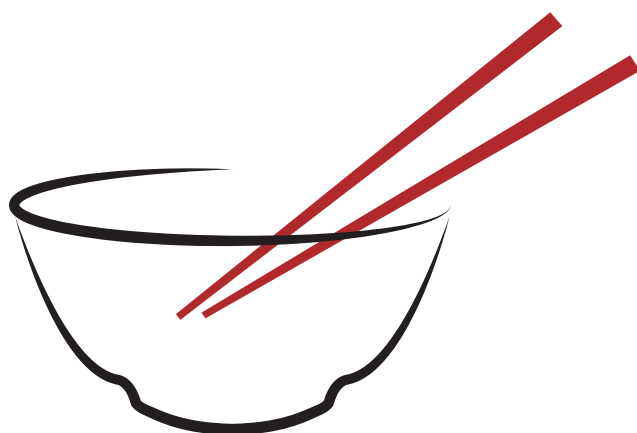




RIM

ASIAN BISTRO



APPETIZERS

Rim Appetizer Platter \$20

Crispy Vegetable Spring Rolls, Pot Stickers, Crab Rangoons, Tempura Shrimp, Trio of Dipping Sauces

Lobster Roll \$17

Rice Paper, Vermicelli, Carrots, Mint & Basil, Sweet & Sour Relish, GFA

Shrimp Roll \$15

Rice Paper, Vermicelli, Carrots, Mint & Basil, Sweet & Sour Relish, GFA

Thai Vegetable Rice Paper Roll \$11

Peanut Sauce, V

Crispy Vegetable Spring Rolls \$11

Fried with Sweet Thai Chili, VG

Pork Pot Stickers \$12

Soy Ginger Sauce

Salt & Pepper Tofu (VG) \$12

Tempura Shrimp & Vegetables \$14

Ponzu Dipping Sauce

Chicken Satay \$14

Thai Peanut Sauce, GF

Jumbo Crab Rangoon \$14

Filled with Wild Caught Crab Meat, Sweet & Sour Relish, House Mustard

Crispy Fried Coconut Prawns \$15

Honey Walnut Dipping Sauce

Baked Mussels \$12

Dynamite Sauce, GF

Edamame \$7

Garlic, Sea Salt or Spicy, GF, V

SALADS & SOUPS

Wok Tossed Chicken Salad \$15

Mixed Greens, Wonton Crisp, Mandarin Orange, Thai Basil Vinaigrette, GFA

Seafood Salad \$16

Charred Shrimp & Scallops, Mixed Greens, Wonton Crisps, Soy Ginger Dressing, GFA

Seared Ahi Salad \$18

Sesame Crusted Ahi Tuna, Mixed Greens, Snow Peas, Wonton Crisps, Bean Sprouts, Watermelon Radish, Ginger & Wasabi Drizzle, GFA

Wakame \$8

With Sweet & Spicy Cucumber Salad

Wonton Soup \$14

Pork and Shrimp Wontons with Vegetables in a Light Broth

Hot and Sour Soup \$13

Tofu, Black Fungus, Bamboo Shoots, GF

Miso Soup \$9

Tofu and Green Onion, V

POULTRY

Roasted Peking Duck \$24

Crispy Duck with Hoisin, Green Onion, Steam Buns

Chicken with Spicy Garlic Sauce \$18

With Asian Mixed Vegetables, GFA

Stir Fried Chicken with Snow Peas & Mushrooms \$18

In White Sauce, GFA

Mongolian Chicken \$19

Onion, Chillies, Rice Stick Noodles, GFA

Sweet & Sour Chicken \$18

Bell Pepper, Onion, Pineapple

Generals Chicken \$18

With Chillies in Sweet Spicy Sauce

Kung Pao Chicken \$18

Red and Green Bell Peppers, Onion, Peanuts, GFA

Sesame Chicken \$18

Batter Fried with Sesame

V - Vegan

VG - Vegetarian

GF - Gluten Free

GFA - Gluten Free Available

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

BEEF & PORK

Mongolian Beef	\$20
<i>Sliced Tenderloin, Onion, Chillies, Rice Stick Noodles, GFA</i>	
Orange Beef	\$19
<i>Crispy Beef with Orange Sauce</i>	
Beef with Broccoli	\$20
<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	\$26
<i>Marinated BBQ Short Ribs Served with Kimchi</i>	
Bulgogi Beef	\$20
<i>Thinly Sliced Beef with Caramelized Onion</i>	

