

Signature Ramen



Deluxe Ryoma Ramen **15.55**

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



Mayu Tamago Ramen **13.85**

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



Spicy Ramen **12.85**

Spicy Meat,
Pork Belly, Seaweed,
Bean Sprouts,
Green Scallions

Choose Your Broth Style from Miso, Shio, or Shoyu!!



Corn Butter Ramen **13.00**

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



Chashu Ramen **14.45**

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



Negi Ramen **12.85**

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



Nori Ramen **12.50**

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



Spicy Umami Ramen **13.10**

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



Killer Spicy Ramen **13.35**

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



Vegetable Ramen **12.85**

Red Ginger, Brussel Sprouts,
Roasted Garlic Oil, Bean Sprouts,
Green Scallions with Soy Milk Broth
Recommended with:
Gluten-Free Noodle +1.25

Basic Ramen **11.50**

Pork Belly, Seaweed, Bean Sprouts, Green Scallions

Miso Ramen

(Hokkaido Style Broth)
Thick, Rich, Flavorful,
Slightly Sweet



Shio Ramen

(Salt Based Broth)
Clear, Light Flavor

Shoyu Ramen

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

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 noodles take longer to prepare than the thinner variety. If you would like more noodle we do offer large size (half portion more) or super size (double portion). 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.

Add Toppings

2pcs Chashu (Fatty Pork Belly)	2.95
Negi Scallions (Green Onion)	1.35
4pcs Nori (Seaweed)	1.00
*Tamago (Soft Boiled Egg)	1.35
Moyashi (Bean Sprouts)	1.25
Corn	1.00
Butter	0.50
Spicy Meat (Spicy Ground Pork)	1.35
Spicy Umami Meat	1.60
Brussel Sprout	1.50
Bok Choy	1.35
Atsuage (Crispy Fried Tofu)	1.35
Tofu	1.35
Extra Soup	1.60
Ma-yu (Roasted Black Garlic Oil)	1.00
Cayenne Pepper	0.25

Large Size +1.95

Super Size +2.80

**Substitute to
Gluten-Free Noodle +1.25**

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

There is a 2.9% fee for all credit/debit card sales.
This service fee is NOT collected by us,
is is paid directly to the processor.

Small Plates

Recommended



Select Sauce
●Garlic Soy 0.35
●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) 5.35

Deep-Fried Chicken Skewers with Homemade Teriyaki Sauce.



***Lava Salmon 13.85**

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 8.25

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.


Snacks & Salads


 **Edamame 3.50**

 **Garlic Edamame 4.50**

 **Spicy Garlic Edamame 4.75**

 **Kimchi 3.85**

 **Green Salad 3.50**

 **Seaweed Salad 4.50**



 **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 14.35**

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



Volcano 12.25

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



Surfer Crunch Roll 11.85

Shrimp Tempura Wrapped with Slices of Avocado. Drilled with Tempura Crumbs and Eel Sauce.



***Tiger Roll 12.75**

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



 ***Salmon Loves Lemon 12.60**

California Roll Wrapped with Salmon and Slices of Lemon.



Fire Cracker 13.60

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

-  ***Philly Roll 8.35**
- Royal California Roll 8.25**
-  ***Spicy Tuna Roll 6.95**
-  **California Roll 6.75**
-  **Avocado Roll 6.45**

Extra Toppings

- Soybean Paper 1.00
- Smelt Egg 1.00
- Yum Yum Sauce 0.35
- Cream Cheese 1.00
- Avocado 1.50
- Shrimp Tempura 3.50
- Eel Sauce 0.35
- 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 11.45

Salmon, Spicy Tuna, Yum Yum Scallop
*Recommended with:
Avocado +1.50
Seaweed Salad +2.50*

 ***Spicy Tuna Bowl**

Mini 7.85

Reg 11.00

Rice 1.50

Sushi Rice 2.50

Desserts

Maccha Mont Blanc 6.25

Made with the finest Maccha & Uji from Kyoto



Mochi Ice cream 4.50

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.*

酒

SAKE



House Sake
4.50 (4oz) / **8** (8oz)



Premium House Sake
Kyoto Junmai
7.5 (4oz) / **14** (8oz)



Kikusui Junmai Ginjo
18 (300ml)



