

TASTING MENU

EXPERIENCE (5 Courses)

55

Amuse

Changes Daily (ask server for detail)

Salad

Albacore with sweet soy dressing

Entrée I

Chilean Sea Bass with soy Dashi Broth & Edamame tofu cake (soy bean, carrot, and shitake mushroom)

Entrée II

4oz Filet Mignon with port wine veal reduction sauce

Dessert

Chef Choice (ask server for detail)

ODYSSEY (6 Courses)

65

Amuse

Changes Daily (ask server for detail)

Salad

Prosciutto with balsamic soy dressing

Appetizer

Bite-sized Filet Mignon with Apple sesame, sea salt, tosa soy sauce with wasabi

Soup

French Onion

Entrée

12oz Rib eye Steak with bordelaise sauce and Jalapeno compound butter with mashed potato/baby veggie

Dessert

Chef Choice (ask server for detail)

VOYAGE (6 Courses)

65

Amuse

Changes Daily (ask server for detail)

Salad

Crab with Yuzu dressing and julienne Gabocha

Appetizer

Fried oyster with spinach, butter, parmesan, panko, and shallot with tartar sauce

Entrée I

Black Cod with marinated tamari sauce, Japanese sweet salsa, asparagus, raspberry, and/or blackberry

Entrée II

Bouillabaisse (lobster, bay scallop, green mussel, shrimp, and squid)

Dessert

Chef Choice (ask server for detail)

18% Gratuity will be charged to parties of 6 or more. Please advise your server of any allergies you may have to food products. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne-illness, especially if you have certain medical conditions. Menu items are subject to change depending on availability. We only use USDA Prime Beef aged for a minimum of 28 days.

CREATE YOUR OWN COURSE: Add \$20 to any items to receive Amuse, Dungeness Crab Salad & Dessert

APÉRITIF

CALIFORNIA-FRENCH TARTARE

Yellowtail Brunoise, Avocado, Vert Sauce

15

PROSCIUTTO "MAKI" STYLE

Japanese Egg Plant, Mixed Greens,
Prosciutto di Parma Wrap

9

RIZ SHRIMP COCKTAIL

Five Large White Shrimp, Wasabi-Nori
Cocktail Sauce

8

OKAKI ASPARAGUS

Rice Cracker Crust, Lemon

7

TOKYO ROCKEFELLER OYSTERS

Parmesan, Spinach, Butter, Shallots,
Panko Crust

11

CRUDO

Choice of: Ponzu Salmon, Balsamic or
Garlic Tuna, 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

SALADE

DUNGENESS CRAB SALAD

Jumbo Lump Crab, Mixed Greens, Yuzu Vinaigrette, Julienne
Kabocha Squash

15

MISO CAESAR SALAD

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

11

SASHIMI SALAD

Chef's Selection of Sashimi, Mixed Greens, Wasabi-Pesto Dressing

17

HOUSE SALAD

Mixed Greens, Kabocha Squash, Yuzu Vinaigrette

6

LA SOUPE

SEAFOOD CHOWDER

Shrimp, Scallop, Mussel & Calamari,
Prepared à la Minute

10

KABOCHA POTAGE

Garlic, Onion, Leeks, Cream

7

SPICY HACHO MISO

Red Miso, Shiitake & Shimeji Mushrooms,
Shrimp Dumplings

7

MAKI MONO

ALASKAN ROLL

Spicy Tuna, Shrimp, Avocado, Cucumber topped with Salmon

12

ALBACORE SPECIAL ROLL

Albacore, Smelt Roe on top of spicy Tuna, *Krab Meat, Tempura Shrimp, Cucumber, Avocado

13

CHILEAN SEA BASS ROLL

Baked Chilean Sea Bass, Cucumber, Asparagus, Spring Mix topped with Smelt Roe

15

CRUNCH ROLL

Tempura Shrimp, *Krab Meat, Cucumber, Avocado topped with Crushed Tempura

9

DRAGON ROLL

Eel on top of Tempura Shrimp, *Krab Meat, Cucumber, Avocado

11

DYNAMITE ROLL

Baked Scallop, *Krab Meat & vegetables with RIZ dynamite sauce on top of California roll

13

ROLL OF THE DAY

Please check with your server!

15

*KRAB MEAT: imitation crab mix

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MER

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| BAKED CHILEAN SEA BASS in DASHI-SOY BROTH Rice Cracker Crust, Shiitake, Edamame-Tofu Pillow; Dashi-Soy Broth | 28 |
| TAMARI SOY MARINATED BLACK COD (*α) Shiso Rice, Sweet Japanese Salsa, Balsamic Reduction | 29 |
| SEAFOOD PASTA Spaghetti, Scallop, Mussel, Clam, Shrimp, Squid in Tomato Sauce | 21 |
| LOBSTER DE LA JOURNÉE Ask server for detail as it changes daily! | 39 |
| LOBSTER PASTA Spaghetti, 1/2 Lobster with Dashi Broth, Garlic, Tomato, Basil & Touches of Butter | 24 |
| DUNGENESS CRAB & UNI RISOTTO Arborio Rice, Madai Stock, Creamy Uni Sauce, Ikura, Parmesan, Dry Nori | 27 |
| RIZ HOUSE SHRIMP RAVIOLI (*α) Shrimp, Teardrop Tomatoes, White Wine-Tomato Cream Sauce | 19 |
| PAN SEARED FISH of the DAY with CREAM SAUCE Butter Cream Sauce, Sautéed & Mushrooms | 26 |
| UMAMI BOUILLABAISSE Half Lobster, Scallop, Mussel, Clam, Squid & White Tiger Prawn | 29 |

LA VIANDE

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

(*α): Chef Recommendation

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BABY BACK RIBS (*α) 19
Sweet glazed RIZ BBQ sauce with your choice of fries or salad

SPÉCIAUX

VEGETARIAN PASTA 16
Spaghetti, Tomatoes, Olive Oil, Garlic, White Wine, Pesto, Parmesan

MISO PASTA 12
Spaghetti, Ground Beef marinated with Miso Sauce

DESSERT

CHOCOLATE CAKE 8
Chocolate Mousse, Chocolate Ganache

GREEN TEA TIRAMISU (*α) 8
Genoise Sponge Cake, Green Tea Gin Syrup, Mascarpone

RIZ APPLE CRISP (*α) 8
Caramelized Fuji Apple, Gyoza Wrapper, Caramel, Crème Anglaise

PANNA COTTA 8
Crème Anglaise, Raspberry Coulis

AZUKI-YOKAN CHEESECAKE 8
Red Bean Cheesecake, Green Tea Crème Anglaise

ORANGE JEWEL WEDGES 8
Orange Gelatin, Grande Mariner, Mixed Berries

BLACK SESAME CHEESECAKE 8
Black Sesame Crème Anglaise

TOUR DE RIZ 14
Experience all of our RIZ Desserts in sample portions (Panna Cotta not included)

LOOKING FOR A PLACE TO HAVE BANQUETS, PARTIES, AND MORE?

PLEASE CONSULT WITH MANAGER TODAY TO RECEIVE GREAT PRICING!

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