

Craft Beer

The Recipe For The Perfect



The Best Pour Every Time

We Clean Our Lines Twice More Than
The Industry Average

The Perfect Temperature

We only serve our beer super cold below 38°F

The Cleanest Lines

Poor Line Care Results In Stale Beer

Clean beer lines is key to the success of any draft beer.
We are willing to do everything it takes to maintain the
integrity of the beer that the brewers release.

“ENJOY BEER
with JAPANESE FOOD”



Takoyaki \$6.75

Our Superior Craft Brew Line

RYOMA BEER

By RESIDENT BREWING CO.

RISING DRAGON RIDING A WILD HORSE

AMERICAN BLONDE ALE



Light-bodied, Soft Malty Sweetness
With a Dry Finish.
HOPS: WILLAMETTE (GLUTEN REDUCED)

IBU:17 ABV:5.2%
12oz \$4.80 16oz \$6.00 34oz \$12.00

SINGLE HOP IPA



Bright and Crisp Melon, Tangerine and Pineapple.
HOPS: CITRA

IBU:50 ABV:6.4%
12oz \$5.80 16oz \$7.00 34oz \$14.00



Orion

Orion
Japanese Rice Lager - ABV: 4.7%
12oz / 5.50 16oz / 6.50 34oz / 14



Sapporo

Sapporo
apanese Lager - ABV: 5.0% IBU:18
12oz / 4.50 16oz / 5.50 34oz / 11



Asahi

Asahi
Japanese Lager - ABV: 5.0%
12oz / 5 16oz / 6 34oz / 12



Suntory The Premium Malt's

Pilsner - ABV: 5.5%
12oz / 8 16oz / 10 34oz / 20



Coedo

Coedo Beniaka
Imperial sweeto Amber
Japanese Craft Beer ABV: 7%
12oz / 8 16oz / 10 34oz / 20

Coedo

Coedo Shiro
Japanese White Beer (Hefeweizen)
Japanese Craft Beer ABV: 5.5%
12oz / 8 16oz / 10 34oz / 20

Coedo

Coedo ruri Pilsner
Japanese Craft Beer ABV: 5%
12oz / 8 16oz / 10 34oz / 20

Goo Goo Muck

Fall Brewing Company
Hazy IPA 6.4% ABV
12oz / 5.80 16oz / 7 34oz / 14

Grapefruit Sculpin

Ballast Point Brewing Co.
IPA - ABV: 7%
12oz / 6.80 16oz / 8 34oz / 16

Barrio Lager

Thorn brewing co.
Baja-Style Lager ABV: 4.5%
12oz / 5 16oz / 6 34oz / 12

Fruitlands

Modern Times
Sour Tropical Fruit Gose- ABV: 4.8%
12oz / 5.80 16oz / 7 34oz / 14

Blood Orange IPA

Latitude 33
IPA - ABV: 7.2% IBU: 61
12oz / 5.80 16oz / 7 34oz / 14

Nitro Cali Creamin

Mother Earth Brew Co.
Cream Ale - ABV: 5% IBU: 18
12oz / 5.80 16oz / 7 34oz / 14

Nitro Guinness

Guinness Ltd.
Stout Irish Dry - ABV: 4.2%
12oz / 5.80 16oz / 7 34oz / 14

Here Comes the Mango

Belching Beaver
IPA - ABV: 6.6% IBU: 50
12oz / 5.80 16oz / 7 34oz / 14

Delicious IPA

Stone Brewing Co.
IPA - ABV: 7.7% IBU: 75
12oz / 5.80 16oz / 7 34oz / 14

Apple Pomegranate

Turquoise Barn Cider ABV: 8.9%
12oz / 5.80 16oz / 7 34oz / 14



Beer Sampler

12.00
Your Choice of 3 Beers

Sake

House Sake

Served with Hot or Cold

4oz 4

8oz 8

Premium House Sake Kyoto Junmai

Served with Hot or Cold

4oz 7

8oz 14

Bottle (720ml) 36



Flavored Sake

Hana (Fuji Apple)

4oz 5.5

8oz 10

Bottle (720ml) 26



Nigori

Nigori Sake (375ml)

12

Strawberry Flavored Nigori Sake (375ml)

Yuki 15



Sparkling Sake

Mio (300ml)

13



Premium Sake

Suigei Brewery (Kochi)

Suigei (Drunken Whale) (720ml) 40

Very Dry and Ends Soft Finish/ Rose, Wood, and Grape Scents



Suigei Junmai Koiku 54 (720ml) 52

The aroma is modest and vaguely citrusy, and the flavor has a hint of sourness with solid umami, yet the finish is clean and pleasant.



Asahi-Shuzo Brewery (Niigata)

Kubota Senjyu (720ml) 47

Clean, Crisp, Light/ Nose of Dried Fruit, Minerals, Nutmeg, Ripe Plum, and Banana

Kubota Daiginjo (720ml) 56

Floral Aroma of Pear and Melon/ Delicate Balance of Sweetness and Sourness



Kubota Manjyu (720ml) 120

Floral KUBOTA's flagship, a premium Junmai Daiginjo.

