

# RED SALT CHOPHOUSE

## STARTERS

### SPICY EDAMAME v gfo

spicy ginger garlic sauce 9.9

### LOADED POTATO FRITTERS

cheddar beer cheese, crispy smoked bacon, scallion 13.5

### CRISPY TEMPURA CALAMARI

butter milk brined, served with cherry pepper relish 15.5

### CREAMY CRAB DIP

fresh crab, whitefish, crispy wontons 14.9

### CHARRED OCTOPUS gf

charred lemon, baby arugula, pickled red onion, evoo, oregano, sea salt 19.5

### LOBSTER & CRAB BISQUE gf

fresh lobster & crab, homemade lobster cream stock 11.5

### VEGAN CAULIFLOWER BITES v

homemade thai chili sauce 12.7

### STUFFED MUSHROOMS v

parmesan, shallot, & thyme butter sauce 14.5

### CRISPY TEMPURA OYSTERS

remoulade, pickled red onion 15.5

### BRAISED STEAK EGG ROLLS

filet mignon, fontina & cream cheeses, carrot, scallion, cilantro, jalapeño sauce 16.5

### A5 JAPANESE WAGYU NIGIRI\*

umami butter 24.9

### TRUFFLE MÉNAGE À TROIS\*

salmon, tuna, & yellowtail sushi, black truffle salami, white truffle oil, sweet soy 13.5

### BLACK TRUFFLE SALMON SASHIMI\*

black truffle, white truffle oil, sweet soy, scallion 14.5

### TUNA TATAKI\*

togarashi seared tuna, scallion, lime, sriracha, ponzu, sesame 15.9

### YELLOWTAIL CEVICHE\*

fresh yellowtail, crispy onion, jalapeño, cilantro, lemon vinaigrette, sesame 17.3

### TUNA TARTARE\*

red & black caviar, avocado, crispy wonton, scallion, ponzu 16.3

## COMPOSED SALADS

CHICKEN +6 | SALMON\* +10 | STEAK +14 | JUMBO SHRIMP +12

### RED SALT SEASONAL v gf

asparagus, grape tomato, radish, peas, lemon-dijon vinaigrette, mixed greens 9.7 | 12.9

### WEDGE

crispy smoked bacon, tempura onion ring, blue cheese, grape tomato, baby iceberg, homemade ranch 9.9 | 13.3

### CAESAR v

aged parmesan, homemade croutons, fresh romaine, homemade caesar dressing 9.5 | 12.5

### COBB gf

avocado, charred corn, crispy smoked bacon, blue cheese, grape tomato, mixed greens, homemade ranch 14.3

v = vegetarian | gf = gluten free | gfo = gluten free option

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# HAND CUT STEAKS

served with garlic butter  
house steak sauce on request

## A5 JAPANESE WAGYU CENTER CUT RIBEYE\*

3oz, yakiniku sauce, sesame 74.7

## HANGER STEAK & TRUFFLE FRITES\*

8oz hanger steak, white truffle fries, veal demi-glace,  
herb aioli 41.5

## 16oz PRIME RIBEYE\* 63.7

## 48oz TOMAHAWK RIBEYE\* 98.5

## FILET MIGNON\*

7oz 48.5 | 11oz 62.5

## 14oz STRIP STEAK\*

wagyu tallow, roasted garlic, fresh herbs 49.5

## GRILLED LAMB CHOPS\*

butter whipped mashed potatoes, veal demi-glace,  
white truffle & thai basil oil 49.3

## ADD ONS

BORDELAISE 3.9

BÉARNAISE SAUCE 4.5

CRAB FONDUE 11.9

BOURBON PEPPERCORN SAUCE 3.9

GRILLED JUMBO SHRIMP (3) 11.9

COFFEE RUB  
with shallot cream sauce 6.7

WILD MUSHROOMS  
with veal demi-glace 8.3

LOBSTER CRAB CAKE 17.9

LOBSTER IN BRANDY CREAM 19.5

BLUE CHEESE GRATIN 9.5

OSCAR STYLE 17.3

## ENTRÉES

### CATCH OF THE DAY

ask your server for detail MP

### LOBSTER CRAB CAKES

grilled asparagus tips, roasted red potato, cajun cream 35.7

### MIXED SEAFOOD SCAMPI

lobster, crab, shrimp, fresh tomato, angel hair pasta,  
sauvignon blanc, butter, & garlic sauce, parmesan,  
red chili flake 35.9

### VEGAN PHO v

oyster mushroom, bean sprout, vermicelli noodle,  
mushroom-soy broth, basil, cilantro 23.9

### CHICKEN MARSALA

cremini mushroom, veal demi-glace, marsala wine,  
butter whipped mashed potatoes, fresh arugula 29.5

