

# Our Superior Craft Brew Line

## RYOMA BEER

By RESIDENT BREWING CO.

### RISING DRAGON RIDING A WILD HORSE

AMERICAN BLONDE ALE

SINGLE HOP IPA



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



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  
Japanese 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 4.5

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 6.5

8oz 11

Bottle (750ml) 28



### Nigori

#### Nigori Sake (375ml)

12

Strawberry Flavored Nigori Sake (375ml)

Yuki 16



### 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) 53

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) 48

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

Kubota Daiginjo (720ml) 57

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.



Sakamai 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)

120

## Kenzo Estate



### 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 2.25

(Coke/Diet Coke/Sprite)

Lemonade/Iced Green Tea 3

(Free Refill)

Melon or Mango Cream Soda 4.5

LIFE WATER 2.25

S. PELLEGRINO 4

## White Wine



Glass Bottle

House White (Sauvignon Blanc) 6.5

Plum Wine 5.5

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

Kenzo (Sauvignon Blanc/Napa) 375ml N/A 79

98 points, California Wine Advisor. A balanced and sophisticated wine, noted as a favorite of Chef Thomas Keller of The French Laundry and Per Se.

## Red Wine



Glass Bottle

House Red (Merlot) 6.5

Tamari (Malbec/Argentina) N/A 33

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

Serial (Cabernet/Paso Robles CA) N/A 43

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

Charles Krug (Cabernet/Napa CA) N/A 59

Cassis, Cherry Puree, Raspberry/ Long Finish

Joseph Phelps (Cabernet/Napa CA) N/A 120

Blackberry, Dried Blueberry/ Supple Tannins, Lengthy Finish

Meiomi (Pinot Noir/CA) N/A 43

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

# 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 醬油

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)

11.00



### Delux Ramen

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

14.85



### Chashu Ramen

1 pc Nori  
3 pcs Chashu  
Moyashi  
Negi

13.85

### Corn Butter Ramen

1 pc Nori  
1 pcs Chashu  
Moyashi  
Negi  
Corn  
Butter

13.50



### Negi Ramen

1 pc Nori  
1 pc Chashu  
Moyashi  
Negi

12.25



# ラーメン

## Ma-yu Tamago

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

**13.35**



## VEGAN

## Veggie Ramen

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

**13.75**



## Spicy Ramen

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

**12.25**

## Spicy Umami



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

**12.50**



## KILLER Spicy



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

**12.75**



## EXTRA TOPPINGS

2pcs Chashu (pork belly)	2.85	4pcs Nori (Seaweed)	1.00
Negi (Green onion)	1.35	Brussel Sprouts	1.35
Tamago (Soft Boiled Egg)	1.35	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	



**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 5.25



## Snacks and Salads

<b>Edamame</b>	3.50	<b>Salmon Skin Salad</b>	6.85
<b>Garlic Edamame</b>	4.50	<b>Sashimi Salad</b>	8.65
<b>Seaweed Salad</b>	4.50	<b>Green Salad</b>	3.50

# Hot Tapas



**Shrimp Tempura 4pc** 6.65

**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



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

11.00



## Spicy Tuna Bowl

Mini 7.85

Reg. 11.00

# Sushi Roll

**California Roll** 6.50

**\*Spicy Tuna Roll** 6.85

**\*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** 7.75

Salmon, Avocado, and Cream Cheese

**Salmon Skin Roll (5pcs)** 6.50

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

**Vegetarian Lovers (5pcs)** 6.50

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



Tiger Roll



G-Spot



Salmon Loves Lemon

## 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.....	0.35
YamYam Sauce.....	0.35
Spicy Mayo.....	0.35
Garlic Shoyu Sauce.....	0.35



# 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

