Starters

**Bucket of Tots** (vo) 10
Tater toots served in a bucket with our secret tater tot sauce.

**Chili Calamari** 10
Seasoned and golden fried calamari rings served with a sweet chili lime dipping sauce.

**Edamame** (ve, gf) 6
Steamed soy beans topped with salt and sesame seeds.

**Wakame Salad** (ve) 6
Seaweed topped with sesame seeds.

**Gyoza (Pot Stickers)** 9
Your choice of vegetable, chicken or pork dumplings served steamed or pan-fried with sesame-soy dipping sauce.

**Lettuce Wraps** (vo, gfo) 13
Your choice of tofu or chicken stir-fried in a teriyaki sauce with shiitake mushrooms, water chestnuts, carrots, and onions. Served with lettuce leaves and crispy wonton noodles. Garnished with sprouts and scallions.

**Spicy Asian Ribs** 10
Five crispy, tender ribs smothered in a spicy chili pepper sauce.

**Rocket Shrimp 10**
Five fried, spring roll wrapped jumbo shrimp served with Vietnamese chili-lime sauce.

**Sticky Wings 12**
(8) Deep-fried chicken wings glazed with your choice of sauce, either savory teriyaki, spicy szechuan or with an Old Bay dry rub. Served with celery and ranch or blue cheese dressing.

**Tofu Bites** (ve, gfo) 6
Crispy fried tofu tossed with teriyaki sauce, sesame seeds and scallions.

**Tuna Bites 12**
Pan-seared Ahi tuna with a pepper and sesame seed crust. Sliced and served with a zesty wasabi-mayo dipping sauce.

**Veggie Tempura Plate** (ve) 9
Tempura-fried sweet potatoes, broccoli, pineapple, zucchini and onion rings. Served with a ponzu dipping sauce.

Soups and Salads

**Miso** (ve, gf) 4
A house tradition. Miso broth with seaweed, tofu and diced scallions.

**Hot and Sour** 6
A classic pork based soup with shiitake mushrooms, onions and tofu. Topped with crispy wonton noodles and scallions.

**Spinach Salad** (vo, gfo) 8
Baby spinach greens with onions, carrots, cucumbers, tomatoes and crispy noodles.

**Asian Garden** (gfo) 12
Sautéed butterflied shrimp over mixed greens, tomatoes, carrots, onions, cucumbers and mandarin oranges. Topped with crispy noodles.

**Soba Salad** (ve) 9
Marinated soba noodles in a cilantro vinaigrette tossed with carrots, spinach, onions and edamame. Add a sliced chicken breast for 6.

**House Salad** (vo, gfo) 6
Mixed greens with onions, carrots, cucumbers, tomatoes and crispy noodles.

**Soy Sauce**

**Soba** 9
Marinated soba noodles in a soy sauce dressing.

**Teriyaki Salad** (vo, gfo) 12*
Sautéed butterflied shrimp over mixed greens, tomatoes, carrots, onions, cucumbers and mandarin oranges. Topped with crispy noodles. Sub Ahi tuna for 7.

**Clean & Lean**

**Soba** 9
Marinated soba noodles in a soy sauce dressing.

**Soba Salad** (ve) 9
Marinated soba noodles in a cilantro vinaigrette tossed with carrots, spinach, onions and edamame. Add a sliced chicken breast for 6.

**All salads are served with your choice of orange-ginger vinaigrette (ve, gf) or ranch (gf) dressings.**

Sandwiches

**The Beyond Burger** 14
Flame-broiled, seasoned with togarashi and served with a miso-dijonaise. Topped with lettuce, tomato, onion, avocado and sprouts.

**Teriyaki Chicken** 12
Teriyaki glazed grilled chicken breast served with a pineapple salsa. Topped with lettuce, tomato and onion.

**Tokyo Burger** 12*
Grilled to order and seasoned with togarashi. Topped with lettuce, tomato, avocado and tempura-fried onions.

**Banh Mi Amor** 13
Umeboshi glazed pulled pork with pickled daikon, carrots, cucumbers and jalapeno. Topped with cilantro and a spicy aioli.

