

Small Plates

Recommended



Select Sauce
•Garlic Soy 0.25
•Spicy Mayo
•Sweer Chili

Juicy Jumbo Karaage (8pcs) 12.35 (5pcs) 7.98 (2pcs) 3.5
Crispy Fried Chicken Thigh marinated with Ryoma's Original Garlic Soy Sauce. Enjoy with Different Dip Sauce!



Ryoma Gyoza /  Vegetable Gyoza (5pcs) 5.35
Ryoma's Original Pork or Vegetable Potstickers served with Homemade Gyoza Sauce.



Teriyaki Chicken Skewers (2pcs) 5.35
Deep-Fried Chicken Skewers with Homemade Teriyaki Sauce.



***Lava Salmon 11.95**
Fresh Scottish Salmon Sashimi, Garlic Chips, Hawaiian Black Lava Salt, Garlic Oil, and Ponzu Sauce.



Jalapeno Popper 5.85
Jalapeno Stuffed with Crab & Spicy Tuna, Deep Fried with Tempura Butter Splashed with Eel Sauce.



 Mini Veggie Spring Roll (4pcs) 5.35
Deep-Fried Vegetable Spring Rolls served with Sweet Chili Sauce.



Pork Belly Bun 4.25
Steamed Bun Stuffed with Slow-Braised Pork Chashu, Baby Spinach served with Ryoma's Original Bun Sauce.



***Magic Mountain 7.98**
Salmon & Cream Cheese Wrapped with Rice and Soy Paper. Deep-Fried and served with Eel Sauce.



Takoyaki (6pcs) 6.98
Battered Octopus Over Egg Tartar topped with Okonomiyaki Sauce, Ao-nori and Smoked Bonito Flakes.



Truffle Fries w/ Aioli Sauce 6.98
Crispy, Fragrant Fries Coated with Truffle Oil, Ranch Flavored Salt served with Garlic Aioli Sauce.

Snacks & Salads

 **Edamame 3.50**
 **Garlic Edamame 4.50**
 **Seaweed Salad 4.50**

 **Kimchi 3.85**
 **Green Salad 3.50**



 Salmon Skin Salad 6.95
Crispy Salmon Skin on a bed of Baby Spinach, w/ Bonito Flakes, Red Onion, Tomato, Yamagobo (Japanese pickled burdock root) and Homemade Vinaigrette.

Sushi



***G Spot 14.25**
Shrimp Tempura, Crab Meat, Cream Cheese, and Avocado. Wrapped with Tuna and Drilled with Chef's Special Sauce and Yum Yum Sauce.



Volcano 11.95
Crab Meat & Avocado Baked with Yum Yum Scallops & Yum Yum Sauce. Drilled with Eel Sauce.



Surfer Crunch Roll 11.75
Shrimp Tempura Wrapped with Slices of Avocado. Drilled with Tempura Crumbs and Eel Sauce.



***Tiger Roll 12.50**
Shrimp Tempura Roll Wrapped with Spicy Tuna & Sliced of Avocado. Drilled with Eel Sauce.



 *Salmon Loves Lemon 12.50
California Roll Wrapped with Salmon and Slices of Lemon.



Fire Cracker 13.50
Crab Meat & Cream Cheese Deep-Fried Roll with Spicy Tuna, Spicy Mayo, Tempura Crumbs and Eel Sauce on top.

and More...

Royal California Roll 7.98
 ***Spicy Tuna Roll 6.50**
 **California Roll 6.50**
 **Avocado Roll 6.00**

Extra Toppings

•Soybean Paper 1.00 •Smelt Egg 1.00 •Yum Yum Sauce 0.25
•Cream Cheese 1.00 •Avocado 1.50 •Spicy Mayo 0.25
•Eel Sauce 0.25 •Tempura Crumbs 1.00

Rice Bowls



Chashu Bowl
Mini 5.50
Reg 8.95
Slow-Braised Pork Chashu, Green Onion, Sesame Seeds with Ryoma's Original Teriyaki Sauce.



