

# STARTERS

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*We serve only the freshest organic vegetables*

## **HIYAYAKO**

Organic cold tofu, bonito flakes, scallions and ginger  
3.50

## **NATTO**

Fermented soy beans  
3.50

## **EDAMAME**

Boiled soy beans lightly salted  
3.50

## **OHITASHI**

Steamed spinach, served cold with bonito flakes  
4.00

## **WAKAME-SU**

Seaweed and cucumber in light vinaigrette  
4.00

## **HIYASHI WAKAME**

Thinly cut kelp and seaweed lightly seasoned with sweet sesame oil  
5.00

## **MORO-Q**

Sliced cucumbers with miso dipping sauce  
4.50

## **YAKITORI**

Skewered grilled chicken with scallions (Spicy on request)  
5.00

## **FRIED CHEESE**

Fried cheese wrapped in wonton skin  
5.00

## **AGEDASHI TOFU**

Fried tofu with bonito flakes and scallions in tempura sauce  
5.00

## **GYOZA**

Homemade pork pot stickers  
6.00

## **CHICKEN TERIYAKI**

Grilled chicken with teriyaki sauce (spicy on request)  
8.50

## **BEEF TERIYAKI**

Grilled beef with teriyaki sauce (Spicy on request)  
14.75

## **CHICKEN KARAAGE**

Japanese styled fried chicken  
8.95

## **SABA SHIOYAKI**

Grilled mackerel  
8.95

## **TEMPURA**

Battered deep fried shrimp and vegetables  
8.95

## **IIDAKO**

Deep fried baby octopus  
8.95

## **SHRIMP GARLIC**

Shrimp sautéed in garlic butter sauce  
8.95

## **TONKATSU**

Fried pork cutlet  
8.95

## **TAKO WAKAME-SU**

Wakame-su with octopus  
8.95

## **TUNA NATTO**

Sliced tuna with fermented soy beans  
9.00

## **DEEP FRIED SOFT SHELL CRAB**

Served with soy vinaigrette  
10.00

## **IKA MARUYAKI**

Grilled whole squid  
10.50

## **TUNA YUKKE**

Tuna in spicy sesame oil, garlic, ginger, sea salt and shiso  
14.00

## **BEEF OROSHI**

Sliced seared beef with grated radish with ponzu sauce  
14.50

## **DEEP FRIED OYSTER**

Oysters deep fried  
6.75

# SUSHI PLATES

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*Served with miso soup*

## **UNAGI PLATE**

BBQ eel served over sushi rice  
23.95

## **TEKKA PLATE**

Sliced tuna served over sushi rice  
28.95

## **SASHIMI DINNER**

Chef's selection of 14 slices of sashimi  
with a side of steamed rice  
30.95

## **NIGIRI SUSHI DINNER**

Chef's selection of 9 pieces of nigiri  
sushi with California roll  
30.95

## **CHIRASHI**

Chef's selection of sliced fish served  
over sushi rice  
30.95

# SUSHI & SASHIMI

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2 Pieces per order

## **TAMAGO**

(EGG)  
3.50

## **MEBACHIMAGURO**

(BIG EYE RED TUNA)  
Seasonal

## **TAKO**

(OCTOPUS)  
4.25

## **INARI**

(SWEET BEAN CURD WRAP)  
3.50

## **HONMAGURO**

(BLUE FIN TUNA)  
Seasonal

## **SAKE**

(SALMON)  
6.00

## **SABA**

(MACKEREL)  
4.00

## **HIRAME**

(HALIBUT)  
Seasonal

## **UNAGI**

(BBQ EEL)  
6.00

## **IKA**

(SQUID)  
4.00

## **IKURA**

(SALMON ROE)  
Seasonal

## **HOTATE**

(SCALLOP)  
6.00

## **EBI**

(COOKED SHRIMP)  
4.00

## **UNI**

(SEA URCHIN)  
Seasonal

## **HAMACHI**

(YELLOWTAIL)  
6.00

## **SHIROMAGURO**

(ALBACORE, WHITE TUNA)  
4.25

## **MIRUGAI**

(GIANT CLAM)  
Seasonal

## **AMAEBI**

(SWEET SHRIMP)  
7.00

## **TOBIKO**

(FLYING FISH ROE)  
4.25

## **TORO**

(FATTY TUNA)  
Seasonal

## **KIHADAMAGURO**

(YELLOW FIN RED TUNA)  
5.50

# SALADS

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## HOUSE SALAD

Mixed greens with sesame dressing  
5.95

## WAKAME SALAD

Mixed greens and seaweed with sesame dressing  
5.95

