

OMAKASE

Let our chef craft you a very special tasting menu following traditional Japanese cooking techniques using ingredients sourced directly from Japan.

お
任
せ

150\$ / PERSON

Please ask your server for details.

STARTERS

先付け

Miso soup	7	Edamame (Spicy or Furikake +50¢) — v	8
Kale slaw — v			15
With purple cabbage, carrots, cucumber, thai basil, mint, coriander sprouts, crispy taro, lime			
Seaweed salad — v			17
Wakame, green papaya, carrot, cucumber, edamame, microgreens, sesame seeds, red chili			

OSHIZUSHI

4 PIECES

押し寿司

Salmon Aburi	19
Torchd salmon, jalapeño, aburi sauce sweet japanese sauce, ikura	
Hamachi Aburi	22
Torchd hamachi, sweet miso, shiso leaf, green onions, shredded red chili	
Toro Aburi	32
Bluefin toro, jalapeno, caviar, green onion, micro sprouts, sweet japanese sauce, togarashi	

TACOS

3 PIECES

タコス

Avocado Truffle	17
With truffle peaches, jalapeño, yuzu	
Salmon	19
With avocado, micro cilantro, myoga salsa	

DUMPLINGS

3 PIECES

餃子

Mushroom <i>with black truffle</i>	22
Wagyu	24

RYU SPECIALTY

名物料理

Baked Crab Handroll (2 PCS)	19
Ōra King Temaki (1 PCS) <i>Open-style</i>	24
Ikura, nikiri, benitade with premium Japanese nori	
Bluefin Toro Temaki (1 PCS) <i>Open-style</i>	36
Sturgeon gold caviar, nikiri, benitade with premium Japanese nori	
Wagyu Gunkan (2 PCS)	39
Daikon wrap topped with yuzu kosho mayo & sturgeon gold caviar	
Toro Tartare	52
Nikiri, truffle, caviar, shiso with premium Japanese nori	

PLATES

5 PIECES

前菜

TATAKI

Salmon with micro coriander, homemade ponzu	21
Tuna with micro coriander, togarashi, new style sauce	24
A5 Wagyu (4 PCS) <i>from Miyazaki, Japan</i> with benitade, green onion, fried onion, ginger soy reduction	51

SASHIMI

Hamachi Jalapeno Yellowtail tuna with homemade ponzu sauce	23
Chūtoro wrapped with kaiware, daikon, yuzu ponzu	34
Toro with truffle ponzu	39

大

PLATTERS

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NIGIRI OR SASHIMI

6 PCS 28 | 12 PCS 55 | PREMIUM 105

にぎり寿司
お刺身

TORO PLATTER

12 PIECES

120

ト一口

CAVIAR
Siberian Sturgeon

キャビア

WITH JAPANESE MILK BREAD
and Sour Cream

250

CAVIAR BUMP
with a shot of Belvedere Vodka

30

NIGIRI AND SASHIMI

お刺身 にぎり寿司

2 PCS EACH

Ebi — Shrimp	8	Ōra King Salmon	17
Albacore Tuna	9	Ikura — Salmon Roe	18
Sustainable Salmon	10	Akami — Bluefin lean tuna	18
Shiromi — White Fish	10	Chūtoro — Bluefin medium fatty tuna	24
Scallop (Hokkaido, JPN)	12	O-Toro — Bluefin fatty tuna	25
Hamachi — Yellowtail	13	A5 Wagyu (Miyazaki, JPN) (1)	20
		Uni Gunkan (Hokkaido, JPN) (1)	25

ENHANCE YOUR CULINARY EXPERIENCE

Fresh Japanese Wasabi 10

CHEF MAKI

シェフの寿司

Wabi-Sabi — 6 PCS	30
Shiitake, oshinko, spicy hamachi, scallop, ikura, micro coriander, truffle oil	
Toro Maki — 6 PCS	37
Akami, green onions, oba, coriander, topped with toro & black caviar	
Uni & Chu-Toro Maki — 6 PCS	38
Chūtoro, crab mix, cucumber topped with shizo, uni, black caviar & nikiri soy	
Ōra Akami Maki — 6 PCS	39
Bluefin toro and akami, Ōra King salmon, yuzu tobiko, oba, ginger mayo	
“Surf N Wagyu” Maki — 6 PCS	42
Tuna, avocado, mizuna, fried onions, topped with Wagyu (Miyazaki, Japan) & jalapeno oba salsa	

SIGNATURE MAKI 6 PIECES

特別

Shrimp Tempura	16
Ebi Shrimp, avocado, tempura, nori, spicy mayo, sesame	
Shiitake Shiitake	17
Shiitake, oshinko, avocado, mizuna, nori, sesame	
California Dream	18
Salmon tartare, crabstick, cucumber, tempura, tobiko, soy paper, spicy mayo, apricot	
New Style Club — 4 PCS	19
Shrimp, crabstick, tempura, cucumber, wakame, soy paper, spicy mayo	
Truffle Salmon	20
Salmon, shiitake, avocado, black tobiko, truffle oil, nori, spicy mayo	
Mr Maguro	21
Tuna, jalapeño, daikon cress, chives, tempura, nori, spicy mayo, spicy miso, sesame seeds	
Kaizen	21
Spicy salmon, nori, sliced avocado topped with togarashi	
Paradise	23
Salmon tartare, avocado, tempura, soya paper, sesame oil, sweet sauce, sesame	
White Dragon	24
Torch'd albacore with steak spice, hamachi, avocado, tobiko, green onion, soy paper, ponzu sauce	
Ryu Rainbow — 8 PCS	24
Tuna, salmon, cucumber, wakame, tempura, soy paper, rice paper, tobiko, spicy mayo, basil mayo	
Hamachi Baby	26
Hamachi, avocado, jalapeño oba salsa, green onion, nori, spicy mayo, soya sauce	

CLASSIC MAKI

巻き寿司

All our handrolls can be made riceless.

HANDROLL

CUT ROLL (6)

V	Cucumber	6	7
	Avocado	6	8
	Shiitake	6	9
Salmon	9	10	
Scallop	10	12	
Hamachi	10	12	
Big Eye Tuna	11	13	
Kamikaze	13	14 5 PCS	
Bluefin Toro — Fatty tuna	20	22	

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*Wabi sabi is a Japanese world view centered
on finding beauty in the imperfect, impermanent
and incomplete.*

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EXCLUSIVE JAPANESE IMPORTED FISH

These are seasonal fish with a limited availability.

2 PCS – M.P

Aji	<i>horse mackerel</i>
Hirame	<i>flounder</i>
Itoyori	<i>threadfin bream</i>
Iwashi	<i>sardine</i>
Kampachi	<i>amberjack</i>
Kasago	<i>rockfish</i>
Katsuo	<i>bonito</i>
Kinmedai	<i>golden eye snapper</i>
Kohada	<i>gizzard shad</i>
Madai	<i>red snapper</i>
Tai	<i>snapper</i>
Renkodai	<i>yellow back sea bream</i>
Sanma	<i>pacific saury</i>
Sawara	<i>king mackerel</i>
Shima aji	<i>striped jack</i>
Shime saba	<i>cured mackerel</i>
Suzuki	<i>sea bass</i>