



RIM

PAN ASIAN BISTRO

SUSHI

TRADITIONAL ROLLS

California \$8

Crab, Avocado, Cucumber

Tuna \$8

Cucumber, Avocado

Salmon \$8

Cucumber, Avocado

Yellowtail \$8

Cucumber, Avocado

Spicy Tuna \$8

Spicy Tuna, Sprouts, Yamagobo, Cucumber

Spicy Hamachi \$8

Spicy Yellowtail, Sprouts, Yamagobo, Cucumber

California Deluxe \$10

Crab, Avocado, Yamagobo, Cucumber, Tobiko

Philadelphia \$10

Smoked Salmon, Cream Cheese, Cucumber

Crunchy Shrimp Tempura \$10

Tempura Shrimp, Crab, Avocado, Cucumber, Sprouts, Sriracha Aioli, Unagi Sauce

Caterpillar \$12

Eel, Crab, Cucumber, Layered, Avocado, Unagi Sauce

SPECIALTY ROLLS

Golden Gate \$13

Salmon, Crystal Shrimp, Cucumber, Lemon, Green Onion, Ponzu, Hot Sauce

Pink Lady \$13

Spicy Ahi Tuna, Seared Albacore, Yum Yum Sauce

Rocky \$13

Spicy Ahi Tuna, Jalapeño, Yellow Tail, Unagi Sauce, Wasabi Mayo

Dynamite \$13

Tempura Shrimp, Seared Tuna, Avocado, Green Onion, Dynamite Sauce

Rainbow \$14

Crab, Cucumber, Avocado, Salmon, Albacore, Yellowtail, Tuna

Spyder \$14

Panko Soft-Shell Crab, Avocado, Yamagobo, Tobiko, Cucumber, Sprouts, Honey Wasabi Aioli

Chronic \$14

Shrimp Tempura, Crab, Cucumber, Spicy Tuna, Tempura Crunchies, Unagi Sauce

Orange Crush \$14

Shrimp, Asparagus, Cucumber, Salmon, Lemon Slices, Chili Powder, Yuzu Ponzu

High Roller \$14

Crab Salad, Salmon, Baby Scallops, Yum Yum Sauce

Talking Lemon \$14

Crystal Shrimp, Crab Mix, Salmon, Spicy Mayo

GSR \$15

Albacore, Tempura Bits, Seared Scallops, Jalapeño, Tobiko, Garlic Sauce, Unagi Sauce

Crazy Dream \$15

Tempura Shrimp, Fried Green Onion, Tuna, Salmon, Hamachi, Teriyaki Sauce, Wasabi Mayo, Hot Sauce

Snow Mountain \$15

Crystal Shrimp, Avocado, Tuna, Salmon, Hamachi, Crab Salad, Unagi Sauce



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HAND ROLLS

Rainbow \$8

Spicy Tuna \$8

Spicy Scallop \$8

Crystal Shrimp \$8

Salmon Skin \$8

Spicy Crab \$8

SASHIMI (6 Pieces)

Hamachi \$15

Yellow Tail

White Albacore \$16

Maguro \$16

Tuna

Saba \$15

Mackerel

Tai \$15

Red Snapper

Sake \$15

Salmon

VEGGIE ROLLS

Big Green \$8

Avocado , Cucumber

Energy \$8

Avocado, Cucumber, Daikon, Yama Gobo

Asparagus Time \$8

Fried Asparagus, Teriyaki Sauce

NIGIRI

Hamachi \$7

Yellow Tail

White Albacore \$7

Maguro \$7

Tuna

Saba \$7

Mackerel

Tai \$7

Red Snapper

Sake \$7

Salmon

Smoked Salmon \$7

Hokki \$7

Surf Clam

Tako \$7

Octopus

Ikura \$7

Salmon Roe

Ika \$7

Squid

Unagi \$7

Grilled Freshwater Eel

Inari \$7

Fried Bean Curd

Ebi \$7

Cooked Shrimp

Kani \$7

Crab

Uzura \$8

Flying Fish Roe, Quail Egg

Donald Duck \$8

Sake, Avocado, Crab Mix

Mickey Mouse \$8

Maguro, Avocado, Crab Mix

Upside Down Shrimp \$8



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APPETIZERS

Crispy Vegetable Spring Rolls \$10

Fried With Sweet Thai Chili Sauce

Pan Fried Dumplings \$11

Steamed Or Pan-Fried With Asian Soy Ginger Sauce

Tempura Shrimp & Vegetables \$17

*Fresh Shrimp And Seasonal Vegetables In Tempura
Deep-Fried Served With Ponzu Dipping Sauce*

