

APPETIZERS

Rim Appetizer Platter	\$22
<i>Crispy Vegetable Spring Rolls, Pot Stickers, Crab Rangoons, Tempura Shrimp, Trio of Dipping Sauces</i>	
Lobster Roll	\$19
<i>Rice Paper, Vermicelli, Carrots, Mint & Basil, Sweet & Sour Relish, GFA</i>	
Shrimp Roll	\$16
<i>Rice Paper, Vermicelli, Carrots, Mint & Basil, Sweet & Sour Relish, GFA</i>	
Thai Vegetable Rice Paper Roll	\$12
<i>Peanut Sauce, V</i>	
Crispy Vegetable Spring Rolls	\$12
<i>Fried with Sweet Thai Chili, VG</i>	
Pork Pot Stickers	\$14
<i>Soy Ginger Sauce</i>	
Salt & Pepper Tofu (VG)	\$12
Tempura Shrimp & Vegetables	\$15
<i>Ponzu Dipping Sauce</i>	
Chicken Satay	\$15
<i>Thai Peanut Sauce, GF</i>	

Jumbo Crab Rangoon	\$16
<i>Filled with Wild Caught Crab Meat, Sweet & Sour Relish, House Mustard</i>	
Crispy Fried Coconut Prawns	\$16
<i>Honey Walnut Dipping Sauce</i>	
Baked Mussels	\$13
<i>Dynamite Sauce, GF</i>	
Edamame	\$8
<i>Garlic, Sea Salt or Spicy, GF, V</i>	
Taro Root Chips and Broken Avocado ..	\$12
<i>Green Onion, Tobiko, Roasted Garlic, Pickled Shallot</i>	
Ahi Tuna Poke “Tacos”	\$18
<i>Crispy Won Ton shell, Whipped Avocado, Spicy Mayo, Micro Cilantro</i>	
Petite Brioche Lobster Roll	\$18
<i>Lobster Salad, Yuzu Mayo, Tarragon, Celery, Frisee</i>	

SALADS & SOUPS

Miso Caesar Salad	\$15
<i>Little Gem Lettuce, Furikake, Parmesan Miso Dressing, GF</i>	
5 Spiced Crispy Pork Belly and Watermelon Salad	\$18
<i>Field Greens, Radish, Chive, Plum Dressing, GF</i>	
Seared Ahi Salad	\$18
<i>Sesame Crusted Ahi Tuna, Mixed Greens, Snow Peas, Wonton Crisps, Bean Sprouts, Watermelon Radish, Ginger & Wasabi Drizzle, GFA</i>	

Wakame	\$9
<i>With Sweet & Spicy Cucumber Salad, GF, VG</i>	
Wonton Soup	\$15
<i>Pork and Shrimp Wontons with Vegetables in a Light Broth</i>	
Hot and Sour Soup	\$13
<i>Tofu, Black Fungus, Bamboo Shoots, GF</i>	
Miso Soup	\$10
<i>Tofu and Green Onion, GF, V</i>	

POULTRY

Roasted Peking Duck	\$26
<i>Crispy Duck with Hoisin, Green Onion, Steam Buns</i>	
Chicken with Spicy Garlic Sauce	\$18
<i>With Asian Mixed Vegetables, GFA</i>	
Stir Fried Chicken with Snow Peas & Mushrooms	\$18
<i>In White Sauce, GFA</i>	
Mongolian Chicken	\$19
<i>Onion, Chilies, Rice Stick Noodles, GFA</i>	

Sweet & Sour Chicken	\$18
<i>Bell Pepper, Onion, Pineapple</i>	
Generals Chicken	\$18
<i>With Chilies in Sweet Spicy Sauce</i>	
Kung Pao Chicken	\$18
<i>Red and Green Bell Peppers, Onion, Peanuts, GFA</i>	
Sesame Chicken	\$18
<i>Batter Fried with Sesame</i>	

BEEF & PORK

Mongolian Beef	\$22
<i>Sliced Tenderloin, Onion, Chilies, Rice Stick Noodles, GFA</i>	
Orange Beef	\$20
<i>Crispy Beef with Orange Sauce</i>	
Beef with Broccoli	\$21
<i>Tender Beef with Wok Tossed Broccoli, GFA</i>	
Beef & Asparagus	\$20
<i>Tender Beef with Black Bean Sauce, GFA</i>	
Korean Style Short Ribs	\$27
<i>Marinated BBQ Short Ribs Served with Kimchi</i>	

