



Sushi
Ray

SUSHI & SASHIMI DINNERS

Sushi Chef's Choice	20
Sashimi Chef's Choice	24
Chirashi Sushi Chef's Choice	24
Sushi & Sashimi Combination Chef's Choice	25

SPECIAL ROLLS BY SUSHI RAY

<p>Triple S..... 18 Soy paper, mixed green salad, tuna, salmon, yellow tail, avocado, asparagus, 3 color caviar on top, served with Ray's mustard sauce (no rice).</p> <p>Spider S..... 18 Soy paper, mixed green salad, deep fried soft shell crab, avocado, asparagus, 3 color caviar on top, served with Ray's mustard sauce (no rice).</p> <p>Raymond Roll 11 Salmon Skin, eel, tamago, mayo, cream cheese, fish eggs, scallions, and cucumber I/O avo with eel sauce.</p> <p>Ray's Dream..... 13 Served with Eel sauce, Tempura Shrimp, baked conch sauce, cucumber, asparagus, I/O with tuna, fish eggs, avocado on top and tempura flakes.</p> <p>Beth Roll 11 Inside: Yellow Tail, seaweed salad, cucumber. Outside: Fish eggs and shrimp.</p> <p>Rainbow Roll 11 Inside: Cream cheese, fish eggs, and avocado. Outside: Tuna, salmon and yellow tail.</p> <p>Dancing Eel Roll 12 Inside: Cream cheese, fish eggs, avocado. Outside: Eel with eel sauce and sesame.</p> <p>California Eel Roll 12 Crab, avocado, cucumber, inside out sesame seeds with eel on top.</p> <p>Volcano Roll..... 13 Inside: Crab and cream cheese. Outside: Avocado. Top: Baked chopped conch with mayo & fish eggs.</p> <p>Dynamite Roll 14 Inside: Crab & cream cheese. Outside: Avocado. Top: Baked chopped scallop with mayo & fish eggs.</p> <p>Spider Roll..... 11 Deep-fried soft shell crab, lettuce, cucumber, spicy fish eggs sauce I/O with sesame.</p> <p>K.C. Roll 11 Salmon, scallion, crab with cucumber wrap. With cream cheese add .50. (no rice)</p> <p>Rainbow K.C. 12 Tuna, salmon, yellow tail, asparagus, crab with cucumber wrap. With cream cheese add .50. (no rice)</p> <p>Mexican Roll..... 10 Shrimp tempura, scallion, asparagus, spicy fish eggs sauce I/O sesame seed with eel sauce.</p> <p>Birthday Roll..... 10 Eel, tempura shrimp, avocado and cream cheese I/O with sesame and fish eggs.</p>	<p>Spicy Tuna S 18 Soy paper, mixed green salad, spicy tuna, avocado, asparagus, 3 color caviar on top, served with Ray's mustard sauce (no rice).</p> <p>Lobster S 22 Soy paper, mixed green salad, deep-fried Florida lobster, avocado, asparagus, 3 color caviar on top, served with Ray's mustard sauce (no rice).</p> <p>Salmon Tempura Roll 10 Salmon, scallion, cream cheese, asparagus, deep fried with Japanese bread crumbs.</p> <p>Dancing Shrimp Roll..... 12 Inside: Tuna and avocado. Outside: Shrimp, fish eggs and sesame with eel sauce on top.</p> <p>Futomaki..... 10 Crab, tamago, squash, sweet tofu and cucumber.</p> <p>Sapporo Roll 11 Inside: Shrimp tempura, crab, cucumber, and cream cheese. Outside: Avocado and fish eggs.</p> <p>American Dream..... 11 Tempura shrimp, baked conch sauce, cucumber, asparagus. Inside out with fish eggs and avocado on top. Served with eel sauce.</p> <p>Ninja Roll 12 Inside: Eel, avocado. Outside: Yellow tail and fish eggs, served with eel sauce.</p> <p>Osaka Roll 12 Inside: Spicy dolphin and scallion. Outside: Smoke salmon and fish eggs.</p> <p>Lobster Roll 15 Deep-fried Florida lobster, seaweed salad, cucumber I/O with tobiko mayo and wasabi sauce.</p> <p>Spicy Tuna Roll 8 Chopped tuna, mayo, fish eggs, scallion and soy bean paste I/O S.S and fish eggs.</p> <p>Spicy Salmon Skin Roll 8 Chopped spicy tuna, avo, salmon skin I/O with sesame and fish eggs.</p> <p>Spicy Crab Roll 7 Chopped crab, spicy mayo, fish eggs, & avocado I/O with sesame and fish eggs.</p> <p>Spicy Shrimp Roll 7 Shrimp, mayo, fish eggs, scallion and soy bean paste I/O S.S and fish eggs</p>
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* Any roll made with brown rice add \$1

PRELUDES

SAVORY SOUPS

Misoshiru Soy Bean Soup	3	Udon Noodle Soup	7
Osumashi Clear Soup	3	Soba Noodle Soup	7

