

SMALL PLATES

EDAMAME **GF, VG 5**

SPICY EDAMAME **GF, VG 7**

soy beans, shallot, garlic, house spice

HONEY GINGER BRUSSEL SPROUTS **VG9**

organic mushroom medley, sweet corn, honey glazed walnut

SPICY DUMPLING **11**

shrimp & chicken dumpling, cucumber, sesame, green onion in spicy sauce

SEARED SCALLOP & FOIE GRAS **18**

Hokkaido scallop, Hudson Valley foie gras, micro greens, dashi soy, Italian white truffle oil

CHICKEN POTSTICKERS **9**

pan-fried chicken & vegetables dumplings, green onion

CRISPY SPRING ROLL **8**

minced shrimp & pork, jicama, black wood ear mushroom, served with butter lettuce, carrot, chili lime sauce

SHISHITO PEPPERS **VG 7**

Japanese sweet pepper, onion, honey ginger sauce

SASHIMI APPETIZERS

BEEF TATAKI **16**

thin-sliced Texas Akaushi beef, sesame, green onion, roasted sesame sauce

SHISHITO HAMACHI **17**

yellowtail, Japanese sweet pepper, tobiko, crispy leeks, yuzu Tabasco

PEPPER TUNA CARPACCIO **16**

seared tuna, watermelon, mint, shallot, chili lime sauce, sea salt, olive oil

TORO TARTARE WITH CAVIAR **26**

Pacific bluefin tuna, Alaskan snow crab, avocado, Hackleback sturgeon caviar, kizami wasabi, lotus root chips

SPICY AHI & SNOW CRAB TOWER **18**

spicy tuna, avocado, snow crab, chips, wasabi aioli, spicy mayo, eel sauce

SEARED KING SALMON & FIG **16**

Ora king salmon, black mission fig Fuji apple, red quinoa crispies, micro cilantro, Maui onion XO brandy sauce

TRUFFLE SNAPPER **17**

thin-sliced Japanese snapper, micro greens, black summer truffle sauce

RATTAN SAMPLER **28** (serve 2-4 people)

Thai crispy shrimp (8 pcs), chicken potstickers (4 pcs), beef satay (4 skewers), crispy spring roll (4 pcs)

FROM THE GRILL

AKAUSHI SHORT RIBS **15**

Texas Akaushi boneless short ribs, micro cilantro, sesame, spring mix, grape tomato

MALAYSIAN SATAY

choice of Angus beef or lamb (6)...**14**
chicken or pork (6)...**11**/ sampler (8)...**18**

NASU DENGAKU **VG 9**

sweet miso glazed eggplant, sesame, green onion

ASIAN BBQ BABY BACK RIBS **17**

house BBQ sauce, sesame, green onion, blood orange slaw

MUSHROOM MEDLEY **VG 12**

mixed organic mushroom, garlic miso

HAMACHI KAMA **19**

yellowtail collar, sesame salt, yuzu ponzu, Japanese wild mountain berry, baby pickle ginger

TEMPURA

AGE-DASHI TOFU v 7

lightly battered Japanese soft tofu, green onion, bonito flakes, dashi soy

CRISPY SHRIMP 11

Thai sweet & spicy sauce

WALNUT SHRIMP 15

lightly battered shrimp, honey aioli, honey glazed walnut

CALAMARI 12

shishito pepper, spicy aioli

GREEN BEANS v 8

lightly battered French green bean

IKA GESO 9

Japanese style crispy cuttlefish tentacles

SOUPS

JAPANESE SQUASH SOUP GF, v 7

Japanese squash puree

ZUWAI KANI MISO SOUP GF 9

N. Pacific snow crab, green onion, organic mushroom

WONTON SOUP 9

shrimp & chicken dumplings, crispy wonton, green onion

TOM KHA GAI SOUP GF 9

chicken, mushroom, kaffir lime leaves, creamy spicy coconut broth

SEAFOOD SQUASH SOUP GF 13

wild caught brown shrimp, Hokkaido scallop, Japanese squash puree

SALADS

ASIAN GRILLED CHICKEN SALAD 14

chicken breast, spring mix, carrot, green onion, crispy wonton, sesame plum sauce

