

ESTTA Tracking number: **ESTTA68629**

Filing date: **02/28/2006**

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

Proceeding	91168732
Party	Defendant 2 Manatees, L.L.C. 2 Manatees, L.L.C. 2237 East 33rd Street Tulsa, OK 74105
Correspondence Address	DANA YEATMAN BLADWIN JONES GIVENS GOTCHER & ROGAN PC 15 E 5TH ST STE 3800 TULSA, OK 74103-4309
Submission	Answer
Filer's Name	John W. Cannon
Filer's e-mail	jcannon@jonesgotcher.com, jweger@jonesgotcher.com
Signature	/John W. Cannon/
Date	02/28/2006
Attachments	Manatees.Answer.NoticeOpposition.pdf (18 pages)

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
TRADEMARK TRIAL AND APPEAL BOARD**

RA SCOTTSDALE CORP.)	
)	
Opposer,)	
)	
v.)	Opposition No. 91168732
)	Serial No.: 76/574049
2 Manatees, L.L.C.,)	
)	
Applicant.)	

ANSWER

COMES NOW, 2 Manatees, L.L.C. (“Manatees”), and for its Answer to the Notice of Opposition filed by RA Scottsdale Corp. (“Scottsdale”), submits this Answer to the United States Patent and Trademark Office Trademark Trial and Appeal Board. Unless specifically admitted herein, Manatees denies each and every allegation in Scottsdale’s Notice of Opposition. Subject to the foregoing, Manatees responds to the Notice of Opposition as follows:

1. Manatees is without sufficient knowledge to either admit or deny the allegations contained in paragraph 1, of Scottsdale’s Notice of Opposition, and therefore, denies the same.
2. Manatees is without sufficient knowledge to either admit or deny any of the allegations contained in paragraph 2, and therefore, denies the same.
3. Manatees is without sufficient knowledge to either admit or deny any of the allegations contained in paragraph 3, and therefore, denies the same.
4. Manatees admits in so far that one of its principals did visit one of Scottsdale’s

restaurants in or about late 1999, after Manatees had already created the name and opened its restaurant in 1998. Manatees denies the remaining allegations contained in Paragraph 4 of the Notice of Opposition.

5. Manatees admits the allegations contained in Paragraph 5 of the Notice of Opposition.

6. Manatees admits the allegations contained in Paragraph 6 of the Notice of Opposition.

7. Manatees denies the allegations contained in Paragraph 7 of the Notice of Opposition.

8. Manatees denies the allegations contained in Paragraph 8 of the Notice of Opposition.

9. Manatees denies the allegations contained in Paragraph 9 of the Notice of Opposition.

10. Manatees denies the allegations contained in Paragraph 10 of the Notice of Opposition.

11. Manatees denies the allegations contained in Paragraph 11 of the Notice of Opposition.

12. Manatees denies the allegations contained in Paragraph 12 of the Notice of Opposition.

13. Manatees denies the allegations contained in Paragraph 13 of the Notice of Opposition.

14. Manatees denies the allegations contained in Paragraph 14 of the Notice of Opposition.

15. Manatees denies that its restaurants have only received reviews ranging from average to adequate. (See attached newspaper and website restaurant reviews of "In The Raw" at Exhibit 1.) In fact, Manatees denies that any of the "reviews" of the blog sites attached to Scottsdale's Notice of Opposition are in fact verifiable reviews. (See attached disclaimer of "Sushi Reference" website at Exhibit 2.) The exhibits attached to Scottsdale's Notice of Opposition were, in fact, probably created by Scottsdale in an attempt to, in bad faith, support its baseless opposition, as whoever wrote the review had obviously never been to Manatees restaurants. Proof of this is that the review blogs attached to Scottsdale's Opposition incorrectly state that Manatees does not serve sides with its entrees and allows smoking, both of which are untrue. Scottsdale's RA Sushi should

be aware that it has received bad reviews, even overcharging its customers in its Chicago and Arizona restaurants as reflected in various websites attached at Exhibit 3.

16. The written opinions of the “Sushi Reference” website attached to Scottsdale’s Notice of Opposition are by anonymous people who are not qualified to render opinions about restaurants, and probably written by Scottsdale. These attachments speak for themselves and thus, Manatees denies the allegations of Paragraph 16, of the Notice of Opposition.