Garlic Ginger Beef	\$20
<i>With Scallions and Vegetables, GFA</i>	
Sweet & Sour Pork	\$20
<i>Tender Fried Pork with Peach</i>	
Pork Curry	\$24
<i>Green Coconut Curry, Bell Peppers, Green Beans, Eggplant, Thai Basil</i>	
Char Sui BBQ Pork	\$19
<i>BBQ Pork Glazed with Honey BBQ Sauce</i>	
Crispy Pork Belly Adobo	\$22
<i>Scallions, Garlic, Szechuan Peppercorns</i>	

V - Vegan VG - Vegetarian GF - Gluten Free GFA - Gluten Free Available

An 18% suggested gratuity will be added to parties of 6 or more.

KOREAN TACOS

- Bulgogi Beef

Spicy BBQ sauce, Grilled White and Green Onion

\$22
- Pork Belly

Korean Sweet & Spicy Sauce, Cilantro Onion Slaw

\$19

SEAFOOD

- Soy Glazed Sea Bass

Wok Vegetables, Jasmine Rice, GFA

\$37
- Wok Fried Lemon and Honey Glazed Scallops

\$30
- Kung Pao Shrimp

Stir Fried Shrimp, Red and Green Bell Peppers, Onion, Peanuts, GFA

\$28
- Honey Glazed Walnut Prawns

Tempura Prawns, Honey Sauce, Candied Walnuts

\$28

- Honey Spiced Shrimp

Cilantro Onion Slaw, Gochujang Crema

\$22
- Shrimp in Lobster Sauce

Jumbo Prawns with English Peas, GFA

\$30
- Salt & Pepper Shrimp

\$28
- Sweet & Sour Fried Prawns

Bell Pepper, Onion, Pineapple

\$26
- Shrimp Curry

Green Coconut Curry, Bell Peppers, Green Beans, Eggplant, Thai Basil

\$28

RICE & NOODLES

- Rim Fried Rice

Traditional Fried Rice with Shrimp, Chicken, Pork, Egg Peas and Carrots, GFA

\$22
- Fried Rice with Dried Scallop

With Egg White and Green Onion, GFA

\$21
- Young Chow Fried Rice

Shrimp and BBQ Pork, GFA

\$19
- Pad Thai

Tofu, Egg, Peanuts, Rice Noodles, Lime, Bean Sprouts
Shrimp \$24 | Chicken \$23 | Pork \$23 | Combination \$26

\$22
- Combination Chow Fun

Stir Fried Chicken, Beef and Shrimp with Wide Noodles, Scallions and Bean Sprouts

\$22

- Beef Chow Fun

Stir Fried Wide Noodles with Beef, Green Onion and Bean Sprouts

\$20
- Specialty Chow Mein

Egg Noodles Tossed with Chicken, Beef, Shrimp and Vegetables

\$22
- Seafood Chow Mein

Shrimp, Scallops Egg Noodles and Vegetables

\$23
- Chicken Chow Mein

Egg Noodles Tossed with Chicken, and Vegetables

\$19

VEGETABLES

- Braised Tofu

With Boc Choy and Shitake Mushrooms, GFA, V

\$15
- Buddha's Delight

Assortment of Fresh Vegetables and Mushrooms, Tofu
Wok Tossed, GFA, V

\$17
- Garlic Green Beans

Stir Fried in Garlic Sauce, GFA, V

\$13

- Szechuan Style Eggplant

Lightly Fried in Spicy Sauce, VG

\$15
- Tofu Curry

Green Coconut Curry, Bell Peppers, Green Beans, Eggplant, Thai Basil

\$20

SIDES

- Steamed Rice

\$5
- Fried Rice

\$6
- Wok Vegetables

\$6

DESSERT

- Mochi Ice Cream

Trio of Mochi with Strawberry Compote and Whipped Cream, GFA

\$10
- Molten Chocolate Cake

Mandarin Grand Mariner Sauce, Vanilla Bean Ice Cream

\$10

- Lychee Cheesecake

White Peach Coulis, Raspberries and Candied Almonds

\$10
- Green Tea Ice Cream

House Made Almond Cookie

\$10

V - Vegan

VG - Vegetarian

GF - Gluten Free

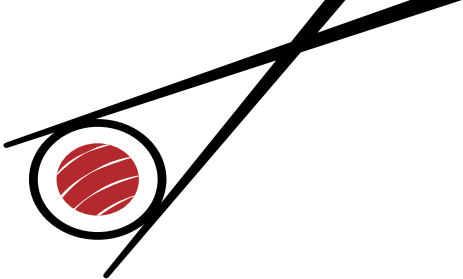
GFA - Gluten Free Available

An 18% suggested gratuity will be added to parties of 6 or more.