SALADS

Green Salad	6	Edamame	6
Crab Stick Salad	10	Rainbow Salad	15
Seaweed Salad	6	Sesame Tuna Salad	15
Seafood Salad	9	Ray's Tuna Salad	15
Tomato Cilantro Salad	9	Spicy Sirloin Steak Salad	15

FIRST COURSE

RAY'S FAVORITE

Lobster Spicy Cream	25	Sweet Shrimp Tartar	12
Chilean Sea Bass Miso	13	Tuna Tower	18
Hamachi Kama	13	Salmon Ususukuri	13
Hamachi Jalepeño	13	Tuna Tataki	13
Tuna Tartar	10	Salmon Asparagus with Egg Sauce	18

FROM THE SUSHI BAR

Sunomono

Crab Stick	8
Choice of Conch or Octopus	10
Combination of Conch, Octopus and Crab	13

Spicy Tuna Appetizer	12
Spicy Tuna Salad	12
Tuna Katsu Sashimi	12
Spicy Conch Salad	12

Sashimi Appetizer

Chef's Choice	10
All Salmon	12
All Tuna	13
All Yellow Tail	13
Tuna Salmon, Yellow Tail	13

Spicy Dolphin Salad	9
Dolphin Tataki	9
Dynamite	9
Tiger Eyes	10

FROM THE GRILL

TEMPURA

Shrimp	9	Chicken	9	Vegetable	8
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KATSURETSU

Chicken or Pork	8
Daily Fish	10
Oyster	10

TERIYAKI

Chicken	8
Daily Fish	10
Salmon	12

Stir Fried or Steamed Vegetables	8
Mushroom Sauté	8
Chicken Liver	8
Yakitori	8
Beef Negimake	9
Soft Shell Crab	9
Pork or Shrimp Shumai (steamed or deep-fried)	8
Gyoza (steamed or deep-fried)	8
Spring Roll	8
Mussel Sauté	8
Grilled Tofu	8
Agae Tofu	8
Calamari Sautéed with Garlic Sauce	9
Grilled Calamari	9
Steak Tataki	11
Steak Tartar	9

SUSHI AND SASHIMI A LA CARTE 2PCS PER ORDER

Octopus • Clam • Crab • Cobia • Marlin • Snapper • Shrimp • Wahoo • Dolphin • Tobiko	6 per order
Smoked Eel • Sweet Shrimp • Smoked Salmon • Scallop • Salmon • Conch • Yellow Tail • Tuna	7 per order
Ikura • Sea Urchin • Toro • Salmon Belly	8 per order
Blue Fin Toro	(Seasonal)

*Any sushi A La Carte made with brown rice add 50¢
Any sashimi A La Carte add 50¢*

RAY'S WINES BY THE GLASS

	Bottle	Glass		Bottle	Glass
Chardonnay, Lindeman Bin	26	7	Merlot, Lindeman	26	7
Chardonnay, Hess Select, Monterey	30	8	Merlot, Blackstone, California	30	8
Chardonnay, Silverado, California	38	10	Merlot, Kendall-Jackson, California	34	9
Chardonnay, Kendall-Jackson, California	34	9	Pinot Noir, Mark West, Central Coast	30	8
White Zinfandel, Kentwood, California	26	7	Shiraz, Rosemount, Australia	26	7
Sauvignon Blanc, White Haven, New Zealand	34	9	Cabernet Sauvignon, Lindeman Bin	26	7
Pinot Grigio, Bollini	35	9	Cabernet Sauvignon, Liberty School	30	8
Riesling, Schmitt Sohne "Relax"	26	7	Cabernet Sauvignon, J. Lohr "7 Oaks"	34	9
Plum Wine	32	8			

	Bottle	Half
Champagne White Star	80	45

RAY'S FAVORITE PERMIUM SAKE

<u>HIKO'S MILKY</u> JUNMAI NIGORI	16	<u>MOMOKAWA DIAMOND</u> JUNMAI GINJO	12
<i>Milky has a wealth of aromas including coconut with a beautiful, mellow, mouth-feel. (Gold medal award-Monde Selection Bruxelles)</i>		<i>Off-dry with melon and tropical fruit flavors with spice and mineral notes</i>	
<u>HIKO'S RESERVE</u> JUNMAI GINJO	32	<u>MOONSTONE ASIAN PEAR</u> JUNMAI GINJO	12
<i>Enjoy the exquisite flavor, the wonderful blend of smooth and fruity aroma with deep and rich taste. (Gold Medal Award-Monde Selection Bruxelles)</i>		<i>Wonderful mixed with a range of flavors from ginger to melon in saketinis and fruit dishes.</i>	
<u>MUTSU KEN</u> TOKUBETSU JUNMAI EXTREMELY DRY	15	<u>TOMOJU</u> JUNMAI GINJO (Ibaraki)	30
<i>An outstanding, genuine dry sake.</i>		<i>Sweet like nectar with a refreshing fragrance of melons and Muscrat grapes.</i>	
<u>MUTSU MAI</u> TOKUBETSU JUNMAI	15	<u>BUNRAKU KINMAI</u> With gold flakes	30
<i>A complex blend of mild scent and delightful sweetness.</i>		<i>Aromatic sake inland with gold leaves</i>	
<u>MUTSU AL</u> JUNMAI GINJO	20	<u>BUNRAKU NIHONJIN no WASUREMONO</u> YAMAHAI JUNMAI	25
<i>Fresh, elegant taste spreads in the mouth.</i>			

