

SUSHI MENU

SALADS

- salmon kani salad** 16
spring mix, kani, salmon sashimi-[raw], cucumber, asian dressing
- cajun tuna salad** 17
spring mix, cajun tataki-[raw] seared tuna, red pepper, onion, avocado, asian dressing
- edamame** steamed & lightly salted 6

APPETIZER

forever “yong” salmon or tuna tartar
salmon tartar, avocado, tempura flakes, spicy teriyaki sauce served in avocado shell 15

CHEF’S SPECIAL ROLLS

- cali spicy salmon** 14
crab stick, avocado, spicy salmon-crab mix on top, chef’s special teriyaki sauce
- cali spicy tuna** 14
crab stick, avocado, topped with spicy tuna mix, chef’s special teriyaki sauce
- seabass spring roll** 16
chilean seabass, crab mix with teriyaki sauce
- vegetarian roll** 10
cucumber, avocado, fresh red pepper, shiitake mushroom with teriyaki sauce
- spider roll** 9
cucumber, avocado, tempura crab, teriyaki

- crunchy double spicy roll** 15
cucumber, spicy crab mix, crunchy, topped with spicy tuna, spicy-mayo & teriyaki sauce
- salmon mango roll** 14
crab mix, avocado, fresh salmon with mango
- crispy & creamy salmon tempura roll** 14
deep fried tempura roll with crab mix, fresh salmon-raw, avocado, creamy & teriyaki sauce

- crunchy tuna roll** 15
cucumber, crab mix & tempura bites with fresh tuna topped with spicy-mayo sauce
- volcano roll** 16
salmon, avocado, crab mix, spicy mayo, baked

CRISPY RICE SQUARES

spicy tuna or salmon crispy rice 19
rice squares, hot sauce, spicy tuna, bruschetta mix, spicy mayo, teriyaki sauce, tempura flakes

BASIC ROLLS

- california roll** 6 **avocado roll** 5.50 **asparagus roll** 5.50 **tuna roll** 6 **battered yam** 7
- salmon avocado** 8 **cucumber roll** 5 **spicy salmon roll** 8 **spicy tuna roll** 8
- cucumber avocado** 6 **shiitake mushroom roll** 5.50 **kani crab roll** 6 **spicy yellow tail** 9

EXTRAS

avocado 2 | cucumber .5 | extra spicy mayo 1 | extra teriyaki sauce 2 | brown rice add 1.5 | daikon wrap 3
all crab served is mock | an 18% gratuity will be added to parties of 6 or more | \$19 min pp on saturday night

RCBC-CHOLOV YISROEL

PREMIUM CHEF ROLLS

- mocha bleu crisp** 17
mango, cucumber, tempura crab stick, avocado, sweet potato flakes, topped with spicy mayo & teriyaki sauce
- snow white roll** 19
rolled in white daikon, lettuce, avocado, cucumber, kani, mango, special sauce
- jonetsu roll** 19
tilapia tempura, lettuce, red pepper, avocado, red tempura flakes, kabayaki sauce
- baked dynamite sea bass roll** 23
regular californian roll, baked chilean sea bass mix with kani & dynamite sauce

- godzilla zumba roll** 16
yellow tail, tuna, kani, salmon, tempura, spicy mayo & teriyaki
- sushi sandwich** 19
stuffed with spicy tuna, avocado, tempura crunch, spicy mayo & teriyaki sauce
- sakura roll** 17
spicy cream-crab, avocado, tuna, sweet flakes, ponzu sauce
- tataki salmon roll** 19
asparagus, avocado, tempura carrot, seared salmon, chipotle

HAND ROLLS - CONES

choice of: spicy tuna, spicy salmon, yellow tail scallion, veggie roll, salmon skin, california 8

BOATS

- chef’s choice only
- celebrity** 55
medium boat, assorted nigiri, sashimi & rolls [5-6 rolls]
- norwegian** 85
large boat, assorted nigiri, sashimi & rolls [7-8 rolls]
- titanic** 130
jumbo boat, assorted nigiri, sashimi & rolls [10-11 rolls]