Garlic Ginger Beef	\$20
<i>With Scallions and Vegetables, GFA</i>	
Sweet & Sour Pork	\$18
<i>Tender Fried Pork with Peach</i>	
Orange Pork	\$18
<i>Fried Pork with Tangy Orange Sauce</i>	
Char Sui BBQ Pork	\$18
<i>BBQ Pork Glazed with Honey BBQ Sauce</i>	
Crispy Pork Belly Adobo	\$20
<i>Scallions, Garlic, Szechuan Peppercorns</i>	

SEAFOOD

Soy Glazed Sea Bass	\$36
<i>Wok Vegetables, Jasmine Rice, GFA</i>	
Togarashi Crusted Salmon	\$28
<i>Baby Bok Choy, Red Bell Pepper, Jasmine Rice, Yuzu Marmalade</i>	
Ocean Harvest Basket	\$29
<i>Stir Fried Shrimp, Scallops, Squid, White Garlic Sauce</i>	
Lemon Scallops	\$30
<i>Tempura Scallops with Lemon Sauce</i>	
Seared Mango Scallops	\$30
<i>With Spicy Sweet Mango Chutney, GFA</i>	

Kung Pao Shrimp	\$24
<i>Stir Fried Shrimp, Red and Green Bell Peppers, Onion, Peanuts, GFA</i>	
Honey Glazed Walnut Prawns	\$26
<i>Tempura Prawns, Honey Sauce, Candied Walnuts</i>	
Shrimp in Lobster Sauce	\$28
<i>Jumbo Prawns with English Peas, GFA</i>	
Salt & Pepper Shrimp	\$26
Sweet & Sour Fried Prawns	\$26
<i>Bell Pepper, Onion, Pineapple</i>	

RICE & NOODLES

Rim Fried Rice	\$18
<i>Traditional Fried Rice with Shrimp, Chicken, Beef, Egg Peas and Carrots, GFA</i>	
Fried Rice with Dried Scallop	\$21
<i>With Egg White and Green Onion, GFA</i>	
Young Chow Fried Rice	\$18
<i>Shrimp and BBQ Pork, GFA</i>	
Pad Thai	\$20
<i>Shrimp, Chicken, Tofu, Egg, Rice Noodles, Peanuts, Bean Sprouts and Lime</i>	
Singapore Style Vermicelli	\$20
<i>Curry Rice Noodles, BBQ Pork, Shrimp, Bell Pepper, Egg, Bean Sprout</i>	

Combination Chow Fun	\$21
<i>Stir Fried Chicken, Beef and Shrimp with Wide Noodles, Scallions and Bean Sprouts</i>	
Beef Chow Fun	\$20
<i>Stir Fried Wide Noodles with Beef, Green Onion and Bean Sprouts</i>	
Specialty Chow Mein	\$20
<i>Egg Noodles Tossed with Chicken, Beef, Shrimp and Vegetables</i>	
Seafood Chow Mein	\$22
<i>Shrimp, Scallops Egg Noodles and Vegetables</i>	
Chicken Chow Mein	\$18
<i>Egg Noodles Tossed with Chicken, and Vegetables</i>	