**All sandwiches come with a side of toots and our famous tot sauce.**

**Asian Sesame** (gfo) 13
Your choice of crispy fried tofu or tender chunks of chicken breast stir-fried with carrots, onions, peppers, napa cabbage and our home-made teriyaki sauce. Topped with toasted sesame seeds, bean sprouts, scallions and cilantro. Substitute shrimp for 5.

**Dirty Vegan** (ve) 13
Crispy fried tofu with stir-fried carrots, onions, peppers, broccoli and edamame beans. Tossed in a peanut coconut sauce with just a hint of spicy chili. Topped with coconut, crushed peanuts and cilantro.

**Mock Chicken**

**Szechuan 13**
Crispy mock chicken medallions with carrots, onions, broccoli, peppers and pineapple chunks, stir-fried in a spicy szechuan sauce. Topped with diced scallions and bean sprouts.

**General Tso’s Chicken** 13

**Curry Fried Rice** 13
Crispy fried tofu tossed with carrots, onions, peppers, egg and sticky rice with a sweet curry sauce. Topped with diced scallions and bean sprouts. Substitute shrimp for 4.

**Choice of noodles or rice:**

**Soba** - (ve, gfo) Buckwheat noodles with a nutty flavor
**Vermicelli** - (ve, gf) Rice noodles
**Udon** - Thick noodles
**Sticky Rice** - (ve, gf) White rice

**Curry Fried Rice** 13
Crispy fried tofu tossed with carrots, onions, peppers, egg and sticky rice with a sweet curry sauce. Topped with diced scallions and bean sprouts. Substitute shrimp for 4.

**Choice of noodles or rice:**

**Soba** - (ve, gfo) Buckwheat noodles with a nutty flavor
**Vermicelli** - (ve, gf) Rice noodles
**Udon** - Thick noodles
**Sticky Rice** - (ve, gf) White rice

**Vermicelli** - (ve, gf) Rice noodles
**Udon** - Thick noodles
**Sticky Rice** - (ve, gf) White rice
Nigiri and Sashimi* (2 pieces per order)

- **Maguro** (Tuna) 9
- **Hamachi** (Yellowtail) 9
- **Shake** (Salmon) 8
- **Unagi** (Broiled Eel) 9
- **Kani** (Crab) 8
- **Tako** (Octopus) 7
- **Tamago** (Sweet Egg) 7
- **Smoked Salmon** 8
- **Tobiko** (Flying Fish Roe) 9
- **Uzura** (Quail Egg) 12
  (with Tobiko Roe)

Maki*

- **Tekka** 9
  Tuna and sesame seeds.
- **Shake** 8
  Salmon and sesame seeds.
- **Negihama** 9
  Yellowtail and sesame seeds.
- **Pretty Roll** 11
  Tuna, avocado and sesame seeds.
- **Unakyu** 9
  Broiled eel, cucumbers and sesame seeds.
- **Spicy Tuna** 10
  Fresh tuna, cucumbers, spicy sauce and togarashi.
- **Spicy Salmon** 9
  Fresh salmon, cucumbers, spicy sauce and togarashi.
- **Salmon Skin** 7
  Fried smoked salmon skin, cucumbers and sesame seeds.
- **California Roll** 11
  Inside-out roll with crab, avocado and sesame seeds.
- **Philly Roll** 9
  Inside-out roll with smoked salmon, cream cheese, scallions and sesame seeds.
- **Crunchy Shrimp Roll** 11
  Tempura-fried shrimp with avocado, cucumbers, tobiko, togarashi and spicy sauce.

Tempura*

- **Tuna Tempura** 12
  Tuna, cream cheese, cucumbers, avocado, spicy sauce and drizzled with ponzu. Topped with tobiko and scallions.
- **Yum Yum** 13
  Smoked salmon, cream cheese, avocado and spicy sauce drizzled with eel sauce. Topped with scallions and tobiko.
- **Millennium Roll** 15
  Crab meat, smoked salmon, eel and cream cheese drizzled with sriracha chili sauce. Topped with scallions.

