



## PRIX FIXE MENU

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

### 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.

#### SALMON BLT

sliced salmon, bacon, lettuce, tomato acevichado, avocado, smoked  
teriyaki, shokupan crumbs

#### 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.

#### PULPO CHANCÓN

torched octopus, sesame bbq, Asian pear, avocado, kizami wasabi, bubu  
arare

### 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.  
\*gluten & 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  
\*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

### THIRD

#### 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.  
\*dairy free. contains gluten.

#### PLANCHA SHRIMP

wild gulf shrimp, peruvian aji verde, black garlic mayo, crispy onions

#### WAGYU STEAK ANTICUCHOS

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

#### JAPANESE FRIED CHICKEN

Quinoa tempura, spicy aji 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.