RAY'S FAVORITE SAKE MARTINIS

SAKINI- Sake, Bombay Gin served with an oil	9	BOARDWALK- Sake, Cointreau, blue curacao with lime juice & OJ	9
TOKYO ROSE- Silver Sake, cranberry juice & Cointreau	9	ASIAN MELON- Asian Pear, orange juice & Midori	9
PEACHY RIVER- Asian Pear Sake, OJ & peach schnapps	9	ORANGE CRUSH- Pear Sake, Stoli Ohranj Vodka & Grand Marnier	9
KYOSHISHIKI- Plum wine, brandy, lime juice, Sloe gin & ginger ale	9	PINEAPPLE MARTINI- Malibu Pineapple & sour apple liqueur with a splash of sweet 'n sour & pineapple	9
SILVERTINI- Silver Sake & Stoli	9	MANGO COSMO- Malibu mango, Stoli Vodka & Grand Mariner	9
NEPTUNE- Sake, Beefeater Gin, blue curacao, grenadine & lemon juice	9		
SUNSET CITY- Sake, Stoli Vodka, blue curacao & grenadine	9		

MAIN COURSES

TEMPURA

Deep-fried lightly breaded (Japanese Style)

Shrimp: 6 jumbo shrimp & vegetables.....	18
Chicken: 6 pieces of chicken & vegetables.....	15
Vegetables: Mixed vegetables	13
Combination	20
Jumbo shrimp, crab, fish, chicken & vegetables	

STIR FRIED

Sautéed with red wine vinegar, soy sauce & lemon.

Vegetables.....	13
Chicken & Vegetables	15
Shrimp & Vegetables	18
Scallops & Vegetables.....	18
Lobster & Vegetables.....	27
Shrimp, Scallop, Lobster & Vegetables.....	33

YAKITORI

Chicken, bacon, onions & green peppers on a skewer with teriyaki sauce	16
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SUKIYAKI

Thin sliced sirloin, assorted vegetables & udon noodles.....	18
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YAKINIKU

Sliced sirloin sautéed with scallions & onions.....	18
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YOSENABE

White fish, shrimp, scallop, crab stick, mixed vegetables and udon noodle simmered with fish broth	20
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TERIYAKI

BROILED WITH TERIYAKI SAUCE

Chicken	15
Filet Mignon.....	23
Sirloin Steak	22
Daily Fish.....	20
Salmon	22
Steak & Shrimp Stir-Fried.....	26
Steak & Lobster Stir-Fried.....	30

NOODLES

Yaki Udon	15
Pan-fried noodles with chicken and vegetables	
Vegetable Udon	12
Pan-fried noodles with vegetables	
Shrimp Udon.....	18
Pan-fried noodles with jumbo shrimp and vegetables	
Udon Noodles Soup	12
With shrimp tempura	
Soba Noodles Soup	12
With shrimp tempura	
Hibachi Noodle	8

KATSURETSU

DEEP-FRIED WITH SPECIAL BREAD CRUMBS.

Pork	16
Chicken	15
Fish of the Day	20

FRIED RICE

Chicken Fried Rice.....	13
Shrimp Fried Rice	15
Vegetable Fried Rice	10
Hibachi Fried Rice.....	8

DESSERTS

Tempura Ice Cream	6
Banana Tempura	6
Mochi Ice-cream	6

HIBACHI DINNER MENU

ALL DINNERS SERVED WITH SOUP OR SALAD & STEAMED OR FRIED RICE.
Noodles are \$3 extra. * Additional sides are charged full price.

HIBACHI DINNER

Chicken	20
New York Steak	22
Filet Mignon.....	24
Shrimp	22
Scallop	22
Lobster 8 oz.....	35
Fish of the Day	22
Salmon.....	24
Tuna	28
Vegetable	19
Hibachi Fried Rice.....	9
Hibachi Noodles.....	9

HIBACHI COMBINATION DINNERS

New York Steak & Chicken	24
Filet Mignon & Chicken.....	26
Shrimp & Chicken	24
New York Steak & Shrimp	26
Filet Mignon & Shrimp	28
New York Steak & Lobster	40
Filet Mignon & Lobster	42
Lobster & Scallop	40
Lobster & Shrimp	40
Steak, Filet Mignon & Chicken	36
Steak, Shrimp & Scallops	36
Lobster, Shrimp & Filet Mignon.....	45
Lobster, Shrimp & Scallops.....	45

DESSERTS

Tempura Ice Cream.....	6
Banana Tempura	6
Mochi Ice-cream.....	6

Sharing charge \$10 per person.