

Small Plates

Recommended



Select Sauce
 •Garlic Soy 0.25
 •Spicy Mayo
 •Sweet 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) 5.25
 Deep-Fried Chicken Skewers with Homemade Teriyaki Sauce.



***Lava Salmon 11.85**
 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) 6.75
 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 6.85
 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 11.85
 Crab Meat & Avocado Baked with Yum Yum Scallops & Yum Yum Sauce. Drilled with Eel Sauce.



Surfer Crunch Roll 11.50
 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
- Cream Cheese 1.00
- Smelt Egg 1.00
- Avocado 1.50
- Eel Sauce 0.25
- Yum Yum Sauce 0.25
- Spicy Mayo 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 6.65
Reg 9.65
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

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

\$13.75

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



Mayu Tamago Ramen

\$12.25

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



Corn Butter Ramen

\$11.50

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



Chashu Ramen

\$12.75

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



Negi Ramen

\$11.35

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



Nori Ramen

\$11

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

Spicy Ramen



Spicy Ramen

\$11.25

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



Spicy Umami Ramen

\$11.50

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



Killer Spicy Ramen

\$11.75

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

Extremely Spicy!!

Vegan Broth Ramen



Vegetable Ramen

\$11.25

Red Ginger, Brussel Sprouts,
Roasted Garlic Oil, Bean Sprouts and
Green Scallions with Soy Milk Broth.
Substitute to Gluten-free
Noodles for \$1.00

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 \$1.00

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.

Cocktail



Skinny Margarita \$9
 SABE Blanco/Fresh Lime/
 Agave Nectar *Spicy Rim Upon
 Request*

Manhattan \$9
 SABE Copper/Sweet Vermouth

Copper Sour \$9
 SABE Copper/Fresh Lime and
 Lemon Juice

Cucumber Martini \$8
 SABE Cucumber Botanical

Cucumber G&T \$8
 SABE Cucumber Botanical/
 Tonic

Love Potion \$8.25
 Champagne/Koishiso (Shochu)

Wine




House White
 Mondavi Chardonnay
 Glass \$6
 Bottle \$20

House Red
 Mondavi Cabernet
 Sauvignon
 Glass \$6
 Bottle \$20

***Lambrusco**
 Sparkling Red Wine
 Glass \$8
 Bottle \$28

Ferrari Carano
 Fume Blanc - Sonoma County, CA

 Glass \$8
 Bottle \$30

Coppola
 Chardonnay - Napa Valley, CA

 Glass \$8
 Bottle \$30

Tamari
 Malbec - Mendoza,
 Argentina

 Glass \$9
 Bottle \$30

Champagne
 Glass \$8
 Bottle \$20

Sparkling Mio
 *Sparkling Sake

Plum Wine
 Glass \$5
 Bottle \$20



Sake

Nigori
\$12



House Sake

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

Flavored Nigori
*Lychee Or Strawberry
\$14



**Premium Sake
(Kikusui)**
*Served Hot Or Cold
4oz \$7.00
8oz \$14.00
Bottle (1.8L) \$78



Hana
*Filtered & Pineapple
\$14

**Hokkaido
Slammer**

5 oz Sapporo w/
Sake Shot
\$4.20

MoMoMo Peach
*Shochu
\$29

Non Alcoholic

Can Soda \$2.00

*Coke / Diet Coke / Sprite

Lemonade / Iced Green Tea \$3.00

*Free Refills

Melon Creamy Soda \$3.50

Bottled Water \$2.00



RYOMA BEER

By RESIDENT BREWING CO.



RISING DRAGON

American Blonde Ale

Light-bodied, Soft malty sweetness
With a dry finish.
Hops: Willamette (Gluten Reduced)

ABV: 5.2% IBU: 17
12oz \$5.50 16oz \$6.50 34oz \$13.00



RIDING A WILD HORSE

Single Hop IPA

Bright and Crisp Melon, Tangerine and Pineapple.
Hops: Citra

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

Sapporo

Sapporo

Japanese Lager - ABV: 5% IBU: 24
12oz \$4.50 16oz \$5.50 34oz \$11.00

Asahi

Asahi

Japanese Lager - ABV: 5% IBU: 20
12oz \$5.50 16oz \$6.50 34oz \$14.00

Shiro

Coedo Brewing Co.

Hefeweizen - ABV: 5.5% IBU: 20
12oz \$8.50 16oz \$10.50 34oz \$20.50

Ruri

Coedo Brewing Co.

Pilsner - ABV: 5%
12oz \$8.50 16oz \$10.50 34oz \$20.50

Beniaka

Coedo Brewing Co.

Imperial Amber Ale - ABV: 7%
12oz \$8.50 16oz \$10.50 34oz \$20.50

Apple Pomegranate

Turquoise Barn Cider

Cider - ABV: 8.9%
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

Cali Creamin

Mother Earth Brew Co.

Cream Ale - ABV: 5% IBU: 18
12oz \$5.50 16oz \$6.50 34oz \$13.00

SD Pale Ale .394

Alesmith Brewing Co.

Pale Ale - ABV: 6% IBU: 13
12oz \$5.50 16oz \$6.50 34oz \$13.00

Peanut Butter Milk Stout

Belching Beaver

Stout - ABV: 5.3% IBU: 30
12oz \$5.50 16oz \$6.50 34oz \$13.00

Orion

Orion

Japanese Rice Lager - ABV: 4.7%
12oz \$5.50 16oz \$6.50 34oz \$14.00

Blood Orange IPA

Latitude 33

IPA - ABV: 7.2% IBU: 61
12oz \$5.80 16oz \$7.00 34oz \$14.00

Goo Goo Muck

Fall Brewing Co.

Hazy IPA - ABV: 6.4%
12oz \$6.80 16oz \$8.00 34oz \$16.00

Aloha Sculpin

Ballast Point Brewing Co.

Hazy IPA - ABV: 7% IBU: 70
12oz \$6.80 16oz \$8.00 34oz \$16.00

West Coast IPA

Green Flash Brewing Co.

IPA - ABV: 7% IBU: 95
12oz \$6.80 16oz \$8.00 34oz \$16.00

Here Comes the Mango

Belching Beaver

IPA - ABV: 6.6% IBU: 50
12oz \$5.80 16oz \$7.00 34oz \$14.00

Delicious IPA

Stone Brewing Co.

IPA - ABV: 7.7% IBU: 75
12oz \$5.80 16oz \$7.00 34oz \$14.00

The Premium Malt's

Suntry

Pilsner - ABV: 5.5%
12oz \$8.50 16oz \$10.50 34oz \$20.50



Beer Sampler

\$12.00

Your Choice of 3 Beers

(7oz EACH)