SUSHI MENU



SASHIMI 🍣 5 pieces thinly sliced, served with yuzu ponzu \$18 | additional 3 pieces \$10

Hamachi* yellow tail

Ahi* yellow fin tuna

Sake* salmon

Tombo* albacore

Kuro Maguro* blackened tuna

Hotate* scallop

Sampler* hamachi, ahi, sake, tombo and kuro maguro

GRAND SASHIMI 🍣 5 pieces thinly sliced. Additional 3 pieces \$15

Tako* \$29
octopus, pickled ginger, served with lemon vinaigrette

Ahi Tataki Carpaccio* \$28
blackened tuna with mango salsa, served with ponzu and sesame oil

Citrus Sake Carpaccio* \$28
salmon with orange salsa served with yuzu sauce

Hamachi Sashimi* \$26
yellowtail, jalapeños, green onion served with yuzu ponzu

Tambo Tataki* \$27
seared cold water albacore served with yuzu and mustard

SUSHI PLATTERS 🍣 7pieces nigiri, 6 pieces maki

RIM Platter \$26
hamachi, sake, ahi, tombo, saba, unagi, and ebi nigiri, kappa (cucumber) maki

Grand Platter \$32
hotate, hamachi, sake, ahi, unagi, Donald Duck, and Mickey Mouse nigiri, tekka (tuna) maki

NIGIRI

Traditional Nigiri 2 pieces \$9

Sake* salmon 🍣

Hamachi* yellowtail with ponzu 🍣

Ahi* tuna with yuzu ponzu 🍣

Saba* mackerel, green onion and ponzu 🍣

Unagi grilled freshwater eel

Smoked Salmon 🍣

Tako* octopus 🍣

Ebi cooked shrimp 🍣

Tamago sweet omelet 🍣

Tobiko* flying fish roe, lime zest

Kani* imitation crab

Inari tofu 🌱

Specialty Nigiri 2 pieces \$12

Uni* sea urchin (upon availability) - MP

Tombo* albacore with yuzu mustard sauce 🍣

Snow Crab* spicy mayo, sriracha and green onion 🌶️

Ikura* salmon roe, lemon zest

Blackened Ahi* cilantro and lime zest

Smoked Salmon* avocado and lemon zest

Hotate* scallop, lemon syrup

Mickey Mouse* maguro, avocado, snow crab

Donald Duck* sake, avocado, snow crab

Shooter* flying fish roe, quail egg, shooter sauce, served with sriracha and green onions, (1 per order)

TEMAKI signature hand rolls

Rim Signature* 🌶️ \$15
spicy sake, avocado, cucumber, ikura, serrano peppers, green onions, and spicy mayo

Executive* 🌶️ \$14
spicy ahi, yamagobo, tobiko, avocado and sprouts

Salmon Skin \$15
chopped salmon, yamagobo, cucumber, sprouts and lemon zest

Snow Crab \$17
toasted sesame seeds, Japanese mayo, green onions, cucumber, avocado and sprouts

Spicy Scallop* 🌶️ \$16
spicy scallop, yamagobo, cucumber, sprouts and tobiko

Spicy Crab 🌶️ \$17
snow crab, jalapeños, green onions, cucumber and sprouts



Spicy



Vegan



Vegetarian



Gluten-Free Available



Gluten-Free

*Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness.

An 18% suggested gratuity will be added to parties of 6 or more.