## TOFU SALAD

Mixed greens and tofu with sesame dressing  
5.95

## TOMATO SALAD

Mixed greens and tomatoes with sesame dressing  
5.95

## RYOKO'S SALAD

Mixed greens and tofu with mayo and teriyaki sauce  
5.95

# SOUPS & RICE

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## MISO SOUP

Tofu, seaweed and scallions  
2.00

## KAI MISO SOUP

Clams  
3.50

## OCHAZUKE

Rice in dashi soup  
(Salmon or pickled plum)  
6.50

## STEAMED RICE

1.50

## YAKI ONIGIRI

Grilled Rice ball  
2.75

## ONIGIRI

Rice ball wrapped in seaweed  
(Salmon or pickled plum)  
2.50

# SUSHI ROLLS

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## **KAPPA**

Japanese cucumber  
4.00

## **KANPYO**

Cooked Japanese squash  
4.00

## **UMESHISO**

Sour plum, shiso, and cucumber  
4.50

## **HUMBOLDT**

Cucumber, shiso, and avocado  
4.50

## **PIER 39**

Crab and asparagus  
5.00

## **ASTEN**

Asparagus tempura with  
mayonnaise  
5.00

## **ALACATRAZ**

BBQ eel and avocado  
5.50

## **SABAGARI**

Marinated mackerel and pickled ginger  
5.50

## **ALASKAN A'S**

Smoked salmon, asparagus and avocado  
6.50

## **PHILADELPHIA**

Smoked salmon, cucumber, and  
cream cheese  
6.50

## **HAMACHI ROLL**

Yellowtail  
7.00

## **BIG MAMA**

Spicy BBQ eel, egg, shiso, cucumber,  
and flying fish roe  
7.00

## **SHIITAKE**

Cooked Japanese mushroom  
4.00

## **OSHINKO**

Pickled radish  
4.00

## **NATTO ROLL**

Fermented soy beans and scallions  
4.50

## **VEGETABLE MELODY**

Assorted vegetables  
4.50

## **CALIFORNIA ROLL**

Crab and avocado  
5.00

## **SALMON SKIN**

Grilled salmon skin, shiso, cucumber,  
burdock root, and flying fish roe  
5.25

## **UNAKYU**

BBQ eel and cucumber  
5.50

## **SPICY SCALLOP**

Marinated scallop in spicy sauce,  
shiso, and cucumber  
5.50

## **SHRIMP SYMPHONY**

Cooked shrimp, cucumber, and avocado  
6.50

## **SPICY GOLDEN GATE**

Spicy salmon, shiso, cucumber, and  
flying fish roe over the top  
7.00

## **TEKKA**

Red tuna  
7.00

## **NEGIHAMA**

Yellowtail and scallions  
7.00

# SUSHI ROLLS

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## HOT TUNA

Marinated tuna in spicy sauce, shiso, and cucumber  
7.00

## FUTOMAKI

Spinach, egg, shiitake mushroom, kanpyo, and fish  
flakes  
7.50

## JUMPING TUNA

Spicy tuna, cucumber, and shiso rolled and deep  
fried  
7.50

## JUMPING VEGGIE

Assorted vegetables rolled and deep fried  
7.50

## TIGER

Shrimp tempura, cucumber and mayonnaise  
8.00

## KENTUCKY

Deep fried chicken, green leaf lettuce,  
and tonkatsu sauce  
9.00

## POKEMON

Salmon, mango, avocado, and green  
leaf lettuce, wrapped with soy paper  
11.50

## CATERPILLAR

BBQ eel and cucumber with avocado  
and flying fish roe on top  
12.50

## ORANGE DELIGHT

Avocado and cucumber with fresh salmon on top  
13.00

## SEXY

Crab and avocado with salmon and  
cheese on top (baked)  
13.50

## HOT TAIL

Marinated yellowtail in spicy sauce, shiso,  
and cucumber  
7.00

## TAHOE

Tuna, avocado, and flying fish roe  
7.00

## JUMPING UNAGI

BBQ eel and avocado rolled and  
deep fried  
7.50

## JUMPING CALIFORNIA

Crab and avocado rolled and deep fried  
7.50

## SAKEPPER

Salmon, shiso, and capers  
8.00

## CRUNCHY CRAB

Deep fried soft shell crab, cucumber and  
mayonnaise  
10.00

## DRAGON

Crab and cucumber with avocado, flying  
fish roe, and BBQ eel on top  
12.50

## VOLCANO

Deep fried shrimp, and jalapeno, with peanut  
butter, cucumber, and flying fish roe  
13.00

