

# Signature Sushi

## Red Martini Roll \_\_\_\_\_ 15

Tempura flash fried Ahi tuna, red snapper, crab, halibut, cream cheese and roasted red peppers

## Georgia Peach Roll \_\_\_\_\_ 7

Jumbo lump crab, peach chutney, cucumber and avocado

## Spicy Rainbow Roll \_\_\_\_\_ 9

Ahi tuna, crispy rainbow tempura, seaweed and cucumber

## Habanero Salmon Roll \_\_\_\_\_ 10

Fresh Atlantic Salmon, asparagus, Bulgarian goat cheese, flying fish roe and signature orange habanero Aioli

## Tempura Prawn Roll \_\_\_\_\_ 11

Fresh Gulf prawns, mango chutney, cucumber, avocado, baby carrots and fresh jalapenos

## Ceviche Roll \_\_\_\_\_ 9

Red snapper, cilantro, lettuce, red onion, ginger and fresh lime juice

## Lobster Roll \_\_\_\_\_ 14

Maine lobster tail, cucumber, scallions, green papaya and wasabi garlic butter sauce

## Crabby Roll \_\_\_\_\_ 9

Lightly fired jumbo lump crab, purple haze slaw, fennel seed and chipotle sriracha remoulade

## Firecracker Roll \_\_\_\_\_ 10

Grouper, avocado, cucumber, habanero, jalapeno, green apple spicy mayo and signature flaming pomegranate Red Martini fire

## Eel Roll \_\_\_\_\_ 9

California roll, cream cheese, topped with eel, scallions, sesame seeds and home made eel sauce

## Teriyaki Roll \_\_\_\_\_ 7

Marinated seared chicken breast, tempura onion rings, barbecue teriyaki sauce and spicy mayo

## Green-Go Roll \_\_\_\_\_ 7

Asparagus, zucchini, scallions, avocado, cucumber and spicy basil aioli

## Nigiri & Sashimi 2.50 piece

Maguro Tuna

Hamachi Yellowtail

Grouper

Sake Salmon

(Also available smoked)

Taka Octopus

Hotate Scallop

Zuwai Kani Snow Crab

Ikura Salmon roe

Masago Smelt roe

Tobiko Flying fish roe

Ozura Quail egg

# Small Plates

- Cucumber & Mozzarella Mini Roll Salad** 12  
Fresh buffalo mozzarella, cherry tomatoes, basil, red onions, olive oil and cucumber drizzled with aged balsamic glaze
- Red Martini Carpaccio** 7  
House cured beef tenderloin, capers, red onions, shaved parmesan cheese, pink salt, served over micro greens in lemon truffle oil
- Roasted Quail** 9  
Organic quail, slow roasted with wild mushrooms and creamy garlic butter sauce, served with micro greens
- Ceviche Martini** 10  
Sushi grade snapper, lettuce, red onions, ginger, habanero and fresh lime juice, served with lavash
- RM Charcuterie plate** 11  
Selection of seasonal chesses, sliced proccuito, capicola, served with toasted points
- Mediterranean Trio** 9  
Homemade Hummus, Baba ghanoush and grape leaves stuffed with pine nuts, raisins, onions, dill and mint
- Shefu Salad** 14  
Choice of sashimi, served on a bed of mix greens, lotus root, daikon, cilantro, fresh jalapenos, avocado with home made spicy plum dressing

# Desserts

- Seasonal Crème Brulle** 6  
Chef Panama's choice of homemade Crème Brulee
- Tiramisu** 6  
Homemade Tiramisu and fresh strawberry infused whipped cream
- Gourmet Ice Cream Trio** 8  
Selection of three seasonal ice cream flavors

# Sake

- Gekkeikan Traditional** served hot or cold (Herbacious with hints of grapefruit and a light earthiness) **Market**
- Gekkekina Draft** (Micro filtered to yield a light, clean flavor with hints of banana) **300 ml 10**
- Geikkeikan Haiku** (Herbaceous with hints of pear and apple, medium dry finish) **375 ml 12**
- Geikkekan Zipang** (Sparkling, lively and bright with hints of tropical fruits and a refreshingly light finish) **250 ml 12**
- Geikkeikan Nigori** (Mildly creamy with flavors of peach, banana and mango, with subtle notes of citurs) **300 ml 14**
- Gekkeikan Suzaku** (Fine fruity aroma with hints of pear, honeydew and pineapple) **300 ml 18**
- Gekkeikan Horin** (Mild fruity aroma with delicate notes of over rip cantaloupe, honeydew and honey suckle, medium creamy body) **300 ml 27**
- Gekkeikan Black and Gold** (tropical fruit aromas, papaya taste and a savory finish) **750 ml 28**
- Gekkeikan Plum Wine** (Subtly sweet, full plum nectar with hints of apple and pear tartness) **750 ml 30**