17. The written opinions of the “Sushi Reference” website attached to Scottsdale’s Notice of Opposition are by anonymous people who are not qualified to render opinion about restaurants, and probably written by Scottsdale. These attachments speak for themselves and thus, Manatees denies the allegations of Paragraph 17, of the Notice of Opposition.

18. Manatees admits the allegations contained in Paragraph 18 of the Notice of Opposition.

19. Manatees admits the allegations contained in Paragraph 19 of the Notice of Opposition.

20. Manatees denies the allegations contained in Paragraph 20 of the Notice of Opposition.

21. Manatees denies the allegations contained in Paragraph 21 of the Notice of Opposition.

22. Manatees denies the allegations contained in Paragraph 22 of the Notice of Opposition.

23. Manatees denies the allegations contained in Paragraph 23 of the Notice of Opposition.

24. Manatees denies the allegations contained in Paragraph 24 of the Notice of Opposition.

AFFIRMATIVE DEFENSES

First Affirmative Defense

(Waiver)

Scottsdale, by its own actions, has waived any claims of opposition it may have against Manatees use of its registered mark.

Second Affirmative Defense

(Estoppel)

Scottsdale's claims of opposition are barred by the doctrine of estoppel.

Third Affirmative Defense

(Statute of Limitations)

Scottsdale's claims of opposition are barred, in whole or in part, by the applicable statute of limitations.

Fourth Affirmative Defense

(Failure to State a Claim of Opposition)

Scottsdale has failed to set forth any bases under its opposition to justify denying Manatee's application to register "In The Raw." Manatee's mark does not resemble or is not otherwise confused with Scottsdale's use of "RA," "RA Sushi" or "It's More Fun In The RA!" marks. Manatee's use of "In The Raw" shall not cause mistake or confusion and shall not deceive the trade or public for the reasons the marks are not similar, are different in appearance, sound and connotation.

Fifth Affirmative Defense

(Laches)

Scottsdale's opposition is barred, in whole or in part, because of the doctrine of laches.

Sixth Affirmative Defense

(Bad Faith)

The opposition filed by Scottsdale was filed in bad faith with unverifiable exhibits and based upon allegations that are untrue and known to be untrue when they were filed by Scottsdale.

Seventh Affirmative Defense

(Standing)

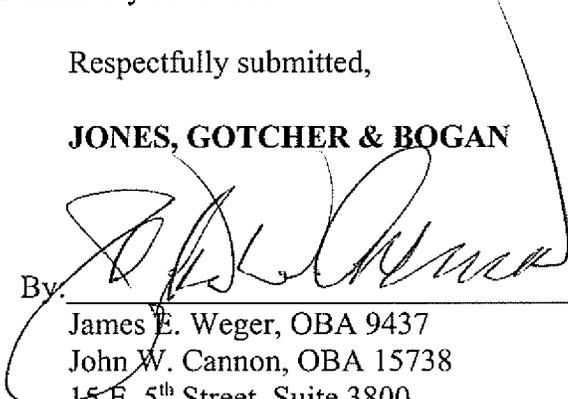
Scottsdale lacks proper standing to properly assert its opposition against Manatees.

PRAYER FOR RELIEF

WHEREFORE, Manatees requests that this Board deny Scottsdale's Notice of Opposition against Manatee's application to register "In The Raw." Manatees reserves the right to add additional affirmative defenses as discovery continues.

Respectfully submitted,

JONES, GOTCHER & BOGAN

By. 

James E. Weger, OBA 9437

John W. Cannon, OBA 15738

15 E. 5th Street, Suite 3800

Tulsa, OK 74103

(918) 581-8200

Facsimile (918) 583-1189

jweger@jonesgotcher.com

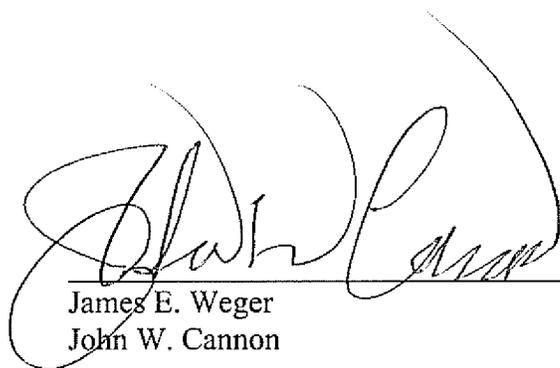
jcannon@jonesgotcher.com

ATTORNEYS FOR 2 Manatees, L.L.C.