Monster Rolls*

- **Godzilla** 16
  Large crunchy shrimp, avocado, cream cheese, spicy sauce and cucumbers with tempura crunchies and tobiko. Topped with wasabi mayo, scallions and eel sauce.
- **The Sargasso Sea Roll** 15
  A monster roll with broiled eel, crab meat, cucumbers and tobiko rolled in black sesame seeds and tempura crunchies, drizzled with eel sauce.
- **Chili Roll** 14
  A monster roll with tuna, cilantro, cucumbers, jalapeños and grilled pineapple. Topped with tempura crunchies and tobiko.
- **Drawn ‘n’ Buttered** 16
  A monster roll with two crunchy shrimp, lump crab meat, cucumbers, sesame seeds and scallions. Served with a side of garlic butter.
- **Snap, Crackle, Pop!** 14
  Large spicy roll with fresh salmon, cucumbers, jalapeños, spicy sauce, wasabi mayo, tobiko, scallions and tempura crunchies.
- **Crazy Calamari** 13
  A monster roll with tempura-fried calamari, tamago, cilantro, cucumbers and sriracha rolled in tobiko and panko flakes.
- **La La Yu Yu Tuna Roll** 13
  Inside-out roll with avocado, spicy mayo, crab stick and cucumbers. Topped with tuna sashimi and scallions. Drizzled with la-yu sauce (sesame chili oil).

Sashimi Specials*

- **Billy Goat’s Gruff** (gfo) (3 pieces) 13
  Yellowtail wrapped around goat cheese, broiled and topped with ponzu sauce, scallions and sesame seeds.
- **Poki** 13
  Tender cuts of the best tuna seasoned with sesame oil, ginger-garlic, scallions, red onions, togarashi and soy sauce. Finished with toasted coconut and sesame seeds. Served on a bed of seaweed salad with wonton chips.

**LEGEND**
- **ve** = vegan
- **vo** = vegan option
- **gf** = gluten free
- **gfo** = gluten free option

**DISCLAIMER**

*These items prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

For parties of 5 or more, no separate checks and 20% gratuity may be included.
### Vegetarian

**Shiitake Happens (ve) 7**
Sauteed shiitake mushrooms. 2 pieces per order.

**Garden Balls (ve) 11**
Shiitake mushrooms, red peppers, cilantro, green peppers, jalapenos and spicy rice stuffed into an inari pocket then tempura-fried and drizzled with eel sauce and topped with toasted sesame seeds and scallions.

**Popeye Roll (ve) 8**
Sauteed shiitake mushrooms and seasoned spinach.

**Hot Hippy (ve) 9**
Spicy marinated crispy tofu with scallions, peanuts, cucumbers and carrots.

**Garden Of Eden (ve) 8**
Tempura-fried carrots, cucumbers, avocados, umeboshi paste and sesame seeds.

**Gardens On Fire (ve) 8**
Same as Garden Of Eden but very spicy.

**G.I. Jane (vo) 8**
Cucumbers, cream cheese, and scallions rolled in crushed wasabi peas.

**South Roll (ve) 7**
Tempura-fried sweet potato drizzled with maple syrup and topped with sesame seeds.

**Masumi (ve) 7**
Cucumbers and umeboshi topped with sesame seeds.

**The Silence of the Yams (ve) 10**
A futomaki roll with tempura-fried sweet potato, toasted coconut, avocado, radish sprouts and umeboshi plum paste.

**Avocado Roll (ve) 7**
Topped with sesame seeds.

**Avocado Cheese Roll (ve) 9**
Inside-out roll with vegan cream cheese and avocado. Topped with sesame seeds.

**Spicy Avocado (vo) 8**
Inside-out avocado roll with spicy mayo and togarashi.

**Kappa Maki (ve) 5**
Cucumber and sesame seed roll.

**Veganzilla Roll (ve) 14**
Inside-out monster roll with tempura-fried tofu, cucumber, avocado, vegan cream cheese and vegan spicy mayo. Topped with tempura crunches, togarashi, hippy carrots and scallions. Drizzled with vegan wasabi-mayo, la-yu chili and eel sauce.

**Sea Salad Roll (ve) 8**
Inside-out roll with seaweed salad, hippy carrots and cucumbers. Topped with sesame seeds.

### Specialty*

**Sticky Balls 12**
Tuna, crab and sriracha rice in an inari pocket tempura-fried and topped with tobiko, scallions, wasabi mayo, eel sauce and sesame seeds.

