

SEAFOOD PLATEAUS

***Shrimp, Oysters, Clams, Lobster and Crab**
LARGE / 69 GF COLOSSAL / 99 GF

***Raw Bar Plate for One**

Two Shrimp, 1/2 of a One Pound Lobster, Two Clams
Two East Coast Oysters and Two West Coast Oysters / 36 GF

Lobster Cocktail / 30 GF *Clams on the Half Shell / 18 GF
Shrimp Cocktail / 22 GF *Oysters on the Half Shell / MP
Colossal Crab Cocktail / 26 GF

ROLLS

Tuna / 16 GF*
Salmon / 16 GF*
Yellow Tail / 16 GF*
Alaskan / 16 GF*
Shrimp Tempura / 16
Spicy Tuna / 16*
Vegetarian / 14 GF
California / 14 GF

ASSORTED SUSHI PLATTER

Small / 62

Five pieces assorted sushi,
nine pieces sashimi, spicy tuna roll

Large / 79

Eight pieces assorted sushi,
eighteen pieces of sashimi,
Alaskan roll, Rainbow roll GF

SPECIAL ROLLS

Rare650 tuna, salmon, yellowtail, avocado, spicy mayo / 26*
Empress shrimp tempura, spicy tuna on top, eel sauce, spicy mayo / 24*
No. 9 shrimp tempura, avocado, kani, spicy mayo, tobiko, eel sauce / 24
Sunrise spicy crunchy tuna and avocado, spicy crunchy salmon on top / 24*
King Crab Rainbow king crab, avocado, cucumber, assorted fish on top / 32 GF
Spicy Girl spicy crunchy crab meat, cucumber, shrimp on top / 24

SIGNATURE ROLLS

Lobster spicy crunchy fresh cooked lobster and cucumber, spicy mayo / 46
Rock king crab and shrimp tempura, red tobiko, scallions, jalapenos,
spicy mayo and eel sauce / 44
Pepper Tuna crunchy spicy tuna, avocado, asparagus, pepper tuna on top
with honey wasabi sauce / 44*
Triple Spicy crunchy spicy lobster, spicy tuna, spicy yellow tail and jalapenos
on top with spicy mayo / 46*
Surf and Turf wagyu beef and avocado, spicy tuna and spicy king crab
on top, yuzu soy / 49
Wabi Sabi Alaskan king crab, orange, cucumber, avocado, mango,
tempura crunch, topped with salmon, mango chili sauce / 44

SALADS

Manhattan shrimp, haricot verts, onion, beefsteak tomato, bacon, red wine
vinaigrette / 22 GF
Kani Crab Salad kani, cucumber, avocado, tobiko, sesame seeds,
tempura crunch, spicy mayo / 21
Wedge iceberg lettuce, avocado, red onions, bacon crisp, pomegranate seeds,
crispy shallots, bleu cheese dressing / 19
Rainbow Thai baby arugula, napa cabbage, mango, red peppers, green papaya,
cucumbers, carrots, raddichio, thai basil, lemon-elderflower dressing / 18
Chopped seasonal vegetables, corn, olives, feta cheese, white balsamic
dijon vinaigrette / 22 GF
RARE650 mixed baby greens, strawberries, candied pecans, crumbled goat cheese,
strawberry vinaigrette / 18 GF
Kale & Quinoa grape tomatoes, sweet potatoes, corn, edamame, golden raisins,
hazelnut, sweet-chili vinaigrette / 19
Caesar chopped romaine, croutons, shaved grana padano cheese,
Caesar dressing / 19

USDA PRIME 45 DAY DRY AGED

STEAKS & CHOPS

Classic Porterhouse Steak For Two or Four (price per person) / 64 GF

Bone-In Rib Steak / 72 GF T-Bone Steak / 72 GF Filet Mignon / 69 GF
Petit Filet / 62 GF Sirloin Steak / 65 GF Colorado Lamb Chops / 62 GF
Bone-In Veal Chop / 67 GF Marinated Skirt Steak / 58

STEAK ENHANCEMENTS

Truffle Foie Gras Butter / 7 GF Asian Chimichurri / 5 Yuzu Bearnaise / 4
Gorgonzola / 7 GF Green Peppercorn Sauce / 5 Cherry Peppers / 4 GF

STARTERS

Lobster Bisque classic creamy bisque, lobster garnish, shell fish chips / 21
Miso Matzo Ball Soup baby bok choy, hon-shimeji mushrooms, scallions / 12
Tuna Tacos yellowfin tuna tartare, yuzu dashi vinaigrette, wasabi avocado mousse, pickled wasabi / 21*
Pan Seared Crab Cake cilantro aioli, crispy sweet potato, affila cress / 24
Truffle Chicken Wontons aromatic chicken broth, shaved truffle, scallions / 19
Imported Burrata & Bacon applewood bacon, baby arugula, cherry tomato, tomato jam,
honey balsamic emulsion / 23 GF
Fried Calamari cherry peppers, mango chili sauce / 21
Rock Shrimp Tempura gochujang aioli, togarashi spiced candied walnuts / 21
Blistered Shishito Peppers cherry tomatoes, ponzu-butter / 8
Charred Spanish Octopus baby watercress, peruvian peppers, tarragon aioli, black garlic emulsion / 22
Japanese Spice Sliders caramelized teriyaki onions, smoked chipotle mayo, brioche buns / 19
Crispy Lollipop Chicken chili threads, sesame seeds, honey garlic soy / 18
Glazed New Zealand Lamb Chops puffed rice, pickled wasabi, buttermilk dressing, sweet soy glaze / 19
Angry Lobster Raviolis chili lobster sauce, micro cilantro / 24
Crispy Rice topped with spicy tuna, sliced jalapeno, wasabi tobiko, balsamic, kabayaki / 16

ENTREES

Seared Scallops sweet potato gnocchi, exotic mushrooms, smoked sea salt, citrus beurre blanc / 45
Colossal Shrimp sautéed seasonal vegetables, scampi sauce / 48 GF
Lobster Long Life Noodles udon noodles, asparagus, shiitake mushrooms, chive blossoms, XO-dashi butter / 42
Chilean Sea Bass creamy sunchoke puree, blistered heirloom tomatoes, sunchoke chips / 49
Miso Black Cod baked eggplant, shishito peppers, pickled ginger, yuzu-miso / 46
Scottish Salmon pea leaves, confit tomatoes, soy marinated Japanese eggplant / 44
Organic Roasted Chicken garlic-herb fingerling potatoes, tri color carrots, chicken jus / 33 GF
Honey Glazed Berkshire Pork Chop black mission fig mostarda, parsnip puree, sauteed swiss chard / 49
Rare650 Burger applewood smoked bacon, beefsteak tomato, red onion, lettuce, Swiss cheese / 22

All fish available plain grilled

SIDES

Mashed Potatoes / 16 GF
Sweet Kettle Corn / 16 GF
Creamed Spinach / 16
Roasted Cremini Mushrooms / 16 GF
Mac & Cheese / 17
add Lobster / 30
Homemade French Fries / 12
Baked Potato / 10 GF
Hash Brown / 16 GF
Grilled Asparagus / 18 GF
Crispy Brussels Sprouts / 16
honey-garlic glaze

BOTTLED WATER San Pellegrino sparkling mineral water or Acqua Panna natural water / 10

Give the gift you know they'll love, Rare650 gift cards.

