

## Enjoy the Journey... at Maison RIZ

Explore our tasting menus, where each course is designed to complement the next or ask the chef to create an “Omakase” prix fixe menu set to your budget and tastes.

### TASTING MENUS

#### EXPERIENCE

5 Courses

55

#### VOYAGE

6 Courses

65

#### ODYSSEY

6 Courses

65

### TO START

#### CALIFORNIA-FRENCH TARTARE

Yellowtail Brunoise, Avocado, Vert Sauce

15

#### PROSCIUTTO “MAKI” STYLE

Seasonal Vegetable, Mixed Greens, Prosciutto di Parma Wrap

9

#### MAISON RIZ SHRIMP COCKTAIL

Five Large White Shrimp, Wasabi – Nori Cocktail Sauce

8

#### OKAKI ASPARAGUS

Rice Cracker Crust, Lemon

7

#### GEORGE & MARGO'S OYSTERS “TOKYO-ROCKEFELLER”

Parmesan, Spinach, Butter, Shallots, Panko Crust

11

#### CRUDO

Available with a Choice of: Ponzu Salmon, Garlic Tuna, Balsamic-Garlic Octopus, Wasabi-Yuzu Albacore or Yuzu-Ponzu Yellowtail

9

#### RAW OYSTERS on a HALF SHELL

Lemon Wedges, Ponzu Sauce, Housemade Cocktail Sauce

3 pcs 11 6 pcs 20

## **FROM THE SUSHI BAR**

**ALASKAN ROLL** 12  
INSIDE: *Spicy Tuna, Shrimp, Avocado, Cucumber* OUTSIDE: *Salmon*

**ALBACORE SPECIAL ROLL** 13  
INSIDE: *Spicy Tuna, Crab Mix, Tempura Shrimp, Cucumber, Avocado* OUTSIDE: *Albacore, Smelt Roe*

**CHILEAN SEA BASS ROLL** 15  
INSIDE: *Baked Chilean Sea Bass, Cucumber, Asparagus, Spring Mix* OUTSIDE: *Smelt Roe*

**CRUNCHY ROLL** 9  
INSIDE: *Tempura Shrimp, Crab Mix, Cucumber, Avocado* OUTSIDE: *Crushed Tempura*

**DRAGON ROLL** 11  
INSIDE: *Tempura Shrimp, Crab Mix, Cucumber, Avocado* OUTSIDE: *Eel*

**DYNAMITE ROLL** 12  
INSIDE: *Crab Mix, Cucumber, Avocado* OUTSIDE: *Baked Scallop*

## **SALAD**

**DUNGENESS CRAB SALAD** 15  
*Jumbo Lump Crab, Mixed Greens, Yuzu Vinaigrette, Julienne Kabocha Squash*

**MISO CAESAR SALAD** 11  
*White Shrimp, Baby Romaine, Parmesan, Balsamic-Anchovy, Tofu Baguette*

**SASHIMI SALAD** 17  
*Chef's Selection of Sashimi, Mixed Greens, Wasabi-Pesto Dressing*

**HOUSE SALAD** 6  
*Mixed Greens, Kabocha Squash, Yuzu Vinaigrette*

## **SOUP**

**SEAFOOD CHOWDER** 10  
*Shrimp, Scallop, Mussel & Calamari, Prepared á la Minute*

**KABOCHA POTAGE** 7  
*Garlic, Onion, Leeks, Cream*

**SPICY HACHO MISO SOUP** 7  
*Red Miso, Shiitake & Shimeji Mushrooms, Shrimp Dumplings*

## Create Your Own Course Menu

Add \$20 to Any Entrée Below to Receive an Amuse, Dungeness Crab Salad and a Dessert.

### **SEA**

<b>BAKED CHILEAN SEA BASS in DASHI-SOY BROTH</b>	<b>28</b>
Rice Cracker Crust, Shiitake, Edamame-Tofu Pillow, Dashi-Soy Broth	
<b>TAMARI SOY MARINATED BLACK COD</b>	<b>23</b>
Shiso Rice, Sweet Japanese Salsa, Balsamic Reduction	
<b>SEAFOOD PASTA</b>	<b>20</b>
Spaghetti, Scallop, Mussel, Clam, Shrimp, Squid in Tomato Sauce	
<b>DUNGENESS CRAB &amp; UNI RISOTTO</b>	<b>27</b>
Arborio Rice, Madai Stock, Creamy Uni Sauce, Ikura, Parmesan, Dry Nori	
<b>HOUSEMADE SHRIMP RAVIOLI</b>	<b>18</b>
Shrimp, Teardrop Tomatoes, White Wine-Tomato Cream Sauce	
<b>PAN SEARED FISH of the DAY with CREAM SAUCE</b>	<b>26</b>
Butter Cream Sauce, Sautéed Spinach & Mushrooms	
<b>UMAMI BOUILLABASSE</b>	<b>29</b>
Half Lobster, Scallop, Mussel, Clam, Squid, & White Tiger Prawn Served with a side of Cheese Risotto	

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### LAND

<b>12oz RIB-EYE STEAK</b>			<b>29</b>
Baby Vegetables, Pommes Puree, Jalapeno Compound Butter, Bordelaise or Teriyaki Sauce			
<b>8oz BEEF STEAK FRITES</b>			<b>23</b>
Pommes Frites, Baby Greens, Red Wine Reduction			
<b>FILET MIGNON MEDALLION</b>	<b>3 oz</b>	<b>24</b>	<b>6 oz 38</b>
Pomme Puree, Baby Vegetables, Port Wine-Veal Reduction Sauce (Add Foie Gras & Black Truffle for \$13 )			
<b>PAN SEARED &amp; BAKED CHICKEN BREAST</b>			<b>20</b>
Balsamic-Soy Glaze, Mushroom & Fingerling Potato Sautee, Pink Peppercorns			
<b>RED WINE BRAISED BEEF CHEEKS</b>			<b>27</b>
Mixed Greens, Bordeaux-Soy Sauce			
<b>SLOW BRAISED PORK BELLY</b>			<b>19</b>
Spicy Japanese Mustard Aioli, Shishito Pepper, Tokyo Leeks			
<b>5 oz STONE GRILLED BEEF SHORT RIB "ISHIYAKI"</b>			<b>24</b>
Served "Yaki-Niku Style" (Sliced Thin & Cooked Tableside) Duo of Sauces, Sea Salt			

Maison RIZ uses only USDA Prime Beef aged for a minimum of 28 Days

18% Gratuity will be added to parties of 8 or more.

Menu items are subject to change depending on availability.