VEGETABLES

Braised Tofu	\$14
<i>With Boc Choy and Shitake Mushrooms, GFA, V</i>	
Buddha's Delight	\$16
<i>Assortment of Fresh Vegetables and Mushrooms, Wok Tossed, GFA, V</i>	
Garlic Green Beans	\$12
<i>Stir Fried in Garlic Sauce, GFA, V</i>	
Szechuan Style Eggplant	\$14
<i>Lightly Fried in Spicy Sauce, VG</i>	

DESSERT

Mochi Ice Cream	\$9
<i>Trio of Mochi with Strawberry Compote and Whipped Cream, GFA</i>	
Molten Chocolate Cake	\$9
<i>Mandarin Grand Mariner Sauce, Vanilla Bean Ice Cream</i>	
Lychee Cheesecake	\$9
<i>White Peach Coulis, Raspberries and Candied Almonds</i>	
Green Tea Ice Cream	\$8
<i>House Made Almond Cookie</i>	

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SPECIALTY SASHIMI 6 Pieces Thinly Sliced

Sake Sashimi \$18
Salmon, Paired with Thinly Sliced Lemon

Hamachi Sashimi \$18
Yellowtail, Sliced Serrano Pepper, Siracha, and Yuzu Sauce

Maguro Sashimi \$19
Tuna, Paired with a Light Sesame Shoyu

Tai Sashimi \$18
Red Snapper, Yuzu Sauce with Orange Slices

SASHIMI 6 Pieces Thinly Sliced

Hamachi* Yellowtail \$16

Tai* Red Snapper \$16

Maguro* Tuna \$17

Sake* Salmon \$16

Saba* Mackerel \$16

SUSHI PLATTERS

Sushi Platter 7 pieces Chef Choice Nigiri, plus cucumber roll - 6 pieces \$17

Maguro Tuna, Sake Salmon, Hamachi Yellowtail, Tai Red Snapper, Shiro Maguro Albacore Tuna, Unagi Fresh Water Eel, Inari Sweet Tofu, Plus Kappa Cucumber Roll

Deluxe Sushi Platter 7 pieces Chef Choice Nigiri, plus tuna roll - 6 pieces \$19

Maguro Tuna, Sake Salmon, Hamachi Yellowtail, Tai Red Snapper, Shiro Maguro Albacore Tuna, Unagi Fresh Water Eel, Inari Sweet Tofu, Plus Tekka Maki Tuna Roll

NIGIRI 2 Pieces on Pillow of Rice

Hamachi* Yellowtail \$8

Ika* Squid \$8

Maguro* Tuna \$8

Unagi Grilled Freshwater Eel \$8

Saba* Mackerel \$8

Inari* (VG) Sweet Tofu \$8

Hokki* Surf Clam \$8

Ebi Cooked Shrimp \$8

Tako* Octopus \$8

Kani Imitation Crab, Pollock \$8

Ikura* Salmon Roe \$8

Uzura* Flying fish Roe, Quail Egg \$8

Tai* Red Snapper \$8

Donald Duck* \$8
Sake, Avocado, Crab Mix

Sake* Salmon \$8

Micky Mouse* \$9
Maguro, Avocado, Crab Mix

Smoked Salmon \$8

HAND ROLLS Nori Cone Sushi

Substitute soy paper \$2

Salmon Skin Hand Roll \$9

Rim Signature Hand Roll* \$11
Spicy Salmon, Avocado, Cucumber, Ikura, Spicy Mayo, Serrano Peppers & Negi, GF

Spicy Scallop Hand Roll (GF) \$9

Executive Hand Roll* \$11
Spicy Tuna Mix with Yamagobo, Tobiko, Avocado and Sprouts

Spicy Crab Hand Roll \$9

Spicy Tuna Hand Roll \$9

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SIGNATURE SUSHI ROLLS 8 Pieces

Surf & Turf Roll* \$25
Shrimp Tempura, Cucumber, Avocado, Topped with Thinly Sliced Wagyu Beef Then Torched, Negi, & Wasabi Yuzu Aioli.