MAKI SUSHI

RAW 8 pieces

The SK* 🍤	\$25
shrimp ceviche, avocado, cilantro, cucumber, topped with salmon, lemon, pickled red onion, jalapeño, togarashi, and yuzu ponzu	
The Yuzu Salmon* 🍤	\$21
snow crab, ebi, cucumber, green onions, mango topped with sake, lemon and yuzu ponzu	
Going Back to Cali* 🌶️	\$21
snow crab, crispy shrimp, avocado, cucumber, topped with sake, hamachi, spicy mayo and eel sauce	
The Spicy Crab* 🌶️ 🍤	\$20
snow crab, dragon sauce, cucumber, jalapeño, topped with hamachi, dynamite sauce and green onions	
Red Dragon* 🌶️	\$22
tempura shrimp, spicy ahi, cucumber, topped with ahi, ebi, avocado, green onions, lime, eel and sriracha	
Chef's Nightmare*	\$22
tempura shrimp, avocado, cucumber, topped with ahi, snow crab, crispy soft shell and eel sauce	
Habañero Madness* 6 Pieces 🌶️	\$20
spicy ahi, jalapeño, cucumber, lemon, topped with seared salmon and habañoero aioli	
Golden Gate*	\$20
tempura shrimp, cucumber, topped with salmon, lemon, sriracha, mango sauce, ponzu and green onion	
Dynamite* 🌶️	\$18
tempura shrimp, avocado, topped with blackened ahi, green onions, eel sauce, finished with dynamite sauce	

Chronic*	\$19
snow crab, tempura shrimp, mango, topped with blackened ahi, crispy crunchies and eel sauce	
Snow Mountain*	\$19
tempura shrimp, avocado, topped with ahi, sake, hamachi, snow crab and eel sauce	
Rainbow* 🍤	\$18
snow crab, avocado, cucumber, topped with assorted sashimi	
Hamachi Surfer* 🍤	\$18
snow crab, avocado, cucumber, mango topped with hamachi and yuzu ponzu	
Spicy Hamachi* 🌶️ 🍤	\$16
yellow tail mixed with green onions, dragon sauce, cucumbers, sprouts and yamagobo	
Tuna Roll* 🍤	\$15
ahi, avocado and cucumber	
KO* 🌶️	\$17
shrimp tempura, cucumber, mango and sprouts, topped with blackened ahi and crab, lime juice, sriracha and eel sauce	
Jalapeño Madness* 6 Pieces 🌶️	\$16
spicy ahi, cream cheese, topped with tempura jalapeño, spicy mayo and sriracha	
Pink Lady* 🌶️ 🍤	\$16
spicy ahi, topped with seared tombo, jalapeño, cucumber, cilantro with yum yum sauce	
Philadelphia* 🍤	\$15
salmon, cream cheese, cucumber and toasted sesame seeds	

COOKED 🍤 8 pieces

Lobster Love	\$27
snow crab, cucumber, cream cheese, cilantro, lemon, topped with popcorn lobster, yum yum sauce, teriyaki sauce, togarashi and green onions	
California 🍤	\$12
snow crab, avocado and cucumber	
Cracklin' Cali	\$13
tempura fried california roll drizzled with eel sauce	
Spicy Shrimp Tempura 🌶️	\$15
tempura shrimp, avocado, cucumber, sprouts, topped with snow crab mix, eel sauce and spicy mayo	
Crystal Shrimp	\$12
snow crab, tempura shrimp, topped with eel sauce	
King Kong 6 pieces 🌶️	\$17
snow crab, tempura shrimp, cream cheese, tempura fried, topped with eel sauce, sriracha and green onions	
Godzilla 6 pieces 🌶️	\$17
spicy salmon and hamachi mix, tempura deep fried, topped with eel sauce, sriracha and green onions	
Lion King	\$18
snow crab, tempura shrimp, cream cheese, jalapeño, cilantro, topped with baked salmon, yum yum sauce and eel sauce	

RIM on Fire 🌶️	\$17
tempura shrimp, cream cheese, avocado, topped with torched tempura shrimp salad, spicy mayo, eel sauce and green onions	
Tiger	\$15
snow crab, tempura shrimp, cucumber, topped with unagi, ebi, avocado and eel sauce	
Caterpillar 🍤	\$15
snow crab, unagi, cucumber, layered avocado	
Spyder 6 pieces 🌶️	\$16
crispy soft shell crab, yamagobo, cucumber, sprouts and spicy mayo, eel sauce	
Dragon Roll	\$16
tempura shrimp, cucumber, topped with torched unagi and eel sauce	
Mango Tango	\$14
tempura shrimp, cucumber, mango, lemon slices, topped with avocado and toasted coconut flakes, mango and teriyaki sauce	
Surf and Turf*	\$25
tempura shrimp, avocado, cucumber, topped with seared NY beef, green onions, teriyaki and wasabi yuzu aioli	
Ipanema	\$21
snow crab, tempura shrimp, cream cheese, avocado, topped with smoked salmon, sesame oil	

VEGGIE MAKI SUSHI 🍱

Energy 🌱 🍤	\$12
avocado, cucumber, yamagobo, oshinko	
Asparagus Aspirations 🌱	\$12
crispy asparagus, avocado, teriyaki sauce	

Vegan Paradise 🌱 🍤	\$13
steamed asparagus, cucumber, avocado, oshinko, sprouts, topped with crispy shallots and yuzu ponzu	
Futomaki 6 pieces 🌱	\$12
yamagobo, cucumber, oshinko, tamago, seaweed salad	

Substitute Soy Paper - \$2



Spicy



Vegan



Vegetarian



Gluten-Free Available



Gluten-Free

*Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness.

