



sushi

nigiri (rice) or sashimi (no rice)

salmon • sake	7
tuna • maguro	7
crab • kani	7
yellowtail • hamachi	8
octopus • tako	8
scallop • kaibashira	8
eel • unagi	8

traditional maki

veggie roll cucumber, red pepper, cilantro, napa cabbage, avocado, carrot, asparagus	6
eel & cucumber roll eel, cucumber, spicy mayonnaise, tempura crunch, eel sauce	6
spicy tuna roll spicy mayonnaise, tuna, chive	6
hamachi & scallion roll diced hamachi, green onion, sea salt	6
shrimp tempura roll jumbo shrimp tempura, avocado, cucumber, spicy mayonnaise	8
california roll alaskan king crab, avocado, cucumber	9
tuna roll tuna, cucumber, avocado	9
spider roll tempura soft shell crab, avocado, chives, wasabi mayo	9

speciality rolls

rt cucumber salmon wrap cucumber sheet, salmon, salmon roe, wasabi mayonnaise, field greens, ponzu sauce	8
rt-style spicy tuna tuna, spicy mayonnaise, tempura shrimp	9
volcano roll sea scallop, cilantro, spicy mayonnaise, red finger chili, tobiko	11
dragon roll jumbo shrimp tempura, avocado, cucumber, eel, eel sauce, sesame seeds, spicy mayonnaise	13
rainbow roll alaskan king crab, spicy mayonnaise, ahi tuna, hamachi, salmon, avocado	14
sunset roll crab salad, hamachi, salmon, pineapple miso emulsion, wasabi mayonnaise	14

sashimi & sushi assortments

chef's seasonal selections:

9 pc. w/garnishes	26
6 pc. w/garnishes	18

tramonto's caviar staircase

This **rt lounge** tradition is an ultimate indulgence. Every caviar staircase includes: salmon roe, wasabi tobiko, golden whitefish roe and your choice of one black caviar from the list below:

american sturgeon	65
french osetra	95
black caviar extravaganza	115
combination of all of the above	

rt lounge features

tartare trio	16
ahi tuna, wild salmon, sea scallop	
miso-glazed halibut	18
baby bok choy, wasabi broth	
japanese bbq strip loin	19
gai lan, tempura vegetable, soy butter sauce	

bar bites

miso soup	4
cucumber salad	4
japanese cucumbers, rice vinaigrette	
peanut noodle salad	4
buckwheat soba noodle, carrot, toasted peanut	
hijiki seaweed salad	5
seaweed, cucumber, avocado, spicy vinaigrette	
edamame	6
portobello mushroom sandwich	9
fontina, roasted pepper, chili aioli	
sliced hamachi	10
miso-pineapple emulsion, chili oil, fried shiso	
inside out tuna melt	10
gruyere fontina	
chopped salad	11
grilled chicken, bacon, blue cheese, avocado, corn, cucumber, scallion, tomato, celery, ciabatta crouton	
chicken club sandwich	11
bacon, lettuce, tomato, cheddar, dijonaise	
ricky's roast beef sandwich	11
crispy onions, horseradish cream, arugula, fontina	
grilled cheeseburger	11
aged white cheddar, lettuce, tomato	
kumamoto oysters	16
mignonette, cocktail sauce, tabasco	

goodies to add

salmon roe	5
black or wasabi tobiko	each 5

sake

"cherry bouquet"	8 16 26*
	*full bottle is 300 ml
"happy bride"	10 20 54*
	*full bottle is 500 ml
"star-filled sky"	10 20 80
"southern beauty"	11 22 87

beer japanese

kirin ichiban	5.50
sapporo	8
asahi	8

or not

bud light	4.50
coors light	4.50
miller lite	4.50
amstel light	5.50
corona extra	5.50
fat tire	5.50
heineken	5.50
stella artois	5.50
buckler n/a	5.50

rt cocktails

mai tai	10
dark and light rums, fresh juices	
red dragon	10
vodka, ginger, lime juice, cranberry	
sake mojito	11
classic	
lychee martini	12
lychee liqueur, cointreau, fruit juices	
china blue	12
vodka, lychee liqueur, blue curacao	
thai basil martini	12
ketel one vodka, fresh thai basil	
scorpion	12
10 cane rum, myers dark rum, fresh lime	
rt saketini	12
sake, grey goose le citron, cranberry, grapefruit juice	
sidecar	12
cognac, fresh lemon and cointreau	
asian pear martini	12
grey goose pear, amaretto, lemon juice	



Choose one item from each
of the following categories:

SOUP

FRENCH ONION
BUTTERNUT SQUASH
NEW ENGLAND CLAM CHOWDER

SALAD

SIMPLE HOUSE
SPINACH
WEDGE
CAESAR

MAIN

6 OZ. CENTER CUT FILET MIGNON
6 OZ. PRIME NEW YORK STRIP
PAN ROASTED ALASKAN HALIBUT
WILD SALMON
CHAR-BROILED SKIRT STEAK
WILD MUSHROOM CAVATELLI
*10 OZ. PRIME RIB
(*available thurs. - sat.)

DESSERT

TRIO OF CRÈME BRULEE:
VANILLA, MANGO & CHOCOLATE
HOMEMADE ICE CREAM
SORBET

Price is per person. No Substitutions, please.