

MAISON RIZ

Welcome to Maison Riz. You are about to embark on a fantastic culinary journey featuring the finest quality and when possible, locally sourced, ingredients meticulously prepared and presented. Start by exploring our three tasting menus, where each course is designed to compliment the next or ask chef Takumi to create an "Omakase" prix fixe menu set to your budget and tastes. Sharing is encouraged among guests as this will allow everyone at the table the chance to discover as many flavors as possible. We look forward to acting as your guide on this journey.

"Enjoy Your Journey!" at Maison Riz.
Maison Riz で素敵な夜をお過ごし下さい。

TASTING MENUS

The
EXPERIENCE
5 Courses
55

The
VOYAGE
6 Courses
65

The
JOURNEY
7 Courses
75

The
OMAKASE
TBD by Chef
TBD by You

Please Notify Us of any Allergies or Dietary Restrictions.
Last Order for Prix Fixe Tasting Menus is at 8:30pm Sunday-Thursday, 9:30pm Friday & Saturday

TO START

TORO "RAVIOLI" Bluefin Tuna, Pickled Daikon, Nori	10
PROSCIUTTO "MAKI" STYLE Seasonal Fruit or Vegetable, Prosciutto di Parma Wrap	9
CALIFORNIA-FRENCH TARTARE Bruniose Yellowtail, Avocado, Citrus-Vert Sauce	15
SEA BREAM SASHIMI Sea Bream Sashimi with Freshly Pressed Fruit Juice & Cucumber	15
MAISON RIZ SHRIMP COCKTAIL Five Large Gulf Shrimp, Wasabi – Nori Cocktail Sauce	8
PRISTINE SASHIMI Sea Bream Sashimi with Junmai Daiginjyo Sake Gelée	18
SHIITAKE MUSHROOM FRITES Truffle Infused Crème Fraiche	7
OKAKI ASPARAGUS Rice Cracker Crust, Lemon	7
MAISON CEVICHE Shrimp, Octopus, Onion, Tomato, Avocado, Yuzu, Lemon, Nori, Wasabi, Endive	7
GEORGE & MARGO'S OYSTERS "TOKYO-ROCKEFELLER" Parmesan, Spinach, Butter, Shallots, Panko Crust	11

SALAD & SOUP

CELEBRATION SALAD Carrot, Cucumber, Daikon, Onion & Kabocha Ribbons, Apple Sesame & "Kanzuri" Dressing (Tossed Tableside) Choice of: Seared Tuna OR Lightly Seared Kobe Beef Short Rib	18
SAUTÉED MUSHROOM SALAD Shiitake & Shimeji Mushrooms, Apple-Sesame Vinaigrette	12
CRUNCHY CHICKEN SALAD Okaki Crusted Chicken, Mixed Greens, Sesame-Soy Dressing	12
INFUSED VEGETABLE SALAD Chef's Selection of Seasonal Vegetables Infused in a Gastrovac™	8
DUNGENESS CRAB SALAD Jumbo Lump Crab, Mixed Greens, Yuzu Vinaigrette, Julienne Kabocha Squash	15
SASHIMI SALAD Mixed Greens with Chef's Selection of Sashimi served with Genoa Pesto - Wasabi Dressing	17
TAKUMI'S SEAFOOD CHOWDER Shrimp, Scallop, Mussel & Calamari, Prepared à la Minute	10
SPICY HACHO MISO SOUP Red Miso, Shiitake & Shimeji Mushrooms, Shrimp Dumplings	7

SEA

1 POUND LIVE LOBSTER IN 3 STEPS: Lobster Tail Sashimi, Broiled Claws, & Japanese Style Bouillabaisse Broth with Lobster	40
DUNGENESS CRAB & SHRIMP RAVIOLI Gulf Shrimp, Teardrop Tomatoes, White Wine-Tomato Cream Sauce	15
BAKED CHILEAN SEA BASS in DASHI-SOY BROTH Rice Cracker Crust, Shiitake-Edamame-Tofu Pillow, Dashi-Soy Broth	24
WHITE TIGER PRAWN OR SEA BREAM TEMPURA Dill Cream-Pernod Sauce	19
TAMARI SOY MARINATED BLACK COD Asparagus Spears, Sweet Japanese Salsa, Poached Kumquats	23
PASTA DE CINQ MARE Spaghetti, Scallop, Mussel, Clam, Shrimp, Squid in Tomato Sauce	20
DUNGENESS CRAB & UNI RISOTTO Arborio Rice, Madai Stock, Cream, Ikura, Parmesan	27
WILD ALASKAN SALMON Tarragon Butter Sauce, Asparagus, Baby Carrots, Turnips, Tarragon Butter Sauce	23
UMAMI BOUILLABAISSE Half Lobster, Bay Scallop, Mussels, Clams, Squid, & White Tiger Prawns with Risotto	29

LAND

PAN SEARED & BAKED CHICKEN BREAST Balsamic-Soy Glaze, Sautéed Shiitakes, Fried Potatoes, Pink Peppercorns	18
3 oz KOBE FILET MIGNON Pomme Puree, Baby Vegetables, Root Chips, Port Wine-Veal Reduction Sauce (Add Foie Gras & Black Truffle for \$13)	24
RED WINE BRAISED KOBE BEEF CHEEKS Duo of Asparagus, Tuber Chips, Bordeaux-Soy Sauce	23
STONE GRILLED KOBE BEEF SHORT RIB "ISHIYAKI" (4oz) "Yaki Niku" Style (Sliced Thin & Cooked Tableside), Smoked Bonito Soy, Sea Salt, Apple-Sesame Dipping	21
SLOW BRAISED PORK BELLY Spicy Japanese Mustard Aoili, Tuber Chips, Shishisto Chile, Tokyo Leek	17
6oz AGED BLACK ANGUS NEW YORK STRIP "ISHIYAKI" STEAK Baked Grated Wasabi Crust	28

Our Beef is 100% Hormone Free & Grain Fed
Utilizing Strict Japanese Feed Rations to Develop Natural Growth Rates from Ranger's Valley, Australia.

SIDES

BOWL OF "KOSHI HIKARI" RICE	3
POMMES PUREE	5
HOUSE SALAD	6

18% Gratuity will be Added to Parties of 6 or More.
Menu Items are Subject to Change Depending on Availability.