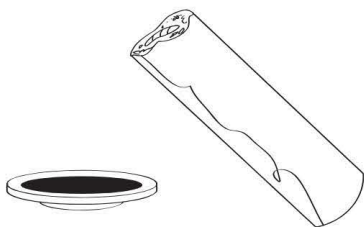
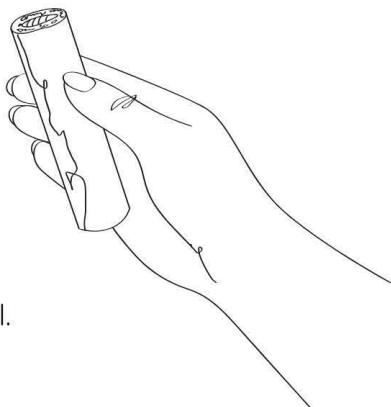


How to Eat a Hand Roll

1

PICK UP

your hand roll.



2

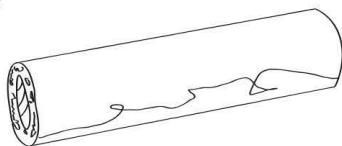
TRY A BITE

before adding soy.
Our handrolls are
pre-seasoned.

3

ENJOY

within 10-15 secs
for crispy nori.



Hand Rolls

Yuzu Salmon	8	Tempura Prawn	9
Spicy Salmon	8	Seared Hokkaido Scallop	13
Negituna	7.5	Truffle Lobster	14
Yuzu Kosho Hamachi	9.5	Magic Wagyu	13
Creamy Scallop	7.5	Tofu Banh Mi [Ⓢ]	7
Ahi Tuna Poke	9	Mushroom Kimchi [Ⓢ]	7
Spicy Crab	9.5	Crispy Oyster Mushroom [Ⓢ] * 8.5	

Feature Hand Roll

A taste of what's in season.
Ask your server about this month's feature.

Seared Salmon Belly Nigiri 5
limited quantities

Bluefin Tuna

Akami MP
Chutoro MP
Otoro MP

Only available Thurs-Sun
Limited Quantities

Hand Roll Sets

All hand roll sets are accompanied by a complimentary starter miso soup.

Classic 3

Yuzu Salmon
Negituna
Creamy Scallop

21

Signature 4

Yuzu Salmon
Ahi Tuna Poke
Creamy Scallop
Spicy Crab

32

Signature 5

Negituna
Creamy Scallop
Spicy Salmon
Tempura Prawn
Yuzu Kosho Hamachi

39

● The Premium Set

Hokkaido Scallop
Truffle Lobster
Tempura Prawn
Yuzu Kosho Hamachi

42

Our **most prized**
hand roll set.

Appetizers

Miso Soup	4.5	Cucumber Salad 	7.5
tofu, wakame, green onion		house chili dressing, cilantro, shiso	
Assorted Tempura	14	Vegetable Tempura  *	14
jumbo prawn, seasonal vegetables		seasonal vegetables	
Agedashi Tofu  *	8.5	Chicken Karaage	half 8
fried soft tofu, tsuyu, grated daikon, green onion		crispy chicken, choice of togarashi mayo or yuzu kosho mayo	full 16
Japanese Yam Fries	10	Salmon Crudo	half 7
handcut fries, house garlic aioli		coconut citrus dressing, shallot, cilantro	full 15
Tuna Carpaccio 	18	Hamachi Tataki	15
ahi tuna, yuzu kosho dressing, sesame cucumber, shallot, radish		citrus miso dressing, dill, tomato, tobiko, shiso	
Prawn Toastie	9		
milk bread, prawn, yuzu kosho mayo, tobiko			

Dessert

Milk Ice Cream 5
Strawberry · Ube · Pandan
· Seasonal

Raw x Milk Ice Cream Club 6
Exclusive
Kinako with Brown Sugar Syrup

Sake & Wine

Sake Flight (3)

