | Spicy Mayo | Eel Sauce

**WASABI DYNAMITE (8)** 13
Tuna | Salmon | Yellow Tail | Wasabi Fish Roe

**SEOUL TRAIN (8)** 10
Spicy Korean Miso Sauce | Tuna | Kimchee | Kaiware | Scallion

**DOUBLE SALMON (8)** 13
Cooked Salmon-Grain Mustard | Avocado | Celery | Cucumber | Salmon | Dill

**FISH & CHIP (5)** 13
Black Cod Tempura | Avocado | Roasted Pepper | Potato Shoe Strings | Old Bay Mayo

**GREEN MONSTER (8)** 15
Shrimp Tempura | Shiitake | Spicy Tuna | Avocado | Ito Katsuo | Spicy Mayo

**BLACK SNAKE (8)** 16
Black Rice | Spicy Tuna | Avocado | Tempura Crunch Pickled Jalapeno | Truffle Oil | Black Tobiko | Fried Leeks

**WHITE TIGER (8)** 17
Eel | Salmon | Yamagobo | Avocado | Scallop | Rice Puff | Smoked Spicy Mayo | Eel Sauce

**RAINBOW (8)** 14
California Roll with Tuna | Salmon | Yellowtail | White Fish on top

**ALASKAN (8)** 16
Crab Meat | Cucumber | Avocado | Yellowtail | Scallion

**SHRIMP TEMPURA (6)** 8
Lettuce | Kewpie Mayo

**SALMON HARASU (5)** 10
Grilled Salmon Belly | Oshinko | Shiso | Ginger

**PHILLY (8)** 10
Smoked Salmon | Cream Cheese | Red Onion | Cucumber | Shiso | Lemon Caper Sauce

**CRUNCHY SPICY TORO (8)** 12
Fatty Tuna | Oshinko | Jalapeno | Ginger | Cilantro | Sriracha

SOY SHEET -ADD $1
RICELESS -ADD $2
** BROWN RICE AVAILABLE **
ADD $1 ROLL
$15 ASSORTMENT
$.5 NIGIRI
** GLUTEN FREE SOY SAUCE ** AVAILABLE

## DRAGON

**GOLDEN DRAGON (8)** 11
Eel | Salmon | Avocado | Cucumber | Crispy Potato

**RED DRAGON (8)** 16
Salmon | Eel | Avocado | Cucumber Roll | Spicy Tuna | Serrano Pepper | Eel Sauce

**FLYING SMOKE 'n DRAGON** 19
Smoked Salmon | Cream Cheese | Avocado | Cucumber | Eel Tempura | Spicy Mayo

## CRUNCHY

**CRUNCHY SHRIMP (6)** 9
Mayo | Fish Roe | Tempura Flakes

**CRUNCHY SPICY SALMON (6)** 9
Cilantro | Tempura Flakes

**CRUNCHY EEL (6)** 9
Oshinko Daikon Pickles | Cucumber

**CRUNCHY SPICY SCALLOP (6)** 10
Mayo | Fish Roe | Tempura Flakes

## CALIFORNIA

**CALIFORNIA (6)** 7
Avocado | Cucumber | Crab Stick | Fish Roe

**TUNA CALIFORNIA (6)** 9
Avocado | Cucumber | Masago Fish Roe

**SALMON CALIFORNIA (6)** 9
Avocado | Cucumber | Masago Fish Roe

**SHRIMP CALIFORNIA (6)** 9
Avocado | Cucumber | Masago Fish Roe

**CRAB CALIFORNIA (6)** 12
Avocado | Cucumber | Masago Fish Roe

## VEGETABLES

**CRUNCHY AVO-Q (6)** 7
Avocado | Cucumber | Tempura Flakes

**CRUNCHY SPICY AVO-Q (6)** 7
Cilantro | Tempura Flakes

**ASPARA-AVO-Q (6)** 7
Asparagus | Avocado | Cucumber

**VEGGIE LOVER (8)** 8
Asparagus | Shiitake | Inari | Cucumber | Oshinko | Yamagobo | Shiso

**ASPARA-PEPPER (6)** 6
Asparagus | Fire Roasted Red Pepper

**GREEN BEAN TEMPURA (8)** 8
Avocado | Cucumber | Inari

**VEGGIE FUTOMAKI (5)** 9
Avocado | Shiitake | Cucumber | Kanpyo | Yamagobo | Spinach | Lettuce | Ginger | Inari | Asparagus | Lemon Basil Sauce

