



DINE | DAY

FROM THE KITCHEN

MISO SOUP	3.5
EDAMAME (vegan) gochujang sauce	5
SEAWEED SALAD (vegan) seaweed / cucumber / sweet vinaigrette	6
BURATTA SALAD mixed greens / radish / English peas / asparagus / heirloom cherry tomato confit / buttermilk herb dressing	12
SALMON POKE edamame / seaweed salad / avocado / scallion / sesame / wasabi mousse / sweet & spicy aioli / garlic crackers	12
SWEET & SOUR SCALLOPS blood orange beurre blanc / snow peas / caramelized pineapple / pink peppercorn / peashoots	15
PORK BUN / pork belly / pork braise aioli / pickled cucumber / kimchi	4
BRUSSELS SPROUT PETALS balsamic-soy reduction / almonds / puffed rice / shisho / candied lemon peel	10
LAMB GYOZA / tomato curry / tzatziki / brown butter / micro cilantro	11
WAGYU BEEF BURGER / brioche / smoked gouda / roasted garlic sauce / tempura onion rings / togarashi fries	15
RAMEN / spicy miso broth / ground pork / soy cured organic egg / marinated bamboo / chili crisp (add pork belly for \$3)	13
VEGAN PHO shiitake broth / tofu / scallions / bean sprouts / bok choy / edamame / chili / lime / thai basil / cilantro / rice noodles	13

PURVEYORS

RED is proud to partner with these outstanding, local purveyors to create the best dishes that each season's ingredients have to offer.

FOX HERITAGE FARMS
SASSY COW CREAMERY
BATCH BAKEHOUSE
MUSHROOM MIKE LLC
HARMONY VALLEY FARM
SARTORI CHEESE
SUPERCARGE!

HAND ROLL AVAILABLE FOR CERTAIN ROLLS

cucumber wrap (no rice) available on select rolls	+3 per roll
substitute six grain rice or forbidden rice	+2.5 per roll
deep fried / soy or rice paper	+2 per roll
add or side of avocado	1.5 each
side of wasabi / ginger	0.5 each
side of eel sauce / sriracha / spicy, sweet, or wasabi aioli	1 each
add cream cheese / cucumber / jalapeño / vegetables	0.5 each

LUNCH SPECIAL ROLLS

PICK ANY TWO ROLLS LISTED BELOW FOR \$15

add a cup of miso soup for \$2

RAW

- * **TEKKA** / tuna
- * **BOSTON** / tuna / avocado
- * **SPICY TUNA** / avocado or asparagus
- * **YELLOWTAIL**
avocado / green onion
- * **RED SNAPPER** / avocado
- * **CRUNCHY TUNA OR SALMON**
avocado / cucumber / jalapeño /
tempura crunch / wasabi aioli
- * **TROPICAL**
spicy tuna or salmon / mango
- * **DYNAMITE**
spicy escolar / avocado
- * **SAKE** / salmon
- * **ALASKAN** / salmon / avocado
- * **SPICY SALMON**
avocado or asparagus
- * **SPICY BINTORO**
albacore / avocado
- * **TROPIC BINTORO** / spicy albacore /
tempura mango / avocado
- * **EIGHTY-SIX**
surf clam / sea snail / squid / octopus /
sea scallop / cucumber / avocado
- * **NEGI-TORO**
fatty tuna / green onion / (+3 per roll)
ask for availability

VEGETARIAN

- GREEN BEAN TEMPURA**
topped with sweet soy
- SHIITAKE MUSHROOM TEMPURA**
topped with sweet soy
- VEGETABLE TEMPURA** / sweet
potato / carrot / avocado / sweet soy
- ASPARAGUS TEMPURA ROLL**
topped with sweet soy

COOKED

- UNAGI** / eel / avocado / cucumber
- CALIFORNIA** / crab stick /
cucumber / avocado
- NEW YORK** / tiger shrimp / avocado
- SALMON SKIN** / cucumber /
wild carrot / masago / green onion
- SPICY GODZILLA** / shrimp tempura /
avocado / cream cheese / masago /
spicy aioli / tempura crunch (+2 per roll)
- PHILLY** / smoked salmon /
avocado / cream cheese
- SHRIMP TEMPURA**
avocado / sweet aioli
- DUCK TEMPURA** / avocado / sweet aioli
- GROUPEL TEMPURA**
avocado / sweet aioli
- CHICKEN TEMPURA**
avocado / sweet aioli
- CRAWFISH** / spicy crawfish salad /
avocado / cucumber / sweet aioli
- CRUNCHY CRAWFISH**
spicy crawfish salad / cucumber /
avocado / jalapeño / tempura crunch
- SPICY KING CRAB**
avocado or asparagus / topped with sweet soy
(+3 per roll)

VEGAN

- AVOCADO ROLL**
- GRILLED VEGETABLE** (choose one)
asparagus / zucchini / pepper /
baby bok choy / topped with sweet soy
- VEGAN RAINBOW** / grilled asparagus /
avocado / grilled red, yellow and green
peppers / sweet soy
- CUCUMBER ROLL**
- ASPARAGUS ROLL**
- VEGAN ROLL**
mixed greens / avocado / cucumber /
pickled radish / squash

add a cup of miso soup for \$2

* SASHIMI LUNCH / 8 pieces of chef's choice sashimi	18
* SUSHI LUNCH / 6 pieces of chef's choice sushi +1 roll of your choice from above	17
* VEGAN SUSHI LUNCH / 6 assorted pieces / cucumber maki	14

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



DINE | DESSERT



FROM THE KITCHEN

MISO BUTTERSCOTCH BUDINO	9
blueberry hibiscus ice cream / sesame almond brittle	
STRAWBERRY CHEESECAKE	10
pistachio graham crumble / matcha ice cream / kiwi / luxardo cherry reduction	
VEGAN KEY LIME MATCHA TART	11
almond coconut-cashew crust / strawberry / garbanzo bean meringue / beet tuile	
CHOCOLATE HAZELNUT SPONGE CAKE	9
raspberry coulis / buttermilk caramel / white chocolate glacage	

FROM THE BAR

TAKARA PLUM WINE	9
WARRE'S RUBY PORT	9
WARRE'S TAWNY PORT	10
CHATEAU LARIBOTTE SAUTERNE, 2013	10
<i>Sauterne, France</i>	
JOTO YUZU SAKE	10
FLOWERS AND BIRDS DESSERT SAKE	10
<i>Hanahato Kjioshu (Koshu style - aged eight years)</i>	

*Please ask about our selection of cordials and Japanese whiskeys