



# Starters

## Edamame (ve, gf) 4

Steamed soy beans topped with salt and sesame seeds.

## Spring Rolls (ve, gfo) 5

Filled with rice noodles, carrots, peppers, cilantro, basil, cucumbers, sesame seeds and mint. Served with a peanut sauce for dipping. Served fresh, not fried.

## Tofu Bites (ve, gfo) 4

Crispy fried tofu tossed with teriyaki sauce, sesame seeds and scallions.

## Pork Belly Buns 7

Two steam buns filled with pan-seared pork belly glazed with our sticky sauce and sprinkled with scallions. Topped with house-made pickles.

## Chili Calamari 8

Seasoned and golden fried calamari rings served with a sweet chili lime dipping sauce.

## Gyoza (Pot Stickers) 7

Your choice of vegetable, chicken or pork dumplings served steamed or pan-fried with house sesame-soy dipping sauce.

## Wakame Salad (ve) 4

Seaweed topped with sesame seeds.

## Veggie Tempura Plate (ve) 7

Tempura-fried sweet potatoes, broccoli, pineapple, zucchini and onion rings. Served with a ponzu dipping sauce.

## Bucket of Tots (vo) 8

Tater tots served in a bucket with our secret tater tot sauce.

## Spicy Asian Ribs 8

Five crispy, tender ribs smothered in a spicy chili pepper sauce.

## Lettuce Wraps (vo, gfo) 9

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.

## Sticky Wings 7

Chicken wings fried and glazed with your choice of sauce: sweet teriyaki or fiery-hot szechuan.

## Agedashi Tofu (ve) 5

Tender cubes of crispy fried tofu in a smoky, vegan dashi sauce.

## Rocket Shrimp 8

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

## Tuna Bites 10\*

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

## Sticky Scallops 11\*

Pan-seared jumbo scallops tossed in our house-made garlic-ginger sauce. Topped with hippy carrots and scallions.

# Soups and Salads

## Miso (ve, gf) 3

A house tradition. Miso broth with seaweed, tofu and diced scallions.

## Hot and Sour 4

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

## Teriyaki Salad (vo, gfo) 9\*

Choice of teriyaki glazed chicken or crispy fried tofu on top of mixed greens with tomatoes, carrots, onions, cucumbers and crispy noodles. *Add Ahi tuna for 3.*

## Spinach Salad (vo, gfo) 5

Baby spinach greens with onions, carrots, cucumbers, tomatoes and crispy noodles.

## Asian Garden (gfo) 10

Sautéed butterflied shrimp over mixed greens, tomatoes, carrots, onions, toasted almonds, cucumbers and mandarin oranges. Topped with crispy noodles.

## House Salad (vo, gfo) 5

Mixed greens with onions, carrots, cucumbers, tomatoes and crispy noodles.

## Soba Salad (ve) 7

Marinated soba noodles in a cilantro vinaigrette tossed with carrots, spinach, onions and edamame. *Add a sliced chicken breast for 2.*

*All salads served with choice of orange-ginger vinaigrette (ve, gf), lime-wasabi vinaigrette (ve, gf), ranch (gf) or blue cheese (gf) dressings.*

# Sandwiches

## Umeboshi BBQ Pork 10

Sliced pork tenderloin seared to perfection and glazed with an umeboshi bbq sauce. Served with asian slaw\*\* on the side.

## Karaage Chicken 10

Japanese-style fried chicken breast served with house-made pickles. Topped with a spicy aioli sauce.

## Tokyo Burger 10\*

Flame-broiled burger seasoned with togarashi, finished with miso butter and grilled to order. Topped with avocado, and tempura-fried onions. *Add American cheese for 1.*

## Crab Cake 10

Loaded with crab meat and full of flavor, this tasty treat will always satisfy. Topped with a spicy aioli sauce.

*All sandwiches are served with lettuce, tomato, onion and a side of tater tots with our famous tot sauce.*

# Noodles

## Asian Sesame (gfo) 10

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 2.*

## Dirty Vegan (ve) 10

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.