 *Trio Bowl
Reg 10.00
Fresh Salmon, Spicy Tuna, and Yum Yum Scallop on Bed of Sushi Rice.

 *Spicy Tuna Bowl
Mini 6.85
Reg 10.00
Rice 1.50
Sushi Rice 2.50

Desserts

Maccha Mont Blanc 5.00
Made with the finest maccha & uji from Kyoto



Mochi Ice cream 3.5
Strawberry / Chocolate



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

Basic Ramen

1pc Pork Belly, 1pc Seaweed, Bean Sprouts, and Green Scallions

10.5

Miso Ramen

(Hokkaido Style Broth)

Thick, Rich, Slightly Sweet, and Flavorful.



Shio Ramen

(Salt Based Broth)
Clear and Light Flavor.



Shoyu Ramen

(Soy Sauce Broth)
Original Japanese Style.
Clear, Dark, and Savory.



Choose your broth style from miso, shio, or shoyu!!

Signature Ramen



Deluxe Ryoma Ramen

14.25

3pc Pork Belly, 3pc Seaweed, Egg, Bean Sprouts, and Green Scallions



Mayu Tamago Ramen

12.75

1pc Pork Belly, 1pc Seaweed, Roasted Garlic Oil, Egg, Bean Sprouts, and Green Scallions



Corn Butter Ramen

12

1pc Pork Belly, 1pc Seaweed, Corn, Butter, Bean Sprouts, and Green Scallions



Chashu Ramen

13.25

3pc Pork Belly, 1pc Seaweed, Bean Sprouts, and Green Scallions



Negi Ramen

11.85

1pc Pork Belly, 1pc Seaweed, Bean Sprouts, and Extra Green Scallions



Nori Ramen

\$11.5

1pc Pork Belly, 5pc Seaweed, Bean Sprouts, and Green Scallions

Spicy Ramen



Spicy Ramen

11.75

Spicy Meat, 1pc Pork Belly, 1pc Seaweed, Bean Sprouts, and Green Scallions



Spicy Umami Ramen

12

Spicy Umami Meat, 1pc Pork Belly, 1pc Seaweed, Bean Sprouts, and Green Scallions



Killer Spicy Ramen

12.25

Spicy Umami Meat, Cayenne Pepper, 1pc Pork Belly, 1pc Seaweed, Bean Sprouts, and Green Scallions

Extremely Spicy!!

Vegan Broth Ramen



Vegetable Ramen

11.75

Red Ginger, Brussel Sprouts, Roasted Garlic Oil, Bean Sprouts and Green Scallions with Soy Milk Broth.

Add Topping

2pcs Chashu (Fatty Pork Belly)	2.75
Negi Scallions (Green Onion)	1.35
4pcs Nori (Seaweed)	1.00
*Tamago (Soft Boiled Egg)	1.25
Moyashi (Bean Sprouts)	1.25
Corn	1.00
Butter	0.50
Spicy Meat	1.25
Spicy Umami Meat	1.50
Brussel Sprout	1.50
Bok Choy	1.35
Atsuage-Tofu	1.35
Tofu	1.35
Extra Soup	1.50
Ma-yu (Roasted Black Garlic Oil)	1.00
Cayenne Pepper	0.25

Large Size 1.85

Super Size 2.70

Substitute to

Gluten-Free Noodle 1.25

No Kaedama

To be able to serve everyone in a timely manner we do not serve Kaedama (Extra noodle on the side) because our thick noodle take longer to prepare than the thinner variety. If you would like more noodle we do offer large (Half portion more) or Super (Double). Thank you for understanding.

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

18% Gratuity will be added for Parties of 6 or More.

