

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

specialty rolls

rt cucumber salmon wrap	8
cucumber sheet, salmon, salmon roe, wasabi mayonnaise, field greens, ponzo sauce	
rt style spicy tuna	9
tuna, spicy mayonnaise, tempura shrimp	
dragon roll	13
jumbo shrimp tempura, avocado, cucumbers, eel, eel sauce, sesame seed, spicy mayonnaise	
rainbow roll	14
alaskan king crab, spicy mayo, sliced tuna, hamachi, salmon, avocado	
sunset roll	14
crab salad, hamachi, salmon, pineapple miso emulsion, wasabi mayonnaise	

sashimi & sushi assortments

chef's seasonal selection:

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 + 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	

cold dishes

cucumber salad	4
japanese cucumbers, rice vinaigrette	
hijiki seaweed salad	5
seaweed, cucumber, avocado, spicy vinaigrette	
sliced hamachi	10
miso-pineapple emulsion, chili oil, fried shiso	
tuna tartare	11
radishes, jalapenos, red onions, soy-sesame sauce	
kumamoto oysters	16
mignonette, cocktail, tabasco	

bar bites

edamame	5
french fries	5
truffle mac & cheese	6
loaded crispy potatoes	6
grilled kobe beef sliders	10
crispy onions, tomatoes, fontina, thousand island	
crispy calamari	10
chili aioli, lemon	
chicken club sandwich	11
bacon, lettuce, tomato, cheddar, dijonaise	
shrimp tempura	13
sweet & spicy lemongrass aioli	
seared hudson valley foie gras	18
dried fruit puree, brioche, candied pecan	

goodies to add

salmon roe	5
black or wasabi tobiko	ea 5

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

kirin ichiban 5⁵⁰
sapporo 8
asahi 8

or not

bud light 4⁵⁰
miller lite 4⁵⁰
amstel light 5⁵⁰
corona extra 5⁵⁰
fat tire 5⁵⁰
heineken 5⁵⁰
stella artois 5⁵⁰
buckler n/a 5⁵⁰

rtl cocktails

mai tai 10
dark and light rum, fresh juices

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

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

Lobster Bisque

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

Australian Sea bass

Skirt Steak

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

White Chocolate & Cherry Bread Pudding

Vanilla Creme Brulee

Granny Smith Apple Crisp

Turtle Brownie a la mode

Vanilla Cheesecake, citrus salad

Ice Cream or Sorbet

\$39.95 Per Person

(no substitutions, please)