An 18% suggested gratuity will be added to parties of 6 or more.



SIGNATURE COCKTAILS

\$19

Cherry Blossom Martini

*Haku Japanese vodka, Luxardo liquor,
black cherries, fresh lime juice*

Mango Thai Chili Margarita

*Patrón Silver tequila, housemade mango chili
basil purée, salt and tōgarashi rim*

FEATURED COCKTAILS

\$18

Jade Garden

*Roku Japanese gin, cucumber sake,
lemon juice*

Osaka Fashioned

*Suntory Toki Japanese whiskey, plum wine,
lemon juice*

Rim Mojito

original mint, lavender or raspberry

RaspMary

*Skyy vodka, housemade raspberry purée,
mint, lemon juice*

Lavender G&T

*Empress gin, lavender-infused syrup, topped
with tonic water, fresh lavender*

Lychee Lemon Drop

*Soho lychee vodka, Combier, ginger liquor,
lemon bitters*



SAKE

HOT

Gekkeikan Hot Sake

glass \$14

Lychee Hot Sake

glass \$16

Ginger Hot Sake

glass \$16

Triple Mandarin Hot Sake

glass \$8

COLD

Sho Chiku bai Mio Sparkling

bottle \$60

Hana Lychee

glass \$8 | bottle \$40

Hana Fuji Apple

glass \$8 | bottle \$40

JUNMAI

Meaning "pure" in Japanese, made with only rice, water, yeast and koji.

Gekkeikan Black & Gold

glass \$9 | bottle \$40

Sho Chiku Bai Sho Organic

glass \$10 | bottle \$50

JUNMAI GINJO

Premium filtered sake with rice polished to 60% of the original size.

Sho Chiku Bai Nigori Ginjo

glass \$10 | bottle \$50

Momokawa Sake Diamond

glass \$12 | bottle \$60

Hakutsuru Superior

glass \$11 | bottle \$55



NIGORI

A cloudy sake made by coarsely filtering, leaving flavorful and aromatic sediment.

Sho Chiku Bai Sho Ginjo

glass \$10 | bottle \$50

Hakutsuru Sayuri Junmai

glass \$11 | bottle \$55

Momokawa Pearl Junmai Ginjo

glass \$12 | bottle \$60

BEER

IMPORTED

Asahi	\$9
Kirin Ichiban	\$9
Sapporo	\$9
Modelo	\$9
Singha	\$9
Corona Extra	\$9
Sapporo Draft	16oz \$11 23oz \$14

DOMESTIC

Sierra NV Torpedo IPA	\$9
Deschutes Fresh Squeezed	\$9
Budweiser	\$8
Bud Light	\$8
Coors Light	\$8
O'Doul's (Non-Alcoholic)	\$8
White Claw	\$9
black cherry, mango, or grapefruit	



RED WINE

Pinot Noir, Meiomi

glass \$14 | bottle \$49

Zinfandel, Federalist

glass \$14 | bottle \$49

Cabernet Sauvignon, Kendall Jackson

glass \$13 | bottle \$48

Cabernet Sauvignon, Justin

glass \$18 | bottle \$68

Merlot, Kendall Jackson

glass \$13 | bottle \$48

Pinot Noir, Belle Glos 2020

bottle \$77

WHITE WINE

Chardonnay, Butter

glass \$13 | bottle \$48

Chardonnay, Kendall Jackson

glass \$13 | bottle \$48

Chardonnay, Rodney Strong

glass \$12 | bottle \$42

Sauvignon Blanc, Kim Crawford

glass \$13 | bottle \$48

Riesling, Chateau St. Michelle

glass \$13 | bottle \$48

Kinsen Plum Wine

glass \$12 | bottle \$42

SPARKLING

Brut, Freixenet Carta Nevada

split \$16 | bottle \$45

Moscato d' Asti, Ruffino

glass \$13 | bottle \$42

Prosecco, Bocelli

bottle \$42