## Shrimp Coconut (gf) 12

Sautéed shrimp, carrots, onions, peppers and napa cabbage in a spicy coconut-chili sauce. Finished with cucumbers, crushed peanuts, cilantro and toasted coconut.

## Mock Chicken Szechuan (ve) 10

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 10

Tempura-fried chicken with steamed broccoli. Tossed in a spicy garlic-chili sauce. Served over sticky rice and topped with scallions. *Substitute shrimp for 2.*

## Curry Fried Rice 10

Chicken or pork stir-fried with carrots, onions, peppers, egg and sticky rice with a sweet curry sauce. Topped with diced scallions and bean sprouts. *Substitute shrimp for 2.*

## Mongolian Beef 11

Slices of marinated beef stir-fried with broccoli, snow peas, onions, water chestnuts and carrots in a spicy mongolian sauce. Topped with diced scallions and bean sprouts. *(Suggested noodle: udon)*

## Spicy Thai Chicken 10

Stir-fried tender chunks of chicken breast with broccoli, carrots, onion, and snow peas. Tossed in a spicy Thai peanut sauce and garnished with crushed peanuts, bean sprouts cilantro and diced scallions.

### Choice of noodles:

*Soba - (ve) Buckwheat noodles with a nutty flavor*

*Rice - (ve, gf) Thin, vermicelli style noodles*

*Udon - Thick noodles*

*Sticky Rice - (ve, gf) White rice*

## Nigiri and Sashimi\* (2 pieces per order)

**Maguro** (Tuna) 6

**Hamachi** (Yellowtail) 6

**Shake** (Salmon) 5

**Unagi** (Broiled Eel) 6

**Izumidai** (Tilapia) 4

**Kani** (Crab) 5

**Ebi** (Steamed Shrimp) 4

**Ika** (Squid) 4

**Tako** (Octopus) 4

**Tamago** (Sweet Egg) 4

**Saba** (Mackerel) 4

**Smoked Salmon** 5

**Tobiko** (Flying Fish Roe) 4

**Ikura** (Salmon Roe) 5

**Uzura Quail Egg** 5  
(Choice of Roe)

**Starter Combo 12**

Tuna, yellowtail, salmon, tilapia, shrimp and tamago. For sashimi add 4.

## Maki\*

**Tekka 6**

Tuna and sesame seeds.

**Shake 5**

Salmon and sesame seeds.

**Negi hama 6**

Yellowtail and sesame seeds.

**Pretty Roll 7**

Tuna, avocado and sesame seeds.

**Unakyu 6**

Broiled eel, cucumbers and sesame seeds.

**Spicy Tuna 7**

Fresh tuna, cucumbers, spicy sauce and togarashi.

**Spicy Salmon 6**

Fresh salmon, cucumbers, spicy sauce and togarashi.

**Salmon Skin 4**

Fried smoked salmon skin, cucumbers and sesame seeds.

**California Roll 6**

Inside-out roll with lump crab, avocado and sesame seeds.

**Philly Roll 6**

Inside-out roll with smoked salmon, cream cheese, scallions and sesame seeds.

**Crunchy Shrimp Roll 7**

Tempura-fried shrimp with avocado, cucumbers, tobiko, togarashi and spicy sauce.

**Avocado Roll (ve) 5**

Topped with sesame seeds.

**Spicy Avocado (vo) 5**

**Kappa Maki (ve) 4**

Cucumber and sesame seed roll.

## Tempura\*

**Tuna Tempura 9**

Tuna, cream cheese, cucumbers, avocado, spicy sauce and drizzled with ponzu. Topped with tobiko, scallions and sesame seeds.

**Yum Yum 8**

Smoked salmon, cream cheese, avocado and spicy sauce drizzled with eel sauce. Topped with sesame seeds, scallions and tobiko.

**Millennium Roll 9**

Lump crab meat, smoked salmon, eel and cream cheese drizzled with sriracha chili sauce. Topped with sesame seeds and scallions.

## Monster Rolls\*

**Godzira 13**

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 12**

A monster roll with broiled eel, lump crab meat, cucumbers and tobiko rolled in black sesame seeds and tempura crunchies, drizzled with eel sauce.