Edamame \$6

Steamed Salted Soybeans

SOUPS

Wonton Soup \$12

Pork & Shrimp Wontons, Vegetables

Hot And Sour Soup \$12

Tofu, Black Fungus, Bamboo Shoots

SALADS

Chicken Salad With Wasabi Dressing \$12

Butter Lettuce Tossed With Wasabi Dressing

Seaweed Salad \$8

BEEF

Mongolian Beef \$16

Beef Tenderloin With Onions Stir-Fried In Spicy Sauce

Sautéed Beef And Asparagus \$16

Tenderloin With Black Bean Sauce

SEAFOOD

Lemon Scallop \$26

Tempura Scallops With Lemon Sauce

Honey Glazed Walnut Prawns \$24

*Deep Fried Prawns With A Rich Creamy And Honey
Glazed Walnuts*

🍗 Salt & Pepper Tofu \$14

Fried Spicy

Steamed Pork Wontons \$8

In Spicy Chili Oil And Chopped Peanuts

Chicken Satay \$10

With Curry Peanut Sauce

Miso Soup \$8

Tofu, And Green Onion

Seafood Salad \$14

Fresh Shrimps And Fish With Asian Soy Ginger Dressing

Beef With Broccoli \$15

Broccoli Sautéed With Tender Beef In Oyster Sauce

Korean Style Short Ribs \$23

Marinated BBQ Short Ribs, Pan Fried With Side Of Kimchi

Salt And Pepper Prawns \$23

Crispy Fried Prawns Seasoned In Our Five Spices Salt

Ocean Harvest Basket \$26

*Stir-Fried Prawns, Scallops And Squid In White
Garlic Sauce*



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PORK

Sweet And Sour Pork With Peach \$14

Pork Tenderloin Fried With Peach

Orange Pork \$15

Tender Fried Pork With Tangy Orange Sauce

POULTRY

Chicken With Spicy Garlic Sauce \$14

Tender Chicken With Asian Vegetables

Sweet And Sour Chicken \$14

Chicken Breast Batter-Fried, Tossed With Onions, Pineapple And Bell Pepper

General Chicken \$14

Chicken With Chili In Sweet Spicy Sauce

VEGETABLES

Braised Tofu \$12

With Bok Choy And Shiitake Mushrooms

Garlic Green Beans \$12

Stir-Fried With Garlic Sauce

RICE & NOODLES

Char Sui BBQ Pork Fried Rice \$14

BBQ Pork Fried Rice With Green Onion, Carrots, Egg & Peas

RIM Fried Rice \$17

Traditional Fried Rice With Shrimp, Chicken, Beef, Egg, Green Onions, Peas & Carrots

Fried Rice With Dried Scallop And Egg White \$18

Dried Scallops Sautéed With Egg White And Green Onion

Specialty Chow Mein \$17

Egg Noodle Tossed With Chicken, Beef, Shrimp & Vegetable

DESSERTS \$8

White Chocolate Panna Cotta Parfait

Mango Passion Fruit Compote, Toasted Coconut

Molten Chocolate Cake

Mandarin Grand Marnier Sauce, Vanilla Bean Ice Cream

Char Sui BBQ Pork \$15

Chinese BBQ Pork Glazed With Honey And Dusted With Sesame Seeds

Roasted Peking Duck \$20

½ Duck With Hoisin And Green Onion

Kung Pao Chicken \$14

Stir-Fried Chicken With Red & Green Bell Pepper, Onion Chili, Celery, Water Chestnut And Peanuts

Sesame Chicken \$14

Batter Fried Chicken With Sesame

Eggplant With Szechuan Sauce \$12

Lightly Fried Eggplant In Spicy Sauce

Singapore Style Vermicelli \$18

Curry Rice Noodle Stir-Fried With BBQ Pork, Shrimp, Red Bell Pepper, Egg & Bean Sprouts

