

CHEF DAVID'S RECOMMENDATIONS

Please ask server for availability of seasonal fresh flown in

SPICY PORK BULGOGI 18

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

SEARED KING SALMON & FIG 16 appetizer

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

VEGAN PARADISE ROLL VG15

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

THE WHOLE NINE YARDS ROLL 21

shrimp tempura, avocado, cucumber, topped spicy scallop, seared salmon, unagi, spicy tuna, green onion, micro cilantro, sesame, spicy mayo, eel sauce, wasabi yuzu

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

7oz wild caught miso marinated southern Atlantic seabass, wok vegetable, sushi rice, sesame, umami soy

SEAFOOD YAKI UDON 19

seafood medley, stir-fried udon, mixed vegetable

OMAKASE KOMONO 65

5-course Chef's tasting menu

Bite-size Appetizer Sampler, Aburi Sushi Flight, Pan-Asian Signature, Chef's Maki, Seasonal Dessert

*** RATTAN'S MOST POPULAR DISHES ***

Based on customer visits and reviews from Yelp and Google

SEARED SCALLOP & FOIE GRAS 18 appetizer

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

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

herb seasoned chicken breast, French green beans, peanut sauce

FIRE DRAGON ROLL 13

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

VIETNAMESE GARLIC BEEF 21

Texas Akaushi beef, tomato, crispy sweet potato, Boston lettuce, red onion, roasted garlic, green onion, tomato fried rice

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

pan-seared Scottish salmon, broccolini, sweet potato, Massaman curry sauce

SPICY AHI & SNOW CRAB TOWER 18 appetizer

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

MAINE STREET ROLL 19

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



Seasonal Lunch Features

Mon-Fri 11am-2pm

Starters

Honey Ginger Brussel Sprouts VG organic mushroom medley, sweet corn, honey glazed walnut...9

Citrus Salmon cherry tomato, mustard vinaigrette, micro cilantro...8

Umami Hamachi red onion, micro cilantro, Thai chili, yuzu coconut sauce...9

Rattan Sampler (served 2-4 people)... 28

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

Spicy Dumpling shrimp & chicken dumpling, cucumber, sesame, green onion in spicy sauce...11

Greens and Others

Edamame VG,GF ...5

Spicy Edamame VG,GF ...7

Seaweed Salad VG ...5

Shishito Pepper VG ...7

Age-dashi Tofu V ...7

Green Bean Tempura V...8

Snapper Ceviche Salad thin sliced Japanese snapper crudo cured with yuzu citrus, spring mix, Texas orange supreme, grape tomato, red onion, micro cilantro, olive oil, yuzu tobiko, sea salt...17

Seared Salmon Salad seared Scottish salmon, Fuji apple, avocado, red quinoa, micro green, beets, radish, Artisan lettuce blend, Maui onion XO Brandy dressing...17

Three-Course Prix Fixe

Served with house salad or miso soup & chef's choice dessert

Hawaiian Poke Bowl choice of salmon, tuna or yellowtail poke over sushi rice or brown rice...14

Chirashi chef's choice thin-sliced sashimi over sushi rice...19

Unaju grilled fresh water eel, sesame, oshinko, over sushi rice...19

Sushi & Roll Combo California roll, salmon, tuna, yellowtail, escolar, striped bass & shrimp sushi...16

Daily Sushi Feature chef's creation roll & 4 pcs dressed sushi...17

Sashimi Lunch chef's choice of 5 kinds 11 pcs sashimi...21

Create Your Own Roll Combo 2 Rolls combo...13 / 3 Rolls combo...16

California / Philadelphia / rock n roll / sensei / tiger eye/ crunchy/
salmon avocado / spicy tuna / spicy salmon / **vegetarian VG**

Teriyaki Plate vegetables tempura, steamed rice or brown rice

chicken breast...12 / ribeye steak...16 / salmon steak...16 / jumbo prawns...16

Pad Thai chicken, shrimp, bean sprout, peanut, chili flakes, egg, sweet chili tamarind sauce...14

Gyudon ribeye, onion, green onion, organic mushroom medley, egg, sesame, pickled ginger...16

Penang Curry potato, lemongrass, tofu, shallot, red onion, eggplant, green bean

chicken...15 / beef...16 / seafood medley...18 / **tofu & vegetarian V** ...15

Lemongrass Flounder baked 5oz Pacific flounder fillet, coconut fragrant rice, fried egg, peanut, cucumber salad, tamarind hot sauce ...19

Satay Nasi Lemak coconut fragrant rice, fried egg, peanut, cucumber, tamarind hot sauce

3 skewers satay with choice of Chicken...12 / beef...14 / lamb...14 / pork...12

Consuming raw protein may be hazardous to your health.

Any substitution price subject to change without notice, 18% gratuity will be applied to the bill for parties of six or more

VG-vegan

V-vegetarian

GF-gluten free