

# RŌNIN

CONTEMPORARY IZAKAYA

## IZAKAYA SNACKS

THICK CUT PEPPERONI & CHORIZO FRIED BUNS wasabi ranch + garlic furikake 9

FRIED CHICKEN KARAAGE with tonnato aioli, togarashi, lime 9 DF

PORK BONE BROTH with whipped wagyu-buttered garlic toast, chive 13

SHISHITO PEPPERS with yuzu, togarashi seven spice 9 GF / DF / VE

SUNOMONO pickled cucumber with crispy shallot, herbs 7.5 DF / V

CARAMELIZED ONION DIP 2.0 with mirin & sea salt potato chips, vegetable crudités 13 V

YU-BURATTA with crispy grilled bread, nori gremolata, herbs 13 V

GINGER-PORK GYOZA smothered cabbage, a5 wagyu fat xo + chili crunch 13 DF

SEARED A5 MIYAZAKI-GYU JAPANESE WAGYU:

on a hot stone with mustard ponzu dipping sauce 2oz 24 / 4oz 48 / 6oz 72 DF

## SASHIMI + RAW BAR

TUNA GUAC mashed avocado, sea salt, wasabi oil + grilled tortillas 16 DF

'FISH & CHIPS' shrimp ceviche on crispy fried potato + caviar 9 DF

FATTY SMOKED SALMON CRUDO with brown butter-ponzu, chive, crispy potato chips 13

## MEATS + SEAFOOD

STEAK ON A PLATE smoked demi-glace, green pepper butter SIRLOIN 29 MIYAZAKI-GYU A5 JAPANESE WAGYU 75

CRISPY BLACK PEPPER SHORTRIB with garlic flashed snowpeas, charred corn 34 GF

GARLIC BUTTER & SCALLOP DONBURI with warm kohshikari rice, crab butter, grilled scallion, crispy chicken skin 36

JAPANESE PRAWN SCAMPI with brown butter, red chili, white wine, yuzu dressed pea tendrils 32

GRILLED COLD WATER SALMON with miso parsnips, charred leeks, brown butter ponzu, napa slaw 29

LUCY BURGER ½ lb. shortrib burger with double smoked cheddar, caramelized onion & lucy sauce 13

## NOODLES + RICE + VEGETABLES

ROASTED PORK BELLY RAMEN with kimchi taré, fuji apple-fennel slaw, mayu black garlic, 6 minute egg 24

CRISPY DUCK LO MEIN with roasted mushrooms, ginger, crispy duck confit 29 vegetarian 24

WINTER VEGETABLE CURRY with warm kohshikari rice, crispy garlic, sesame crunch 21 DF / VE / GF

KOMBU & CARAMELIZED XO NOODLES with kombu butter, black pepper, chives & xo sauce 14

SPINACH with miso-maple vinaigrette, toasted pumpkin seeds, shaved cheese small 8 big 14 GF

CRISPY FRIED BRUSSEL SPROUTS with brown butter ponzu, sesame, shaved cheese 7.5

JAPANESE STICKY RICE 3.5 DF / GF / V

CHICKEN SALT POMME FRITES with dipping sauces 4.5 DF

## SWEETS FROM ICING ON THE LAKE

WHITE RUSSIAN TRES LECHES with coffee and Irish cream milk soak 9

MATCHA PANACOTTA with passionfruit, mango, meringue cookie 9 GF

NAMA CHOCOLATE TART with espresso, orange zest, sea salt 9

ICE CREAM SANDWICH with Straw Hat Penn State Creamery ice cream, fresh baked Icing on the Lake cookies 6

\*\* A 2.0% Back of the House service charge is added to every bill to create a sustainable, equitable work environment for our hard-working cooks and dish porters.

tag us on Instagram @roninerie

'keep changing to remain unchanged.'

chefs. dan kern / adam williams