

RŌNIN

CONTEMPORARY IZAKAYA

IZAKAYA SNACKS

THICK CUT PEPPERONI & CHORIZO FRIED BUNS wasabi ranch + garlic furikake 9
FRIED CHICKEN KARAAGE tonnato aioli, togarashi, lime 8.5 DF
SHALLOT PANCAKES 'CHEESY BREAD' + ginger scallion oil 7
SHISHITO PEPPERS with yuzu, togarashi seven spice 8 GF / DF / VE
SUNOMONO pickled persian cucumber with crispy shallot, herbs 7.5 DF / VE
SPICY ONION DIP with mirin & sea salt potato chips, vegetable crudité 11 v
SHRIMP + SCALLOP GYOZA a5 wagyu fat xo + chili crunch 13 DF
SEARED A5 MIYAZAKI-GYU JAPANESE WAGYU:
on a hot stone with three dipping sauces: spicy, scallion-wasabi, mustard ponzu 2oz 24 / 4oz 48 / 6oz 72 DF

SASHIMI + RAW BAR

TUNA GUAC : mashed avocado, sea salt, wasabi oil + grilled tortillas 16 DF
WHITEFISH SASHIMI with tahini sesame dressing, cucumber, spicy oil 13 GF / DF
'FISH & CHIPS' sole 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
CRISPY SHORTRIB with XO sauce, snow peas + cashews 32 DF
DUCK CONFIT with french green beans / crispy duck skin, yuzu teriyaki 29 DF
CHAR SUI COD with pickled ginger + pea tendrils 28 GF / DF
LUCY BURGER ½ lb. shortrib burger with double smoked cheddar, caramelized onion & lucy sauce 13

NOODLES + RICE + VEGETABLES

SMOKED BRISKET RAMEN with fresh ginger kimchi, umami dama bomb, soft cooked egg, scallion 24 DF
PRAWN BUCATINI with pistachio, chili, garlic, kombu butter, shaved cheese 28
GARLIC BUTTERED FRIED CHICKEN RAMEN with mâyu black garlic, roasted tomato, shio broth, soft cooked egg 22
KOMBU & CARAMELIZED XO NOODLES with kombu butter, black pepper, chives & xo sauce 14
STIR FRIED ICEBERG with snow peas + smokey soy 9 DF
ROASTED WHITE JAPANESE SWEET POTATO with buttery miso cream 6.5 GF / V
CHICKEN SALT POMME FRITES with dipping sauces 4.5 DF
ROMAINE with yuzu vinaigrette, fresco, smoked cashew, crispy shallot, herbs small 8 big 14 v

SWEETS FROM ICING ON THE LAKE

FLOURLESS CHOCOLATE TART with dark chocolate ganache 8 GF / V
MATCHA CREAM PUFFS with green tea pastry cream, green tea sugar 6 v
MISO CARAMEL CHOCOLATE CUPCAKE with sesame crunch 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.'

humility.. consistency. vigilance. simplicity

chefs. dan kern / adam williams

hospitality: jacob heising