**GF VEGGIE FUTOMAKI (5)** 9
Avocado | Cucumber | Spinach | Lettuce | Ginger | Asparagus | Lemon Basil Sauce

Some varieties of our products contain raw seafood and shellfish. Consuming raw or undercooked seafood or shellfish may increase your risk of food borne illness, especially for the elderly, children under the age of four, pregnant women and other individuals with compromised immune systems

RAKUYA
JAPANESE KITCHEN + BAR

# BAR MENU

RAKUYA JAPANESE KITCHEN + BAR

## KURADASHI GENSHU



**83% Sweet Potato 17% Rice**
**Kagoshima / 37% alc.**

Undiluted Shochu. Aged in a barrel. Deep, mellow, complex-rich flavor.
16 / 120 (750ml)

## IKKOMON



**100% Sweet Potato /**
**Kagoshima / 25% alc.**

The only 100% Sweet potato Shochu in the U.S. Unique scent and flavor. MUST TRY!
13 / 80 (750ml)

## AKAONI "Red Devil"



**100% Barley / Miyazaki /**
**20% alc.**

Floral nose. Mellow, smooth, and easy.

7 / 45 (750ml)

## KINTARO



**100% Barley / Fukuoka /**
**25% alc.**

Full flavor of roasted barley and sweetness, sliding into a faintly cinnamon finish.
11 / 75 (750ml)

## HAKUTAKE "Shiro"



**100% Rice / Kumamoto /**
**25% alc.**

Clean and easy with an elegant aroma and a soft mouthfeel. Umami, with fresh dry finish.
10 / 70 (750ml)

## ICHIKO KUROBIN



**100% Barley / Oita / 25% alc.**

Soft and pleasant on the palate with a long rich finish.

14 / 95 (750ml)



## TORIKAI

**100% Rice /**
**Kumamoto / 25% alc.**

Award winning Daiginjo Shochu. Fragrant, soft with light dry finish.

18 / 145 (750ml)



## RYUKYU OCHO AWAMORI

**100% Aged Indica Rice /**
**Okinawa / 24% alc.**

Made from aged Thai Rice. Herbal nose with smooth neutral finish.

11 / 75 (750ml)

## BEER

| | |
|---|---|
| GINGA KOGEN<br>Unfiltered Hefe Weizen | 10 |
| OZENO YUKIDOKE IPA | 13 |
| KYOTO<br>Yuzu White Ale 11 oz BTL | 13 |
| KYOTO<br>Mat-Cha Green Tea IPA 11 oz BTL | 14 |
| ECHIGO STOUT | 10 |
| SUIYOUBI NO NEKO<br>White Ale (can) | 10 |
| KIRIN ICHIBAN 20 oz BTL | 9 |
| KIRIN Light 12 oz BTL | 6 |
| CLAUSTHALER<br>(Non-Alcohol) | 5 |

