

## MAKIMONO

### ACEVICHADO 17

daily ceviche. leche de tigre. pickled cucumber. sweet potato. \*

### RUKA SPICY TUNA 18

aji panca mayo. peruvian spiced jicama. asian pear. crispy rice dots. \*

### TERRA INCOGNITO 18

wild mushrooms. grilled leeks. pressed rice. mushroom foam.

### CRISPY ROCK SHRIMP 18

asian pear & avo roll. soy paper. aji amarillo mayo. florida rock shrimp.

### FUEGO WAGYU 32

a5 miyazaki wagyu. bulgogi beef futomaki. scallion. peppers.

### HAMACHI AMARILLO 17

baby corn & avo roll. hamachi. tomatillo salsa. jalapeno-corn sauce. \*

### SALMON CEVICHE 16

leche de tigre. aji amarillo. cucumber. crispy sweet potato. corn nuts. \*

### TORO WASABI 26

spicy tuna roll. tempura. toro. aji panca. wasabi relish. caviar. \*

### ICHIBAN 30

spicy hamachi rainbow rolls. tempura crunch. yuzu. passionfruit. \*

## TIRADITOS

### CRUNCHY SALMON TACOS 18

salmon ceviche. avocado. roasted tomatillo salsa. pickled radish. \*

### MADAI USUZUKURI 16

japanese sea bream. white soy. aji panca. ginger flower. \*

### MAINE LOBSTER 24

leche de tigre. yuzu kosho. cilantro. miso chips. \*

### KANPACHI UME 20

amberjack. pepino melon. umeboshi vinegar. apple-shiso sorbet. \*

### TAIRAGAI SASHIMI 22

penshell clam. starfruit. coconut-lemongrass foam. sansho peppercorn. \*

## CHILLED+RAW

### CHILLED OYSTERS CHALACA 11

east coast oysters. salsa criolla. aji crema. peruvian black mint. \*

### NANTUCKET BAY SCALLOP CEVICHE 20

yogurt leche de tigre. pomegranate. candied bulgur. chili oil. \*

### SHRIMP SUNOMONO 16

yuzu vinaigrette. crushed avocado. fried clam strips. tartar.

### SEARED HAMACHI TIRADITO 17

aji amarillo. honey cucumber. sichuan mushrooms. smokey crunch. \*

### HALIBUT CEVICHE 15

nigori. burnt bread. avocado. passionfruit. brazil nuts. \*

### TUNA POKE 17

miso-coconut dressing. cucumber. black vinegar. quinoa cracker. \*

### QUINOA SALAD 11

botija olive vinaigrette. queso fresco. romaine. sesame candy.

### CUCUMBER SALAD 11

shio koji. hijiki seaweed. smoked trout roe. crunchy tofu.

## ARTICULADOS

### OCTOPUS 12

tamarind. bonito mayo. sea beans. puffed rice.

### CHICKEN THIGHS 10

garlic-black bean sauce. aji dulce. pichu berry. crispy skin.

### SICHUAN KING TRUMPET MUSHROOMS 9

la brasa sauce. hot mustard mayo. sesame batter bits.

### RIBEYE 16

chili salt. dashi butter. crispy ginger.

## HOT+WOK

### SMOKED QUINOA SOURDOUGH 9

rocoto manteca. ginger brown butter.

### GREEN NOODLES 19

smoked cobia. curly udon. miso-dashi butter. basil. spinach.

### SEARED BOK CHOY MUE 11

rocoto chili butter. mushroom sauce. kimchee furikake.

### OCTOPUS LOMO SALTADO 17

peppers. onions. ginger-soy. black rice. shoe string fries.

### CHICKEN FRIED RICE 15

char siu chicken. garlic sauce. egg.

### LIMA STYLE FRIED CALAMARI 14

leche de tigre-garlic butter. red onion. chillies. bonito.

### SEARED WILD STRIPED BASS 16

quinoa-miso. black vinegar. wasabi oil. lotus chip.

### VEGGIE FRIED RICE 14

chinese broccoli. kale. egg. pumpkin. fried maitake mushroom.

### CRISPY PAPAS CHONGO 11

purple potato. garlic rancho. sesame honey. togarashi.

### SWEET POTATO DUMPLINGS 17

trumpet mushrooms. wasabi oil. soft poached egg. barley dashi.

### EGGPLANT MOTOYAKI 10

grilled eggplant. miso mayo. okonomiyaki sauce. sesame.

## MONUMENTAL

### WHOLE CRISPY JAPANESE BUTTERFISH 150

cabbage escabeche. avocado. sweet chili panca sauce.

### GRILLED LONG BONE SHORT RIB 95

shiso chimichuri. mixed radishes. okinawan sweet potato.

### TEA SMOKED LONG ISLAND DUCK 75

steamed buns. duck sauce. pickle salad.

\*Please be advised that consuming raw, cooked to order or under cooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses. There are a lot of ingredients in our kitchen, and not all ingredients are listed on every dish. Please tell us if someone in your party has a dietary allergy prior to ordering food.

At Ruka, the skill of the cooks and the kitchen staff is equally as important as the quality of the service. Unfortunately, traditional tipping has created great disparities in the earnings between the service staff and the kitchen and support staff. Under current Massachusetts law, no gratuity may be shared with members of our kitchen staff. As an alternative to raising prices, we have decided to implement a 3% Kitchen Appreciation Charge on food items that will be shared exclusively by the non-tipped employees working behind the scenes tonight. We thank you for allowing us to share your generosity with our entire staff.