



DRINKS & EATS

**RA SUSHI
BALTIMORE**

1390 LANCASTER ST. • 410.522.3200 TEL • 410.522.1488 FAX

Signature Spirits

UMAMI PUNCH :: 13

dive into a 60 ounce blend of Southern Comfort, cold sake, liqueurs & tropical juices; served in a fish bowl (meant for two!)

BABY UMAMI PUNCH :: 8

same flavor as its big brother but you don't need a buddy to drink this one

DRAGON BITE :: 8

Bacardi Dragonberry, strawberry puree, fresh lemon juice, Japanese yuzu & a splash of soda make for an exotic blend bursting with fresh berry

ELDERFLOWER SMASH :: 8

Absolut Acai, St. Germain, muddled blueberries, fresh lemon juice & soda - light, flavorful & exotically sweet

GINGER BLOSSOM :: 8

Hendrick's Gin, St. Germain, muddled strawberry, pink grapefruit juice, lime juice & a splash of ginger ale—a lively concoction of mild juniper & fresh fruit flavors

SAMURAI COWBOY :: 8

Red Stag Black Cherry Bourbon, Aperol, yuzu sour, lemon juice & ginger ale create a powerfully exotic cocktail with a mellow bourbon kick

EMPEROR'S CUCUMBERITA :: 8

Patrón Silver, Citrónge shaken with fresh lime juice, yuzu sour & fresh cucumber slices makes one cool & refreshing cocktail

TOKYO SPRITZ :: 8

Lunetta Prosecco, Aperol, yuzu & other fresh juices with a splash of soda—east meets west in this refreshingly well-rounded bubbly cocktail, served over ice

SAKE SANGRIA (RED OR WHITE) :: 8

pick your poison – winter or summer, we have the sangria for you; fresh fruit juices & select cordials mixed with red or white wine

BLUSHING GEISHA :: 8

cold lemonade mixed with Skyy Raspberry vodka, raspberry liqueur & a splash of lemon-lime soda; looks innocent but look again, she might not be



Martinis



RED LOTUS :: 9

Absolut Ruby Red vodka, X-Rated, pink grapefruit & other fresh juices - sweet, tart & tasty

SHISO NAUGHTY :: 9

we'll turn you on with this one; an exotic blend of Skyy Pineapple vodka & X-Rated liqueur with fresh flavors of yuzu & Japanese shiso

MANGO MARTINI :: 9

a fruity concoction of Absolut Mango vodka, mango puree & fresh juices make for a big mango party in your mouth

PAMATINI :: 9

an invigorating blend of pomegranate flavor; Svedka Citrus vodka, Pama liqueur & fresh grapefruit juice

SEA MONKEY :: 9

looks as cool as it tastes; a sweet & colorful raspberry martini made with Skyy Raspberry vodka, raspberry liqueur, pineapple & cranberry juices

SAKETINI :: 9

RA's twist on a martini; Ketel One vodka & Japanese sake, served ice cold

Mojitos

MOSHI MOJITO :: 8

Cruzan Estate Light rum hand muddled with fresh lime, sugar, soda & fresh mint make for a cool & refreshing cocktail—pick your poison:

- Lime
- Blueberry
- Mango
- Strawberry

Margaritas

MIYAGI MARGARITA :: 8

Sauza Gold tequila mixed with house made yuzu sour, fresh lime juice & triple sec—select from:

- Traditional (Yuzu)
- Mango
- Cucumber
- Strawberry

Beers

BOTTLED BEERS

| | |
|--|------|
| ASAHI 21.4oz - Japan | 7.25 |
| ASAHI with sake | 9.25 |
| KIRIN 22oz - Japan | 7.25 |
| KIRIN with sake | 9.25 |
| KIRIN LIGHT 22oz - Japan | 7.25 |
| KIRIN LIGHT with sake | 9.25 |
| SAPPORO 12oz - Japan | 5.25 |
| SAPPORO with sake | 7.25 |
| SAPPORO LIGHT 12oz - Japan | 5.25 |
| SAPPORO LIGHT with sake | 7.25 |
| <hr/> | |
| BLUE MOON HEFEWEIZEN - Colorado | 5.25 |
| CORONA EXTRA - Mexico | 5.25 |
| GUINNESS - Ireland | 5.25 |
| HEINEKEN - Holland | 5.25 |
| NEW CASTLE - England | 5.25 |
| STELLA ARTOIS - Belgium | 5.25 |
| TSINGTAO - China | 5.25 |
| YUENGLING - Pennsylvania | 4.25 |
| NATIONAL BOHEMIAN - Maryland | 3.25 |
| <hr/> | |
| BUD LIGHT - Missouri | 4.25 |
| BUDWEISER - Missouri | 4.25 |
| MICHELOB ULTRA - Missouri | 4.25 |
| MILLER LITE - Wisconsin | 4.25 |



Mmm. Sake, sake.