**The Spider Roll 12**
Tempura-fried soft shell crab with avocado, cucumbers, tobiko and spicy sauce.

**2000 Leagues 10**
Tempura-fried octopus, cucumbers and wasabi mayo topped with bonito flakes, eel sauce and togarashi.

**A Walk In The Woods 10**
Seasoned spinach, scallions and smoked salmon rolled in sesame seeds.

**G.I. Joe 10**
Yellowtail, cream cheese and scallions rolled in crunchy wasabi peas.

**The Yellow Brick Road 10**
Yellowtail, scallions, cucumbers and pickled ginger rolled in sesame seeds.

**Fantabulous Amazing Roll 14**
A spicy inside-out roll with lump crab meat, cream cheese and cucumbers topped with tuna sashimi.

**The Ocean Roll 10**
Lump crab meat and wakame seaweed salad rolled in black sesame seeds and topped with bonito flakes.

**Goochland Roll 10**
Smoked Salmon, goat cheese, scallions and sesame seeds.

### Sides

**Grilled Cheesy 7**
Poki Burger 8
Poki Cheeseburger 9
Corn Dogs 8
Oodles o’ Noodles 6

**Kids**

Grilled Cheesy 7
Poki Burger 8
Poki Cheeseburger 9
Corn Dogs 8
Oodles o’ Noodles 6

Kid’s meals come with a side of tots and tot sauce.

**Desserts**

Sticky Rice Dessert (ve, gf) 7
Sweet coconut rice with mandarin oranges.

**Fried Bananas 8**
Three wonton wrapped bananas, topped with toasted coconut, chocolate sauce, peanuts and whipped cream.

**Drinks**

All Beverages 2
Coke
Diet Coke
Sprite
Ginger Ale
Root Beer

Coffee
Hot Green Tea
Hot Jasmine Tea
Unsweetened Iced Tea

Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice

*No free refills on juices.

**Red Bull 5**
**Wine**

**RED**

**TerraNoble**
Cabernet Sauvignon, Chile 7/27
This cabernet sauvignon offers a rich color and nice aromas such as red fruit, pepper and tobacco.

**Le Charmel**
Pinot Noir, France 8/32
Deep ruby in color, this wine offers aromas of red and black berries mixed with floral notes, together with hints of spices and vanilla.

**Le Charmel**
Pinot Noir, France 8/32

**WHITE/BUBBLES**

**Kris**
Pinot Grigio, Italy 8/32
Bursting with colorful aromas and flavors developed in high vineyards of the Veneto region.

**Kinsen**
Plum wine, Japan 8/28
Kinsen Plum is sweet with intense summer fruit flavor. Goes great with noodle dishes or chilled by itself.

**Oxford Landing**
Chardonnay, Australia 8/32
Notes of peach and pineapple are backed with a crisp, refreshing, salted caramel finish.

**TerraNoble**
Sauvignon Blanc, Chile 8/30
From Chile’s Central Valley, this dry white is fresh, aromatic, fruit-forward, and herbaceous. Pair with numerous seafood and roasted vegetable dishes.

**Sake**

**DOMESTIC**

**Reiko**
Jummai Premium (HOT), CA 6/10
Premium California rice and all natural.

**Sho Chiku Bai ‘Silky’**
Nigori (Unfiltered), CA 7/12/16
Lightly-filtered and a touch sweet, it is especially delicious with very spicy foods.

**Takara ‘HANA’**
Flava-Sake, CA 9/16/23
Fuji Apple, Lychee or White Peach.

**MOTHERLAND**

**Hatkusuru Junmai**
Japan 8/13
Brewed in Japan using a 250-year-old technique which creates a mellow flavor and rich mouthfeel.

**Hatkusuru Nigori**
Japan 10/18
Hints of white grape and cherry blossom to create a lush, creamy sake with a deliciously smooth finish.