**Chili Roll 11**

A monster roll with tuna, cilantro, cucumbers, jalapeños and grilled pineapple. Topped with tempura crunchies and tobiko.

**Drawn 'n' Buttered 12**

A monster roll with two crunchy shrimp, lump crab meat, cucumbers, sesame seeds, togarashi and scallions. Served with a side of garlic butter.

**Snap, Crackle, Pop! 11**

Large spicy roll with fresh salmon, cucumbers, jalapeños, spicy sauce, wasabi mayo, tobiko, scallions and tempura crunchies.

**Crazy Calamari 10**

A monster roll with tempura-fried calamari, tamago, cilantro, cucumbers and sriracha rolled in tobiko and panko flakes.

## Sashimi Specials\*

**Summer Sashimi (gf) 7**

Fresh sliced tilapia with lemon and lime juice, sambahl and cilantro.

**New Style Sashimi (gfo) 10**

Tuna and tilapia topped with ginger-garlic and ponzu, then flash-seared with hot sesame oil. Topped with scallions and sesame seeds.

**Tako Salad (gfo) 7**

Diced octopus sashimi mixed with cilantro, cucumbers, sambahl, lemon and lime juice, a hint of ginger-garlic and a touch of soy sauce.

**Billy Goat's Gruff**

**(gfo) (3 pieces) 7**

Yellowtail wrapped around goat cheese, broiled and topped with ponzu sauce, scallions and sesame seeds.

**The Secret Garden 21**

15 pieces of sashimi of tuna, yellowtail, fresh salmon, octopus and mackerel served on a bed of wakame.

**Poki 9**

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.

## Specialty\*

### Sticky Balls 9

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 9

Tempura-fried soft shell crab with avocado, cucumbers, tobiko and spicy sauce.

### 2000 Leagues 5

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

### A Walk In The Woods 6

Seasoned spinach, scallions and smoked salmon rolled in sesame seeds and toasted almonds.

### G.I. Joe 6

Yellowtail, cream cheese and scallions rolled in crunchy wasabi peas.

## Vegetarian

### Shiitake Happens (ve) 4

Sautéed shiitake mushrooms.  
2 pieces per order.

### Garden Balls (ve) 7

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) 5

Sautéed shiitake mushrooms and seasoned spinach.

### Hot Hippy (ve) 6

Spicy marinated crispy tofu with scallions, peanuts, cucumbers and carrots.

### Garden Of Eden (vo) 5

Tempura-fried carrots, cucumbers, avocados and sesame seeds rolled with wasabi mayo and umeboshi paste.

### 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.

\*\*contains fish sauce

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

### The Yellow Brick Road 6

Yellowtail, scallions, cucumbers and pickled ginger rolled in sesame seeds and toasted almonds.

### Fantabulous Amazing Roll 11

A spicy inside-out roll with lump crab meat, cream cheese and cucumbers topped with tuna sashimi.

### The Ocean Roll 7

Lump crab meat and wakame seaweed salad rolled in black sesame seeds and topped with bonito flakes.

### Goochland Roll 6

Smoked Salmon, goat cheese, scallions and sesame seeds.

### Gardens On Fire (vo) 5

Same as Garden Of Eden but very spicy.

### G.I. Jane (vo) 5

Cucumbers, cream cheese, and scallions rolled in crushed wasabi peas.

### South Roll (vo) 4

Tempura-fried sweet potato drizzled with honey and topped with sesame seeds.

### Masumi (ve) 4

Cucumbers and umeboshi topped with sesame seeds.

### The Silence of the Yams (ve) 6

A futomaki roll with tempura-fried sweet potato, toasted coconut, avocado, radish sprouts and umeboshi plum paste.

## Sides 3

### Broccoli

### Snow Peas

### Sticky Rice

### Tater Tots

## Kids

### Grilled Cheesy - 5

### Poki Burger - 5\*

### Poki Cheeseburger - 5\*

### Hot Diggity Dogs - 5

### Corn Dogs - 5

### Oodles o' Noodles - 5

### Hot Dog Fried Rice - 5

## Desserts

### Sticky Rice Dessert (ve, gf) 3

Sweet coconut rice with mandarin oranges.

