



ORGANIC FREE RANGE FRENCH HEN

Seasonal Baby Vegetables Fricassee,
Tarragon Au Jus

38

COTE DE VEAU

White Asparagus & Baby Corn, Sweetbread & Wild
Mushroom Ravioli, Sage Infused Jus

61

RACK OF LAMB PROVENÇAL

Herb & Mustard Encrusted, Baby Artichokes, Marble
Potatoes, Rainbow Carrots & Garlic Confit

75

WAGYU STEAK BURGER

Grilled Vidalia Onion, Beef Fry "Bacon", Porcini Mushrooms,
Sesame Seed Brioche Bun, Classic French Fries

46

BRAISED WAGYU BEEF SHORT RIBS

Israeli Couscous with Roasted Heirloom
Squash, Kumquat Relish

61

TOURNEDO ROSSINI

Haricots Verts, Black Truffle Chicken Liver Pate,
Cranberry Bordelaise Jus

65

STEAKS

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

STEAK AU POIVRE

Glazed Cipollini Onion

12 oz. **61**

RC "FILET MIGNON"

Glazed Cipollini Onion

12 oz. **61**

COTE DE BOEUF

Prime Rib Bone-in

Glazed Cipollini Onion

& Bone Marrow

20 oz. **75**

CENTER CUT RIBEYE

Boneless Rib eye Steak, Glazed Cipollini Onion

14 oz. **58**

PRIME RESERVE CUT

Smoked Peppercorns, Chimichurri

10 oz. **65**

SAUCES

Bordelaise, Béarnaise, Green Peppercorn

AGED WAGYU BEEF

WAGYU BEEF RIB STEAK 22 OZ BONE IN
104

WAGYU BEEF BONELESS RIBEYE 14 OZ
94

SIDES

13

SAUTÉED BABY SPINACH WITH ARTICHOKE HEARTS
TAMARI GLAZED GREEN BEANS WITH THAI SAUCE
ROASTED GARLIC BROCCOLINI
WHITE ASPARAGUS WITH SHISHITO PEPPER GLAZED

12

ROASTED MARBLE POTATO & WILD MUSHROOMS
TWICE BAKED POTATO WITH TRUFFLED MACARONI
CLASSIC FRENCH FRIES



SUSHI & SASHIMI

TUNA	7/9	SHIMAJI	7/9
SALMON	7/9	TORO	13/15
HAMACHI	7/9	ARTIC CHAR	6/8
MADAI	7/9	MASAGO	6/8
FLUKE	6/8	IKURA	6/8
STRIPED BASS	7/9		

CUT ROLLS AND HAND ROLLS

13

SPICY TUNA
TUNA AVOCADO
SALMON AVOCADO
SPICY SALMON
YELLOWTAIL JALAPENO
FLUKE SHISHITO PEPPER
CALIFORNIA
AVOCADO CUCUMBER

SIGNATURE RC ROLLS

SAKURA (no rice)

Tuna, Salmon, Yellowtail, Spicy Tuna,
Avocado, Cucumber Wrap

21

CRISPY TRIPLE (no rice)

Salmon & Yellowtail Oshinko Wrapped
Tuna, with Sweet & Spicy Sauce,
Almond & Micro Greens

23

GARDEN (veggie)

Carrots, Cucumber, Asparagus, Lettuce,
Avocado, Carrot Ginger Sauce

20

RC ROLL

Grilled Black Cod Miso, Cucumber, Tuna,
Avocado, Sesame Teriyaki

23

SEARED MADAI

Tuna, Cucumber, Crispy Shallots, Citrus
Teriyaki, Wasabi Masago

22

YELLOW STONE

Kani, Yamagobo, Cucumber, Sweet
BBQ Salmon, Shisito Pepper

22

RED PEARL

Tuna, Avocado, Crunchy, Teriyaki
Truffle, Cilantro

22

VOLCANO

Spicy Tuna, Avocado, Aioli Sauce,
Tempura Crunch

22

CHILEAN SEABASS (cooked)

Crispy Cucumber, Avocado,
Teriyaki, Garlic Chips

23

GRILLED SALMON (cooked)

