



DRINKS & EATS

**RA SUSHI
TEMPE**

411 SOUTH MILL AVE. • 480.303.9800 TEL • 480.967.0866 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	7.00
ASAHI with sake	9.00
KIRIN 22oz - Japan	7.00
KIRIN with sake	9.00
KIRIN LIGHT 22oz - Japan	7.00
KIRIN LIGHT with sake	9.00
ORION 21.4oz - Okinawa	8.00
ORION with sake	10.00
SAPPORO 12oz - Japan	5.00
SAPPORO with sake	7.00
SAPPORO LIGHT 12oz - Japan	5.00
SAPPORO LIGHT with sake	7.00
BLUE MOON HEFEWEIZEN - Colorado	5.00
CORONA EXTRA - Mexico	5.00
DOS EQUIS LAGER - Mexico	5.00
FAT TIRE - Colorado	5.00
FOUR PEAKS "KILT LIFTER" - Arizona	5.00
GUINNESS - Ireland	5.00
HEINEKEN - Holland	5.00
STELLA ARTOIS - Belgium	5.00
TSINGTAO - China	5.00
BUD LIGHT - Missouri	4.00
BUDWEISER - Missouri	4.00
MICHELOB ULTRA - Missouri	4.00
MILLER LITE - Wisconsin	4.00



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	5.50
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	7.00
---	------

180 ML - SMALL

HAKUTSURU "DRAFT" - Kobe	+ 2	6.00
HANANOMAI KATANA - Shizuoka	+ 7	9.50

300 ML - MEDIUM

RA SAKE	+ 5	9.00
KIZAKURA "PURE" - Kyoto	+ 1	11.00
SHO CHIKU BAI NIGORI "CRÈME DE SAKE" - California	- 15	11.00
KIZAKURA "PURE" STARS - Kyoto	- 18	14.00
YAEGAKI NIGORI - Hyogo	- 12	14.00
KUROSAWA KIMOTO - Nagano	+ 2	15.00

720 ML - LARGE

HAKUTSURU SAYURI "LITTLE LILY"	- 11	33.00
JUNMAI NIGORI - Hyogo		
OTOKOYAMA - Hokkaido	+ 10	51.00
MU DAI GINJO - Hyogo	+ 2	51.00



White Wines

SAUVIGNON BLANC

Glass Bottle

SANTA RITA 120 – Maipo Valley, Chile
crisp flavors of citrus & tropical fruit with a clean & lightly herbal finish
7.00 26.00

KIM CRAWFORD – Marlborough
crisp citrus flavors of pink grapefruit, tart apple & tropical fruit
10.00 36.00

PINOT GRIGIO

COPPOLA “BIANCO” – California
light & crisp with flavors of peach & citrus
7.50 28.00

ANTINORI SANTA CRISTINA – Sicily, Italy
well-balanced flavors of citrus, peach & crisp apples with mouth-watering tart acidity
9.00 34.00

CHARDONNAY

LA TERRE – California
Macintosh apple, honeysuckle & vanilla flavors with a round finish that lingers nicely
6.50 24.00

TOASTED HEAD – California
big & buttery wine with aromas of ripe pear & tropical fruit complemented by oak undertones
8.00 30.00

KENDALL JACKSON – California
flavors of citrus, green apple, papaya & pear with light oak undertones
9.00 34.00

FUNKY WHITES

BERINGER WHITE ZINFANDEL – California
red berry, citrus & melon
6.00 22.00

KINSEN PLUM WINE – California
sweet & intense dark plum with hints of summer fruit
6.00 22.00

SAINT M RIESLING – Germany
medium-bodied & lightly sweet with ripe citrus flavors
8.00 30.00

BUBBLES

LUNETTA PROSECCO – Trentino
refreshing fruit flavors of apple & peach with a crisp, clean finish
7.00 26.00

MUMM NAPA BRUT PRESTIGE – Napa Valley
elegant & crisp with hints of citrus, apple, pear & vanilla spices
36.00

**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

6.50 24.00

medium-bodied with subtle fruit & hints of spice with a smooth finish

TANGLEY OAKS – Napa Valley

8.00 30.00

well-balanced flavors of red berry & plum with a velvety smooth finish

PINOT NOIR

MARK WEST – California

8.00 30.00

juicy & medium-bodied with aromas of rich cherry, raspberry, ripe plum & subtle oak

DELOACH – California

9.00 34.00

medium-bodied, fruit forward flavors of cherry, cranberry & light spice

CABERNET SAUVIGNON

TRINCHERO MAIN STREET WINERY –

7.50 28.00

Lake County

medium-bodied with deep, dense & ripe black cherry & plum, complemented by hints of earthiness & subtle oak

J. LOHR – Paso Robles, California

9.00 34.00

full-bodied flavors of black cherry, plum, vanilla & oak

FUNKY REDS

RED GUITAR – Spain

7.00 26.00

medium-bodied, fruit forward Spanish blend yielding flavors of cherry & berry

TEMPTATION ZINFANDEL – Sonoma County

7.00 26.00

flavors of cherry, raspberry & blackberry finished with toasty spiced notes of cinnamon & clove



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.

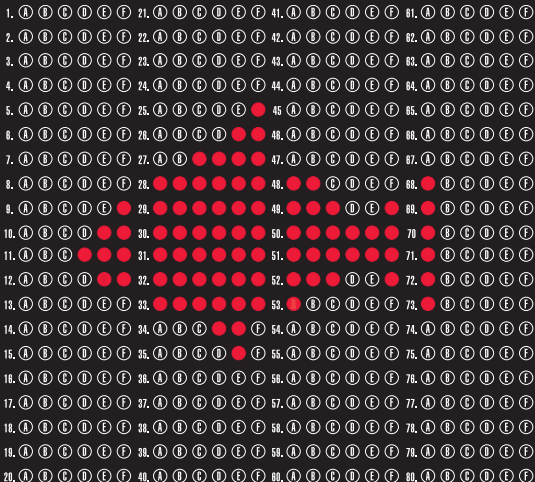
SPICY TUNA: Go ahead, get kinky. Fresh tuna is mixed with mayo & Sriracha (spicy Thai chili sauce) & combined with cucumber then rolled in seaweed & rice. 8 pieces served inside out.

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.

**Available 7 days a week
from 11pm - Midnight**

**L
A
T
E
N
I
T
E
M
E
N
U**

3.50	Edamame
3.50	Miso Soup
4.25	Cucumber Kimchee
4.25	Seaweed Salad
4.75	Seasoned Squid Salad
3.50	Cucumber Sunomono
4.50	Uchi No Salad
7.50	Pineapple Cheese Wontons
11.00	Kaisen Ceviche
10.25	“RA”ckin’ Shrimp
8.00	Grilled Short Ribs
6.75	Spicy Sesame Chicken Wings
7.00	Dengaku Tofu
6.00	Pork Gyoza
7.25	Chicken Yakitori
10.50	Lobster Spring Rolls
5.00	California Roll
6.75	Spicy Tuna Roll
12.25	Viva Las Vegas Roll
7.75	Tootsy Maki
9.50	Crispy Spicy Tuna

