



# ABACUS RESTAURANT

Menu is updated monthly

## S M A L L P L A T E S

WOOD ROASTED MAPLE GLAZED QUAIL  
FOIE GRAS- KING TRUMPET BREAD PUDDING  
18.

PORT BRAISED KOBE SHORT RIB, GOAT CHEESE POLENTA CAKE  
VERJUS-TOMATO BROTH  
20.

## B I G P L A T E S

PIMENTON SEARED DIVER SCALLOPS  
SPANISH CHORIZO-SAFFRON RICE, DRY SACK SHERRY SAUCE  
38.

CHIPOTLE DUSTED MAPLE LEAF DUCK BREAST,  
ANSON MILLS BLUE CORN GRITS, BLOOD ORANGE DEMI  
38.

**EXECUTIVE CHEF KENT RATHBUN**  
**EXECUTIVE SOUS CHEF JERMAINE BROWN**  
**SOUS CHEF J. GUADALUPE**  
**SOUS CHEF OMAR FLORES**

**LET ABACUS OR JASPER'S CATER YOUR NEXT EVENT**  
**ASK YOUR SERVER FOR DETAILS**

TWENTY PERCENT GRATUITY ADDED TO PARTIES  
OF EIGHT OR MORE

**WWW.KENTRATHBUN.COM**

# ABACUS SUSHI

## SUSHI AND SASHIMI TASTING 35.

### MAKI ROLLS

RAINBOW ROLL	18.
CATERPILLAR ROLL	16.
CRAB-AVOCADO CALIFORNIA ROLL	18.
SPICY AHI TUNA	18.
PHILADELPHIA ROLL	18.
DRAGON ROLL	18.

### ABACUS SPECIALTY ROLLS

RUSSIAN ROLL	21.
<i>CRAB, SALMON, AVOCADO AND HAMACHI</i>	
DYNAMITE ROLL	20.
<i>CALIFORNIA ROLL WITH SCALLOPS, SPICY CRAWFISH, SHITAKE MUSHROOMS</i>	
HAWAIIAN ROLL	18.
<i>CRAB CALIFORNIA ROLL WITH AHI TUNA AND AVOCADO</i>	
JALAPENO ROLL	18.
<i>TEMPURA HAMACHI ROLL WITH JALAPEO-CILANTRO MAYONNAISE</i>	
SUNDAY ROLL	18.
<i>SPICY TUNA ROLL WITH CREAM CHEESE, CUCUMBER AND SPICY CRAB</i>	
FAVORITE ROLL	18.
<i>TEMPURA SHRIMP, CREAM CHEESE, AVOCADO AND SNOW CRAB</i>	

### PRESSED SUSHI

TUNA, SALMON AND AVOCADO PRESSED SUSHI	18.
<i>SRIRACHA SPICED TUNA</i>	
HAMACHI SHRIMP AND AVOCADO PRESSED SUSHI	18.
<i>SRIRACHA SPICED CRAB</i>	

### SASHIMI

FIVE PIECES PER ORDER

AHI TUNA	16.
JAPANESE HAMACHI	18.
WILD KING SALMON	15.
KONA KAMPACHI	16.

### NIGIRI

SERVED IN PAIRS

AHI TUNA	8.
JAPANESE HAMACHI	9.
FRESH WATER EEL	7.
KONA KAMPACHI	8.
POACHED GULF SHRIMP	7.
CURED WILD KING SALMON	7.
DIVER SCALLOP	8.
TEMPURA FRIED FRESH WATER EEL	7.
TEMPURA GULF SHRIMP	7.

SUSHI CHEF ANTONIO MATEOS

S O U P   A N D   S A L A D S

PORCINI MUSHROOM SOUP, WHITE ASPARAGUS, BABY LEEKS  
HERBED TRUFFLE OLIVE OIL  
12.

HEARTS OF ROMAINE CAESAR, HOUSE DRIED AMAROSA TOMATOES  
SHAVED PARMIGIANO REGGIANO  
14.

