

FREE RANGE FRENCH HEN

Crispy Shitakes & Potato Hash Roll, Fricassee of Heirloom Vegetables, Natural Jus

32

DELICATE AROMATIC DUCK BREAST

Carrot Puree, Baby Bok Choy & Corn, Citrus- Honey Ginger Plum Wine Glazed

42

COTE DE VEAU

Veal Chop with crispy sweetbread, French Green Lentils, Dried Fruit Chutney, Sage Cognac Sauce

46

COLORADO RACK OF LAMB

Wasabi Peas Crusted, Butternut Squash, Saffron-Sundried Tomato Risotto Croquette, Ichimi Garlic Sauce

58

WAGYU BEEF SHORT RIBS

Sake - Miso & Maple Braised, Edamame Potato Hash, Glazed Baby Carrots with Pickled Ginger

48

STEAKS

All Steaks are 100% U.S.D.A. Prime Beef Aged for a minimum of 36 days in Our Private Dry Aging Room.
Steaks come with one side sauce of your choice

ANGUS FILET AU CHAMPIGNON

Wild Mushrooms, Asparagus, Pearl Onions & Fingerlings, Bone Marrow "Foie Gras" Truffle Sauce

12 oz. 58

FILET OF STEAK AU POIVRE

12 oz. 52

RC FILET "MIGNON"

12 oz. 52

COTE DE BOEUF

Prime Rib Bone-in Topped with Glazed Cipollini Onion & Bone Marrow

20 oz. 68

32 oz. 98

CENTER CUT RIBEYE

Boneless Ribeye Steak 14 oz. With Glazed Cipollini Onion

42

PRIME RESERVE CUT

10 oz. 55

With Glazed Cipollini Onion

SEASONED WAGYU BEEF
WAGYU BEEF RIB STEAK 22 OZ
95
WAGYU BEEF BONELESS RIBEYE 14 OZ
88

SAUCES

Bordelaise, Béarnaise, Green Peppercorn

SIDES

12

TAMARI GLAZED GREEN BEANS

CREAMY BABY SPINACH WITH ARTICHOKE HEARTS

ROASTED GARLIC BROCCOLINI

ROASTED SUNCHOKES WITH SUN DRIED TOMATO &

CAPERS

PORCINI-BLACK TRUFFLE POMMES FONDUE

BAKED BLACK TRUFFLE MUSHROOMS POTATO



SUSHI & SASHIMI

TUNA 7/9

TORO 13/15

HAMACHI 6/8

KANPACHI 6/8

SHIMA AJI 6/8

NZ ORGANIC KING SALMON 7/9

FLUKE 5/7

ARTIC CHAR 5/7

IKURA 6/9

MOCK CRAB 5/9

MADAI 6/8

MASAGO 6/8

CLASSIC ROLL

13

TUNA AVOCADO

TUNA

YELLOW TAIL SCALLION

YELLOW TAIL JALAPENO

SALMON AVOCADO

MOCK CRAB AVOCADO & CUCUMBER

SPICY TUNA WITH ASIAN PEAR

SPICY TUNA

SPICY SALMON

SPICY SALMON WITH CRUNCH

SPICY YELLOW TAIL WITH JALAPENO

SPICY YELLOW TAIL

SPICY MOCK CRAB

APPETIZERS

RC CRISPY RICE

Crispy Rice With Spicy Tuna Chive. Crispy Scallion
With Micro Basil & Chipotle Aioli Scallion

18

KING SALMON SALAD

Miso Vinaigrette & Baby Arugula Salad

16

YELLOW TAIL CRUDO

Ponzu Jalapeno Sauce, Serrano & Micro Greens

16

TUNA TARTAR

Fancy Diced Tuna with Seasoning Over Avocado and
RC Truffle Gari Sauce

18

CRISPY TRIPLE

Salmon & Yellow Tail Oshinko Wrapped Tuna Fried Tempura
with white Truffle Ponzu Sauce and Truffles

18

NEW STYLE CRAB SALAD

Mock Crab Salad Sit on Crispy Wonton Skin Chips With Soy
Powder And Micro Cilantro