Brewmaster's Honjozo, Saika Daiginjo, Dassai 45

Brewmaster's Honjozo

Yoshi No Gawa Brewery | Nigata Prefecture
15.5% ABV

Saika Daiginjo

Nakano Sake Brewery | Aichi Prefecture
15.5% ABV

Dassai 45 Junmai Daiginjo

Asahi Shuzo Co. | Yamaguchi Prefecture
15.5% ABV

La Muse Sauvignon Blanc

Huteau Boulanger | Loire Valley
12% ABV

1.5 oz | 18

2 oz | 6

5 oz | 14

9 oz | 25 *can be warmed

2 oz | 7

5 oz | 15

9 oz | 27

2 oz | 8

5 oz | 17

9 oz | 30

5 oz | 15

Bottle Service

Sayuri Junmai Nigori
300 mL

22

Dassai 45 Junmai
Daiginjo

300 mL | 38
720 mL | 78

La Muse Sauvignon Blanc
750 mL

58

Dassai Nigori
Sparkling 45

360 mL | 58



Cocktails & Highballs

Yuzu Old Fashioned 18
2 oz | whiskey, scotch, bitters, yuzu
bold, woody, smooth

Teeny Weeny Saketini 15
3 oz | sake, gin, elderflower, citrus
light, refreshing, floral

Lychee, Baby 15
2 oz | blanco, lychee, lime
fruity, sweet, light

Drunken Yuzu 15
2 oz | sake, gin, house lemonade
refreshing, sweet, bright

Hands Off My Melons 8.5
2.5 oz | midori, gin, cucumber mint
sweet, crisp, fresh

Ume Sour 15
2.5 oz | vodka, umeshu, citrus, foam
bold, tart, smooth

Beer

Ol' Beautiful Okami Kasu 8
355 mL | 5% ABV

Asahi Dry 12
500 mL | 5% ABV

Sapporo 12
500 mL | 5% ABV

Sapporo 0% 7
355 mL | non-alcoholic

Non-Alcoholic

Sparkling Water

San Pellegrino 750 mL

8

Genmaicha Green Tea

roasted rice green tea

3.5

Peach Nectar Soft Drink

6

Pink Yuzu Lemonade

house lemonade with a yuzu twist

7

Soft Drinks

Coke, Coke Zero, Diet Coke,
Iced Tea, Ginger Ale

3.5

Cold Brew Genmaicha

choice of sweetened or unsweetened

5

Melon Cream Soda

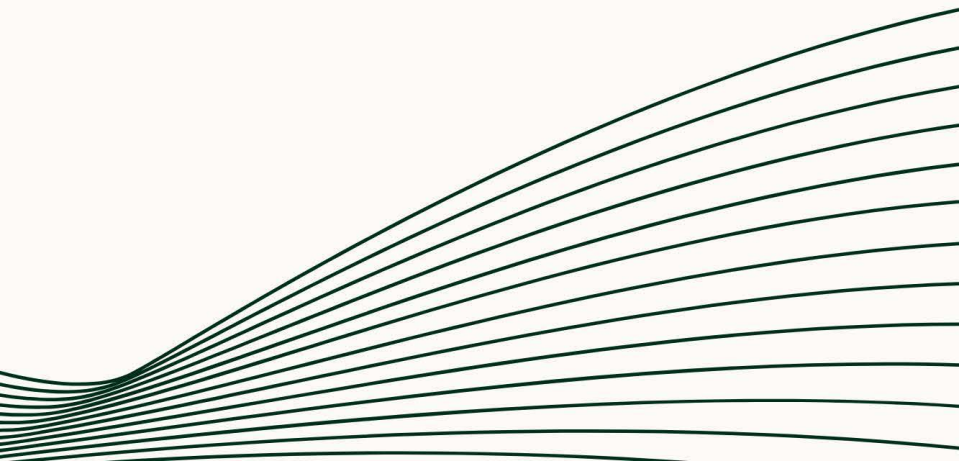
make it a float +2

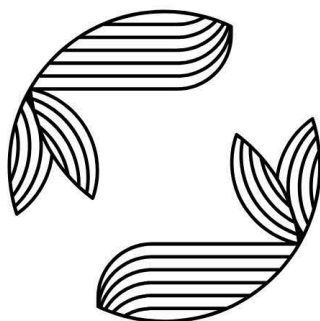
6

Brown Sugar Matcha Oat Latte

ceremonial grade matcha latte
sweetened with kuromitsu

8





Thank You
for dining with us.

RAW Team

Can't get enough?

RAW *After Dark*

Nightly
Last hour of service

Rotating Features, **Sushi**
Tacos, Chef's Pick Hand Roll

Weekday *Lunch*

Thursday & Friday
11:30am — 2:30pm

Chef's Midday Set

Weekend *Brunch*

Saturday & Sunday
11:30am — 2:00pm

Japanese-Style Brunch
Limited Quantities

Happy Hour

Saturday & Sunday
3:00pm — 5:00pm

Half-Off Sake & Wine
Feature Hand Roll

Join us again soon.