CERTIFICATE OF SERVICE

I hereby certify that on February 28, 2006, I filed this Answer electronically with the United States Trademark Trial and Appeal Board pursuant to 37 C.F.R. Section 1.8, and I further certify that I caused to be mailed in the United States Mail with proper postage fully prepaid thereon a true and correct copy of the above and foregoing to:

Glenn S. Bacal, Esq.
Jennings, Strouss & Salmon, PLC
16427 N. Scottsdale Rd., Suite 300
Scottsdale, AZ 85254-1597



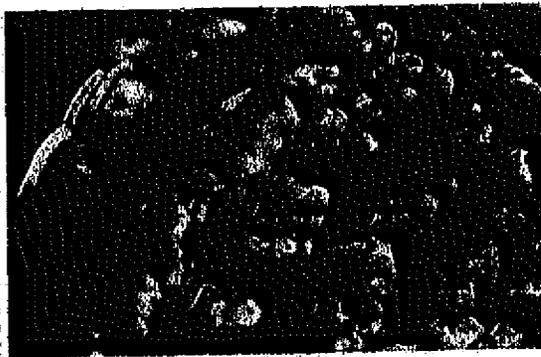
James E. Weger
John W. Cannon

EXHIBIT 1

Brookside Dining

Check out our picks for breakfast, lunch, and dinner in this Tulsa district.

In the past few years, Brookside has become one of the most popular dining areas in the city. Allow us to usher you through the day, from breakfast to dinner, via a few of our favorites—all within a few blocks of each other.



Breakfast—One Hip Little Diner
Grab one of the stools wrapping the long L-shaped counter at Brookside by Day (BBD). You'll immediately notice BBD shares a dual role as classic diner and hip cafe. Tousle-haired college kids as well as patrons clad in business attire create quite an energetic morning buzz. The menu reflects this duality as well. Sure, a stack of the buttermilk pancakes (\$5.25) will suit you right nicely, but this eatery also stuffs and flips some of the best gourmet-style omelets in town. We like the Florentine (\$7.25), filled with spinach, bacon, green onions, and Swiss cheese. Not such an early riser? You're in luck; breakfast is served until 2 p.m. *Brookside by Day: 3313 South Peoria Avenue, (918) 745-9989. Entrées: \$3.75-\$8.75.*

Lunch—New Look at Sushi
The vibrant colors and upbeat music at In the Raw will convince you of one fact right off: This ain't your daddy's sushi bar. "We're taking a non-traditional, Westernized approach to



above: Sit down with a stack of pancakes and a cup of coffee at Brookside by Day to start your morning right. left: All of In the Raw's fish is shipped directly from California and Hawaii.

sushi," says owner Greg Hughes. No paper lanterns. No circular koi ponds. No twangy balladeers. You'll love watching the chefs in action behind the wide-open bar. "It's like they're onstage," says Greg.

Start with an order of edamame (\$5), which are boiled soybeans, and choose from a full sushi menu. If you're a beginner, start slow with the Not In the Raw Combo (\$13), which includes a California roll, shrimp sushi, and crab sushi. The restaurant also offers an entrée menu. We liked the flavorful teriyaki chicken rice bowl (\$8.95). *In the Raw: 1325 35th Place, (918) 744-1300. Sushi: \$2.95-\$19.95. Entrées: \$7.95-\$31.95.*

Dinner—Courtyard Dining

If In the Raw is lunchtime rock 'n' roll, then Garlic Rose is smooth and slow dinnertime jazz. You'll first notice the intimate charm of its location, tucked into a corner of the Consortium, a cluster of shops and restaurants sharing a common courtyard. Call early to reserve a table in the courtyard, where there is live music Thursday through Saturday.

