

RŌNIN CONTEMPORARY IZAKAYA

IZAKAYA SNACKS

THICK CUT PEPPERONI & CHORIZO FRIED BUNS wasabi ranch + garlic furikake 9
FRIED CHICKEN KARAAGE with tonnato aioli, togarashi, lime 8.5 DF
CRISPY SHRIMP TOAST with ginger, scallion, sesame, shellfish dipping broth 11 DF
SHISHITO PEPPERS with yuzu, togarashi seven spice 8 GF / DF / VE
SUNOMONO pickled perisan cucumber with crispy shallot, herbs 7.5 DF / VE
SPICY ONION DIP with mirin & sea salt potato chips, vegetable crudités 11 v
PORK BELLY GYOZA 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' whitefish ceviche on crispy fried potato + caviar 9 DF
WILD SALMON TATAKI with ponzu, fresh ginger, wasabi 13 DF

MEATS + SEAFOOD

STEAK ON A PLATE with smokey soy sauce MIYAZAKI-GYU A5 JAPANESE WAGYU 75 CENTERCUT SIRLOIN 34
GRILLED QUAIL with charred pepper miso, sansho dry rub, sticky rice, grilled lemon 28
CRISPY SHORTRIB with XO sauce, snow peas + cashews 32 DF
JAPANESE PRAWN SCAMPI with crispy garlic, grilled lemon, kombu butter, smokey soy, pea shoots 32
LUCY BURGER ½ lb. shortrib burger with double smoked cheddar, caramelized onion & lucy sauce 13

NOODLES + RICE + VEGETABLES

TRIPLE PORK + TRIPLE GARLIC RAMEN with crispy pork belly, chorizo, mâyu, cabbage slaw, crispy garlic, soft egg 24 DF
CRISPY FRIED EGGPLANT with toasted mâyu garlic, tahini garlic sauce, herbs 17 v
KOMBU & CARAMELIZED XO NOODLES with kombu butter, black pepper, chives & xo sauce 14
SPICY GINGER-GARLIC NOODLES with crispy tofu, scallion 17 DF / VE with prawns 28 DF
STIR FRIED ICEBERG with snow peas + smokey soy 9 DF
ROMAINE with yuzu vinaigrette, fresco, smoked cashew, crispy shallot, herbs small 8 big 14 v
ROASTED WHITE JAPANESE SWEET POTATO VELVET with buttery miso cream 6.5 GF / v
BROWN BUTTER ROASTED HASSELBACK POTATO with kombu sour cream, katsuobushi, scallion 8.5 GF
JAPANESE STICKY RICE 3.5 DF / GF / VE
CHICKEN SALT POMME FRITES with dipping sauces 4.5 DF

SWEETS FROM ICING ON THE LAKE

FLOURLESS CHOCOLATE TART with dark chocolate ganache 8 GF / v
YUZU CITRUS CREAM PUFFS with yuzu pastry cream, lemon sugar 6 v
MATCHA VANILLA CUPCAKE with green tea-white chocolate ganache, honey buttercream 4 v
ICE CREAM SANDWICH with Straw Hat Penn State Creamery ice cream, fresh baked Icing on the Lake cookies 6 v

*eating raw or undercooked meat, fish, shellfish or eggs is delicious but can be potentially bad news bears to your health

** 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.

'keep changing to remain unchanged.'
chefs. dan kern / adam williams

humility. consistency. vigilance. simplicity
hospitality: jacob heising