**Kurosawa Kimoto**
Japan 11/19
A savory, appealing and finely balanced Kimoto sake that is highly versatile.

**Our Favorites**

**Dark and Stormy 9**
Gosling’s Black Seal Rum and Gosling’s Ginger Beer. Umbrella not included.

**Dirty Bird 9**
Sensual magic from the mountains of Venezuela. Fabulous elixir created by Michelle Leon.

**Janice’s Day Off 9**
Be just like Janice and pretend you’re vacationing on the Italian coast with this tart and refreshing mix of Hornitos Plata and Aperol, Cin Cin!

**Moscow Mule 7**
Vodka, Gosling’s Ginger Beer and fresh lime. We all love Rocky IV. *add 2 for Tito’s Handmade Vodka. Ask about our Kentucky, Mexican and London mules!*

**Orange Crush 9**
Whether you remember the Broncos’ defense from the 70’s or you could care less. Iced or not. Contains Red Bull.

**Saketini 9**
A delicious combination of plum wine and sake. Traditional, apple, lychee or white peach.

**Saturday Night Special 9**
Turn any night into Saturday night with this delicious blend of rum and exotic juices.

**Sticky Colada 9**
Malibu rum, RumChata and pineapple juice. Come with me, and escape.

**Summertime Blues 9**
The fact that you’re not on a beach somewhere got you down? A little bit of Bacardi and blue curaçao will feel like the ocean came to you.

**TWP 6**
A JMac creation and a favorite with the ladies. Served up, down or on the rocks.

**Vodka Limeade 8**
SRFC’s on the pitch. Time to celebrate! *add 1 for strawberry, grape, cherry, raspberry, blueberry or vanilla.

Check the chalkboard for daily drink specials.
**Monday**
Sushi Heaven
1/2 price sushi from 10:30 p.m. - 12:30 a.m.

**Tuesday**
Karaoke Night
Sing along with the best of the 80's, 90's, and today. Starts around 10 p.m.

**Wednesday**
Vegan Heaven
Vegan and plant-based specials from 5 p.m. - 7 p.m.

**Bingo**
Join us for our super fast, super fun bingo night. Starts around 10 p.m.

**Thursday**
Kids under 12 eat free off of our kid’s menu.

**Friday**
Sushi Heaven
1/2 priced sushi from 5 p.m. - 6 p.m.

**Saturday**
Another Saturday Night
All your favorite tunes and videos, all night long! 10 p.m.

**Happy Hour**
Enjoy our Happy Hour menu 7 days a week from 4 p.m. - 7 p.m.
- $2 PBR’s
- $3 Hardywood drafts
- $5 glass of wine (house red or white)
- 1/2 price house sake
- 1/2 price bucket of tots
- 1/2 price miso soup
- 1/2 price edamame

**Rainy Day**
$1 PBR’s while it’s raining. Until 9 p.m.

**Beat The Heat**
$1 PBR’s when it’s over 100° outside. Until 9 p.m.

**RVA Ink**
Visit our website at [www.ilovestickyrice.com](http://www.ilovestickyrice.com).
You can also visit us online at facebook, twitter and instagram.

**Take-out and Delivery**
Pick-up orders are available by calling 804-358-7870 or visiting [ilovestickyrice.com/locations](http://ilovestickyrice.com/locations). Delivery is available through QuicknessRVA and ChopChopRVA.

**Locations**

**Sticky Rice**
2232 W. Main St.
Richmond, VA 23220
804-358-7870
Monday - Sunday
4 p.m. - 2 a.m.

**Sticky Rice DC**
1224 H St. NE
Washington, DC 20002
202-397-7655
[www.stickyricedc.com](http://www.stickyricedc.com)

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**Beer**
Asahi
Blue Moon
Budweiser
Bud Light
Coors Light
Corona
Devil’s Backbone Vienna Lager
Dogfish Head Sea Quench Ale
Guinness
Heineken
Kirin Ichiban
Michelob Ultra
Miller Lite
Pacifico
PBR
PBR 24oz
Sapporo
Stella Artois
Yuengling

**DRAFT**
Hardywood Singel
Hardywood The Great Return IPA
Hardywood Richmond Lager

**CIDER**
Bold Rock Cider
Ace Pineapple Cider

**SPARKLING**
White Claw Mango
Truly Berry

**NON ALCOHOLIC**
Gosling’s Ginger Beer