SAKE DRYNESS/SWEETNESS RATING (SMV):

+10 = DRIEST -20 = SWEETEST

| SAKE | Rating | Price |
|-----------------------|--------|-------|
| HOT SAKE 180ML CARAFE | + 4 | 3.50 |

GLASS - 5 OZ.

| | | |
|--|------|------|
| KIZAKURA "PURE" - Kyoto | + 1 | 5.50 |
| SHO CHIKU BAI NIGORI "CRÈME DE SAKE" - California | - 15 | 6.00 |
| KIZAKURA "PURE" STARS - Kyoto | - 18 | 7.00 |

SAKE FLIGHT

| | |
|---|------|
| Three 2 oz. pours of Kizakura "Pure", Sho Chiku Bai Nigori "Crème de Sake" and Kizakura "Pure" Stars – range from sweet, dry to sparkling | 8.00 |
|---|------|

180 ML - SMALL

| | | |
|-----------------------------|-----|-------|
| HAKUTSURU "DRAFT" - Kobe | + 2 | 7.00 |
| HANANOMAI KATANA - Shizuoka | + 7 | 10.00 |

300 ML - MEDIUM

| | | |
|--|------|-------|
| RA SAKE | + 5 | 10.00 |
| KIZAKURA "PURE" - Kyoto | + 1 | 11.00 |
| SHO CHIKU BAI NIGORI "CRÈME DE SAKE" - California | - 15 | 12.00 |
| KIZAKURA "PURE" STARS - Kyoto | - 18 | 14.00 |
| YAEGAKI NIGORI - Hyogo | - 12 | 15.00 |
| KUROSAWA KIMOTO - Nagano | + 2 | 16.00 |

720 ML - LARGE

| | | |
|--------------------------------|------|-------|
| HAKUTSURU SAYURI "LITTLE LILY" | - 11 | 36.00 |
| JUNMAI NIGORI - Hyogo | | |
| OTOKOYAMA - Hokkaido | + 10 | 54.00 |
| MU DAI GINJO - Hyogo | + 2 | 54.00 |



White Wines

SAUVIGNON BLANC

| | Glass | Bottle |
|--|-------|--------|
| SANTA RITA 120 – Maipo Valley, Chile crisp flavors of citrus & tropical fruit with a clean & lightly herbal finish | 8.00 | 30.00 |
| KIM CRAWFORD – Marlborough crisp citrus flavors of pink grapefruit, tart apple & tropical fruit | 11.00 | 40.00 |

PINOT GRIGIO

| | | |
|--|-------|-------|
| COPPOLA “BIANCO” – California light & crisp with flavors of peach & citrus | 8.00 | 30.00 |
| ANTINORI SANTA CRISTINA – Sicily, Italy well-balanced flavors of citrus, peach & crisp apples with mouth-watering tart acidity | 10.00 | 38.00 |
| SANTA MARGHERITA – Friuli-Venezia-Giulia, Italy sets the bar for this varietal with fresh flavors of citrus & crisp fruit | 14.00 | 52.00 |

CHARDONNAY

| | | |
|---|-------|-------|
| LA TERRE – California Macintosh apple, honeysuckle & vanilla flavors with a round finish that lingers nicely | 7.00 | 26.00 |
| TOASTED HEAD – California big & buttery wine with aromas of ripe pear & tropical fruit complemented by oak undertones | 9.00 | 34.00 |
| KENDALL JACKSON – California flavors of citrus, green apple, papaya & pear with light oak undertones | 10.00 | 38.00 |
| SONOMA CUTRER “RUSSIAN RIVER RANCHES” – Sonoma medium-bodied with balanced citrus, apple, vanilla & oak undertones | 13.00 | 48.00 |

FUNKY WHITES

| | | |
|---|-------|-------|
| BERINGER WHITE ZINFANDEL – California red berry, citrus & melon | 7.00 | 26.00 |
| KINSEN PLUM WINE – California sweet & intense dark plum with hints of summer fruit | 7.00 | 26.00 |
| SAINT M RIESLING – Germany medium-bodied & lightly sweet with ripe citrus flavors | 9.00 | 34.00 |
| CONUNDRUM WHITE BLEND – California silky smooth & lightly sweet with complex flavors of peach, apple, nectarine & honeysuckle | 12.00 | 44.00 |