### Fried Bananas 4

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

### Caramel Cheesecake 5

Made from scratch at Lucille's Bakery and topped with whipped cream.

### Cake Pops 3

Cake on a stick homemade by Candy Valley Cake Co. featuring the RVA Pop (exquisite red velvet cake with white chocolate candy shell) or ask your server for the specialty flavor of the month.

## 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 4

# Wine

## RED

### Gougenheim

*Malbec, Australia 8/26*

Nice balance of fruit, spice, and tannin, with jammy blackberry flavors.

### Cono Sur

*Pinot Noir, Chile 8/26*

Sexy, pure and simple with notes of cherry, raspberry and plum.

### Evil

*Cabernet Sauvignon, Spain 8/26*

### Matteo Corregia

*Nebbiolo d'Alba, Italy 39*

John Partin's favorite! Sweet baby Barolo.

## WHITE/BUBBLES

### Rapido

*Pinot Grigio, Italy 7/24*

Toasted nut, sage and exotic fruit: a wine of unexpected depth and character.

### Zeepaard

*Sauvignon Blanc, Australia 7/24*

Vibrant grapefruit, apple & nectarine notes.

### Cono Sur

*Chardonnay, Chile 7/24*

White flower aromas, leading to a fruity palate with light mineral notes

### Conde Villar

*Vinho Verde Rose 7/24*

Clear, bright raspberry color with a slight effervescence. An amazing wine that pairs great with sushi.

### Peter Mertes

*Riesling, Germany 8/26*

Crisp, clean and easy drinking. A beautifully balanced and versatile wine.

### Marlborough

*Sauvignon Blanc, New Zealand 39*

Intense pear and guava flavors, ripe and juicy. Spicy finish great with spicy food!

### Alma Negra 'Misterio'

*Sparkling Malbec Rosé, Argentina 46*

Alma Negra, which means dark soul, honors the unexplored depths of beauty in the shadows of our souls.

### Tiamo

*Prosecco, Italy 9*

Tiamo pairs well with lighter cuisine food, especially fish and shellfish. It has a fresh and fruity aroma with a floral bouquet. Sold as a 187ml bottle.

### Kinsen Plum Wine 6

# Sake

## DOMESTIC

### Reiko

*Gringo Premium (HOT), CA 6/9*

Premium California rice and all natural.

### Sho Chiku Bai 'Silky'

*Nigori (Unfiltered), CA 8/12*

### Takara 'HANA'

*Flava-Sake, CA 9/12*

Fuji Apple, Lychee and White Peach. We also offer Moonstone Raspberry.

## MOTHERLAND

### Hatkusuru Junmai (Premium),

*Hyoho, Japan 9/12*

Hatkusuru is Japan's number #1 selling sake and over 250 years old.

### Yaegaki Junmai Nigori

*(Premium Unfiltered),*

*Hyogo, Japan 10/15*

Crisp yet creamy with honeydew flavors, Godzorra's friend and G.I. Joe's favorite sake.

### Kurosawa Kimoto Junmai

*(Traditional Premium),*

*Gunma, Japan 12/18*

Made by hand this masterful brew is creamy with a touch of citrus and acidity; exquisitely balanced.

# Non Stop Flights

### Tokyo 12

Traditional sake flight - Nigori, Junmai, Junmai Nigori, Kimoto Junmai.

### Osaka 10

Experience the sake rainbow - Apple, Lychee, Raspberry, White Peach.

# Our Favorites

### Vodka Limeade 8

SRFC's on the pitch. Time to celebrate! \*add 1 for strawberry, grape, cherry, raspberry, blueberry, peach, ruby red, mandarin or citron.

### Firestarter 8

Bulleit Bourbon, grapefruit, togarashi and house-made simple syrup. Served on the rocks with a lemon peel.