ROASTED BEET-LATTE DA DAIRY GOAT CHEESE SALAD  
BUTTERMILK-BASIL DRESSING  
15.

TEXAS FIELD GREENS  
WHITE BALSAMIC DRESSING  
11.

WARM CURLEY SPINACH SALAD, CRISPY SERRANO HAM  
CABRALES CHEESE FRITTERS  
14.

S M A L L   P L A T E S

LOBSTER-SCALLION "SHOOTERS"  
RED CHILE-COCONUT SAKE  
20.

PROSCIUTTO WRAPPED-AHI TUNA, CAULIFLOWER PUREE  
ROASTED CIPOLLINI ONION MARMALADE  
22.

KONA KAMPACHI TARTARE, PINEAPPLE-YUZU SAUCE  
AVOCADO, JALAPENO OIL  
18.

KOBE BEEF CARPACCIO, SHALLOT-BLACK PEPPER VINAIGRETTE  
FRESH KEY LIMES AND MICRO MIX GREENS  
18.

SALT CRUSTED CALAMARI FONDUE  
SPICY YELLOW CURRY SAUCE  
16.

SHISO TEMPURA TIGER PRAWNS, SPICY YUZU SOY GLAZE  
COCONUT SUSHI RICE "RISOTTO"  
20.

"BACON AND EGGS", NIMAN RANCH CHIPOTLE BACON  
SCRAMBLED DUCK EGG, BLACK TRUFFLE  
22.

WOOD ROASTED FOIE GRAS, APPLE -VANILLA SAUCE  
BUTTERMILK WALNUT PANCAKES  
28.

## B I G P L A T E S

CRISPY SEARED LEMON SOLE, RICOTTA SALATA-GNOCCHI  
GRILLED ASPARAGUS, ARUGULA PESTO  
38.

HICKORY GRILLED ATLANTIC SWORDFISH  
MIXED BRAISED GREENS, GOLDEN CHANTERELLE MUSHROOM  
36.

PLUM - SAKE GLAZED WILD KING SALMON, STIR FRIED EGG NOODLES  
CHINESE LONG BEAN, MAITAKE -WHITE SOY BROTH  
36.

"SURF AND TURF", WHITE MISO HALIBUT, CARROT-GINGER BROTH  
BABY BOK CHOY, KOBE BEEF DUMPLINGS  
38.

BALSAMIC GLAZED COLORADO LAMB STRIPS, ROASTED CIPOLLINI  
RISOTTO, GORGONZOLA DOLCE  
42.

WOOD ROASTED BUFFALO TENDERLOIN, RED WINE BUTTER  
TRUFFLE WHIPPED POTATOES, BABY VEGETABLES  
49.

## A B A C U S P R I M E S T E A K S

BONE IN FILET MIGNON 16OZ  
*RED WINE BUTTER*  
55.

WOOD GRILLED BERKSHIRE PORK CHOP 16OZ  
*MARSALA DEMI*  
35.

USDA PRIME STRIP 16OZ  
*WHOLE GRAIN MUSTARD HOLLANDAISE*  
50.

USDA PRIME "DELMONICO" RIBEYE 16OZ  
*JACK DANIELS DEMI*  
48.

USDA PRIME FILET OF RIBEYE 10OZ  
*JACK DANIELS DEMI*  
40.

## S I D E S

STEAMED EDAMAME	7.
SPICY STIR FRIED BRUSSELS SPROUT LEAVES	9.
HICKORY ROASTED SHIITAKE MUSHROOMS	11.
CREAMY BLACK TRUFFLE RISOTTO	16.
SERRANO-PEPPER JACK CHEESE ANSON MILLS GRITS	9.
APPLEWOOD SMOKED BACON "MAC AND CHEESE"	9.
GRILLED ASPARAGUS	9.
POMME FRITES <i>WITH WHITE TRUFFLE OIL</i>	9./11.