SASHIMI TUNA AVOCADO SALAD 18

tuna, avocado, green onion, mint, wasabi sesame vinaigrette

SPICY THAI GRILLED BEEF SALAD 16

Boston lettuce, red onion, mint, cilantro, grape tomato, chili flakes, chili lime dressing

HONEY TURMERIC SALAD VG 12

Artisan lettuce blend, plum, apricot, sunflower seeds, turmeric dressing

SEARED SALMON SALAD 19

seared Scottish Salmon, Artisan lettuce blend, Fuji apple, avocado, red quinoa crispies, beets, micro cilantro, Maui onion XO Brandy dressing

KOREAN SPICY POKE SALAD 19

salmon, tuna, yellowtail tossed with Korean spicy sauce, avocado, radish, Artisan lettuce blend, togarashi, green onion, sesame, furikake

SNAPPER CEVICHE SALAD 19

thin-sliced Japanese snapper crudo cured with yuzu citrus, spring mix, Texas orange supreme, radish, grape tomato, red onion, micro cilantro, olive oil, yuzu tobiko, sea salt

SIDE SALADS

SEAWEED SALAD VG 5

citrus soy marinated seaweed, golden & red beets, cucumber

RATTAN SPRING MIX VG 5

tomato, cucumber, wasabi miso vinaigrette

UME KURAGE 7

jelly fish seasoned with sansho pepper, plum, served on shredded cucumber

TAKO SUNOMONO 8

thin-sliced octopus, shredded cucumber, dashi citrus soy

FRIED RICE

VEGAN FRIED RICE GF, VG 16

organic mushroom medley, snow peas, bean sprouts, bell pepper, fried tofu, onion, green onion

SPECIAL FRIED RICE 16

beef, chicken & shrimp, egg, green onion

HALIBUT FRIED RICE 29

7oz wild caught north Pacific halibut, snow peas, bean sprouts, onion, Thai basil, organic mushroom, kani, green onion, crispy leeks, sweet citrus soy

SMOKED SALMON FRIED RICE 18

apple wood smoked salmon, snow peas, bean sprouts, kani, onion, sweet corn

NOODLES

VIETNAMESE VERMICELLI 14

rice noodles, grilled BBQ pork, bean sprouts, cucumber, carrot, Boston lettuce, peanut, fish sauce

PAD THAI 15

shrimp, chicken, bean sprout, peanut, egg, sweet chili tamarind sauce

YAKI UDON 14

stir-fried udon, mixed vegetable, chicken...16, beef or seafood...19

BRAISED SHORT RIBS CHA SOBA 26

Angus short rib roasted in lemongrass hoisin sauce to fork tender, sautéed mushroom, red onion, baby carrot, baby Bok-choy over Japanese green tea infused buckwheat noodles

TEMPURA CHA SOBA 14

cold Japanese green tea infused buckwheat noodles, side shrimp & veggie tempura, dashi soy

SEAFOOD CHOW FUN 21

seafood medley, wok tossed flat rice noodle Malaysian paste, egg crepe

NABEYAKI UDON 15

chicken, shiitake mushroom, egg, snapper, spinach, kani, dashi broth, green onion, side of shrimp tempura

HELLFIRE SEAFOOD UDON 21

seafood medley, tofu, potato, lemongrass, shallot, red onion, long bean, coconut milk, spicy Malaysian curry broth

VEGETARIAN

TAO DELIGHT VG 16

mix vegetables, fried tofu, vegetarian oyster sauce

YASAI KINOKO TOFU VG 17

lightly battered Japanese tofu, asparagus, onion, bell pepper, organic mushroom medley, garlic sauce

TWICE COOKED GREEN BEANS VG 15

green beans, fried tofu, potato, red onion, bell pepper, garlic sauce

VG-vegan **V-vegetarian** **GF-gluten free**

RATTAN CLASSIC

SEA

THAI CRISPY SHRIMP 15

tempura shrimp, mixed wok vegetables, herb garlic pesto, sweet & sour sauce

XO JUMBO PRAWNS 21

wild caught Texas brown shrimp, spicy Hong Kong XO sauce, spinach, mix vegetable

MASSAMAN GRILLED SALMON 23 (add 3 jumbo prawns \$8)

