

Lunch Menu Daily 11:30-2:30pm

TO START

OKAKI ASPARAGUS

Rice Cracker Crust, Lemon
6

OKAKI CRUSTED CHICKEN STRIPS

Sesame-Soy Dipping Sauce
9

RIZ CEVICHE

Shrimp, Octopus, Onion, Tomato, Avocado,
Yuzu, Lemon, Nori, Wasabi, Endive
7

PROSCIUTTO “MAKI” STYLE

Seasonal Vegetable, Mixed Greens, Prosciutto di
Parma Wrap
8

RIZ SHRIMP COCKTAIL

Five Large Gulf Shrimp, Wasabi – Nori Cocktail
Sauce
7

STEAMED CLAMS

White Wine, Butter, Garlic with a Baguette
12

RAW OYSTERS on a HALF SHELL

Lemon Wedges, Ponzu Sauce, Housemade
Cocktail Sauce
3pcs **11** 6pcs **20**

SALAD

**DUNGENESS CRAB
SALAD**

Jumbo Lump Crab, Baby
Greens, Yuzu Vinaigrette,
Julienne Kabocha Squash
11

MISO CASEAR SALAD

White Shrimp, Baby
Romaine, Parmesan, Tofu
Baguette, Balsamic-Anchovy
10

SOBA SALAD

Mixed Greens, Soba
(Buckwheat) Noodles, Tofu,
Sesame-Soy Dressing,
Crunchy Wonton Skins
9

SOUP

SEAFOOD CHOWDER

Shrimp, Scallop, Mussel &
Calamari, Prepared á lá
minute
9

**SPICY HACHO MISO
SOUP**

Red Miso, Shiitake & Shimeji
Mushrooms, Shrimp
Dumplings
7

KABOCHA POTAGE

Garlic, Onion, Leek, Cream
7

SIDES

BOWL OF “KOSHI HIKARI” RICE

3

HOUSE SALAD

6

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SEA

HOUSEMADE SHRIMP RAVIOLI

Gulf Shrimp, Teardrop Tomatoes, White Wine-Tomato Cream Sauce

17

SEAFOOD PASTA

Spaghetti, Scallop, Mussel, Clam, Shrimp, Squid in Tomato Sauce

19

TAMARI SOY MARINATED BLACK COD

Asparagus Spears, Sweet Japanese Salsa

21

PAN SEARED SALMON

Asparagus, Baby Carrots, Shrimp Ravioli, Tarragon Butter Sauce

21

PASTA WITH CLAMS

White Wine, Garlic, Butter

17

LAND

PAN SEARED & BAKED CHICKEN BREAST

Balsamic-Soy Glaze, Sautéed, Fried Potatoes, Pink Peppercorns

18

RED WINE BRAISED BEEF CHEEKS

Pommes Puree, Tuber Chips, Bordeaux-Soy Sauce

25

CHICKEN PASTA

Spaghetti, Seasonal Vegetables, White Wine-Parmesan Cream Sauce

18

SLOW BRAISED PORK BELLY

Spicy Japanese Mustard Aioli, Tuber Chips, Shishito Pepper, Tokyo Leek

18

VEGETARIAN SPAGHETTI

Spaghetti, Tomatoes, Olive Oil, Garlic, White Wine, Pesto, Parmesan

13

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.