16



Spicy Tuna with Asian Pear Topped with Avocado & RC
Special Sauce and Crunch

20

CAPONE ROLL

Salmon Avocado, Yamagobo Top With Spicy Mock Crab
Mango Sauce and Wasabi Masago

22

CHILEAN ROLL

Grilled Chilean Sea Bass, Baby Arugula, Asian Pear on Top,
Tuna with Garlic Chip and Miso Vinaigrette

23

GOBO ROLL

White Fish, Yamagobo, Scallion Tempura with Almond, RC
Sweet & Spicy Sauce. Micro Cilantro

18

SUSHI & SASHIMI PLATTER

SASHIMI PLATTER

Assorted Sushi Chef Recommendations

40

SUSHI PLATTER

Spicy tuna roll

26

TRI COLOR SUSHI

Spicy Tuna Roll

26



MADAI CEVICHE

Sliced Madai, Orange Segment, Julienne Cucumber. Red and
Yellow Bell Paper, Serrano

16

HIRAME TESTER

Sliced Hirame, Scallion Rolled with Daikon, Radish with
Wasabi Vinaigrette

16

BLACKENED TUNA SALAD

Sliced Blacked Tuna with Mixed Green and Miso Vinegrated

16

SIGNATURE RC ROLLS

YELLOW STONE

Spicy Crab Crunch with Avocado and Cucumber on top,
Honey Miso Salmon

22

RED PEARL

Tuna Asparagus Topped With Seared Pepper Tuna, Creamy
Wasabi Mayo and Micro Cilantro

18

SERANO

Yellow Tail with Cucumber Topped with Yellowtail, Spicy
Chipotle and Serrano.

18

SETAI VEGI

Avocado, Mango, Sautéed Mushroom Wrapped Cucumber
with Citrus Truffle Gari

18

VOLCANO

APPETIZERS

WAGYU BEEF SLIDERS

Homemade Brioche, Sweet Gherkin, Roma Tomato Chutney,
Roasted Shishito Peppers

19

GRILLED WAGYU ANGUS RIBS

Asian Marinated, King Trumpet Mushrooms, Pickled Pearl
Onion, Port Wine Fig Glaze.

32

LAMB MERGUEZ

Stuffed Shishito Peppers with spicy lamb Sausage and
Couscous, Sesame Garlic Marinade Sauce

18

GLAZED VEAL SWEETBREADS

Edamame, Chestnuts & Turnips, Savory Porcini Black
Truffles Marsala Sauce

24

WAGYU BEEF CARPACCIO

Micro Watercress, Shitake Mushrooms Tempura, Toasted
Sesame Seed, Rosemary-Sherry Wine Vinaigrette

20

SOUPS

PORCINI MUSHROOM

Sunchoke Chips, White Truffle Essence

14

CHICKEN BOUILLON EN CROUTE

Vegetables a la Grecque

14

SALADS

SATUR FARMS MESCLUN GREENS

Rainbow Tomatoes, French Radish, Sherry Wine-Miso
Dressing
14

FIELD MACHE & BELGIAN ENDIVE

Champagne Cantaloupe, Candied Walnuts, White Truffle Oil
Vinaigrette
18

ORGANIC BABY SPINACH

Artichokes, Grilled Portobello, Balsamic Vinaigrette
16

HEIRLOOM TOMATO & CANDY BEET SALAD

Avocado, Micro Arugula, Basil Puree, Honey Meyer lemon
Vinaigrette
20

ENTREES

SALT BAKED MEDITERRANEAN BRANZINO

Broccolini & Oyster Mushrooms, Meyer Lemon, Capers &
Nicoise Olives, Micro Basil, E.V.O.O.
38

PAN ROASTED CHILEAN SEA BASS

Tarragon Infused En Barigoule of Artichokes, Baby Roots
Vegetables & Tomato Confit
46

FARM RAISED ORGANIC SALMON

Garden Squash, Plum Tomato Jam, Champagne Fine Herbs
Sauce
39