6oz Scottish salmon, broccolini, sweet potato, Massaman curry sauce

GOBO STEAMED SALMON 19 (add 3 jumbo prawns \$8)

6oz Scottish salmon, Japanese burdock roots, snow pea, ponzu citrus sauce

MISO GLAZED CHILEAN SEABASS 34 (add 3 jumbo prawns \$8)

7oz wild caught miso marinated southern Atlantic seabass, wok vegetables, sushi rice, sesame, eel sauce

XO HALIBUT 29 (add 3 jumbo prawns \$8)

7oz pan-seared wild caught north Pacific halibut, Hong Kong style XO sauce, snow peas, bean sprouts, green onion tempura, red potato, umami soy

LEMONGRASS HALIBUT NASI LEMAK 31

7oz grilled wild caught north Pacific halibut, fragrant coconut rice, fried egg, roasted peanut, tomato, cucumber watermelon salad, tamarind hot sauce

LAND

VIETNAMESE GARLIC BEEF 21

Akaushi beef, tomato, Boston lettuce, red onion, roasted garlic, tomato fried rice

SPICY ORANGE BEEF 18

Akaushi beef, red onion, snow peas, mushroom, red bell pepper, pepper orange sauce

TERIYAKI

organic mushroom medley, ginger, green onion, sesame,
Akaushi beef...18 / chicken...16 / jumbo prawn...21

THAI STYLE GRILLED CHICKEN 16 (add 3 jumbo prawns \$8)

herb seasoned chicken breast, French green beans, peanut sauce

THAI CRISPY CHICKEN 14

tempura chicken breast, mixed wok vegetables, pesto, sweet & sour sauce

PENANG CURRY

tofu, potato, lemongrass, shallot, red onion, eggplant, long beans, Malaysian sauce,
chicken...16 / beef...17 / seafood medley...19 / **tofu & vegetarian vg ...16**

SPICY PORK BULGOGI 18

Korean style sweet miso marinated pork, onion, green onion, sesame, Asian greens

SUSHI 2pcs / SASHIMI 3pcs

YELLOWFIN TUNA	7/12	SALMON	6/11	OCTOPUS	6/9
BLUEFIN TUNA	9/16	SALMON TORO	7/14	SHRIMP	5/8
CHU-TORO	14/21	SMOKED SALMON	7/13	SNOW CRAB	8/13
OH-TORO	market	ORA KING SALMON	9/16	KANI	4/7
PEPPER TUNA	8/13	SEARED SALMON	7/13	HOKKAIDO SCALLOP	7/13
JAPANESE SNAPPER	8/13	FLYING FISH ROE	6/9	CHOPPED SCALLOP	7/13
YELLOWTAIL	7/12	(wasabi, yuzu, soy, regular)		FRESH WATER EEL	7/11
YELLOWTAIL TORO	8/14	SEA BASS	6/9	SALMON ROE	6/11
ALBACORE TUNA	5/9	TOFU SKIN	5/8	ESCOLAR	5/9
SWEET SHRIMP	12/18	WASABI OCTOPUS	5/8	SMELT FISH ROE	5/9

RATTAN ABURI SUSHI 2pcs

ABURI means "flame seared", a special technique to sear the sushi with Bincho-zumi (Japanese Ubame Oak charcoal). The flame caramelizes the fish, releasing a smoky aroma, enhancing its flavor and texture

SALMON TORO 8

pickled Fuji apple, micro cilantro, aioli, Maui onion brandy sauce

PEPPER CHU TORO 15

pickled wasabi, green onion, yuzu soy

AKAUSHI 14

Texas Akaushi boneless short ribs,
yuzu kosho, ponzu, micro cilantro, garlic crunch