Inside, Garlic Rose takes on the feel of a quaint and romantic bistro, with candlelight flickering off the dark concrete walls. Find a yummy selection of Italian Continental cuisine. Start with the fried calamari

(\$8.95), and order the Pork Tenderloin Garlic Rose (\$17.95) covered in a balsamic rosemary sauce and served with garlic mashed potatoes and steamed vegetables. End your day of Brookside dining with the homemade Tiramisu Tower (\$6.95). *Garlic Rose: 3509 South Peoria Avenue, (918) 746-4900 or www.garlicrose-tulsa.com. Entrées: \$8.95-\$27.95.*

TANNER C. LATHAM



Try Garlic Rose's house specialty: veal chop stuffed with pancetta, mushrooms, onions, and Gorgonzola cheese and served on garlic mashed potatoes and fresh vegetables.

PHOTOGRAPHS: NIT MERRILL, MIT JO YOUNG

FOODS • *Chicagoland Weekly* • 4 • Dec. 31-Jan. 13, 1999

Banzi Brookside

BY KATHARINE KELLY

After I was at the school what a sushi restaurant could take on the role of a hip, night-time hang-out. But when I arrived to check it out, I understood immediately it was a Thursday night. The crowd was substantial, the air surprisingly thick, but it was a crowd I had understood. The night ranged from Al Green to Dave Matthews.

The recommendation from the beverage counselors was a Spike Bomb, a drink that has quickly become the trademark for the late night crowd at In The Raw. It consists of a Shipporo Japanese beer (easily as easy as some of the standard imports) and a shot of sake, the heated rice wine synonymous with raw fish and good times. As I enjoyed my drink waiting on a spot at the sushi bar, I took inventory of the surroundings.

The decor is eclectic—strong but muted colors of mustard and purple cover ceiling walls. They cabled track lighting hangs gently in all directions. What appears to be a massive stainless steel grid canopy the main dining room. The result is truly a striking and inviting room, wide open and cozy all at once. A deconstructionist bicycle archway separates the drinking bar from the main dining room—a nice change from the typical velvet rope genre. The sushi bar takes up the center of the room, wrapping around in a fashion.

Aesthetically impressed, I was ready to sample the bill of fare. Seated at the sushi bar in traditional fashion, I was given a menu and an ordering sheet with a pencil. But don't feel limited to what's on the menu even though it is quite extensive. You can request your own concoctions if you like.

I'm a sushi fanatic, so I went straight to the good, raw stuff. All the favorites are there, from the delicious albacore tuna to the melt-in-your-mouth salmon to everyone's favorite, octopus. And that's just the beginning; every base is covered on the colorful menu: nigiri, sashimi, rolls, and, yes, even a bunch of cooked stuff for the

non-so-brave diners.

Complete dinners are available as are combination sushi meals. But for the true sushi experience, a la carte is the only way to go. I tried several of the rolls unique to In The Raw. First was the Rustic Ribbon Roll, a traditional roll consisting of salmon, shrimp, crab, and avocado rolled inside out. Next was the Shig Roll, a tasty choice that gets its name only from its appearance, not its content. It contains yellowtail, salmon, and tuna rolled in seaweed.

Then, it's the real deal sushi: a slab of the raw stuff on top of a ball of the sticky rice. I went for the Bluefin and the salmon. This is phur as raw as it gets. And it was absolutely delicious.

The owners say they fly the fish in twice a week from the west coast, which is about as fresh as you can get in this part of the country. The proof is in the eating. Of course, everything in The Raw serves is fresh and

sushi-grade, a term given to only the highest quality seafood. If you don't believe me, make it from an expert. I spoke with a young woman in town from Washington, DC. She eats sushi twice a week in the east coast.

And she said this was some of the best she's ever had.

The great part about sushi is that virtually anything goes with it. Drink red or white wine (the selection is great here) or go for one of the Japanese beers. Heck, try some local tea. It all works.

A full meal at In The Raw is different from many restaurants in that you can regulate exactly how much you eat. And even if you stuff yourself, which I inevitably do here, you don't feel all weighted down, ready to take a nap. Let's a light, healthy alternative to your heavier meals.

paid a perfect starter for a big night out. And if you actually want to be productive at the office after lunch, this is the place.

