



Sushi • Bar • Restaurant

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RA Sushi Executive Chef Rolls Out New Menu Items and Updated Happy Hour Selections

SCOTTSDALE, Ariz. (Jan. 4, 2011) – Scottsdale-based RA Sushi Bar Restaurant recently introduced updated dinner, sushi and beverage menus, adding a wide variety of new dishes and cocktails to the current selection. RA also revamped its popular Happy Hour and Flying Fish Lounge menus to include a greater selection of sushi, appetizers and tapas items. The new menus will be offered at all 25 RA Sushi locations nationwide.

“To keep the menus fresh and exciting, every year RA Sushi updates its selections to incorporate some of the newest culinary trends and ingredients,” said RA Sushi Executive Chef Tai Obata. “Our most popular dishes have remained on the menu, but we’ve added several new creations, some with a tropical flair.”

Under the “Soups and Salads” category, Obata added the **Otoko Salad**: choice of grilled chicken or beef tossed in a spicy yuzu dressing with grilled red and green bell peppers, onions and asparagus; served over a bed of mixed greens in a rice wine vinaigrette, topped with watercress and fried ramen noodles.

For entrée selections, look to the “Getting Busy” section, which now features **Lobster with Garlic Sugar Snap Peas**: lobster sautéed with garlic, sugar snap peas and shiitake mushrooms, in an Asian seasoning; served with steamed rice.

The “What’s New” category features four new sushi rolls, a couple with a tropical influence. Back by popular demand, the **Pacific Roll** is a spicy mix of albacore tuna, cilantro, jalapeño and cucumber, rolled and topped with fresh avocado and mango salsa; finished with red beet tempura bits and sautéed cashew nuts. The **“RA”ckin’ Roll** includes kani kama crab and cream cheese rolled in rice and seaweed, lightly tempura battered and topped with guacamole and “RA”ckin’ Shrimp; finished with a creamy ginger teriyaki sauce, red beet tempura bits and togarashi. Also in the “What’s New” section is the **Vegetable Tempura Roll**: lightly battered asparagus, sweet potato and Japanese eggplant rolled and topped with colorful crunchy tempura bits and drizzled with a sweet eel sauce; and the **Tropical Roll**: cucumber, mango and avocado rolled and topped with spinach tempura bits, and spicy shrimp mixed with masago and mango salsa.

The “RA Tapas” section features two new options: **Garlic Sugar Snap Peas** and **Shishito Peppers** which are both sautéed in an Asian seasoning.

For dessert, guests can indulge in a traditional Japanese treat, the **Sweet Mochi Trio**. It is a combination of mango, strawberry, and vanilla ice cream wrapped in sweet rice cake, garnished with sliced kiwi and strawberries.

In addition to new food selections, RA introduced nine creative new cocktails to the menu, featuring fresh fruit and purées, exotic liqueurs, and premium spirits. A few of the new cocktails are the **Elderflower Smash**, a flavorful blend of Absolut Berri Acai, St. Germain, muddled blueberries, fresh lemon juice and soda; the **Ginger Blossom** is a lively concoction of Hendrick’s Gin, St. Germain, muddled strawberries, pink grapefruit

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and lime juice, and a splash of ginger ale; the **Emperor's Cucumberita** is a refreshing combination of Patrón Silver and Patrón Citrónge shaken with fresh lime juice, yuzu sour, and fresh cucumber slices; and the **Red Lotus** is a tart and tasty martini with Absolut Ruby Red Vodka, X-Rated Fusion Liqueur, and pink grapefruit juice.

Also included in the new drink menu are “pick your poison” mojito and margarita offerings. The **Moshi Mojito** includes Cruzan Estate Light Rum hand muddled with fresh lime, sugar, soda and fresh mint; choose from lime, blueberry, mango or strawberry flavors. Select from traditional (yuzu), mango, cucumber or strawberry in the **Miyagi Margarita** featuring Sauza Gold Tequila, mixed with house made yuzu sour, fresh lime juice, and triple sec.

Giving wine lovers more options, several white, red and sparkling wines joined the list and RA is now offering a **Sake Flight** so that guests can sample from the restaurant's extensive sake selection. The tasting flight features sweet, dry and sparkling sakes: Kizakura “Pure,” Sho Chiku Bai Nigori “Crème de Sake,” and Kizakura “Pure” Stars.

RA Sushi still offers its popular Happy Hour, Monday through Saturday, 3 to 7 p.m., and a restaurant industry night called Flying Fish Lounge on Sunday from 8 p.m. to midnight. During these special times, a wide variety of sushi, appetizers, tapas, beer, wine and signature cocktails range from \$2 to \$7. Joining the menus are the new **Garlic Sugar Snap Peas** and **Shishito Peppers**. The Happy Hour and Flying Fish Lounge menus have been expanded to include a greater selection of RA's popular appetizers, maki, and sashimi. Joining the roundup are the Squid Salad, Seaweed Salad, Spicy Salmon Roll, RA Tapas, Rainbow Roll, Tsunami Salmon Roll, and Tuna Tataki. The beer, wine and cocktail menus also have more choices.

About RA Sushi

RA Sushi Bar Restaurant, an upbeat, unconventional sushi bar, opened its first location in Scottsdale, Ariz. in October 1997. RA is best known for successfully combining distinctive sushi with a trendy, hip atmosphere. Fresh sushi is served to order along with outstanding Japanese fusion cuisine in a fun, lively environment. The result is a place that is both unpretentious and fashionable. Hours vary per location. For hours and more information, visit www.RAsushi.com. Happy Hour food specials are offered Monday through Saturday, 3 to 7 p.m.

RA has 25 locations across the country. Enjoy RA Sushi in Arizona (Ahwatukee, Mesa, North Scottsdale, South Scottsdale, Tempe and Tucson); California (Chino Hills, Corona, Huntington Beach, San Diego, Torrance and Tustin); Florida (Palm Beach Gardens, Pembroke Pines and South Miami); Georgia (Atlanta); Illinois (Chicago, Glenview and Lombard); Kansas (Leawood); Maryland (Baltimore); Nevada (Las Vegas); and Texas (two Houston locations and Plano). Look for RA on Facebook, MySpace and Twitter, and check in at RA Sushi on Foursquare.

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