JAPANESE SNAPPER 9

grilled shishito pepper, crispy leek, yuzu Tabasco

SCALLOP & FOIE GRAS 11

Hokkaido scallop, foie gras, white truffle soy, micro greens

RATTAN ABURI SUSHI FLIGHT 21

experience all five Chef's special Aburi sushi (1pc each)

DONBURI

SEAFOOD DON 21

scallop, jumbo prawn, calamari,
creamy white miso over fried rice

YAKINIKU STEAK DON 19

grilled 6oz Angus steak, onion, pickle
shimeji mushroom, soft boiled egg,
sesame, green onion, spicy miso aioli

UNAGI DON 21

grilled fresh water eel, pickled
cucumber and radish, sesame,
over sushi rice

SASHIMI DONBURI

HAWAIIAN POKE BOWL 16

spring mix, Maui onion, scallion,
sesame, Japanese mountain berry,
cucumber, seaweed salad, choice of
salmon, tuna or yellowtail poke over
sushi or brown rice

CHIRASHI GF 27

thin-sliced sashimi over sushi rice

MAGURO DON 23

tuna, sushi rice, scallion, seaweed salad,
cucumber, nori, sesame, XO truffle soy

TRADITIONAL ROLLS 5-8 pcs / HAND ROLLS 1pc

CALIFORNIA SNOW CRAB	9/7	SPICY TUNA	8/6	EEL AVOCADO	9/7
CALIFORNIA KANI	7/5	SPICY SALMON	7/5	VEGGIE	8/6
PHILADELPHIA	9/7	SPICY YELLOWTAIL	8/6	SALMON SKIN	8/6
TUNA	6/6	ROCK N ROLL	9/7	SPICY SCALLOP	9/7
SALMON	5/5	SPIDER	10/8	SPICY OCTOPUS	7/5
NEGIHAMA	6/6	TIGER	9/8	FUTOMAKI	7
ORANGE DRAGON	13	RAINBOW	15	CATERPILLAR	13

SIGNATURE ROLLS

COOKED ROLLS

FIRE DRAGON 13

shrimp tempura, kani, green onion, shichimi togarashi, chili sesame oil

ROCKET 12

tuna, avocado, cream cheese, flashed fried, green onion, unagi sauce, spicy mayo

SPRING TRUFFLE 13

kani, unagi, soy paper, flashed fried, truffle oil, unagi sauce, sesame, spring mix

SHAGGY 16

shrimp tempura, avocado, soy paper, N. Pacific snow crab salad, spicy mayo

SURF & TURF 19

shrimp, N. Pacific snow crab, asparagus, Akaushi short ribs, green onion, sea salt, Italian white truffle oil, umami soy

SUPER VOLCANO 18

snow crab, shrimp, asparagus, spicy baked scallop, green onion, togarashi, eel sauce

VEGETARIAN ROLLS & RICE FREE ROLLS

BUDDHA VG 14

asparagus, tofu skin, mango, bell pepper, avocado, carrot, mint, wrapped in cucumber, wasabi yuzu sauce

VEGAN PARADISE VG 15

sweet potato, bell pepper, asparagus, avocado, mango, grape tomato, micro greens, sesame, balsamic reduction, yuzu soy

FRESH & LIGHT 16

Alaska snow crab salad, salmon, avocado, red bell pepper wrapped in cucumber, wasabi & red tobiko, mustard vinaigrette

CROUCHING TIGER 17

shrimp tempura, seared pepper tuna, spring mix, avocado, shiso leaves, pickle carrot, wrapped in soft spring roll paper, chili lime sauce, roasted sesame aioli

VEGGIE TANGO V 18

zucchini, sweet potato, carrot, asparagus, jalapeño, wrapped in soy paper, flashed fried, fresh mango, micro cilantro, mango tango sauce, sweet chili soy

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of illness from raw oyster, and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.

