

# APPETIZERS

## House Special Appetizers

<b>Beef Tataki</b> (Grilled Rare *Beef with Ponzu Sauce)	<b>\$9.95</b>
<b>Baked Mussels</b> (Chopped Green Mussels baked in Special Sauce, Topped with Masago and Unagi Sauce)	<b>\$8.95</b>
<b>Cajun Seared Tuna</b> (Fresh *Tuna, Rolled in Ru San's Blend of Cajun Spices, Flash Seared, Spicy Aioli)	<b>\$9.95</b>
<b>Chicken Spring Rolls</b> (Chicken, Toro, Carrots, Mushrooms)	<b>\$4.95</b>
<b>Crabcake</b> (With Batayaki Sauce)	<b>\$5.95</b>
<b>Crispy Calamari</b> (Dusted with Cajun Spiced Flour, Fried Crispy, Spicy Aioli Sauce)	<b>\$7.95</b>
<b>Crispy Tuna or Crispy Salmon</b> (*Tuna or *Salmon Wrapped in Nori, Katsu Fried, Topped with Mayo and Hot Chili)	<b>\$8.95</b>
<b>Golden Eye</b> (Cajun Seasoned Salmon & Tuna, Rice, Stuffed in Calamari)	<b>\$9.95</b>
<b>Gyoza Pork</b> (Dumpling with Ponzu Sauce)	<b>\$4.95</b>
<b>Gyoza Shrimp</b> (Dumpling with Ponzu Sauce)	<b>\$5.95</b>
<b>Hamachi Kama</b> (Grilled Yellowtail Collar, with Ponzu Sauce)	<b>\$9.95</b>
<b>Hamachi Usu Ku</b> (Hamachi sashimi covered with Ponzu and topped with cilantro, diced jalapenos and masago)	<b>\$15.95</b>
<b>Hot Wok Tiger Shrimp</b> (Wok Stir Fried with Hot Chili Lime Sauce, Ru San's Salsa and Shrimp Crisp)	<b>\$9.95</b>
<b>"O" Face Lobster</b> (Flash Fried Then Baked, Covered with Masago and Tobiko)	<b>\$14.50</b>
<b>Ru San's Tiger Beef</b> (Grilled Rare *Beef Marinated with Special Blend of Spices and Soy-Lemon and Lime Sauce)	<b>\$9.95</b>
<b>Tuna Tartare</b> (Blend of Fresh *Tuna, Garlic, Mint Leaf, Green Onion, and Seasoning, Topped with *Quail Egg)	<b>\$9.95</b>
<b>Soft Shell Crab Tatsuta Age</b> (Soy Marinated and Fried, Served with Mixed Vegetable Tempura, Ponzu Sauce)	<b>\$7.95</b>
<b>Tuna Tataki</b> (Fresh *Tuna, Slightly Seared with Hot Sesame Oil, Ru San's Garlic Ponzu Sauce)	<b>\$9.95</b>

## Soup and Salad

<b>Cucumber with Kanikama Salad</b>	<b>\$4.95</b>
<b>Edamame</b> (Boiled Soy Beans)	<b>\$4.35</b>
<b>House Salad</b> (Ginger Dressing)	<b>\$2.75</b>
<b>Ika Sansai</b> (Seasoned Calamari Salad)	<b>\$5.95</b>
<b>Miso Soup</b>	<b>\$2.00</b>
<b>Wakame</b> (Seaweed) <b>Salad</b>	<b>\$4.95</b>

## Katsu *Small Plate*

(Breaded, Marinated, or Sesame Coated)

**\$1.75**

**Beef or Chicken Katsu**  
**Pork Katsu**  
**Sesame Beef**

**Sesame Cheese**  
**Sesame Chicken**  
**Shrimp Katsu**

## Tofu

<b>Garlic Sesame Tofu</b> (Cooked in Sesame Oil with Chopped Garlic, Green Onion, Shiitake Mushroom, and Wakame)	<b>\$7.25</b>
<b>House Age-Dashi Tofu</b> (Fried Tofu with Kakejiru Sauce and Bonito Flakes)	<b>\$5.25</b>
<b>Ru San's Mozzarella Tofu</b> (Sesame Fried Tofu with Mozzarella Cheese, Kakejiru Sauce, and Bonito Flakes)	<b>\$6.25</b>



\* THESE ITEMS ARE SERVED RAW OR UNDERCOOKED AND MAY CONTAIN RAW OR UNDER COOKED BEEF, EGGS, AND SEAFOOD INGREDIENTS. CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.