NIGIRI [raw on rice] two pcs

akami tuna, sake salmon, or **yellow tail** 8

SASHIMI [raw] one pc

- sake-salmon** 4 **smoked sake-salmon** 4 **fluke** 5
- ikura-salmon roe** 5 **katsuo-baby tuna** 4 **st. peters** 4
- charred tuna** 6 **hamachi** yellow tail 5 **snapper** 4
- yellow tail jalapeno** 12
yellow tail, sliced jalapeno, scallions, ponzu citrus sauce 6 pcs

PLACE YOUR ORDER FOR SUSHI PLATTERS

BEVERAGE MENU

FOUNTAIN BEVERAGES

- 2.25
- coke
- diet coke
- sprite
- orange fanta
- ginger ale
- selzer
- cranberry
- lemonade
- cran-lemonade
- cran-ginger ale

BOTTLED

- 2.75
- coke
- diet coke
- coke zero
- sprite
- sprite zero
- seltzer
- fresca
- lemonade
- root beer
- dr pepper
- fuze iced tea
- apple juice
- orange juice
- ginger ale

MILK SHAKES

- chocolate** 7
- vanilla** 7
- tropical breeze** vanilla, fresh fruit 9

SMOOTHIES

- frozen margarita** 7
- strawberry banana** 7
- kiwi strawberry** 7
- banana colada** 7
- pina colada** 7
- many other flavors ask your server
- make your own

DR BROWNS 2.5

cream soda, diet cream soda, root beer, diet root beer, diet black cherry, black cherry

VITAMIN WATER 2.5

STEWART’S 2.5

birch beer, root beer, diet root beer

GLASS BOTTLE 3.75

coke, fanta orange, sprite, pellegrino

SNAPPLE

2.75

saratoga springs water & sparkling

- 1Litre 5.75
- 355ml 2.50

COFFEE MENU

CAFÉ

- house coffee 2.5
- iced coffee 3

LATTES

- house latte 5
- vanilla bleu 6
- caramel bleu 6
- mocha bleu 6
- hazelnut 6

ARTISANAL TEAS 3

pomegranate oolong, chamomille, tilleul with mint, dragon pearl jasmine, darjeeling, organic black tea, english breakfast, verveine, white vanilla grapefruit, organic green. caribe, earl grey supreme, raspberry, lemon, organic assam, verveine lemon verbena

CAPPUCCINO

- house cappuccino 5
- mochableuccino 6

ESPRESSO

- solo espresso 2
- double espresso 2.5
- macchiato 2.5

CHOCOLAT AU LAIT

- hot chocolate dream 4
- white mocha dream 5

MOCHA BLENDS chilled chino

- vanilla ice ice baby 6
- mocha blended 6
- carameltaway 6
- soy milk add .50

MOCHA BLEU

Take-Away Menu

DINNER

S-W 5:00-8:45PM TH 5:00-9:15PM
SAT 1 hour after sundown-midnight

WE DELIVER

RCBC -- CHOLOV YISROEL

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MOCHA BLEU DINNER

RCBC supervision | cholov yisroel


LE PIZZE

from our traditional cherry wood burning oven | yoshon

margherita 13
san-marzano tomato sauce, fresh mozzarella, basil

american pie 13
marinara, mozzarella on top

bruschetta pizza 16
tomato, onion, kalamata olives, parsley, mozzarella, marinara

patate alla carbonara  18
potatoes, red onion, black pepper, egg, mozarella, alfredo sauce

grilled vegetable medley 16
eggplant, zucchini, yellow squash, tomato, bermuda onions, broccolini, garlic, mozzarella, marinara

mediterranean 16
kalamata olives, artichoke hearts, tomato, crumbled feta, mozzarella

al funghi 15
wild mushrooms, mozzarella, marinara


funghi sucré  17
exotic mushrooms, caramelized spanish onions, bread crumbs, mozzarella NO SAUCE

preci pepperoni 16
pepperoni [mock], red onion, mozzarella, marinara


bianca 17
spinach, roasted garlic, ricotta, mozzarella, parmeggiano, fresh tomato, NO SAUCE

penne alla vodka 19
house vodka sauce, penne, mozzarella

eggplant rollatini pizza 17
eggplant, ricotta, mozzarella, marinara

hawaiian pie  18
pineapple, fire roasted red pepper, char-broiled garlic, seared jalapeno, mozzarella, marinara

grilled cheese pizza 13
mozzarella, parmeggiano NO SAUCE

swiss sweetie pie  17
swiss hazelnut chocolate spread, fresh strawberries and banana