Sho Chiku Bai Nigori
12 (375ml)



Hana Fuji Pineapple Sake
16 (375ml)



Mio Sparkling Sake
16 (300ml)



Yuki Flavored Nigori
16 (375ml)
Lychee/Strawberry



Sake Bomb
5oz Sapporo & Sake Shot
4.2

ホワイトワイン

WHITE WINE

	GLS	BTL
House White (Chardonnay)	6.8	23
Plum Wine	6	
Coppola (Chardonnay - Napa Valley, CA)	8	30
Ferrari Carano (Fume Blanc / Sonoma County, CA) Bright Acidity & Crisp Freshness/ Lemongrass, Pineapple, Lychee, Honeydew, Pear, Pink GrapeFruit	8	30

レッドワイン

RED WINE

	GLS	BTL
House Red (Cabernet)	6.8	23
Tamari (Marbec - Mendoza, Argentina) Rich Black Fruit Flavors/ SmoothTannins/ Delicate & Persistent Finish	9	35

スパークリングワイン

SPARKLING WINE

	GLS	BTL
J.Roget (Sparkling Wine - CA) Medium-dry champagne that offers balanced aromas with a bouquet of toasty yeast notes and floral nuances	8	25
Après Sol (Sparkling Brut Rosè - Ravenna, Italy) Vibrant salmon-pink color with lively aromas of fresh red berries, white flowers, and brioche	9	33

SAKE RITA

酒
マルガリータ

21oz Jumbo Cocktail
+ 12oz Sapporo



EAST MEET EAST 15
イースト ミート イースト
Blend of Sapporo Beer and Calpico
with Soju and Lemon Juice.

SAPPORO RITA 15
サッポロ リタ
Margarita-inspired cocktail made
with Sake-infused Tequila and Lime Juice.

カクテル COCKTAIL



Skinny Margarita
9.85

SABE Blanco / Fresh Lime / Agave Nectar
Spicy Rim Upon Request



Gold & Stormy
9.75

SABE Gold Rum / Ginger Beer /
Fresh Lime Juice



Citrus Mule
9.75

SABE Citrus Vodka / Ginger Beer /
Fresh Lime Juice



**White Cherry
Blossom 10.25**

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



Love Potion
9.75

Sparkling Wine/Koishiso Shochu

ノンアルコール NON-ALCOHOLIC

Canned Soda 2.25 / **Hot & Ice Green Tea 3** / **Melon/Mango Creamy Soda 4.5**
(Coke / Diet Coke / Sprite)

Shirley Temple 3 / **Calpico 3** / **Lemonade 3** / **Bottled Water 2**

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: N/A / 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 \$13.00

Hitachino Nest Red Rice Ale

American Wild Ale / Complex Sake-like Flavors, Malty Sweet Notes
ABV: 7% / IBU: N/A / 12oz \$8.50 / 16oz \$10.50 / 34oz \$20.50

Hitachino Nest White Ale

Witbier / Complex, Acidic, Fruity Esters
ABV: 5% / 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

Ketch Brewing Kamakura

Rice Lager / Notes of Cherry Blossom, Perfect Crisp Beer for Hot Day
ABV: 4.5% / IBU: 10 / 12oz \$5.50 / 16oz \$6.50 / 34oz \$13.00

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

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

Peanut Butter Milk Stout

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

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

Cider/Kombucha

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

Sexy Piña Colada Hard Kombucha

Nova / Blend of Organic Pineapple Juice and Coconut Water
ABV: 8% / IBU: N/A / 12oz \$6.80 / 16oz \$8.00 / 34oz \$16.00

Cream/Pale/Blonde

Cali Creamin' - Vanilla Cream Ale

Mother Earth Brew / Crisp, Light, Vanilla
ABV: 5% / IBU: 18 / 12oz \$5.80 / 16oz \$7.00 / 34oz \$14.00

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 \$5.80 / 16oz \$7.00 / 34oz \$14.00

Must Be the Honey Blonde Ale

Belching Beaver / Crisp, Honey, Citrusy, Bready
ABV: 5.5% / IBU: 19 / 12oz \$5.80 / 16oz \$7.00 / 34oz \$14.00

Beer Sampler

Your Choice of 3 Beers (7oz Each) \$13.00