SIGNATURE ROLLS

SASHIMI LOVER ROLLS

WICKER 12

chicken tempura, cream cheese, soy paper, topped spicy tuna, tempura crunch, eel sauce, spicy mayo, sriracha

FUJI CRUNCH 13

salmon, cucumber topped unagi, tempura crunch, eel sauce, wasabi aioli

HOT MAMA 13

hot Cheetos, cream cheese, jalapeño, spicy salmon, micro cilantro, sriracha

THE WHOLE NINE YARDS 21

shrimp, avocado, cucumber, topped spicy scallop, seared salmon, unagi, spicy tuna, spicy mayo, eel sauce, honey aioli, wasabi yuzu sauce

BISTRO 12

salmon, tuna, yellowtail, tempura jalapeño, soy paper, wasabi aioli

MAINE STREET 19

lobster tempura, artisan lettuce, avocado, soy paper, masago, sesame, spicy mayo

TOKYO 15

unagi tempura, cucumber, topped spicy tuna, green onion, sesame, eel sauce

HAMA-CHILI 18

N. Pacific snow crab, shrimp tempura, cucumber, yellowtail, Thai chili, green onion, garlic crunch, shichimi, chili oil, ponzu

CRUNCHY KOI 14

shrimp tempura, cucumber, tuna, salmon, escolar, crunch, sweet chili sauce

RAINBOW SPIDER 19

soft shell crab, cucumber, avocado, 7 kinds of assorted fish, yuzu wasabi, micro green

ROYAL PACIFIC 29

grilled lobster, N. Pacific snow crab, W. Pacific bluefin tuna toro, micro green, yuzu soy

BROADWAY BAGEL 17

seared smoked salmon, lemon, cream cheese, shrimp tempura, red onion, brown rice cucumber, soy paper, micro greens, capers, roasted onion ranch

PEPPER BLASTER 16

pepper seared tuna, kani tempura, jalapeño, avocado, micro cilantro, yuzu Tabasco

SENSEI 11

shrimp tempura, spicy tuna, cucumber, avocado, jalapeño, soy paper, masago, spicy mayo

PROTEIN BOOSTER 18

pepper seared tuna, Japanese snapper, yellowtail, spicy salmon, cucumber, micro green, brown rice, soy paper, yuzu Tabasco, wasabi soy

SNOW WHITE 17

N. Pacific snow crab, cucumber, Japanese snapper, grape tomato, soy paper, cilantro, yuzu tobiko, yuzu soy

Please inform your server, if you have any food allergies. Substitution price subject to change without notice.
18% Gratuity will be applied to the bill for parties of 6 or more.

CHEF DAVID'S TASTING MENU

OMAKASE SHOGUN

reservation required; served at Sushi Bar only

Open-ended premium omakase dinner prepared by Chef David

Seated at 6pm - 8pm (Tue – Sat)

market price

OMAKASE KOMONO

Bite-size appetizer sampler

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Aburi Sushi Flight | Pan-Asian Signature | Chef's Maki

*

Seasonal Dessert

65

OMAKASE TAISHO

Premium version of Omakase Komono with additional sashimi and appetizer

95

SUSHI BAR COMBINATION

SUSHI DELUXE GF 29

Chef's selection sushi (9 pcs),
spicy salmon roll

RATTAN ABURI SUSHI COMBO 28

Chef's choice seared nigiri (7 pcs),
California roll

SASHIMI NINJA GF 24

3 pcs (each) of tuna, salmon, yellowtail

SASHIMI SAMURAI GF 37

3 pcs (each) of tuna, salmon, yellowtail,
white fish, escolar

VEGAN SUSHI COMBO VG 19

vegan paradise roll, asparagus,
avocado, tofu skin, cucumber sushi

SASHIMI TSUKIJI market price

11 pcs of seasonal premium sashimi

BEVERAGES

Vietnamese Iced Coffee 5

Thai Iced Tea 5

Illy Iced Latte 6

Acqua Panna 4.5

Pellegrino 4.5

Green Tea Iced Latte 6

Iced Tea, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Lemonade 3.5

Fresh Juice 4

cranberry, pineapple, orange juice (no refill)

Republic Iced Tea 4.75

passion fruit green tea, pomegranate green tea, decaf ginger peach black tea

Mighty Leaf Hot Tea 4.5

green tropical, organic earl grey, white orchard (light caffeine)

Japanese Hot Green Tea 4.5 Japanese Ramune Soda 3.5 (original, strawberry)