Cocktails



Skinny Margarita \$9.75

SABE Blanco/Fresh Lime/
Agave Nectar

Spicy Rim Upon Request

Gold & Stormy \$9.50

SABE Gold Rum/Ginger Beer/Fresh
Lime Juice

Citrus Mule \$9.50

SABE Citrus Vodka/Ginger Beer/Fresh
Lime Juice

White Cherry Blossom \$10.00

Soju/Fresh Lemon/Ginger Ale/Cherry
Syrup/Calpico

Love Potion \$9.50

Champagne/Koishiso (Shochu)

Yabai Chuhai ABV 5%

Yuzu Lemmon \$6.5

Grape \$6.5

Pineapple \$6.5

Wine



House White

Mondavi Chardonnay

Glass \$6

Bottle \$20

Ferrari Carano

Fume Blanc – Sonoma County, CA



Glass \$8

Bottle \$30

Coppola

Chardonnay – Napa Valley, CA



Glass \$8

Bottle \$30

House Red

Mondavi Cabernet

Sauvignon

Glass \$6

Bottle \$20

Tamari

Malbec – Mendoza,



Argentina

Glass \$9

Bottle \$30

Champagne

Glass \$8

Bottle \$20

Plum Wine

Glass \$5



Sake

Nigori
\$12



Flavored Nigori
*Lychee Or Strawberry
\$12



Hana
*Filtered & Pineapple
\$14

MoMoMo Peach
*Shochu
\$29

Sparkling Mio
*Sparkling Sake
\$16.00



House Sake
*Served Hot Or Cold
4oz \$4.00
8oz \$8.00

Premium Sake
(Kyoto Junmai)
*Served Hot Or Cold
4oz \$7.00
8oz \$14.00

Sake Bomb
5 oz Sapporo w/
Sake Shot
\$4.20

Non Alcoholics

Can Soda \$2.00
*Coke / Diet Coke / Sprite

Lemonade / Iced Green Tea \$3.00
*Free Refills

Melon/Mango Creamy Soda \$3.50

Bottled Water \$2.00



RAMEN RYOMA

The Recipe for THE PERFECT POUR

WE CELEBRATE JAPANESE BEER

Japan Craft Brewing

► 400 Small Craft Breweries
Throughout The Country.

► Beer Is The Most Popular
Alcoholic Drink in Japan.



Awesome Selection

We offer the largest
selection of Japanese
draft beers in San Diego.
Our beer menu varies
seasonally.



SERVING THE HIGHEST QUALITY

The Perfect Temperature

Our Beer Temp < 38
We Only Serve Super
Cold Beer



The Cleanest Line

Poor Line Care Results In Stale Beer

"Clean beer lines is key to the success of any
draft beer program. Specifically in multi-tap
beer bars. The owners must be willing to do
everything it takes to maintain the integrity of
the beer the brewer has released."



Best Pour Every Time

6 OZ Line

Shortest line distance traveled
from the keg to your glass

Every Pour Is
Fresh From The Keg

Our Lines Are
Flushed Every Day

We never serve beer that has sat in
the lines all night long.



How We Keep Our Lines Clean

We Clean Our Lines Every Other Week

ADDITIONALLY.....

We Clean The Slower Selling
Beer Lines More Often

This means we flush 90 pints
of beer from the lines to



MAINTAIN THE INTEGRITY OF THE BEER

LOOKING FOR SOMETHING FUN?

Beer & Sake Cocktail
SAKE BOMB

\$4.20



STEP 1:

Fill the shot
glass with
sake and fill
the glass
with beer.



STEP 2:

Place two chopsticks
on the top of the
glass and balance
the shot glass on the
chopsticks.



STEP 3:

While doing the
sake chant the
guest beats on table
until shot glass falls
into the beer glass.

BEER MENU

— RAMEN RYOMA SPECIAL SELECTION —

Exclusive Selection of Japanese Beer

Sapporo Premium

Lager / Crisp, Clean, Refreshing
ABV: 4.9% / IBU: 24 / 12oz \$4.50 / 16oz \$5.50 / 34oz \$11.00

Orion

Rice Lager / Light, Refreshing, Semi-dry
ABV: 4.7% / IBU: N/A / 12oz \$5.50 / 16oz \$6.50 / 34oz \$14.00

Coedo Shiro

Hefeweizen / Banana, Fresh, Smooth
ABV: 5.5% / IBU: N/A / 12oz \$8.50 / 16oz \$10.50 / 34oz \$20.50