Beef Chow Fun \$16

Stir-Fried Green Onion & Bean Sprout

Young Chow Fried Rice \$16

Shrimp and BBQ Pork

Steamed Rice Small \$2 Large \$4

Lychee Cheesecake

White Peach Coulis, Fresh Raspberries, Candied Almonds

Green Tea Ice Cream

House Made Almond Cookie



COCKTAILS \$16

Jade Garden

Cucumber Sake, Gin, Lemon Juice

Osaka Fashioned

Suntory Toki, Plum Wine

Lulu-Lemongrass

Lemongrass Vodka, Cointreau, Lemon Juice

RaspMary

Skyy Vodka, Raspberries, Mint, Pomegranate, Lemon Juice

RED WINE

Cabernet Sauvignon, Kendall Jackson
\$12 Glass | \$42 Bottle

Pinot Noir, Meiomi \$12 Glass | 42 Bottle

Merlot, Rodney Strong
\$13 Glass | \$44 Bottle

Syrah, The Pundit \$14 Glass | \$42 Bottle

Zinfandel, InZinerator \$13 Glass | \$44 Bottle

Cabernet Sauvignon, Jordan A.V \$57 Bottle

Cabernet Sauvignon, Duckhorn Decoy
\$68 Bottle

Merlot, Whitehall \$72 Bottle

Cabernet Sauvignon, Silver Oak A.V
\$98 Bottle

Cabernet Sauvignon, Robert Mondavi
\$73 Bottle

WHITE WINE

Sparkling, Wycliff \$12 Glass | \$42 Bottle

Brut, Cava Carta Freixenet \$15 Split

Brut, Domain Chandon \$70 Bottle

Chardonnay, Kendal Jackson \$42 Bottle

Chardonnay, Rodney Strong \$38 Bottle

Sauvignon, Crossings \$41 Bottle

Plumb Wine, Kinsen \$11 Glass | \$37 Bottle

Riesling, Kung Fu Girl \$11 Glass | \$37 Bottle

Chardonnay, Butter \$36 Bottle

Chardonnay, Talbot \$41 Bottle

Pinot Gris, Ruffino \$39

Pinot Gris, Four Graces \$37

SODAS \$3

Coke

Diet Coke

Sprite



RIM

PAN ASIAN BISTRO

HOUSE SAKE

Gekkeikan
\$12 8oz

Served Hot

Junmai Sake

"Pure Rice" In Japanese, Made With Nothing Other Than Rice, Water, Yeast, And Koji. Rice Polished To 70% Of Original Kernel. Enjoyable At All Temperatures, Though Most Often Chilled.

Masumo Okuden "Mirror Of Truth"
\$10 Glass | \$75 Bottle

Yoshinogawa Echigo "Golden Horizon"
\$9 Glass | \$55 Bottle

Akitabare Koshiki Junzukuri "Northern Skies"
\$8 Glass, \$65 Bottle

Junmai Ginjo Sake

Premium Sake, Made With Rice Polished To 60% Of Original Size. Brewed With A Special Yeast, Creating Fragrant And Fruit Flavors. Served Chilled.

SPECIALTY SAKE

Kamoizumi Nigori Ginjo "Summer Snow"
\$14 glass | \$65 bottle

Unfiltered and unpasteurized, creating a luscious mouthfeel.

Dawasansan "Green Ridge"
\$12 Glass | \$85 Bottle

Dewazakura Izumu Judan "Tenth Degree"
\$11 Glass | \$80 Bottle

Dewazakura Oka "Cherry Bouquet"
\$10 Glass | \$75 Bottle

Junmai Daigingo Sake
Super Premium Sake, Made With Rice Polished To At Most 50% Of Original Size. Sake Connoisseurs Will Enjoy These Sake's Light And Complex Aromas.

Dawazakura Mini Daiginjo "Sakura Boy"
\$14 Glass | \$40 Bottle

Hoyo Kura No Hana "Fair Maiden"
\$12 Glass, \$70 Bottle

Kamoizumi Kome Kome "Happy Bride"
\$14 glass | \$65 bottle

Light in flavor and in alcohol, making for a perfect aperitif.

BEER

Kirin Ichiban \$8

Tsingtao \$8

Sapporo \$8

Sierra NV Torpedo IPA \$8

Budweiser \$7

Bud Light \$7

Coors Lite \$7

Corona Extra \$7

O'Douls (N/A) \$7