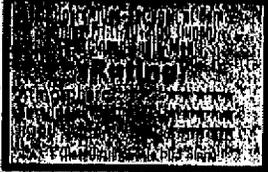
Say you're still not sold on the idea of eating uncooked fish, the tempura selections range from shrimp to mixed vegetables. In The Raw also provides a nice range of sushi-type items (like only include vegetables and cooked fish. Some to note are the Portabella Roll, a sushi item that was marinated portabella mushrooms for the fish in the standard roll form.

A number of cooked dinners are also available including the Chin Chin Salad, a roasted chicken and vegetable combination with a wonderfully unique dressing and the Flambé Tacos—just what it sounds like with avocado, cheese and salsa. Also worthy of mention are the Crab Cakes, a combination of green, yellow and red bell peppers blended together in a light, fluffy cake, and the Pork Gyozo, the Japanese version of pot stickers.

In addition to the standard menu, In The Raw offers several dishes (cooked and otherwise) that are perfect for lunch. And this is an important thing to know: If you're out to impress somebody with a nice restaurant but aren't sure what they like, In The Raw has you covered.

At the point I couldn't eat another bite, I ate some more. Then I stopped. In a city inundated by franchised concept restaurants, In The Raw is a welcome, fresh change of pace. The service, selection and additive atmosphere truly made the meal a dining experience I'll remember. And how many of those have you had in the last few months?

In the Raw Sushi
3321 S. Peoria Ave.
744-1300



Nico Oishi, Sushi chef, In The Raw, prepares fresh, colorful cuisine.

URBAN TULSA

W E E K L Y



Home



News



Columns



Calendar



Foods



Music



Cinema



Sports Scoop



Real Astrology



Opinion



Classifieds



Best of Tulsa



About Us

[Printable Version](#)

[E-mail to a Friend](#)

Article Search

Search

Absolute Best of Tulsa

ABOT GUIDE 2003 ([Printable Version](#) , [E-mail to a Friend](#))

LOCAL CELEBS

Spiritual Leader Oral Roberts

According to *Urban Tulsa Weekly* readers, Oral is THE MAN when it comes to local spiritual leadership. Why? Well, let's see...he's internationally known and respected, he's been in the ministry for decades, and he's got a *university* named after him. No contest this year.

Civic Organization Rotary Clubs

Founded in Chicago in 1905, Rotary is established today in every country, on every continent. Specializing in community service, each club is comprised of successful business people, educators, ministers, lawmakers, non-profit organization executives and others who just want to help make their city a better place to live. As it turns out, Tulsa has the 27th largest Rotary Club in the world.

Philanthropist Henry Zarrow

This is one local businessman who really puts his money where his mouth is. Last December, Zarrow funded the state's only small animal MRI for the Oklahoma Medical Research Foundation. "I wanted to do something that would help Oklahoma doctors save lives," says Zarrow. Before that, he made a public

Tawook Platter is to die for.

**Runner up:
India Palace**

Geographically speaking, we're not so certain that Indian food would really be considered "middle eastern," but hey...it sure does taste good.

**"Best" Dive
Barkley's**

We at *UTW* wouldn't exactly label this Brookside restaurant/bar (complete with murals, a wall of televisions, and a spacious sidewalk patio) a "dive," but it's definitely quite the popular hang-out for the twenty-something/thirty-something set.

**Diner
Metro**

One of the few 50's-styled diners still operating in town. Excellent shakes and malts...among other things.

**Seafood
Bodean's**

Upscale and locally-owned, Bodean's never fails to satisfy discerning seafood lovers.

**Runner up:
Red Lobster**

The giant seafood chain claws it's way into second place.

**Steaks
Outback**

Everyone loves their meat cooked Aussie-style here in the beef-lovin' Midwest. Ironic, no?

**Sushi
In the Raw**

A staple restaurant in the Brookside dining scene, In The Raw does big business every weekend, most

weeknights, and *definitely* at lunch time. From sashimi to a wide selection of exotic rolls to cooked delights (for those who like their meat a little more *well-done*) In The Raw never fails to please.