BUBBLES

| | | |
|--|------|-------|
| LUNETTA PROSECCO – Trentino refreshing fruit flavors of apple & peach with a crisp, clean finish | 8.00 | 30.00 |
| MUMM NAPA BRUT PRESTIGE – Napa Valley elegant & crisp with hints of citrus, apple, pear & vanilla spices | | 40.00 |
| VEUVE CLICQUOT “YELLOW LABEL” BRUT – Reims crisp, clean & tart with tiny bubbles; classic Champagne of France | | 89.00 |

Red Wines

MERLOT

Glass Bottle

LA TERRE – California 7.00 26.00
medium-bodied with subtle fruit & hints of spice
with a smooth finish

TANGLEY OAKS – Napa Valley 9.00 34.00
well-balanced flavors of red berry & plum with
a velvety smooth finish

PINOT NOIR

MARK WEST – California 9.00 34.00
juicy & medium-bodied with aromas of rich
cherry, raspberry, ripe plum & subtle oak

DELOACH – California 10.00 38.00
medium-bodied, fruit forward flavors of cherry,
cranberry & light spice

WILLAMETTE VALLEY VINEYARDS – 13.00 46.00
Willamette Valley, OR
vibrant flavors of strawberries, cherries
& light oak

CABERNET SAUVIGNON

TRINCHERO MAIN STREET WINERY – 8.00 30.00
Lake County
medium-bodied with deep, dense & ripe black
cherry & plum, complemented by hints of
earthiness & subtle oak

J. LOHR – Paso Robles, California 10.00 38.00
full-bodied flavors of black cherry, plum,
vanilla & oak

ALEXANDER VALLEY VINEYARDS – 12.00 44.00
Alexander Valley, California
full-bodied with complex flavors of black cherry,
cocoa & cassis

FUNKY REDS

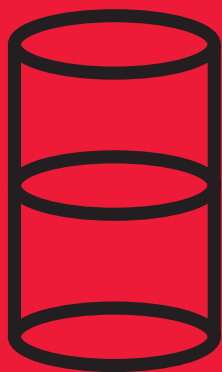
RED GUITAR – Spain 8.00 30.00
medium-bodied, fruit forward Spanish blend
yielding flavors of cherry & berry

TEMPTATION ZINFANDEL – Sonoma County 8.00 30.00
flavors of cherry, raspberry & blackberry finished
with toasty spiced notes of cinnamon & clove

BROQUEL MALBEC – Mendoza, Argentina 10.00 36.00
full-bodied flavors of blackberry & plum with
a long, rich finish

Beverages

| | |
|--|------|
| PEPSI, DIET PEPSI, SIERRA MIST, | 2.75 |
| MOUNTAIN DEW, DR. PEPPER, LEMONADE & GINGER ALE : BOTTOMLESS | |
| ICED TEA | 2.75 |
| GREEN TEA | 2.75 |
| ICED GREEN TEA | 2.75 |
| REPUBLIC OF TEA | 4.50 |
| GINGER PEACH DECAF, POMEGRANATE GREEN TEA, PASSION FRUIT GREEN TEA | |
| HAND-SHAKEN STRAWBERRY LEMONADE | 3.75 |
| HOUSE MADE STRAWBERRY PUREE SHAKEN WITH COOL & REFRESHING LEMONADE : BOTTOMLESS | |
| RED BULL | 4.00 |
| RED BULL SUGAR FREE | 4.00 |
| FIJI BOTTLED WATER (500 ML) | 3.50 |
| VOSS SPARKLING (375 ML) | 3.50 |



Is your glass
half empty,
or half full?

Desserts

COCONUT CRÈME BRULEE :: 5.50

a decadent homemade coconut & vanilla crème brulee

FRIED BANANA WITH KAHLUA :: 5.75

a chocolate-stuffed, fried banana with Kahlua caramel sauce & chocolate ice cream

CINNAMON TEMPURA ICE CREAM :: 6.75

lightly battered cinnamon-swirl ice cream, flash fried & finished with a chocolate-raspberry glaze

BANANA SPLIT MAKI :: 6.75

RA's version of sushi for dessert—a fried banana maki topped with whipped cream & fresh fruit; drizzled with raspberry & chocolate sauces

SWEET MOCHI TRIO :: 7.50

a traditional Japanese dessert—ice cream wrapped in sweet rice cake; mango, strawberry & vanilla flavors garnished with sliced kiwi & strawberries

GREEN TEA ICE CREAM :: 3.50

CHOCOLATE ICE CREAM :: 3.50



Sushi 101

A BEGINNER'S GUIDE TO SUSHI IN THE RA.

