

# SUSHI

## NIGIRI (2PC)

amaebi (sweet shrimp)	6.5
anago (sea eel)	4.5
ebi (shrimp)	4.5
hirame (flounder)	5.5
hamachi (japanese yellowtail)	6
hokigai (surf clam)	4.5
hotate (sea scallop)	6
ika (squid)	4.5
tako (octopus)	4.5
tobiko	4
masago (smelt egg)	4
ikura (salmon roe) add quail egg	5.5 +1
tamago (sweet omelette)	4
maguro (tuna)	5.5
kanikama (crab stick)	4
saba (japanese mackerel)	4
shiro maguro (white tuna)	5.5
smoked salmon	5.5
tai (red snapper)	5.5
unagi (eel)	4.5
king crab	10
sake (fresh salmon)	5.5
toro (fatty tuna) seasonal	m/p
uni (sea urchin) seasonal	m/p

## SASHIMI (5PC)

hirame (flounder)	9.5
hamachi (yellow tail)	12.5
maguro (tuna)	12
saba (mackerel)	9.5
shiro maguro (white tuna)	12.5
smoked salmon	12.5
tai (snapper)	12.5
sake (fresh salmon)	10.5
tako (octopus)	9.5
toro (fatty tuna) 3pc seasonal	m/p

## RISE SIGNATURE ROLLS

<b>LAVA ROLL</b> tuna, salmon, snapper, crab stick & green onion mixed with Chef Tong's special spicy sauce, sprinkled with swiss cheese and baked	14.5	<b>RISE SUPERSTAR ROLL</b> spicy tuna, crab stick and avocado rolled in sushi rice and topped with assorted tobiko, shrimp & Chef Tong's special sauce	15
<b>DERBY ROLL</b> spicy tuna rolled in sushi rice and topped with shrimp and scallops with a ginger soy mango sauce	12.5	<b>MANGO CRUNCH</b> fresh mango & tempura flakes wrapped in rice and topped with salmon and a sweet chili wasabi sauce	10.5
<b>LOBSTER ROLL</b> lobster, horseradish mayo, tobiko & avocado rolled in sushi rice, topped with lobster, avocado & Chef Tong's signature sauce & sprinkled with 24 karat gold flakes	16.5	<b>LONG BEACH ROLL</b> spicy tuna & cucumber rolled in rice and topped with salmon, avocado, jalapenos & green onion with a spicy drizzle	12.5
<b>SESAME ROLL</b> tuna roll with sesame seeds flash fried and served with sesame sauce	9.5	<b>PEACHTREE ROLL</b> salmon, avocado and cream cheese flash fried & topped with a ginger soy drizzle	9.5
<b>DANCING CRAB ROLL</b> spicy crab and tempura flakes rolled in sushi rice and topped with shrimp and a ginger drizzle	7.5	<b>BULL DOG ROLL</b> bbq eel and avocado rolled in sushi rice and topped with red tobiko & wasabi mayo	8.5

## RISE SUSHI ROLLS

<b>UNAGI (EEL) ROLL</b> bbq eel and avocado rolled in sushi rice & topped with eel sauce	7.5	<b>RAINBOW ROLL</b> crab meat and avocado rolled in sushi rice and topped with fresh tuna, salmon, shrimp, white fish and avocado	10.5
<b>TEMPURA ROLL</b> tempura shrimp rolled in sushi rice & drizzled with ginger soy	6	<b>SUPER CRUNCHY ROLL</b> tempura shrimp, crab and green beans topped with ginger soy	9.5
<b>ASPARAGUS &amp; SHRIMP ROLL</b> poached asparagus and shrimp	6.5	<b>SPIDER ROLL</b> fried soft shell crab, cucumber, masago & eel sauce	10.5
<b>SALMON SKIN ROLL</b> salmon skin with cucumber	6.5	<b>SPINACH ROLL</b> spinach and cucumber rolled in rice	5.5
<b>ALASKA ROLL</b> fresh salmon and avocado rolled in sushi rice	7.5	<b>CUCUMBER ROLL</b> cucumber rolled in sushi rice	4
<b>CRUNCHY ROLL</b> shrimp tempura with avocado rolled in sushi rice and topped with masago & ginger soy	7	<b>ALASKAN KING ROLL</b> alaskan king crab, smoked salmon & avocado rolled in sushi rice	14
<b>CRUNCHY VEGETABLE ROLL</b> vegetable tempura with ginger soy	6	<b>TUNA ROLL</b> tuna rolled in sushi rice	5.5
<b>CALIFORNIA TEMPURA</b> tempura shrimp and avocado with crab & ginger soy	7.5	<b>CALIFORNIA KING ROLL</b> alaskan king crab and avocado rolled in sushi rice	13.5
<b>CALIFORNIA ROLL</b> crab meat and avocado rolled in sushi rice	5.5	<b>YELLOWTAIL WITH SCALLION ROLL</b> yellowtail with scallions rolled in sushi rice	7.5
<b>SPICY TUNA ROLL</b> tuna mixed with spicy mayo rolled in sushi rice	6.5	<b>PHILLY ROLL</b> smoked salmon, avocado and cream cheese	7.5