Burger (Home Town) Ron's

The chili cheese burgers are to die for. Definitely NOT recommended for those of you monitoring your fat intake.

Burger (Franchise) Fuddrucker's

Better say the name right or it could be rather...um... *embarrassing*.

Gourmet Pizza Hideaway

Year after year Tulsans choose Stillwater-based Hideaway Pizza over all the national pizza chains as their favorite place to get a pie. And we know why, of course. It just tastes better. Can't argue with that.

Pizza Delivery Mazzio's

It's a cold, rainy night and you're hungry. What do you do? Pop in a DVD, turn the lights down low, curl up with your significant other on the couch and eat hot pizza that someone else brings right to your door, that's what. God bless America. (And Mazzio's, too.)

Cajun Bourbon Street

Son of a gun, gonna have big fun on the bayou. (Or at least at Bourbon Street.) Gumbo and all the fixin's, mmm-mmm-mmm. Can't go wrong.

Subs/Sandwiches Subway

You know the feeling: You want a substantial lunch... good healthy food, light on the grease and salt and

EXHIBIT 2

The World-Wide Sushi Restaurant Reference

The World Wide Sushi Restaurant Reference --- Terms & Conditions**Copyright**

The Sushi Restaurant Reference is Copyright © 1995-2001 by John Maraist and is made available as a service to the Internet community. It may not be sold on disk, tape, CD-ROM, packaged or incorporated with any commercial product, or published in print, without the explicit, written permission of the copyright holder. The copyright holder reserves the right to alter or revoke any portion of this copyright and distribution licenses below for any future versions of the applicable documents at any time and for any reason. Acquisition by electronic or other means of any portion of the Sushi Restaurant Reference constitutes acceptance of this copyright and the licensing terms described in this document.

License is hereby granted to redistribute the present version of these documents on electronic or other media for which no fees are charged (whether for the transfer of these documents or for a broader service of which the documents would be a part; and except for the media itself) *excluding* Internet redistribution by providers of access to the Internet and World Wide Web, so long as: (1) the text of this copyright notice and license are attached intact to any and all republished portion or portions, (2) redistribution of listings of restaurants *must* be complete, that is to say, a redistribution of listings for a particular geographic area must include *all* of the establishments listed by the original site for that area, (3) redistribution of reviews *must* be complete, that is to say, every particular redistribution must include either (a) all reviews of all establishments included in the redistribution must be included in the redistribution or (b) the redistribution must contain no reviews, (4) the disclaimer on every hypertextual page of the redistribution must be amended to indicate that the date that the copy under redistribution was made, and must explicitly state (a) that the redistribution is not maintained by the moderator(s) of the original Sushi Restaurant Reference, (b) that therefore the information in the redistribution is inherently out-of-date, and (c) that the moderator(s) of the original Sushi Restaurant Reference are not responsible for any damages arising from the use or misuse of the redistribution. The copyright holder reserves the right to alter or revoke any portion of this license for any future versions of the applicable documents at any time and for any reason. Acquisition by electronic or other means of any portion of the Sushi Restaurant Reference constitutes acceptance of the licensing terms described in this paragraph. From August 1996, all redistribution according to the terms of this paragraph must be reported to the site maintainer by email or by postal mail (not fax!), along with a statement verifying that all terms of the license have and shall continue to be respected.

License is hereby granted to providers of access to the Internet and World Wide Web for redistribution of these documents as fetched from the Internet to clients of the access provider, so long as (1) conditions (1) through (3) of the preceding paragraph regarding non-Internet-based redistribution are met by the provider, (2) the provider distributes copies of these documents which have been fetched from the *sushiref.com* web server no less recently than six (6) hours prior to time of distribution to the access provider's client, (3) the access provider will keep all aspects of the transmission of any of these documents confidential, and in

At this site**Up to:** [Top.](#)**Go to:** [FAQ -](#)[Glossary - Updates](#)[- Index.](#)[Ads by Google](#)**Online Restaurant Ads**

Reach Hungry Customers In Your Area With Targeted Ads From Google!
[adwords.google.com](#)

Other sites:[The Urban Pug.](#)[Primetime](#)[Wellness.](#)[New Orleans Food Community.](#)

particular will not use or allow to be used for marketing or promotional purposes the fact of the access provider's client's acquisition of these documents or presumed interest of the access provider's client in the material herein. The copyright holder reserves the right to alter or revoke any portion of this license for any future versions of the applicable documents at any time and for any reason. Acquisition by electronic or other means of any portion of the Sushi Restaurant Reference constitutes acceptance of the licensing terms described in this paragraph.

