

FIRST

RUKA SPICY TUNA

yellowfin tuna. cucumber. avocado. puffed quinoa. togarashi. spicy amarillo mayo. *gluten & dairy free.

CRISPY ROCK SHRIMP

asian pear. avocado. soy paper. aji amarillo mayo. florida rock shrimp. *contains gluten, dairy & shellfish.

NASU DRAGON

panko fried eggplant. roasted peppers. avocado. shiso chimichurri. aji verde. sesame oil.

*vegetarian. gluten & dairy free.

RUKA RAINBOW

tuna, hamachi & salmon, avocado, cucumber, asian pear, pickled radish, tobanjan mayo, sesame *dairy free. contains gluten.

RANGOON ROLL

surimi crab & cream cheese, cucumber, crispy wonton, peruvian pepper jam

PHOENIX SUNRISE

torched salmon. spicy surimi crab. avocado. cucumber. chili oil. *dairy free. contains gluten & shellfish.

VAT BOTTOM GIRL

sliced hamachi. spicy tuna. zuke pickles. kizami wasabi vat bottom soy. tempura bits. *gluten & dairy free.

HAWAIIAN CRUNCH

tempura shrimp. sliced tuna. spicy no moto sauce. avocado pineapple teriyaki. yuzu tobiko. hawaiian soy. *dairy free. contains gluten & shellfish.

YUZU LOBSTER

yuzu-lime. cucumber. avocado. mango. aji amarillo. bubu arare. cilantro. \star gluten & dairy free. contains shellfish.

SECOND

SESAME NOODLES

beijing noodles. duo jia vinaigrette. sesame crema. pickle green beans. onions crunch. *vegetarian. contains gluten & dairy.

KOREAN STEAK TARTARE

wagyu beef. yukke sauce. spicy kimchee mustard. milk bread toast. sesame. *contains gluten, dairy & nuts.

HAMACHI CEVICHE

charred jalapeno. coconut. leche de tigre. avocado. okinawan chips. sushi rice. *qluten & dairy free.

SALMON TIRADITO

asian pear. puca picante. jalapeno ponzu. crushed peanuts. basil. kaiware. $\,\,$

*dairy free. contains gluten & nuts.

YUCCA WASABI PUFFS

spicy tuna. sésamo dulce. daikon radish. aji amarillo \star contains gluten & dairy.

LIMA STYLE FRIED CALAMARI

leche de tigre-garlic butter. red onion.
chilies. bonito.
*contains gluten & dairy.

SPICY YUZU CUCUMBERS

persian cucumbers, yuzu vinaigrette, aji chifa chili oil, garlic, sesame

PRIX FIXE MENU

For the Table - \$90 per person First Course - Select 3 Second Course - Select 3 Third Course - Select 3 Dessert included

CHIRD

ST LOUIS STICKY RIBS

berkshire pork. aji chili dry rub. pat chun sticky sauce. smoked salt.

*dairy free. contains gluten.

CHICKEN FRIED RICE

smoked Chinese sauce. duck fat. braised teriyaki wings.
pickle carrots. beans sprouts.
*dairy free. contains gluten.

VEGGIE FRIED RICE

crispy tofu, grilled corn, egg, kimchee butter, pickled cauliflower, pea shoots, aged soy *contains gluten & dairy.

YUZU BEEF

pichana steak. yuzu teriyaki. onions & peppers. sushi rice.
amarillo ranch. furikake.
*gluten & dairy free.

BO BO CHICKEN

grilled hotpot chicken. sichuan chili oil. sesame sauce. cilantro. ${\rm *dairy}$ free. contains gluten.

MISO SCALLOPS

seared hokkaido scallops, aji huancaina sauce, salsa criolla, orange kabayaki $\,$

WAGYU STEAK ANTICUCHOS

grilled steak skewers, rocoto chili salsa, yuzu butter, cabbage slaw, bubu arare
*contains gluten & dairy.

JAPANESE FRIED CHICKEN

Quinoa tempura, spicy ají glaze, miso mayo, cilantro, sesame, togarashi lime *dairy free. contains gluten.

DESSERT

CACHANGAS

fried dough. miso-butterscotch.
*vegetarian. contains gluten & dairy.

* Please be advised that consuming raw, cooked to order or under cooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses. There are a lot of ingredients in our kitchen, and not all ingredients are listed on every dish. Please tell us if someone in your party has a dietary allergy prior to ordering food.