The complex, pleasant flavor and flawless balance is crafted with expert brewing techniques. It has a floral, refined aroma that is in perfect harmony with the clean, silky and smooth



Kikusui Brewery (Niigata)

Kikusui (300ml) 18

Light and Comfortably Dry/ Fresh Cantaloupe and Banana Refreshing Mandarin Orange Like Overtones.

Kikusui Junmai Daiginjo (720ml) 69

A smooth, dry Junmai Daiginjo with an elegant aroma and rich flavor. We have extracted every last drop of the rice's power. Enjoy the full, rounded flavor slightly chilled.



Tamanohikari Brewery (Kyoto)

Tamanohikari Can (180ml) 12



Champagne



Moët & Chandon Imperial Brut (750ml)

89

KenzoEstate Vintage Reserved



Asatsuyu (375ml) 79

This vintage is the culmination of years of exceptional vineyard work, and boasts delightful and bursting aromatics with a crisp acidity and rich texture

Shochu

Japanese Vodka

Serve with Ice, Water, or Hot Water



Sweet Potato

Ikkomon
(750ml)
58



Rice

Kawabe
(750ml)
63



Wheat

Iichiko
(750ml)
35

Non-Alcoholic

Can Drinks

(Coke/Diet Coke/Sprite)

2

Lemonade/Iced Green Tea

(Free Refill)

3

Melon or Mango Cream Soda

4

LIFE WATER

2

S. PELLEGRINO

4

White Wine



House White (Sauvignon Blanc)

Glass Bottle

6

Plum Wine

5

Ferrari Carano (Fume Blanc/CA)

8

28

Bright Acidity & Crisp Freshness/ Lemongrass,
Pineapple, lychee, Honeydew, Pear, Pink Grape Fruit

Chloe (Pinot Grigio/Italy)

8

28

White Peach, Soft Melon, Crisp Apple,
Floral Honeysuckle with a Subtle Undertone of Meyer Lemon

Coppola (Chardonnay/CA)

8

28

Pineapple, Citrus Fruits, Melon

Red Wine



House Red (Merlot)

Glass Bottle

6

Tamari (Malbec/Argentina)

9

32

Rich Black Fruit Flavors/ Smooth Tannins/
Delicate & Persistent Finish

Serial (Cabernet/Paso Robles CA)

12

42

Rich and sophisticated, redcurrant and black cherry aromatics flirt with cedar and leather showcasing this opulent wine.

Charles Krug (Cabernet/Napa CA)

N/A

58

Cassis, Cherry Puree, Raspberry/ Long Finish

Joseph Phelps (Cabernet/Napa CA)

N/A

100

Blackberry, Dried Blueberry/ Supple Tannins, Lengthy Finish

Meiomi (Pinot Noir/CA)

12

42

Complex Aroma and Flavor of Strawberry and Jammy,
Dark Fruit with Mocha, Vanilla, and Toast Backed by Depth and structure

ラーメン

Ma-yu Tamago

- 1 pc Chashu
- Moyashi
- Negi (Scallions)
- Ma-yu (Roasted Garlic Oil)
- Tamago (Egg)

12.75



VEGAN

Veggie Ramen

- Soy Broth
- Red Ginger
- Brussel Sprouts
- Moyashi
- Negi
- Corn
- Tofu

13.25



Spicy Ramen

- 1 pc Nori
- 1 pc Chashu
- Moyashi
- Negi
- Spicy Meat

11.75

Spicy Umami



- 1 pc Nori
- 1 pc Chashu
- Moyashi
- Negi
- Spicy Umami Meat

12.00



KILLER Spicy



- 1 pc Nori
- 1 pc Chashu
- Moyashi
- Negi
- Spicy Umami Meat
- Cayenne Pepper

12.25



EXTRA TOPPINGS

2pcs Chashu (pork belly)	2.75	4pcs Nori (Seaweed)	1.00
Negi (Green onion)	1.35	Brussel Sprouts	1.35
Tamago (Soft Boiled Egg)	1.25	Bok Choy	1.35
Moyashi (Bean Sprouts)	1.25	Atsuage (Fried) Tofu	1.35
Ma-yu (Roasted Garlic Oil)	1.00	Tofu	1.25
Cayenne Pepper	0.25	Corn	1.00
Spicy Meat	1.25	Butter	0.50
Spicy Umami Meat	1.50	Extra Soup	1.50
Large Size	1.85	Super Size	2.70
Substitute with Gluten-Free Noodles		1.25	

RAMEN

BROTHS

Miso 味噌

Hokkaido style broth, thick, soybean based, and rich flavor

Shio 塩

Salt based broth, thin, clear, and with a lighter flavor.

Shoyu 醤油

Soy sauce based broth, thin, original Japanese style broth.