### Saketini 9

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

### Big Cosmos 10

Best Cosmo in RVA! Fresh lime, cranberry, vodka, natural yuzu.

### China Doll 12

Lychee martini with Kettle One vodka, lychee syrup, natural yuzu.

### Dirty Bird 9

Sensual magic from the mountains of Venezuela. Fabulous elixir created by Michelle Leon.

### Saturday Night Special 9

Turn any night into Saturday night with this delicious blend of rum and exotic juices.

### Orange Crush 8

Whether you remember the Broncos' defense from the 70's or you could care less. Iced or not. Contains Red Bull.

### Apple Pie Hot Toddy 6

Firefly Apple Pie Moonshine, hot water & side of honey. Get loose while you get warm.

### Jack Rose 8

Captain Apple Jack Brandy, fresh lime and grenadine. Janie smiles when she drinks this.

### Dark and Stormy 9

Gosling's Black Seal Rum and Gosling's Ginger Beer. Umbrella not included.

### Moscow Mule 9

Vodka, Gosling's Ginger Beer and fresh lime. We all love Rocky IV.

### TWP 5

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

## Beer

Bell's Two Hearted  
Blue Moon  
Budweiser  
Bud Light  
Coors Light  
Corona  
Devil's Backbone Vienna Lager  
Founders Imperial Stout  
Founders Porter  
Guinness  
Heineken  
Kirin Ichiban  
Mama's Little Yella Pils  
Miller Lite  
Modelo Especial  
National Bohemian 16oz  
PBR  
PBR 24oz  
Sapporo  
Shock Top Belgian White  
Sprecher Hard Root Beer  
Stella Artois  
Stone IPA  
Yuengling

### DRAUGHT

Hardywood Singel  
Hardywood The Great Return IPA  
Hardywood Seasonal *(Ask your server)*

### GLUTEN FREE

Angry Orchard Cider  
Crabbies Ginger Beer  
Crispin Cider

### NON ALCOHOLIC

O'Doul's  
Gosling's Ginger Beer

## Every Night of the Week

### Monday

Sushi Heaven - 1/2 price sushi  
from 10:30 p.m. - 12:30 a.m.  
Must be 21 and up.

### Tuesday

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

### Wednesday

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

### Thursday

Kid's Night - Kids under 12  
eat for free off of our kid's  
menu. And for the big kids,  
come and party with the best  
bartenders in town! 10 p.m.

### 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.

### Sunday

Piko 42 - Join us for the  
original trivia and challenge  
night. Bring your friends,  
teams are encouraged!  
10 p.m.

### Happy Hour

Enjoy our Happy Hour  
menu 7 days a week  
from 4 p.m. - 7 p.m.

- \$1 PBR's
- \$3 pints
- 1/2 price house sake
- 1/2 price side of tots
- 1/2 price miso soup
- 1/2 price edamame
- 1/2 price sticky balls

## Special Specials

### 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

\$1 PBR's for those with Sticky  
Rice tattoos. Until 9 p.m.

### R-Friends

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

### Merch

Sticky Rice stickers, gifts,  
t-shirts and take-out  
are available across the  
street at Sticky ToGoGo.  
And visit our web-store at  
[www.thestickystore.com](http://www.thestickystore.com)  
for gift certificates, limited  
edition shirts, hats, shoes  
and much, much, more!

## Locations

### Sticky Rice

2232 W. Main St.  
Richmond, VA 23220  
804-358-7870  
[www.stickyricefan.com](http://www.stickyricefan.com)  
**Monday - Sunday**  
**11 a.m. - 2 a.m.**

### Sticky Rice DC

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

### Sticky ToGoGo

2227 W. Main St.  
Richmond, VA 23220  
804-358-2633  
[www.stickytogogo.com](http://www.stickytogogo.com)  
**Sunday - Thursday**  
**11 a.m. - 10:30 p.m.**  
**Friday - Saturday**  
**11 a.m. - 11 p.m.**

### Sticky Rice Baltimore

1634 Aliceanna St.  
Baltimore, MD 21231  
443-682-8243  
[www.bmoresticky.com](http://www.bmoresticky.com)

