



in the raw

# beginnings

miso soup \$2.5

steamed rice \$3

edamame \$5.5

boiled soy beans tossed in special chef spice

pork gyoza \$5.5

pan sautéed or fried

blue crab cake \$10.95

blue crab served with four sauces

spicy blue crab dip \$10.95

served with rosemary flatbread

blackened tuna sashimi\* \$14.95

served with chili sesame dipping sauce



# salads

mixed greens \$5.5

mushrooms, feta, scallions and tomatoes; with raspberry vinaigrette, creamy sesame dressing or ginger vinaigrette

add roasted chicken \$8.95

add sautéed halibut \$12.5

itr salad \$7.5

roasted chicken, shredded lettuce, scallions and crispy noodles in a ginger vinaigrette with toasted almonds  
half order \$5

dunwell salad\* \$13.95

seared tuna on a bed of mixed greens, scallions, feta cheese, tomatoes, toasted almonds with raspberry vinaigrette

spicy tako salad \$6.5

sesame-marinated octopus with cucumber salad and ponzu vinegar; topped with japanese red chili purée, scallions, sesame seeds and lemon

sunomono combo \$7.5

crab, shrimp, octopus and cucumber-seaweed salad with ponzu vinegar

lomi salad\* \$16.95

fresh tuna, salmon, halibut, tomatoes and cucumbers marinated in lemon chili vinegar; served on sushi rice, topped with scallions and masago

20% gratuity may be added to parties of 6 or more

we offer exceptional catering and banquet services for small and large groups. ask your server for details call 918.744.1335 or visit [www.intherawsushi.com](http://www.intherawsushi.com)

# lunch entrées

tempura assorted veggies \$8.5

tempura shrimp \$10.5  
6 golden prawns

tempura combo \$13.5  
3 golden prawns and veggies

pineapple teriyaki rice bowl \$7.25  
with chicken \$9.25  
with prawns \$14.5  
with beef tenderloin \$15.5  
with 4 sauces add \$1  
substitute noodles add \$1

## wraps

itr wrap \$8.95  
roasted chicken, shredded lettuce, scallions and  
crispy noodles tossed in ginger vinaigrette and  
toasted almonds and served with fries

chicken club wrap \$10.25  
roasted chicken, blue cheese, lettuce, tomato,  
onion, fresh guacamole, pepper-bacon and basil  
aioli and served with fries

philly steak wrap \$14.5  
sautéed beef tenderloin, onions and peppers with  
melted cheddar-jack cheese and serrano aioli and  
served with fries

avocado & cheese wrap \$8.25  
fresh avocados with four-cheese mix, lettuce,  
tomato, onion and basil aioli and served with fries

smoked salmon wrap \$11.5  
sushi smoked salmon, dill cream cheese, lettuce,  
tomato, onion and pepper bacon and served  
with fries

veggie wrap \$8.25  
garlic hummus, avocado, asparagus, cucumber, red  
bell pepper, portabello mushrooms, radish sprouts,  
tomato, onion and basil aioli and served with fries

pork and sesame noodle bowl \$10.95  
pork loin, bok choy, mushrooms, napa and red bell peppers  
cooked in a white sesame sauce, tossed with soba noodles  
and topped with peanuts

cabo tacos \$12.5  
flour tortillas with cheddar-jack cheese, fresh guacamole,  
lettuce, tomato and serrano aioli; served with com chips and  
your choice of pico de gallo or chipotle salsa; choose from  
shrimp tempura, cornmeal-crust Alaskan halibut or  
blackened chicken

## sashimi

halibut\* \$13.95

tuna\* \$14.95

salmon\* \$12.5

yellowtail\* \$13.5

octopus\* \$11.25

sashimi 9\* \$21.95

sashimi 11\* \$24.95

chirashi 9\* \$22.95

## combos

in the raw combo\* \$14.5  
tuna roll, cucumber roll, salmon sushi and shrimp sushi

not raw combo \$14.5  
california roll, shrimp sushi and crab sushi

taz combo\* \$20.95  
spicy tuna roll, avocado roll, yellowtail sushi and  
salmon sushi

## rolled sushi continued

### sc slug roll\* \$8.25

yellowtail, tuna and salmon rolled in masago

### spider roll \$11.25

deep-fried soft shell crab, cucumber, and avocado

### brookside roll\* \$11.25

tuna, crab and asparagus topped with eel

### id roll\* \$14.95

crab cake, avocado & cream cheese rolled in masago; topped with seared tuna, spicy sauce and scallions

### ford's filler\* \$18.5

deep-fried shrimp, crab, asparagus and eel; topped with tuna, yellowtail, salmon, and avocado

### rainbow roll/chef's choice\* \$22.5

california roll topped with five kinds of fish

### cody 2 roll\* \$14.95

deep-fried soft-shell crab, smoked salmon, cream cheese, avocado and jalapeño; topped with eel, eel sauce, spicy sauce, sesame seeds and scallions

### volcano roll\* \$14.95

deep-fried shrimp, cream cheese, avocado and jalapeño; topped with scallops cooked in spicy sauce and scallions.