ASK YOUR SERVER ABOUT WHOLE WHEAT OPTION \$2 supp | GLUTEN FREE ADD \$6

CALZONE

all served with marinara on side | not served on saturday nights | yoshon

three cheese 16
mozzarella, ricotta, cheddar, marinara sauce TOPPINGS \$3ea: broccoli, mushroom, spinach, olives

STROMBOLI

all served with marinara on side | not served on saturday nights | yoshon

all vegetable 15
zucchini, eggplant, mushroom, broccolini, mozzarella

mediterranean 16
kalamata olives, artichoke hearts, fresh tomatoes, crumbled feta, mozzarella

eggplant parmeggiano stromboli 15
eggplant, mozzarella

toppings \$2 extra

an 18% gratuity will be added to parties of 6 or more | \$19 min pp on saturday night


SOUP

soup du jour 9
ask your server for today’s selection

traditional french onion soup 10
baguette, cheese, baked and served in a HOT dish

APPETIZERS

traditional bruschetta artichoke on baguette 14
tomato, artichoke, garlic, parsley, onion, parmesan, 6 pcs

beet napoleon salad  19
roasted beets, herbed goat cheese, baby arugala, pear tomato, dijon balsamic vinaigrette

hummus platter 12 *extra pita* 5
served with a jumbo garlic herb pita

avocado spring roll 13
avocado, sundried tomato, cilantro, red onion, sesame

edamame 6 steamed & lightly salted


seasoned crispy fries 7 **sweet potato fries** 7
spicy cajun add \$1

forever “yong” salmon or tuna tartar 15
in avocado shell

poutine-disco fries 12 | family 17
home fries, gravy, mozzarella, served in a HOT dish

INSALATE

traditional caesar salad 12 *tuna salad on side* 4 **house garden salad** 12

pomapear salad  18
romaine, spinach, pomegranate, avocado, asian pear, tart cranberries, toasted seeds, balsamic vinaigrette
caprese salad 15
fresh farm tomatoes, fresh mozzarella, red onions, roasted red pepper, basil vinaigrette

chisaya salad 15
spring mix, quinoa, fresh mushroom, pumpkin seeds, carrots, sunflower seeds, balsamic vinaigrette

tunisian salad 15
romaine, hard boiled egg, red potato, kalamata olives, mayo tuna, flat bread, pepper mayo dressing

tuna nicoise salad 14 *seared tuna add* 13
citrus tuna salad, tomatoes, garlic, anchovies, haricot-vert, hard boiled eggs, citrus vinaigrette

traditional greek salad 15
mesculin, romaine, diced tomato, cucumber, olives, onions, feta, pita bread, creamy italian dressing

roasted asparagus salad 14
fennel, marinated artichokes, orange segments, candied nuts, balsamic vinaigrette

belgian endive salad 15
endives, hearts of palm, fennel, red onions, cucumber, artichoke hearts, pepper mayo dressing

mocha bleu salad 14
hearts of palm, mandarin orange, sugared nuts, strawberries, red onion, raspberry vinaigrette

tri-color salad 15
baby spinach, avocado, endive, radicchio, cherry tomato, shredded cheddar, pepper mayo dressing

salmon kani salad 16
spring mix, kani, salmon sashimi [raw], masago, cucumber, asian dressing

cajun tuna salad 17
spring mix, cajun tataki [raw] seared tuna, red pepper, red onion, avocado, asian dressing

tuna salad on side 4 | extra cheese 3 | side salmon steak 11 | seared tuna steak 13
additional toppings \$2 each