## ENTRÉES FROM THE SUSHI BAR

all sushi entrees are served with miso soup and a Rise side salad

<b>CHIRASHI DON</b> assorted chef's choice sashimi served with sushi rice	22	<b>SHIRO MAGURO DON</b> albacore white tuna sashimi served with sushi rice	22
<b>UNAGI DON</b> broiled freshwater eel topped with eel sauce and served with sushi rice	16	<b>SUSHI DINNER</b> 10 pieces of chef's choice sushi served with a choice of california roll or tuna roll	21
<b>TEKKA DON</b> tuna sashimi served with sushi rice	22	<b>SASHIMI DINNER</b> 18 pieces of chef's choice sashimi	29
<b>OYAKOSAKE DON</b> salmon sashimi served with sushi rice & topped with salmon roe	22	<b>SUSHI AND SASHIMI COMBINATION DINNER</b> 6 pieces of chef's choice sushi and 9 pieces of chef's choice sashimi with a choice of california roll or tuna roll	27
<b>NAMASAKE DON</b> salmon sashimi served with sushi rice	20		

No separate checks for parties exceeding 8 guests. An 18% gratuity may be added to parties of 6 or more.

\*Many of these food items contain uncooked ingredients. Consuming uncooked meats, seafoods, shellfish or eggs may increase your risk of foodborne illness\*



Sushi Lounge

# LUNCH

## RISE COMBINATION LUNCH 12.5

served with miso soup (substitute Rise side salad for \$1.5) & choice of any 2 of the following items:  
steamed or fried rice available upon request

chef's choice nigiri	unagi (eel) roll	salt & pepper calamari
chef's choice sashimi	general tso's chicken	shrimp shumai (shrimp dumpling)
spicy tuna roll	gyoza (pork dumpling)	shrimp & vegetable tempura
california roll	chicken teriyaki	baked mussels
shrimp tempura roll		

## ENTRÉES

served with steamed rice and miso soup  
fried rice may be substituted for \$2 and Rise side salad for \$1.5

RISE BENTO BOX changes daily	10	GRILLED SALMON topped with ginger soy sauce & served with sauteed vegetables	11
RISE SUSHI LUNCH 5 pc chef's choice Nigiri and choice of Tuna Roll or California Roll (side of steamed rice is not included)	11	SPICY KALBI BEEF kalbi beef ribs marinated in chef's special spicy sauce, grilled & served with Shanghai bok choy	10.5
STEAK TERIYAKI flame grilled flat iron steak sliced and brushed with teriyaki sauce & served with stir fried vegetables	9	GENERAL TSO'S CHICKEN tempura battered chicken flash fried and glazed in traditional General Tso's sauce & served with Shanghai bok choy	7.5
CHICKEN TERIYAKI flame grilled chicken sliced and brushed with teriyaki sauce & served with stir fried vegetables	7.5	VEGGIE DELIGHT an assortment of mixed vegetables and tofu stir fried with chef's special seasoning	7

## SALADS

SPICY SASHIMI SALAD chef's choice assorted sashimi & seasonal vegetables tossed in a sweet chili vinegar served over mixed field greens	12
TERIYAKI SALAD WITH CHICKEN OR STEAK mixed field greens, teriyaki chicken or steak, tomatoes and cucumbers with a traditional Wafu Japanese vinaigrette	10.5
TERIYAKI SALAD WITH SHRIMP mixed field greens, teriyaki shrimp, tomatoes and cucumbers with a traditional Wafu Japanese vinaigrette	11.5
AHI TUNA SALAD pan seared ahi tuna prepared rare with tomatoes, cucumbers & avocado served over mixed field greens drizzled with a ginger-soy vinaigrette	12
RISE SIDE SALAD wild field greens, tomatoes, cucumbers & Rise's house ginger dressing	4.5

## NOODLES & RICE

add chicken or beef \$2  
add shrimp or salmon \$3

YAKISOBA egg noodles stir fired with carrots and green cabbage	7
SPICY THAI BASIL NOODLES rice noodles stir fried with basil, peppers, and onions	8
KUNG PAO NOODLES japanese noodles stir fried with onions, snow peas, green beans and a spicy kung pao sauce	8
SEAFOOD UDON NOODLE SOUP japanese udon noodle soup with shrimp, mussels, and scallops	10.5
SHRIMP & VEGETABLE TEMPURA UDON NOODLE SOUP japanese udon noodle soup with shrimp and vegetable tempura	9.5
JAPANESE FRIED RICE stir fried with scallions, onions, peas and eggs	6.5

## DESSERTS

chocolate mandarin cheesecake	6.5	green tea ice cream	4.5	vanilla ice cream	4
sesame honey cheesecake	6.5	red bean ice cream	4.5		