# Signature Martinis

<b>Lemon Lychee</b> 10	<b>Ginger Snap</b> 18
American Harvest, fresh lychee and home made lemon grass simple syrup	Monkey 47, Domain de Canton liqueur, fresh lime juice, home-made lemon grass simply syrup and splash of soda water
<b>Effintini</b> 9	<b>Basilitini</b> 9
Effin Cucumber, muddled mint, fresh lime juice and simply syrup	Lunazul Blanco, muddled basil, lime juice, watermelon pucker, homemade sour mix and splash of cranberry
<b>Red Dawn</b> 9	<b>Mojitini</b> 9
Lunazul Resposado, fresh watermel puree, agave nectar, home made hibiscus tea and fresh squeezed lime juice	Atlantico Reserve, muddled fresh mint and lime, simply syrup, splash of soda and sprite
<b>Coquito</b> 9	<b>The Revolver</b> 10
Deep Eddy vodka, homemade coquito milk and khalua	Buffalo Trace bourbon, Khalúa and orange bitters
<b>Twisted Classic</b> 9	<b>Red Rose</b> 10
Hangar 1, fresh capers, splash of olive juice and served with feta cheese stuffed olives	Bombay Sapphire, St Germain liqueur, rosewater, muddled cucumber, peychaud bitter and fresh lime juice
<b>RM Signature</b> 7	<b>Roca Claria</b> 12
Deep Eddy Cranberry, red wine, aperol and homemade sourmix	Patron Roca silver, patron citronage liqueur, fresh squeezed lime juice and sugar
<b>Old Fashioned</b> 10	
Elijah Craig, muddled oranges and cherries, cinnamon, orange bitters and splash of soda	

# Signature Cocktails

<b>Highlander</b> 9	<b>RM Bellini</b> 9
Larceny, sweet vermouth, Aperol and lemon bitters	Michelle brut, peach puree, domain de canton
<b>RM Capirrahna</b> 9	<b>Blackberry Bramberl</b> 9
Atlantico reserve rum, oranges, limes, grapes, sugar and splash of soda	Corzo Reposado, fresh lemon juice, muddled blackberries and soda water
<b>The Rocketeer</b> 9	<b>The Shogun</b> 8
Hangar 1 lime, Chambord, simple syrup, fresh lime juice, splash of orange juice	Gekkeikan Shochu, midori, michelle brut, homemade lemon grass simply syrup
<b>Georgia Peach</b> 10	<b>RM Mule</b> 10
Evan Williams bourbon, fresh mint and home made peach puree	Hangar one Kaffir lime, freshly muddled limes and ginger beer
<b>Suikai Star</b> 8	<b>RM Le Fizz</b> 10
Gekkeikan Barley Shochu, Domain de Canton, watermelon pucker and fresh squeezed lime juice	Choice of Grey Goose flavor, St. Germain ginger liqueur, fresh limejuice and splash of soda water
<b>Shóchú Sunrise</b> 8	<b>Roca Rolla</b> 12
Gekkeikan shóchú Pineapple infused Ketel One Citroen, fresh squeezed lemon juice and agave nectar	Patron Roca Silver, Grand Marnier peach, patron citronage liqueur, fresh squeezed lime juice and home made peach puree
<b>Revolución Paloma</b> 8	
Revolución Blanco tequila, Deep Eddy Grapefruit, fresh lime juice, grapefruit soda and splash of soda water	

# White Wines

<b>Chateau St. Jean North Coast Chardonnay</b>	8	30
<b>Chatea St. Michelle Risling</b>	7	26
<b>Ruffino Pinot Griggio</b>	7	26
<b>Stellina Di Notte Prosecco</b>	10	36
<b>La Crema Chardonnay</b>	11	42
<b>Freemark Abbey Napa Chardonnay</b>		76
<b>Heitz Cellars Chardonnay</b>		78
<b>Stags Leap Winery Chardonnay</b>		80
<b>Far Niente Chardonnay</b>		120
<b>Michelle Brut</b>	9.5	36
<b>Nicolas Feuillate Gastronomo Brut</b>		78

# Red Wines

<b>Chatea St. Jean Cabernet</b>	8	30
<b>Save Me San Francisco Hella Fine Merlot</b>	8	30
<b>Save Me San Francisco Drops of Jupiter Red Blend</b>	8	30
<b>Meiomi Pinot Noir</b>	12	46
<b>Joel Gott 815 Cabernet Sauvignon</b>	12	45
<b>Cherry Pie by Cherry Tart Pinot Noir</b>	14	60
<b>La Crema Pinot Noir</b>	14	60
<b>Nicolas Feuillatte Gastronomo Rose</b>		78
<b>Stags Leap Artemis Cabernet</b>		118
<b>Belle Glos Pinot Noir</b>		138
<b>Heitz Cellars Napa Cabernet</b>		150
<b>Silver Oak Alexander Valley Cabernet 2010</b>		200

# Beer

<b>Dos XX Lager</b>	5	<b>Sweetwater 420</b>	5
<b>Budwieser</b>	4	<b>Guinness Stout</b>	5
<b>Bud Light</b>	4	<b>Guinness Blonde</b>	5
<b>Miller Lite</b>	4	<b>Stella</b>	5
<b>Michelob Ultra</b>	4	<b>New Holland</b>	
<b>Angry Orchard Cider</b>	5	<b>Dragon's Milk</b>	9
<b>Anchor Steam</b>	5	<b>Tank 7 Farmhouse Ale</b>	7
<b>Blue Moon</b>	5	<b>Sapporro Light, Premium, Reserve</b>	6