udon soup 9
mushrooms, scallions, tofu, udon noodles

PASTA

fettuccine alfredo 22
wild mushrooms, toasted pistachios, roasted garlic

penne alla vodka 19

baked ziti 22
penne tossed in marinara, ricotta, mozzarella, baked in a HOT dish

puttanesca rigatonni  23
kalamata olives, capers, plum tomato, red chili pepper

ravioli fromage *yoshon* 22
stuffed with cheese, fresh roasted tomato marinara, 7 pcs

traditional mac n’ cheese 13 | family Size 18
elbow, cheddar/parmesan crust served in a HOT dish

home made gnocchi *yoshon* 23
hand rolled gnocchi with choice of creamy pesto, marinara or cream sauce

eggplant parmeggiano rollatini 22
rolled eggplant stuffed with three cheeses & marinara broiled in brick oven on HOT skillet 4-5pcs

capellini angelica 22
angel hair pasta, roasted cherry tomato sauce, basil, shaved tuscan pecorino cheese

pappardelle con funghi selvatici 23
wide pasta with mixed wild mushrooms, roasted garlic & white truffle oil

ALL PASTAS: garnished with parmeggiano and fresh parsley
Ask your server about whole wheat penne option \$3
GLUTEN FREE OPTION: PENNE \$6 supp
please allow 20 min extra preparation time
NO SUBSTITUTIONS -- NO EXCEPTIONS

KIDS MENU children 10 & under

linguini pasta 11
tomato or butter sauce and long noodles

penne pasta 11
tomato or butter sauce and penne

grilled cheese & frites 13
seared texas toast, mozzarella with french fries

traditional mac n’ cheese 13
elbow, cheddar/parmesan, italian bread crumbs crust served in a HOT dish

poutine-disco fries 12
home fries, gravy, mozzarella, baked & served in a HOT dish

SIDES

jasmine rice 7

sweet potato mash 7

potato mash 7

truffle infused potato mash 8

scallion potato mash 8

sweet potato fries 7

crispy fries 7

garden season vegetables 8

sauteed spinach 7

sauteed string beans 7

rosemary roasted potatoes 8


red kidney beans 6

sauteed asparagus 8

FISH

baja chipotle fish tacos 29
3 tortillas with filet of sole, cabbage, pico de gallo, cilantro cream sauce, chipotle mayo, cheddar, side of jasmine rice, home made spanish beans


maple mustard salmon 32
pan seared, topped with maple mustard glaze and apple chutney served with sweet potato mash and asparagus


saint peters franscese  32
pan seared, fresh oregano, garlic, white wine lemon sauce, whipped potato, spinach

pistachio crusted tuna 28
rosemary roasted potatoes, spinach, garlic oil

grilled dill salmon 28
topped with zucchini, red pepper, courgette, roasted garlic, citrus, served with jasmine rice

fish n' chips *yoshon* 21
battered tilapia filet, shoestring fries. lemon zest tartar sauce

sole capricciosa  32
breaded, organic vegetables, tomato, arugula, en-dive, radicchio, fresh mozzarella, lemon vinaigrette

whole fish tiberias experience 
ask you waiter about our whole seasonal fish experience with choices like, bronzini, orata, snapper, striped bass, trout -- *just like in tiberias!*

CRISPY RICE SQUARES

spicy tuna crispy rice 19
rice squares, hot sauce, spicy tuna, bruschetta mix, spicy mayo, teriyaki sauce, tempura flakes
spicy salmon crispy rice 19
rice squares, hot sauce, spicy salmon, bruschetta mix, spicy mayo, teriyaki sauce, tempura flakes

DESSERT

churros 7
a specialty sweet 16” stick from Spain served with chocolate syrup

fried oreos 10
4 fried oreos, vanilla ice cream, chocolate syrup, whipped cream

belgian waffle *upon availability* 14
ice cream, whip cream, fruit, chocolate syrup

crème brûlée classique 11

tiramisu 10

chocolate lava cake 10
served with vanilla ice cream

mocha bleu cheesecake 11

daily desserts 9
ask your server about our selection of desserts from our vitrine served with ice cream

ice cream chocolate or vanilla 5

RCBC CHOLOVYISROEL