Basic Ramen

1 pc Nori (Seaweed)
1 pcs Chashu (Pork Belly)
Moyashi (Bean Sprouts)
Negi (Scallions)

10.50



Delux Ramen

3pcs Nori
3pcs Chashu
Moyashi
Negi
Tamago (egg)

14.15



Chashu Ramen

1 pc Nori
2pcs Chashu
Moyashi
Negi

13.25

Corn Butter Ramen

1 pc Nori
1 pcs Chashu
Moyashi
Negi
Corn
Butter

13.00



Negi Ramen

1 pc Nori
2pcs Chashu
Moyashi
Negi

11.75





Kimchi 3.85

Spicy Napa Cabbage with Sesame oil



Green Mussels 5pc 6.85

Green Mussels Baked with Homemade Yum Yum Sauce, and homemade Eel sauce on Top

Crispy Squid Skewer 2pc 5.25

Deep Fried Breaded Squid Tentacles with Home-Made Spicy Mayo



Ryoma Chicken Karaage

2 ct Karaage 3.50

5 ct Karaage 7.98

8 ct Karaage 12.35



Our Original Chicken Karaage Made From Fresh Chicken From Wayne's Farm

Dipping Sauce

Original Garlic Sauce

Spicy Mayo 0.25

Sweet Chilli Sauce

Teriyaki Chicken Skewer 2pc

Deep-Fried Chicken Skewer with home-made Teriyaki Sauce 5.35



Snacks and Salads

Edamame 3.50

Garlic Edamame 4.50

Seaweed Salad 4.50

Salmon Skin Salad 6.95

Sashimi Salad 8.65

Green Salad 3.50

Hot Tapas



Shrimp Tempura 4pc 6.50

Vegetable Spring Roll 5.35



Gyoza 5.35

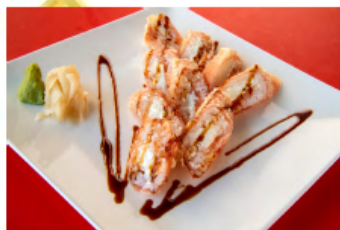
Takoyaki 6.98

Jalapeno Popper 5.85

Jalapeno stuffed with Crab
& Spicy Tuna Deep Fried with Tempura Butter
Splashed with Eel Sauce



Baked And Deep Fried Sushi Roll



Magic Mountain

Salmon & Cream Cheese
Wrapped by Soy Paper.
Deep-Fried and
Splashed Eel Sauce

7.98



Volcano

Crab Meat & Avocado Baked
with Yum Yum Scallop
& Yum Yum Sauce.
Splashed with Eel Sauce

11.95



Alaskan Summer

Crab Meat, Avocado, and
Cream Cheese
Wrapped by Salmon
& Baked with Spicy Yum Yum Scallop.
Splashed with Eel Sauce

13.25

Rice Bowl



Chasu Bowl

Mini 5.50

Reg. 8.95



Trio Bowl

Fresh Salmon, Spicy Tuna,
and Yum Yum Scallop on bed of Sushi Rice

10.00



Spicy Tuna Bowl

Mini 6.85

Reg. 10.00

18% Gratuity will added for Parties of 6 or More

Sushi Roll

California Roll

6.50

*Spicy Tuna Roll

6.50

*Salmon Loves Lemon

12.00

California Roll Wrapped with Salmon and Slice of Lemon

*Tiger Roll

12.50

Shrimp Tempura & Cucumber Wrapped with Spicy Tuna and Slice of Avocado. Splashed with Eel Sauce

Pride Crunch Roll

11.75

Shrimp Tempura Wrapped with Slice of Avocado. Splashed with Tempura Crumbs & Eel Sauce

California Crunch

7.50

California Roll with Tempura Crumbs and Eel Sauce

Royal California Roll

7.98

Deep Fried California Roll with Home made Eel Sauce

G-Spot

14.25

Shrimp Tempura, Crab Meat, Cream Cheese, and Avocado. Wrapped with Tuna and Splashed with Chef's Special Sauce and Yam Yam Sauce.

*Philadelphia Roll

7.25

Salmon, Avocado, and Cream Cheese

Salmon Skin Roll (5pcs)

6.00

Salmon Skin, Kaiware Radish, and Gobo (Pickled Burdock)

Vegetarian Lovers (5pcs)

6.50

Seaweed Salad, Kaiware Radish, Avocado, and Gobo (Pickled Burdock)

Tiger Roll



Salmon Loves Lemon

G-Spot

EXTRA ITEM FOR

Soybean Paper.....	1.00
Cream Cheese.....	1.00
Tempura Crumb.....	1.00
Avocado	1.00
Any Vegetables	1.00

HOUSE SPECIAL

Homemade Eel Sauce.....	0.25
Yam Yam Sauce.....	0.25
Spicy Mayo.....	0.25
Garlic Shoyu Sauce.....	0.25

Fusion Sashimi



Lava Salmon 12.95

Fresh Scottish Salmon Sashimi(6pc), Garlic Chips, Hawaiian Black Lava Salt, Truffle Oil, and Ponzu

Garlic Tuna Sashimi 14.00

Blue Fin Tuna Sashimi (6pcs), with Sliced Red Onion, Green Onion, Crispy Garlic Chips ,Cherry Tomato Splashed with House Special Garlic Ponzu



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

Sweets



Matcha Mont Blanc

5.00



Mochi Ice Cream
(Strawberry/Vanilla)
(Chocolate) 3.50