### nirvana roll\* \$15.95

crab cake, cream cheese, avocado, jalapeño and blackened tuna rolled in masago; topped with eel, sesame seeds, scallions and creamy habañero sauce.

### 6151\* market price

crab cake, cream cheese, jalapeño & asparagus rolled in masago; topped with 6 oz. lobster tail cooked in a fresno chili cream sauce, caramelized eel sauce, garlic, scallions and sesame seeds

## spicy rolls

### spicy scallop roll\* \$6.5

scallops, cucumber and sprouts loaded with spicy sauce

### spicy tuna roll\* \$6.95

tuna, cucumber and sprouts loaded with spicy sauce

### spicy yellowtail roll\* \$5.95

yellowtail, cucumber and sprouts loaded with spicy sauce

### some like it hot\* \$7.95

tuna, avocado, extra wasabi & habañero sauce rolled in seven spices

## vegetarian

### avocado roll \$3.25

avocado, rice and seaweed

### cucumber roll \$3.25

cucumber, rice and seaweed

### veggie roll \$4.75

cucumber, asparagus, avocado, sprouts and red bell pepper

### portabella roll \$5.75

sautéed portabella mushrooms, red bell pepper, cucumber and cream cheese

\* regarding the safety of these items, written info is available upon request. consuming raw or under cooked food may increase your risk of foodborne illness

# nigiri

2 pieces per order

## sushi

tofu pockets \$3.5 sweet fried

tuna\* \$6.5

yellowtail\* \$5.75

salmon\* \$5.25

smoked salmon\* \$5.25

shrimp \$4.75

crab \$5.25

albacore\* \$5.75

fresh water eel \$6

salt water eel \$5.75

halibut\* \$6.5

mackerel\* \$3.5

octopus\* \$4.5

scallop\* \$6

sea urchin\* \$7.25

red snapper\* \$5.25

smelt eggs/masago\* \$4.25

salmon roe\* \$5.25

egg \$3.25

green shell mussels\* market

squid\* \$3.75

flying fish roe\* market

sweet shrimp\* \$7

one quail egg\* \$.95

## rolled sushi

tuna roll\* \$6.5

yellowtail roll\* \$5.75

california roll \$5.25

crab, avocado and cucumber rolled in sesame seeds or masago

new york roll \$5.5

shrimp, avocado and cucumber rolled in sesame seeds or masago

philly roll\* \$5.5

smoked salmon, avocado and cream cheese

salmon skin roll \$5

salmon skin, gobo, sprouts, cucumber and avocado

calamari roll \$5.25

deep-fried squid, cucumber and avocado

dunwell roll \$6.25

deep-fried shrimp, jalapeño, cream cheese and spicy sauce

tempura shrimp roll \$6.25

deep-fried shrimp, avocado and cucumber

meiser roll\* \$6.75

fresh salmon, crab, cucumber and avocado, rolled in sesame seeds.

cody roll\* \$6.25

deep-fried tempura asparagus, salmon, yellowtail, lemon juice and masago

candy roll \$7.95

shrimp, snow crab, avocado, spicy sauce rolled in sesame seeds

keaton roll \$8.25

shrimp, cream cheese, avocado and spicy sauce, in soy paper

deep-fried goodness\* \$8.5

deep-fried soft-shell crab, yellowtail, salmon and avocado

rock and roll \$8.25

cucumber and avocado topped with eel

restless ribbon roll\* \$7.5

shrimp, salmon, crab, avocado, rolled in sesame seeds

sushi is an art

all fresh ingredients are combined by hand to ensure the best quality for our customers. your patience is appreciated

# dinner entrées

tempura assorted veggies \$8.5

tempura shrimp \$10.5  
6 golden prawns

tempura combo \$13.5  
3 golden prawns and veggies

pineapple teriyaki rice bowl \$7.25  
with chicken \$9.25  
with prawns \$14.5  
with beef tenderloin \$15.5  
with 4 sauces add \$1  
substitute noodles add \$1

pork and sesame noodle bowl \$10.95  
pork loin, bok choy, mushrooms, napa and red bell peppers  
cooked in a white sesame sauce, tossed with soba noodles  
and topped with peanuts

cabo tacos \$12.5  
flour tortillas with cheddar-jack cheese, fresh guacamole,  
lettuce, tomato and serrano aioli; served with corn chips  
and your choice of pico de gallo or chipotle salsa; choose  
from shrimp tempura, cornmeal-crust Alaskan halibut or  
blackened chicken

blackened salmon\* \$23.95  
seasonal starch and sautéed vegetables  
with smoked gouda ale

macadamia nut halibut\* \$25.5  
seasonal starch and sautéed vegetables  
with lemon feta beurre blanc

8oz. pepper filet\* \$27.5  
wasabi mashed potatoes and asparagus  
with portabello demi glaze  
add 3 tempura shrimp \$32.5  
add 6 oz. lobster tail \$45