### BLACK TRUFFLE BURGER\*

bacon jam, havarti, black truffle, fresh arugula,  
herb aioli, crispy fries 24.5

### SURF & TURF BURGER\*

fresh lobster, asparagus, havarti, béarnaise,  
herb aioli, crispy fries 25.9

### HIBACHI SALMON\*

baby bok choy, sushi rice, homemade teriyaki,  
red chili flake 31.7

## SIDES

### SEAWEED SALAD v

cucumber, sesame seed, sesame oil 9.5

### CUCUMBER SALAD v, gf

sesame, citrus vinaigrette 7.5

### BAKED POTATO v, gf

salt, pepper, oil 8.9

### SAUTÉED BOK CHOY v, gf

red chili flake 9.5

### WHITE TRUFFLE FRITES v

garlic, parmesan, herb aioli 13.7

### WILD MUSHROOMS gf

veal demi-glace, butter, fresh herbs 12.9

### ASPARAGUS v

herb butter 10.9

### BUTTER WHIPPED MASHED POTATOES v, gf 9.5

### BRUSSELS SPROUTS v

korean bbq, toasted cashew 11.5

### GREEN BEANS v, gf

herb butter 9.9

## PREMIUM SIDES

CLASSIC CREAMED SPINACH v 10.5

MAC & CHEESE v

colby jack, cheddar, fontina, breadcrumb 12.9

LOBSTER MAC & CHEESE

fresh lobster, lobster cream, breadcrumb 19.9

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# RED SALT CHOPHOUSE

## SPECIALTY ROLLS

MAKE IT SPICY! *add Hai Sauce*

*sub soy paper \$3 | sub rice paper \$3 | sub forbidden rice \$3*

### WILD GINGER

*shrimp tempura, spicy kani, cream cheese, scallion, sweet soy, wasabi aioli 15.9*

### OSAKA\*

*spicy tuna, avocado, topped with white tuna & tuna, fried onion, spicy aioli, sweet soy, sriracha 17.7*

### CHERRY BLOSSOM\*<sub>gf</sub>

*salmon, spicy tuna, octopus, avocado, black caviar, soy paper 17.9*

### POWER ROLL (PRIME POWER)\*

*shrimp tempura, topped with seared filet mignon, tobiko, spicy aioli, scallion, ponzu 23.7*

### BAKU\*

*shrimp tempura, avocado, topped with spicy fresh crab, seared filet mignon, spicy aioli, thai chili 24.9*

### POINSETTIA\*

*spicy tuna, crunch, wrapped with tuna, red caviar, sweet soy, sriracha, spicy aioli 21.3*

### SAMURAI ROLL (LINCOLN)\*

*spicy yellowtail, crunch, topped with tuna, avocado, wasabi aioli 19.9*

### WONDER WOMAN\*<sub>gf</sub>

*tuna, mango, cilantro, forbidden rice, wrapped with avocado, shrimp, jalapeño sauce 19.5*

### LUCKY AF\*

*shrimp tempura, spicy salmon, lemon zest, balsamic glaze, sweet soy 16.7*

### STARBURST\*

*salmon, tuna, avocado, flash fried with spicy aioli, sriracha 16.5*

### BATMAN\*

*spicy tuna, avocado, crunch, topped with tempura kani 17.9*

### OCEAN\*

*yellowtail, salmon, tuna, avocado, black caviar, sweet soy, sriracha, spicy aioli 22.3*

### RED SALT\*

*tempura lobster, topped with seared filet mignon, four caviars, scallion, spicy aioli, ponzu 25.3*

### BABE\*

*spicy sockeye salmon, avocado, crunch, topped with yellowtail, tuna, scallion, sweet soy 21.7*

### INCREDIBLE ROLL\*

*spicy tuna, crunch, topped with seared filet mignon, tobiko, scallion, spicy aioli, ponzu 22.3*

### HULK

*tempura shrimp, topped with avocado, spicy fresh crab, crunch, sweet soy 20.7*

### MISTER MIYAGI\*

*spicy tuna, crunch, avocado, jalapeño, red onion, cilantro, balsamic glaze, sweet soy, sriracha 18.7*

## SUSHI PLATTERS

### FRESH CUT SASHIMI PLATTER\*<sub>gf</sub> 37.7

*3 pieces each: tuna, salmon, tilapia, albacore tuna, escolar*

### PREMIUM SUSHI PLATTER\*<sub>gf</sub> 29.9

*1 piece each: tuna, salmon, mackerel, tilapia, yellowtail, albacore tuna, shrimp*