Coedo Beniaka

Imperial Amber Ale / All Brewed with Sweet Potato
ABV: 7% / IBU: N/A / 12oz \$8.50 / 16oz \$10.50 / 34oz \$20.50

Asahi Super Dry

Lager / Crisp, Dry, Fresh, Grainy, Light, Smooth
ABV: 5% / IBU: 20 / 12oz \$5.50 / 16oz \$6.50 / 34oz \$14.00

Suntory The Premium Malt's

Pilsner / Flowery Aroma, Deep-Reaching Rich Flavor
ABV: 5.5% / IBU: N/A / 12oz \$8.50 / 16oz \$10.50 / 34oz \$20.50

Coedo Ruri

Pilsner / Balanced, Bright, Crisp, Hoppy
ABV: 5% / IBU: N/A / 12oz \$8.50 / 16oz \$10.50 / 34oz \$20.50

IPA/Stout

Blood Orange IPA

Latitude 33 / Crisp Entry, Slightly Sweet Finish
ABV: 7.2% / IBU: 61 / 12oz \$5.80 / 16oz \$7.00 / 34oz \$14.00

Here Comes Mango IPA

Belching Beaver / Bright and Tropical with Notes of Mango
ABV: 6.6% / IBU: 50 / 12oz \$5.80 / 16oz \$7.00 / 34oz \$14.00

Delicious IPA

Stone Brewing / Hoppy, Tropical, Dry, Nectarine
ABV: 7.7% / IBU: 75 / 12oz \$5.80 / 16oz \$7.00 / 34oz \$14.00

Chasing Citra IPA

Resident / Melon, Tangerine, Pineapple and Tropical Fruit Aroma
ABV: 6.4% / IBU: 50 / 12oz \$5.80 / 16oz \$7.00 / 34oz \$14.00

Aloha Sculpin Hazy IPA

Ballast Point / Apricot, Grapefruit, Grassy, Guava, Pineapple
ABV: 7% / IBU: 70 / 12oz \$6.80 / 16oz \$8.00 / 34oz \$16.00

Goo Goo Muck Hazy IPA

Fall Brewing / Citra, Cetennial, Crystal and Simcoe Hops
ABV: 6.4% / IBU: N/A / 12oz \$6.80 / 16oz \$8.00 / 34oz \$16.00

10:45 To Denver IPA

Eppig Brewing / Resinous Dankiness with Citrus Notes
ABV: 7.0% / IBU: 50 / 12oz \$5.80 / 16oz \$7.00 / 34oz \$14.00

Peanut Butter Milk Stout

Belching Beaver / Malty, Sweet, Chocolaty, Caramel
ABV: 5.3% / IBU: 30 / 12oz \$5.50 / 16oz \$6.50 / 34oz \$13.00

Cider/Seltzer

Apple Pomegranate Hard Cider

Turquoise Barn Cider / Slightly Tart, yet Slightly Sweet on Finish
ABV: 8.9% / IBU: N/A / 12oz \$5.80 / 16oz \$7.00 / 34oz \$14.00

Hard Seltzer

Ashland / Ask Server for Flavor*
12oz \$5.80 / 16oz \$7.00 / 34oz \$14.00

Cream/Pale/Blonde

Cali Creamin' - Vanilla Cream Ale

Mother Earth Brew / Crisp, Light, Vanilla
ABV: 5% / IBU: 18 / 12oz \$5.50 / 16oz \$6.50 / 34oz \$13.00

Perky Blonde Ale

Resident / Light-bodied, Soft Malty Sweetness with a Dry Finish
ABV: 5.2% / IBU: 17 / 12oz \$5.50 / 16oz \$6.50 / 34oz \$13.00

San Diego Pale Ale .394

Alesmith Brewing / Fruity, Crisp and a bit Sweet
ABV: 6% / IBU: 13 / 12oz \$5.50 / 16oz \$6.50 / 34oz \$13.00

Beer Sampler

Your Choice of 3 Beers (7oz Each) \$12.00