## sashimi

halibut\* \$13.95

tuna\* \$14.95

salmon\* \$12.5

yellowtail\* \$13.5

octopus\* \$11.25

sashimi 9\* \$21.95

sashimi 11\* \$24.95

chirashi 9\* \$22.95

## combos

in the raw combo\* \$14.5  
tuna roll, cucumber roll, salmon sushi and shrimp sushi

not raw combo \$14.5  
california roll, shrimp sushi and crab sushi

taz combo\* \$20.95  
spicy tuna roll, avocado roll, yellowtail sushi and  
salmon sushi

# liquids

## sweet white/ blush

fox brook \$6/22  
white zinfandel/california

fuki \$6/22  
plum wine/japan

badger mountain \$7.5/30  
organic riesling/columbia valley

## light to medium white

trimbach \$8/32  
pinot blanc/france

honig \$8.5/34  
sauvignon blanc/napa

main divide \$44  
sauvignon blanc/new zealand

king estate \$8.75/36  
pinot gris/oregon

folie a deux \$8/32  
menage a trios/california

## medium to full body white

jacobs creek \$7.5/30  
chardonnay/california

eos \$8.5/34  
chardonnay/california

la crema \$10/40  
chardonnay/california

tangent eccelstone \$45  
a blend of whites/california

paraiso \$45  
chardonnay/california

chalone \$60  
chardonnay/california

mer soleil \$80  
chardonnay/california

far niente \$120  
chardonnay/california

## light red

wyndham bin 333 \$7.5/30  
pinot noir /australia

carmel road \$40  
pinot noir/california

napa wine company \$60  
pinot noir/ napa

earthquake \$65  
petite syrah/california

saintsbury \$65  
pinot noir/california

## medium red

jakes fault \$7.5/30  
shiraz/australia

pileta 39 \$7.5/30  
malbec/argentina

hedges cms \$8/32  
red table wine/washington state

## heavy red

gnarly head \$7.5/30  
zinfandel/california

7 deadly zins \$40  
zinfandel/california

paringa \$7.5/30  
merlot/australia

irony \$8.5/34  
merlot/california

jewel \$7.5/30  
cabernet sauvignon/california

337 \$8.5/34  
cabernet sauvignon/california

silver oak \$120  
cabernet/alexander valley

darioush \$150  
cabernet sauvignon/napa

## ports

sandeman founders \$8.5/34  
portugal

dows fine tawny \$9.5/38  
portugal

osborne ruby \$7/28  
portugal

## sparkling

chandon brut \$7 187ml  
napa

jacobs creek \$7/28  
sparkling rose/australia

domaine st. vincent \$7/28  
brut/new mexico

moet & chandon white star  
\$70 france

veuve clicquot yellow \$90  
france

gosset rose \$150  
france

dom perignon \$225  
france

veuve clicquot la grande  
dame \$300 france

## sake

haiku/chilled \$12 375 ml

horin/chilled \$22 300 ml

ume no yado/chilled  
\$35 720 ml

kikusui junmai  
jinjou/chilled \$45 720 ml

fukunishiki junmai-  
shu/chilled \$30

hakutsuru/chilled \$6 sm/\$9  
large

moonstone plum/chilled  
\$6 sm/\$9 large

gekkeikan/hot \$6 sm/\$9 large

zipang/chilled sparkling \$12

sake bomb \$10 sm/\$15 large

red bull sake bomb \$10 sm  
\$15 large

## martinis

pomtini \$8.95  
pomegranate schnapps,  
mandarin vodka, splash of  
cranberry and sweet and sour

appletini \$7.5  
citrus vodka, applepucker,  
splash of sweet and sour and  
lime juice

flirtini \$8.95  
raspberry vodka, triple sec,  
splash of pineapple, cranberry  
and lime juice, topped with  
champagne

chocotini \$8.95  
vanilla vodka, godiva white and  
dark liqueur, crème de cacao

cosmopolitan \$7.5  
citrus vodka, patron citronage,  
cranberry and lime juice

saketini \$7  
equal parts sake and vodka

plum saketini \$7  
equal parts plum sake and  
vodka

red bull rubytini \$7.5  
citrus rum, red bull, splash of  
grapefruit, cranberry and a  
dash of something sweet

## imported beer

amstel light \$4

asahi dry \$4.5

asahi dry \$7.25 22oz

guinness \$4.5

heineken \$4

heineken light \$4

newcastle \$4

orion \$7.75 22 oz

pacifico \$4

red stripe \$4

sapporo \$4.25

sapporo light \$4.25

sapporo \$7 22oz

tsing tao \$4.25

## domestic beer

budweiser \$3

bud light \$3

coors \$3

coors light \$3

miller light \$3

boulevard wheat \$4.25

sam adams boston lager \$4.25

sierra nevada pale ale \$4.25

## non alcoholic

st. pauli \$3

red bull \$4

iced tea \$2

hot green tea \$4

pepsi products \$2

voss/still water \$7

voss/sparkling water \$7