## 49ER'S

Crab and avocado with tuna and salmon on top  
13.50

## CHECKERBOARD

Crab and avocado with tuna and  
yellowtail on top  
14.50

## RAINBOW

Crab and avocado with 7 different  
kinds of fish (chef's choice) on top  
20.00

# DRINKS

## SODA

CLUB SODA.....	<b>2.00</b>
COKE.....	<b>2.00</b>
DIET COKE.....	<b>2.00</b>
7 UP.....	<b>2.00</b>

## TEA

HOT GREEN TEA (with refill).....	<b>2.00</b>
ICED OOLONG TEA.....	<b>2.00</b>
ICED BARLEY TEA.....	<b>2.00</b>

## JUICE

ORANGE JUICE.....	<b>2.00</b>
CRANBERRY JUICE.....	<b>2.00</b>
TOMATO JUICE.....	<b>2.00</b>

## BEER

BOTTLE	SMALL	LARGE
ASAHI.....	<b>4.00</b>	<b>6.00</b>
SAPPORO.....	<b>4.00</b>	<b>6.00</b>
SAPPORO LIGHT.....	<b>4.00</b>	
BUD LIGHT.....	<b>4.00</b>	
BUDWEISER.....	<b>4.00</b>	
DRAFT	GLASS	PITCHER
KIRIN.....	<b>4.50</b>	<b>12.00</b>
SAPPORO.....	<b>4.50</b>	<b>12.00</b>
RYOKO'S PILSNER.....	<b>4.50</b>	<b>12.00</b>

## WINE

HOUSE	GLASS	BOTTLE
CABERNET.....	<b>5.50</b>	<b>15.00</b>
CHARDONNAY.....	<b>5.50</b>	<b>15.00</b>
SAUVIGNON BLANC.....	<b>5.50</b>	<b>15.00</b>
MERLOT.....	<b>5.50</b>	<b>15.00</b>
OTHER		
PATIANA SAUV. BLANC.....	<b>10.00</b>	<b>35.00</b>
PLUM WINE.....	<b>8.00</b>	

## SAKE

HOT	SMALL	LARGE	X-L
SHOCHIKUBAI.....	<b>4.50</b>	<b>7.00</b>	<b>10.00</b>
COLD	SMALL	LARGE	
NIGORI (unfiltered).....		<b>10.00</b>	
SAYURI (unfiltered).....		<b>12.00</b>	
SUIGEI.....	<b>10.00</b>	<b>15.00</b>	
HAKKAISAN.....	<b>14.00</b>	<b>21.00</b>	
ONIGOROSHI.....	<b>14.00</b>	<b>21.00</b>	
KUBOTA.....	<b>17.00</b>	<b>27.00</b>	
TAISETSU.....	<b>14.00</b>	<b>24.00</b>	
KIKUSUI.....	<b>12.00</b>	<b>18.00</b>	

## SHOCHU

	GLASS	BOTTLE
IICHIKO.....	<b>5.50</b>	<b>50.00</b>
CHU-HAI		
SHOCHU WITH LEMON SODA.....	<b>5.50</b>	
SHOCHU WITH LIME SODA.....	<b>5.50</b>	
SHOCHU WITH CALPICO.....	<b>5.50</b>	
SHOCHU WITH PEACH TEA.....	<b>5.50</b>	
SHOCHU WITH OOLONG TEA.....	<b>5.50</b>	

**\*\* Mixed drinks and cocktails are also available from our full bar. \*\***



RYOKO'S RESTAURANT RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE.

A PARTY OF 6 OR MORE WILL HAVE 18% GRATUITY ADDED.

MINIMUM AMOUNT FOR CREDIT CARD IS \$15.00.

WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS.

THANK YOU FOR YOUR PATRONAGE,

RYOKO'S JAPANESE RESTAURANT