

## LUNCH MENU Daily 11:30-2:30pm

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

### APÉRITIF

<b>OKAKI ASPARAGUS</b> Rice Cracker Crust, Lemon	6	<b>PROSCIUTTO "MAKI" STYLE</b> Seasonal Vegetable, Mixed Greens, Prosciutto di Parma Wrap	8
<b>RIZ CEVICHE</b> Shrimp, Octopus, Onion, Tomato, Avocado, Yuzu, Lemon, Nori, Wasabi, Endive	7	<b>STEAMED CLAMS</b> White Wine, Butter, Garlic with a Baguette	12
<b>RIZ SHRIMP COCKTAIL</b> Five Large Gulf Shrimp, Wasabi – Nori Cocktail Sauce	7	<b>RAW OYSTERS on a HALF SHELL</b> 3pcs 11      6pcs 20 Lemon Wedges, Ponzu Sauce, House-made Cocktail Sauce	
<b>OKAKI CRUSTED CHICKEN STRIPS</b> Sesame-Soy Dipping Sauce	9		

### SALADE

<b>DUNGENESS CRAB SALAD (*α)</b> Jumbo Lump Crab, Baby Greens, Yuzu Vinaigrette, Julienne Kabocha Squash	11	<b>MISO CASEAR SALAD</b> White Shrimp, Baby Romaine, Parmesan, Tofu Baguette, Balsamic-Anchovy	10	<b>SOBA SALAD</b> Mixed Greens, Soba (Buckwheat) Noodles, Tofu, Sesame-Soy Dressing, Crunchy Wonton Skins	9
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### LA SOUPE

<b>SEAFOOD CHOWDER</b> Shrimp, Scallop, Mussel & Calamari, Prepared á Lá minute				9
<b>SPICY HACHO MISO</b> Red Miso, Shiitake & Shimeji Mushrooms, Shrimp Dumpling				7
<b>KABOCHA POTAGE</b> Garlic, Onion, Leek, Cream				7
<b>FRENCH ONION</b> Mozzarella, Crostini			half 4	full 7.99
<b>CLAM CHOWDER</b>			half 4	full 7.99

### MER

<b>HOUSEMADE SHRIMP RAVIOLI (*α)</b> Gulf Shrimp, Teardrop Tomatoes, White Wine-Tomato Cream Sauce				18
<b>TAMARI SOY MARINATED BLACK COD (*α)</b> Asparagus Spears, Sweet Japanese Salsa				26
<b>PAN SEARED SALMON (*α)</b> Asparagus, Baby Carrots, Shrimp Ravioli, Dill Cream Sauce				21

### LA VIANDE

<b>PAN SEARED &amp; BAKED CHICKEN BREAST</b> Balsamic-Soy Glaze, Sautéed, Fried Potatoes, Pink Peppercorns				18
<b>RED WINE BRAISED BEEF CHEEKS (*α)</b> Pommes Puree, Tuber Chips, Bordeaux-Soy Sauce				25
<b>SLOW BRAISED PORK BELLY</b> Spicy Japanese Mustard Aioli, Tuber Chips, Shishito Pepper, Tokyo Leek				18

(\*α): Chef Recommendation

18% Gratuity will be charged to parties of 6 or more. Please advise your server of any allergies you may have to food products

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**BABY BACK RIBS (\*α)** 13  
Sweet glazed RIZ BBQ sauce with your choice of fries or salad

### PÂTES

**SEAFOOD PASTA (\*α)** 19  
Spaghetti, Scallop, Mussel, Clam, Shrimp, Squid in Tomato Sauce

**PASTA WITH CLAMS** 17  
White Wine, Garlic, Butter

**CHICKEN PASTA** 18  
Spaghetti, Seasonal Vegetables, White Wine-Parmesan Cream Sauce

**VEGETARIAN SPAGHETTI (\*α)** 14  
Spaghetti, Tomatoes, Olive Oil, Garlic, White Wine, Pesto, Parmesan

**FETTUCINE ALFREDO CHICKEN** 10  
Parmesan cream sauce. Add \$3 to substitute with Seafood mix

**MISO PASTA (\*α)** 10  
Spaghetti, Grounded Beef marinated with special Miso Sauce

**LINGUINE SPECIAL CHICKEN** 11  
Marinara sauce with hint of parsley. Add \$3 to substitute with Seafood mix.

**LOBSTER PASTA (\*α)** 20  
Spaghetti, ½ Lobster with Dashi Broth, garlic & butter

### SIDES

BOWL OF RICE 3

HOUSE SALAD 4

FRENCH FRIES 3

MASHED POTATO 3

STEAMED VEGGIE 3

### DESSERT

**CHOCOLATE CAKE** 8  
Chocolate Mousse, Chocolate Ganache

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

**RIZ APPLE CRISP** 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)

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