

# sushi

## nigiri (rice) or sashimi (no rice)

salmon ▪ sake	6.95
tuna ▪ maguro	6.95
crab ▪ kani	6.95
yellowtail ▪ hamachi	7.95
octopus ▪ tako	7.95
scallop ▪ kaibashira	7.95
eel ▪ unagi	7.95

## traditional maki

<b>california roll</b> crab sticks, avocado, cucumbers	5.95
<b>eel &amp; cucumber roll</b> eel, cucumbers, spicy mayonnaise, tempura crunch, eel sauce	5.95
<b>spicy tuna roll</b> spicy mayonnaise, tuna, chives	5.95
<b>hamachi &amp; scallion roll</b> diced hamachi, green onions, sea salt	5.95
<b>shrimp tempura roll</b> jumbo shrimp tempura, avocado, cucumber, spicy mayonnaise	7.95
<b>tuna roll</b> tuna, cucumber, avocado	8.95
<b>spider</b> tempura soft shell crab, avocado, chives, wasabi mayo	8.95

## specialty rolls

<b>rt cucumber salmon wrap</b> cucumber sheet, salmon, salmon roe, wasabi mayonnaise, field greens, ponzo sauce	7.95
<b>rt style spicy tuna</b> tuna, spicy mayonnaise, tempura shrimp	8.95
<b>dragon roll</b> jumbo shrimp tempura, avocado, cucumbers, eel, eel sauce, sesame seeds, spicy mayonnaise	12.95
<b>rainbow roll</b> spicy tuna, sliced tuna, hamachi, salmon, avocado	13.95
<b>sunset roll</b> crab salad, hamachi, salmon, pineapple miso emulsion, wasabi mayonnaise	14.95

## sashimi & sushi assortments

### chef's seasonal selection:

9 pc w/ garnishes	26.95
6 pc w/ garnishes	17.95

## tramonto's caviar staircase

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

american sturgeon	64.95
french osetra	94.95
black caviar extravaganza	114.95
combination of all of the above	

## cold dishes

<b>cucumber salad</b>	3.95
japanese cucumbers, rice vinaigrette	
<b>hijiki seaweed salad</b>	4.95
seaweed, cucumbers, spicy vinaigrette	
<b>sliced hamachi</b>	9.95
miso-pineapple emulsion, chili oil, fried shiso	
<b>tuna tartare</b>	10.95
radishes, jalapenos, red onions, soy-sesame sauce	
<b>oysters on the half shell (6)</b>	12.95
mignonette, cocktail, tabasco	

## bar bites

<b>edamame</b>	4.95
<b>onion ring tower</b>	5.95
<b>french fries</b>	5.95
<b>truffle mac n cheese</b>	7.95
<b>grilled kobe beef sliders</b>	9.95
crispy onions, tomatoes, fontina, thousand island	
<b>crispy calamari</b>	10.95
chili aioli, lemon	
<b>chicken club sandwich</b>	10.95
bacon, lettuce, tomato, cheddar, dijonaise	
<b>shrimp tempura</b>	13.95
sweet & spicy lemongrass aioli	
<b>seared hudson valley foie gras</b>	17.95
persimmon butter, brioche, candied pecan	

## goodies to add

salmon roe	4.95
black or wasabi tobiko	ea 4.95

## sake

3 oz/6 oz/bottle

“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

asahi 5<sup>50</sup>

kirin ichiban 5<sup>50</sup>

sapporo 8

### or not

bud light 4<sup>50</sup>

miller lite 4<sup>50</sup>

amstel light 5<sup>50</sup>

corona extra 5<sup>50</sup>

fat tire 5<sup>50</sup>

heineken 5<sup>50</sup>

stella artois 5<sup>50</sup>

buckler n/a 5<sup>50</sup>

## rtl cocktails

**lychee martini** 12  
lychee liqueur, cointreau, fruit juices

**mai tai** 10  
dark and light rum, fresh 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

**saketini** 12  
sake, level one vodka

**sidecar** 12  
cognac, fresh lemon and cointreau

# **Steak & Seafood Celebration**

(Choose one item from each of the following categories)

## **Starter**

French Onion Soup

Butternut Squash Soup

Mixed Green Salad

Wedge Salad

Caesar Salad

Spinach Salad

## **Main Course**

6 oz Center Cut Filet Mignon

12 oz Black Angus NY Strip

Scottish Salmon

Roasted Australian Sea bass

Braised Beef Short Rib

Market Vegetable Risotto

10 oz. Prime Rib

(served only on Thursday, Friday & Saturday)

## **Side Dish**

Truffled Mac & Cheese

Garlic Mashed Potatoes

Wood Roasted Asparagus

Maple Whipped Sweet Potato

Forest Mushrooms

Creamed Spinach

Brussel Sprouts with bacon

## **Dessert**

Pumpkin Bread Pudding

Vanilla Creme Brulee

Taffy Apple Crisp

Turtle Brownie a la mode

Brown Butter & Pear Tart

Ice Cream or Sorbet

# **\$39.95 Per Person**

(no substitutions, please)