Japanese Lasagna \$16
California Roll, Yum Yum Mayo, Eel Sauce, Cream Cheese, Baked

GSR Roll* \$15
Albacore, Tempura Crunchies, Seared Scallops, Jalapeno, Topped with Tobiko & Garlic Sauce, GFA

Hamachi-Surfer* \$14
California Roll with Sliced Hamachi on top

You Drove Me Over the Hill for This Roll* \$19
Crab Mix, Tempura Shrimp, Avocado, Topped with Scallop Dynamite

The Yuzu Salmon* \$16
Salmon, Cucumber, Thinly Sliced Lemon, Topped with Salmon and Yuzu Ponzu Sauce, GFA

Chefs' Nightmare* \$17
Shrimp Tempura, Avocado, Cucumber Topped with Crushed Softshell Crab, Spicy Crab Mix and Tuna

The Spicy Crab* \$17
Spicy Crab Mix, Yamagobo with Sombal Chili Sauce. Topped with Fresh Yellowtail and Fresh Jalapeno with Ponzu Sauce

Going back to Cali* \$17
Tempura Fried Shrimp, Avocado, Cucumber, Topped with Salmon, Yellowtail, Red Snapper and White Fish, Avocado with Spicy Mayo and Eel Sauce

Golden Philadelphia \$15
Philadelphia Roll, Tempura Battered and Deep Fried, Topped with Eel Sauce

Jalapeno Madness* cut into 6 pieces \$13
Deep Fried Tempura Jalapeno, Cream Cheese, Spicy Tuna Topped with Spicy Mayo and Sriracha

Ipanema Roll \$18
Shrimp Tempura, Cream Cheese, Avocado, Topped with Smoked Salmon, Torched Crab Mix, Sesame Oil

Battle Mountain Roll \$17
Crab Mix, Avocado, Jalapeno, Cucumber, Topped with Yellowtail, Lemon, Soy Sauce

Snow Mountain \$18
Crystal Shrimp, Avocado, Tuna, Salmon, Hamachi, Crab Mix, Unagi Sauce

Dynamite Roll \$17
Tempura Shrimp, Seared Tuna, Avocado, Green Onion, Dynamite Sauce

TRADITIONAL SUSHI ROLLS 8 Pieces

California Roll \$9
Crab Mix, Avocado, Cucumber

Tuna Roll* \$9
Cucumber, Avocado, GF

Yellowtail Roll* \$9
Cucumber, Avocado, GF

Spicy Tuna Roll* \$9
Sprouts, Yamagobo Cucumber

Spicy Hamachi Roll* \$9
Spicy Yellowtail, Sprouts, Yamagobo, Cucumber

Deluxe California Roll* \$11
Crab, Avocado, Yamagobo, Cucumber, Tobiko

Philadelphia Roll \$11
Smoked Salmon, Cucumber, Philadelphia Cream Cheese, GF

Shrimp Tempura Roll \$11
Tempura Fried Shrimp, Crab, Avocado, Cucumber, Sprouts, Sriracha Aioli, Unagi Sauce

Caterpillar \$12
Eel, Avocado, Cucumber, Avocado on top with Eel Sauce, GFA

Rainbow Roll* \$15
California Roll Topped with Variety of Fish

Spyder Roll* \$15
Soft Shell Crab, Avocado, Yamagobo, Cucumber, Sprouts

VEGETARIAN ROLLS 6 Pieces

Veggie Roll \$9
Avocado, Cucumber, Yamogobo, Daikon, GF, V

Asparagus Aspirations \$9
Tempura Fried Asparagus, Teriyaki Sauce, V

Vegans Paradise \$10
Asparagus, Cucumber, Avocado, Daikon, Topped with Fried Onions and Yuzu Ponzu Sauce, V

Saving the Planet (One Roll at a Time) ... \$11
Soy Paper, Lemon, Cucumber, Avocado, Oshinko, Asparagus, Sweet Potato, Yuzu, V



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