Mushroom, Asparagus, Crispy Shallots,
Soy Paper, Miso-Mustard

23

SUSHI & SASHIMI PLATTER

SUSHI PLATTER

Assorted 9 pcs Nigiri Sushi Chef Selection,
Spicy Tuna Roll

40

SASHIMI PLATTER

Assorted 18 pcs Sashimi Chef Selection

44

RESERVE PLATTER

4 Sushi Pcs, 8 Sashimi Pcs, Tuna Maki Roll

44



SOUPS

17

PORCINI MUSHROOM

White Truffle Essence, Chips

PASTA FAGIOLI

Seasonal Vegetables, Shell Pasta,
Cannellini Beans

SALADS

CAESAR

Romaine Hearts & Herbed Croutons,
Classic Anchovy Dressing

18

HEIRLOOM TOMATO

Candied Beet, Peach & Mache, Micro Basil, Truffle
Honey- Meyer Lemon Vinaigrette

22

SASHIMI

Tuna, Salmon, Yellowtail, Mesclun,
Ginger Carrot Dressing

22

BLACKENED TUNA

Baby Arugula, Jalapeno Dressing,
Pico de Gallo

22

FLUKE

Baby Spinach, Daikon, Tobiko,
Citrus Soy Dressing

18

APPETIZERS

TORO ABURI

Seared Toro Sashimi, Citrus Miso
Ponzu, Garlic Chips

24

RC CRISPY RICE

Crispy Rice with Spicy Tuna Chive,
Crispy Scallion & Chipotle Aioli

21

SALMON TARTARE

Scallions, Citrus Soy, Wonton Chips

22

YELLOW TAIL CARPACCIO

Jalapeno, Black Caviar, Micro
Cilantro, Citrus Ponzu

22

BIGEYE AHI TUNA TARTARE

Wasabi, Mango, Pickled Ginger, Shiso,
Avocado Mousse, with
Sesame-Meyer Lemon Dressing

24

TRICOLOR CEVICHE

Tuna, Salmon, Madai, Red Onion, Mango

21

MADAI CRUDO

Madai, Garlic Ginger oil, Grilled Shishito
Peppers, Garlic Chips, Ponzu

21



APPETIZERS

BEEF CARPACCIO & TARTARE

Thin Sliced Wagyu Filet, Topped with Steak Tartare,
Pineapple, Crispy Capers, Pickled Ramps,
Micro Arugula, White Truffle Oil Vinaigrette

28

CORNED BEEF TERRINE

Fuji Apple & Endive Salad,
Champagne Mustard Dressing

26

LAMB MERGUEZ

LETTUCE WRAPS

Boston Lettuce, Asian Vegetables
with Chili Hoisin Sauce

26

WAGYU BEEF SLIDERS

Slider Roll, Glazed Shishito Peppers,
Thousand Island Dressing

21

AROMATIC BABY BACK RIBS

Edamame Beans, Garlic &
Sesame Seed Marinade

34

LAMB SHANK TORTELLINI

Hon Shimeji Mushrooms, Fava Beans
& Tomatoes Confit, Fresh
Mint, White Truffle Oil.

26

SMOKED SHORT RIB TACOS

Hand Shredded Prime Beef, Pineapple,
Tomato & Cilantro Salsa

26

TERIYAKI BEEF JERKY

24 Hours Marinated, Baby Spinach

29

ENTREES

MEDITERRRANEAN BRANZINO

Green Peas Ragout with Basil Pesto, Niçoise
Olive Tapenade, Roasted Pepper Coulis

42

ROASTED CHILEAN SEABASS

Asian Vegetables, Pineapple & Lotus Root Chip,
Citrus Lemon Grass Chili Sauce

46

SAKE- MISO GLAZED BLACK COD

Wilted Baby Pea Shoots, Oyster
Mushrooms, Micro Cilantro

46

ASIAN CHICKEN SALAD

Grilled Marinated Chicken Tender with,
Baby Lettuce, Wonton Chips, Fresh Mint,
Honey Miso Sesame Dressing

28