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# DINNER

## ASIAN TAPAS

### from the kitchen

EDAMAME boiled soybeans served warm with sea salt	4.5
独 SPICY EDAMAME stir fried with chef's spicy sauce	5
SHRIMP TEMPURA lightly battered and flash fried served with a warm tempura sauce	7
VEGETABLE TEMPURA lightly battered and flash fried served with a warm tempura sauce	5.5
SPICY KOREAN RIBS grilled Kalbi beef ribs with a spicy Asian marinade	8.5
SHRIMP SPRING ROLLS stuffed with shrimp, cabbage, mushrooms and scallions served with a sweet chili sauce	5.5
独 SPICY MISO SHRIMP lightly battered and flash fried shrimp tossed in a spicy miso sauce	7.5
LETTUCE WRAPS chicken, water chestnuts, mushrooms, crispy rice noodles served with iceberg lettuce & a spicy kung pao sauce	6.5
独 SALT & PEPPER CALAMARI fried calamari sauteed with onions, shaved jalapenos, salt and pepper served with sweet chili sauce	7
CHICKEN YAKITORI grilled chicken skewers with a teriyaki glaze	5.5
GYOZA pan seared pork dumplings served with a garlic soy vinaigrette	5.5
SOFT SHELL CRAB lightly battered and fried served with crispy rice noodles and ponzu sauce	9
独 BAKED MUSSELS fresh baked mussels with chef's special aioli	5.5
HAMACHI KAMA baked yellowtail cheek served with ponzu sauce	11.5
CRAB WONTONS dumpling filled with crabmeat and cream cheese, flash fried & served with sweet chili sauce	6.5
AGEDASHI TOFU tempura battered and flash fried tofu served with warm tempura sauce	4.5
from the sushi bar	
BEEF TATAKI seared rare sirloin served over sweet onions and drizzled with ponzu sauce	7.5
TUNA TATAKI seared rare sashimi grade tuna served over sweet onions and drizzled with ponzu sauce	9.5
独 CRISPY SPINACH & WHITEFISH tempura battered and flash fried baby spinach topped with sashimi grade whitefish & a mint vinaigrette	8.5
SEAWEED SALAD chilled Japanese seaweed salad with sesame oil	5
独 SALMON CREPES seared salmon & mango wrapped in kamaboko served with a spicy miso sauce	9.5
SPINACH GOMAE chilled poached spinach served with sesame sauce	4.5
独 SALMON CEVICHE sliced salmon, avocado, onions, beets, cilantro & lime with a Yuzu vinaigrette	10
SASHIMI CARPACCIO thinly sliced whitefish or octopus drizzled with hot oil & Japanese mint vinaigrette	9.5
独 AHI TUNA & TOMATO FRESCO ahi tuna stacked with fresh mozzarella and tomatoes drizzled with a mint vinaigrette	10
SUNOMONO sliced cucumber salad served with a Japanese vinaigrette topped with marinated shrimp or octopus	7
MONKFISH LIVER steamed monkfish liver served with ground radish and a creamy miso sauce	9.5

## ENTRÉES

YUZU AHI TUNA pan seared ahi tuna served atop wasabi mashed potatoes and grilled asparagus, drizzled with a yuzu garlic vinaigrette	24
KAMO (DUCK) BREAST lightly seasoned duck breast roasted until juicy with a crispy skin served with brown rice, steamed broccoli & tempura cauliflower	19
MARINATED FLAT IRON STEAK flat iron steak marinated in a garlic soy vinaigrette pan seared and served with wasabi mashed potatoes and grilled asparagus	19
ORANGE GINGER CHICKEN half chicken baked and topped with an orange ginger sauce served on a grilled rice patty with steamed broccoli & sauteed mushrooms	16
SEARED SEA BASS fresh sea bass, pan seared topped with a sweet miso sauce served with grilled asparagus and brown rice	26
BONE-IN PORK CHOPS two bone-in pork chops marinated in a red wine soy sauce and grilled served atop a potato croquette with Shanghai bok choy & tempura cauliflower	19
GRILLED SALMON grilled Scottish salmon stacked on a potato croquette with broccoli, topped with a creamy miso sauce	20
INANIWA UDON thin pad noodles & asparagus tossed in sake cream sauce and topped with jumbo scallops, shrimp & green mussels	24
JAPANESE STYLE FRIED RICE stir fried with scallions, onions, peas and eggs (add chicken or beef \$2 or shrimp or salmon \$3)	7

## SIDES

miso soup	3	grilled asparagus	4.5
seafood miso soup	7.5	tempura cauliflower	4
rise house salad	4.5	steamed broccoli	4
steamed rice	2	wasabi mashed potatoes	3.5
fried rice	4	sauteed spinach	4
shanghai bok choy	3.5	sauteed mushrooms	3.5

## DESSERTS

BANANA SPRING ROLL fresh banana wrapped in a crepe & flash fried, topped with a strawberry cream	5
MOCHI ICE CREAM choice of green tea, mango, red bean or strawberry ice cream wrapped in a rice cake and flash fried	5.5
TEMPURA ICE CREAM vanilla ice cream lightly battered and flash fried	5
CHOCOLATE MANDARIAN CHEESECAKE	6.5
HONEY SESAME CHEESECAKE	6.5