*1 maki: spicy tuna roll*

### TOP CHOICE MAKI COMBO\* 24.3

*1 maki each: spicy tuna, shrimp tempura, & salmon avocado rolls*

### ULTIMATE SUSHI & SASHIMI COMBO\*<sub>gf</sub> 48.5

*1 sushi piece each: tuna, salmon, shrimp, yellowtail, albacore tuna*

*3 sashimi pieces each: tuna, salmon, tilapia*

*1 maki: rainbow roll*

### HIGH ROLLER PLATTER\* 79.9

*1 sushi piece each: tuna, shrimp, octopus, salmon, yellowtail, tilapia, escolar, mackerel, kani, albacore tuna*

*3 sashimi pieces each: tuna, salmon, yellowtail, mackerel, tilapia, escolar, albacore tuna*

*1 maki: 1 hulk roll, 1 spicy tuna roll*

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# TRADITIONAL ROLLS

MAKE IT SPICY! add Hai Sauce  
sub soy paper \$3 | sub rice paper \$3 | sub forbidden rice \$3

## VEGGIE <sup>v gf</sup>

avocado, asparagus, cucumber, jalapeño sauce 7.7

## AVOCADO <sup>v gf</sup> 7.7

## EEL

freshwater eel, avocado 9.7

## PHILADELPHIA <sup>\* gf</sup>

smoked salmon, cream cheese, tobiko 9.5

## COBRA KAI TOFU <sup>v</sup>

tofu, mango, cucumber, red onion, jalapeño, cilantro, sriracha, spicy aioli 11.9

## SPIDER\*

crispy soft-shell crab, tobiko, sweet soy 14.5

## SPICY SOCKEYE SALMON\*

spicy sockeye salmon, avocado, crunch, spicy aioli, sweet soy 14.7

## DRAGON

freshwater eel, cucumber, wrapped in avocado 14.9

## TOKYO\*

shrimp tempura, topped with spicy tuna 16.7

## YELLOWTAIL & SCALLION <sup>\* gf</sup> 9.7

## SALMON <sup>\* gf</sup> 9.3

## SALMON AVOCADO <sup>\* gf</sup> 8.9

## CUCUMBER <sup>v gf</sup> 7.7

## SWEET POTATO

tempura sweet potato 7.7

## CALIFORNIA\*

kani, avocado, cucumber, tobiko 8.3

## PREMIUM 213 CALI <sup>\* gf</sup>

fresh crab, avocado, cucumber, tobiko 14.9

## RAINBOW\*

kani, avocado, cucumber, wrapped in yellowtail, salmon, tuna, tilapia, avocado 15.9

## LOBSTER TEMPURA

lobster tempura, spicy kani, avocado 22.3

## VOLCANO\*

kani, avocado, cucumber, topped with spicy tuna, crunch 14.5

## RIVER

kani, cucumber, crunch, topped with avocado, spicy aioli, sweet soy 11.9

## SHRIMP TEMPURA\*

shrimp tempura, kani, avocado, cucumber, tobiko 9.7

## TUNA <sup>\* gf</sup> 9.3

## SPICY TUNA <sup>\* gf</sup> 8.9

# SUSHI & SASHIMI

## INARI *tofu skin* 6.7

## KANI *crab stick* 6.9

## FRESH CRAB <sup>gf</sup> 9.9

## IZUMIDAI <sup>\* gf</sup> *tilapia* 6.7

## SHIRO <sup>\* gf</sup> *albacore tuna* 8.3

## MAGURO <sup>\* gf</sup> *tuna* 8.5

## HOTAKE <sup>\* gf</sup> *sea scallop* 10.5

## HON MAGURO <sup>\* gf</sup> *blue fin tuna* 14.7

## ESCOLAR <sup>\* gf</sup> *white tuna* 8.7

## EBI <sup>gf</sup> *shrimp* 8.3

## AMAEBI\* *sweet shrimp* 15.9

## SABA <sup>\* gf</sup> *mackerel* 8.5

## SMOKED SALMON <sup>\* gf</sup> 8.9

## SAKE <sup>\* gf</sup> *salmon* 8.5

## CHIPPU <sup>\* gf</sup> *sockeye salmon* 8.7

## IKURA\* *salmon roe* 7.7

## HAMACHI <sup>\* gf</sup> *yellowtail* 8.9

## UNI <sup>\* gf</sup> *sea urchin* 19.9

## IKA <sup>\* gf</sup> *squid* 7.5

## TAKO <sup>\* gf</sup> *octopus* 7.5

## TOBIKO <sup>\* gf</sup> *flying fish roe* 7.5

## HOKKAGAI <sup>\* gf</sup> *surf clam* 6.9

## UNAGI *freshwater eel* 8.9

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