## DRAFT BEER

4 KINDS AVAILABLE
DAILY

## COCKTAILS

**SAKETINI** 12
Gin or Vodka | Dry Sake | Cucumber | Dill

**CALPICO PUNCH** 11
Rum | Kiwi | Calpico | Sprite | Lemon

**THE G.M.C** 12
Gin | Mint | | Cucumber Juice | St. Germain | Lime | Club Soda

**LAUGHING GEISHA** 12
Grand Marnier | Junmai Sake | Domain de Canton | Aperol | Squeeze OJ

**SHISO GIMLET** 12
Roku JP Gin | Shiso Syrup | Lime | Celery Shrup

**PINAPPURU KISS** 12
Pisco | Pineapple Szechuan Pepper Cordial | Pineapple Juice | Lime | Club Soda | Grated Nutmeg

**DEKOPON** 13
Bullet Bourbon | Umepon | Brown Sugar | Bitter | Orange Peel

**RAKUYA SHANDY** 12
Haku JP Vodka | Honey Syrup | Lime | Grapefruit Juice | Prosecco | Grapefruit Bitter

**TOKYO MULE** 14
Japanese Whisky | Fresh Strawberry | Bitter | Simple Syrup | Lemon | Homemade Ginger Beer

**GINZA #3** 16
YAMAZAKI 12yrs | Lemon Juice | House made Organic Brown Sugar Syrup | Red Wine float

BAR MENU

RAKUYA JAPANESE KITCHEN + BAR

# WINE

## WHITE

**ZONIN** 10/38
Pinot Grigio, Italy

**MOHUA** 10/38
Sauvignon Blanc
Marlborough , New Zealand

**LA COTE BLANCHE** 11/40
Chardonnay, Burgundy, France

**STADT KREMS** 11/42
Gruner Veltiner, Austria

**EROICA** 11/42
Riesling
Columbia Valley,Washington

**LA FOLLETTE** 14/48
Chardonnay, California

**BIANCHI** 11/42
Pinot Grigio, Santa Barbara, CA

**TOHU** 12/44
Sauvignon Blanc
Marlborough , New Zealand

**CANTINA DEL TABURNO** 11/42
Falanghina, Italy

**HONIG** 65
Sauvignon Blanc Reserve 17'
Napa Valley, California

**TALBOT** 70
Sleepy Hollow Vineyard Chardonnay 13'
Santa Lucia Highlands, California

## RED

**PETER LEHMANN** 10/38
Shiraz, Australia

**MILBRANDT** 10/38
Merlot, Columbia Valley,WA

**COEUR DE TERRE** 13/46
Pinot Noir, Willamette Valley, Oregon

**ZUCCARDI** 10/38
Serie A, Malbec, Mendoza, Argentina

**SAINT COSME** Cotes du Rhone France 10/38

**RAYMOND** 13/46
Cabernet Sauv Sommelier Selection
Napa Valley, California

**CARMEL ROAD** 11/42
Pinot Noir, Monterey , California

**CAMPUS OAKS** 10/36
Old Vine , Zinfandel, Lodi, California

**ARROWOOD** 60
Cabernet Sauvignon 15', Sonoma, California

**LEMELSON** Pinot Noir 15', Oregon 65

**OBERON** 50
Merlot 16', Napa Valley, California

## ROSE

**VIE VITE** Rosé Côtes de Provence, France 12/44

## SPARKLING

**TIAMO** Prosecco NV, Prosecco, Italy 10/38

**BESSERAT DE BELLEFON BRUT NV,** France 90

## JAPANESE WHISKY

**YAMAZAKI 18 Years** 45
Single Malt Whisky, Kyoto

**YAMAZAKI 12 Years** 18
Single Malt Whisky, Kyoto

**COFFEY GRAIN NIKKA 12 Years** 16
Single Grain Whisky

**HIBIKI HARMONY** 17
Blended Whisky

**SUNTORY WHISKY TOKI** 11
Blended Whisky

**IWAI TRADITION MARS WHISKY** 15
Blended Whisky, Nakano

**HAKUSHU 12 Years** 17
Single Malt, Osaka

## BOURBON

**BOOKER'S SMALL BATCH** 14
Unfiltered Straight Bourbon, Kentucky

**ANGEL'S ENVY SINGLE BARREL** 12
Straight Bourbon, Kentucky

**FOUR ROSES SMALL BATCH** 11
Straight Bourbon, Kentucky

**KNOB CREEK SMALL BATCH** 12
Straight Bourbon, KY

**MAKER'S MARK SINGLE BARREL** 11
Straight Bourbon, KY

**BULLEIT RYE** 11
Small Batch Mash Whisky, Indinnapolish

**COPPER FOX** 11
Rye Whisky, Virginia

**WHISTLE PIG 10 Years** 18
Straight Rye Whisky, Vermont

## VODKA

**ABSOLUT** Sweden
**BELVEDERE** Poland
**GREY GOOSE** France
**KETEL ONE** Netherlands
**STOLI** Russia
**TITO'S HANDMADE** Austin, TX
**HAKU** Japan

## TEQUILA

**JOSE CUERVO**
ESPECIAL GOLD
**PATRON** ANEJO
**PATRON** SILVER

## RUM

**BACARDI** Superior, Puerto Rico
**CAPTAIN MORGAN** SPICED RUM
**MALIBU** COCONUT RUM
**MOUNT GAY** ECLIPSE, Barbados

## GIN

**BARR HILL** Hardwick, VT
**BOTANIST** Islay Dry Gin, Scotland
**HENDRICK** Scotland
**SAPPHIRE EAST,** England
**TANQUERAY** England
**ROKU** Japan

## ICED TEAS

**PEACH** 3
**GREEN TEA** 3

## HOT TEAS

**GENMAI**
(brown rice) 3
**HOJI**
(roasted green) 3
**MUGI**
(barley DECAF) 3

## SODA & JUICES

**HOUSEMADE HONEY LEMON GINGER** 5
**HOUSEMADE RASPBERRY ORANGE YUZU** 5
**HOUSEMADE CUCUMBER LIME MINT** 5
**HOUSEMADE GINGER BEER** 5
**CALPICO** 4
**RAMUNE** 3
**ORANGE JUICE / CRANBERRY JUICE** 3

## BOTTLED WATER

**PANNA** still 4
**PELLEGRINO** sparkling 4