This notice and licenses were last updated in November 2000.

Disclaimer

The primary source for this guide has been the `alt.food.sushi` newsgroup, plus some personal communications, and for the small number of places where I've actually eaten, my own opinions. The opinions contained here are ostensibly those of the originators of the messages cited at each review, and constitute in no way a recommendation for or against the subject establishments on my part or on the part of any present or past host of this site.

I can make no guarantee of the accuracy of this information. Prior to exploring any establishment mentioned in these pages, I would recommend verifying both that it is indeed still open, and its exact location.

And of course, updates and additional feedback are welcome and invited!

To the [top-level page](#).

EXHIBIT 3



Art - Bars - Clubs - Dining - Film - Hotels - Lifestyle - Literature - Music - Recreation - Theatre - Visitors
Home - About - Chicago Events - User Reviews - Virtual L™ + Neighborhoods - Personals & Dating - News

search through: for: go! [advanced search](#)

RELATED INFORMATION

Sponsored By
F212

coffee/dessert lounge
Adding Style to the Science

Restaurants

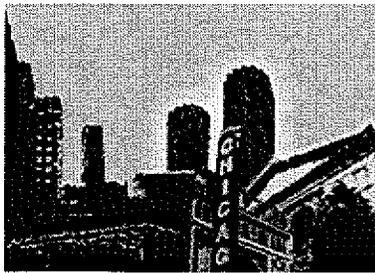
- [Chicago Cuisine](#)
- [Chicago Restaurant Styles](#)
- [List of Restaurants in Chicago](#)
- [Chicago Dining Guides](#)
- [Dining Reviews](#)

WEEKLY WINNERS

DO IT.
REVIEW IT.
WIN IT.

When you post a review, go ahead and make it great! You might just win one of many great prizes.

Find Out How



Ra Sushi

1139 N. State St., Chicago
Tel: (312) 274-0011

[View Map](#)

[Website](#)

[Details](#) [Patron Reviews](#)

3 Review(s) Total

Post Your Own Ra Sushi Review

Peter Inclu says:

On Tuesday 2/14/06 12:31 PM

Lot of the rolls have too much going on. Even if the roll has, say shrimp tempura with seared tuna on top, you can't taste both of them. Make sure YOU fill out the list of sushi because they tried to charge us for sushi they didn't even bring out and then tried to show us the sushi list (that the waitress marked herself) to "prove" us wrong

Jennifer Wilkens says:

On Sunday 10/2/05 7:04 PM

RA overcharged my credit card (with a false tip) and did not do anything to fix the situation. When I questioned the manager, she claimed that this happens "all the time". Who would want to eat there if they got overcharged all the time?

Ashley Vanderhagen says:

On Thursday 9/2/04 2:53 PM

Everything we tasted was yummy - especially the Tootsie Roll. The bar is a hip place to hang out with friends. I'll definately be back for another round of sake!

Post Your Own Review!



NOTICE: This is NOT the OFFICIAL Ra Sushi website. These reviews are a forum for opinions about the venue that other Centerstage Chicago users may want to know, not to order merchandise, apply for a job, etc.



Thieves

By Hannah Anson from Tempe, Arizona

11/13/04

Overall:



If you want to deal with rude staff who tip themselves on your tab, then RA is the place for you. I encountered a rude bartender who gave me drinks that I didn't order and then charged me for them. To top it all off, he tipped himself \$8 when I didn't tip him at all. Ra magically misplaced my receipt so I did the only thing I could do at that point but try and get a hold of management. They never returned my phone calls so my bank returned my money to my account. The atmosphere is great is you love being around annoying drunk people. The food is actually delicious, but the service sucks! It's your choice.

Was this review helpful? [Yes](#) - [No](#) ([Report Problem](#))