MAKI SUSHI: WHETHER THE INGREDIENTS ARE CLASSIC, CREATIVE OR CRAZY, MAKI IS THE BEST INTRODUCTION TO SUSHI. FRESH FISH, VEGETABLES OR A COMBINATION OF THE TWO ARE COMBINED WITH RICE, ROLLED INSIDE SEAWEED PAPER, & THEN CUT INTO 5-8 BITE-SIZE PIECES.

CALIFORNIA ROLL: Perfect for sushi virgins & lovers alike; kani kama crab mix, cucumber & avocado are wrapped first in seaweed then in rice – making this an “inside out” roll. Enjoy 8 pieces to stimulate your appetite.

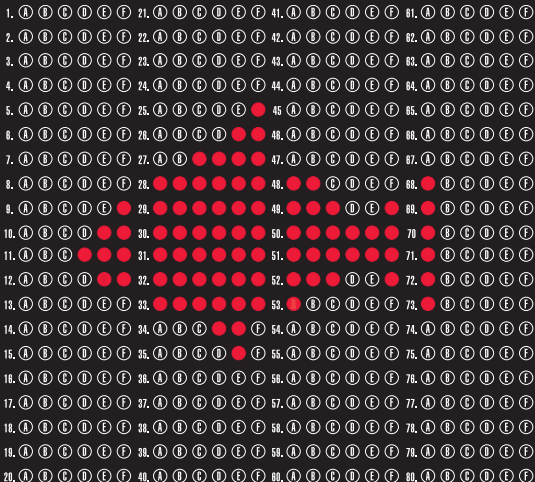
SPICY TUNA: Go ahead, get kinky. Fresh tuna is mixed with mayo & Sriracha (spicy Thai chili sauce) & combined with cucumber then rolled in seaweed & rice. 8 pieces served inside out.

SPICY YELLOWTAIL ROLL: Same sting as the spicy tuna roll minus the mayo. Fresh yellowtail & Sriracha (spicy Thai chili sauce) are combined with cucumber then rolled in seaweed & rice. 8 pieces served inside out.

SPICY SALMON ROLL: Fresh & spicy, just the way you like it. Salmon made hot with jalapeño & Sriracha (spicy Thai chili sauce) combined with cucumber & cilantro cool the mouth. Rolled with seaweed then rice. 8 pieces served inside out.

SPICY SHRIMP ROLL: A feisty foreplay of flavors. Shrimp & kani kama crab mix are combined with mayo & Sriracha (spicy Thai chili sauce) & combined with cucumber then rolled in seaweed & rice. 8 pieces served inside out.

PHILADELPHIA ROLL: Skip the trip to PA & try this instead. Smoked salmon, cream cheese & cucumber rolled first in seaweed then rice. 8 pieces served inside out.



Sushi 101

CUCUMBER ROLL: Cooler than the other side of the pillow.

Cucumber & rice rolled in seaweed. 6 pieces

AVOCADO ROLL: Pleasure yourself with slices of creamy avocado

rolled first in seaweed, then rice. 8 pieces served inside out.

VEGETARIAN ROLL: Cucumber, avocado, yamagobo, asparagus,

marinated artichoke, roasted red pepper & lettuce wrapped in green

soy paper. 5 pieces

CATERPILLAR ROLL: This one's sure to make you feel warm & fuzzy.

Freshwater eel, kani kama crab mix & cucumber rolled first in

seaweed then rice. Topped with avocado & drizzled with sweet eel

sauce. 8 pieces served inside out.

RAINBOW ROLL: As good as gold. The classic California Roll is topped

with tuna, yellowtail, shrimp, salmon & avocado to look like a

rainbow. 8 pieces served inside out.

SOFT SHELL CRAB ROLL W/ SOY PAPER: Discover your softer side.

A whole fried soft shell crab mixed with kani kama crab mix,

asparagus, avocado, cucumber & rice rolled in soy paper. 5 pieces.

SHRIMP TEMPURA ROLL: Get all hot & bothered. Tempura fried

shrimp, kani kama crab mix, asparagus, avocado & cucumber are

rolled first in seaweed, then rice. 5 pieces.

DRAGON ROLL: Enter the dragon. Kani kama crab mix & cucumber

are rolled in seaweed, then rice & topped with freshwater eel &

avocado slices. 8 pieces served inside out.

EEL CUCUMBER ROLL: Eel-ectrify your taste buds. Freshwater eel

& cucumber wrapped first in seaweed, then rice. Drizzled with eel

sauce. 8 pieces.

The answer is sushi.