



# RIYOMA

Japanese Restaurant

## DINNER MENU



Catepillar Roll

### APPETIZERS

#### Ika Natto

Squid with fermented beans

#### Ika Mentai

Squid with spicy cod fish eggs

#### Maguro Natto

Sliced raw tuna with fermented beans

#### Tako-Su

Sliced octopus in a vinegar sauce

#### Ikura Oroshi

Salmon roe with grated Japanese radish daikon



Chirashi Special

#### Agedashitofu

Deep fried tofu in a lightly seasoned sauce

#### Aji Fry

Deep fried white fish with our special crispy breading served with our special sauce

#### Kaki Fry

Breaded deep fried oyster served with our special sauce

#### Salmon or Hamachi Kama

Approximately -20 minutes to cook

#### Salad

#### Miso Soup

White Rice (Sushi Rice \$1.00 extra)

8	<b>Ika Geso</b>	10
	Seasoned fried squid legs	
8	<b>Amaebi Karaage</b>	15
	Deep fried sweet shrimp with lightly seasoned soy sauce	
9	<b>Chicken Karaage</b>	8
	Deep fried chicken seasoned with light ginger and soy sauce	
8	<b>Kushikatsu</b>	8
	Breaded pork on skewers with our special sauce	
9	<b>Edamame</b>	8
	Broiled soy beans	
	<b>Tempura</b>	9
	Deep fried shrimp and vegetables in a golden light batter	
	<b>Ika Tempura</b>	9
	Deep fried squid in a golden light batter	
	<b>Shumai</b>	8
	Steamed dumplings with zesty dipping sauce (15-20 minutes to steam)	
	<b>Short Ribs</b>	13
	Marinated in a light Japanese seasoning	
	<b>Cancun Jalapeños</b>	8
	Deep fried jalapeños in a golden light batter topped with eel sauce and special seasoning	
	<b>Gyoza</b>	8
	Japanese pan fried dumplings with zesty dipping sauce	
	<b>Koroke</b>	8
	Seasoned fried breaded mashed potatoes served with special sauce	
	<b>Softshell Crab</b>	12
	Deep fried crab served with lightly seasoned soy sauce	
	<b>Hiyayako</b>	7
	Cold tofu with condiments	
	<b>Saba Shioyaki</b>	8
	Grilled salted mackerel	

Tempura

Edamame



### TO DRINK

#### Wine - Glass

White Zinfandel • Chardonnay  
Plum • Pink Moscato

#### Kirin Ichiban 22 oz

#### Sapporo 20.3 oz

#### Sapporo 12 oz

#### Asahi 11.2 oz

#### Kirin Light 22 oz

6	<b>Hot Sake</b>	Large	10
	<b>Hot Sake</b>	Small	5
	<b>Cold Sake</b>	330 ML	17
	<b>Cold Sake</b>	300 ML	14
	<b>Cucumber Sake</b>	330 ML	17
	<b>Beverages</b>		2.5
	Soft Drink - Coke, Diet Coke, Sprite, Dr. Pepper		
	<b>Japanese Soda</b>		3
	<b>Hot Green Tea</b>	unsweet	2.5
	<b>Iced Green Tea</b>		2.5
	<b>Flavored Tea</b>		2.5



NOODLES

<b>Tempura Soba</b>	<b>13</b>
Buckwheat noodles in a seasoned broth topped with tempura	
<b>Zaru Soba</b>	<b>11</b>
Cold buckwheat noodles with a mild sauce	
<b>Tsukimi Soba</b>	<b>11</b>
Buckwheat noodles with raw egg in a seasoned broth	

Su Udon

Nabeyaki Udon

JAPANESE DINNERS

<b>Shrimp Tempura</b>	<b>17</b>
Deep fried shrimp and vegetables in a golden light batter	
<b>Chicken Teriyaki</b>	<b>15</b>
Boneless chicken in a teriyaki sauce	
<b>Beef Teriyaki</b>	<b>20</b>
Grilled N.Y. strip steak in a teriyaki sauce	
<b>Ginger Pork</b>	<b>17</b>
Sliced pork loin sauteed in ginger flavored soy sauce	
<b>Ginger Beef</b>	<b>19</b>
Sliced beef sauteed in ginger flavored soy sauce	
<b>Saba Shioyaki</b>	<b>16</b>
Grilled salted mackerel	
<b>Salmon Shioyaki</b>	<b>20</b>
Grilled salted salmon	
<b>Yakiniku</b>	<b>19</b>
Thinly sliced beef and vegetables sauteed in garlic sauce	
<b>Ebi Fry</b>	<b>20</b>
Deep fried shrimp with our special crispy breading served with special sauce	
<b>Kaki Fry</b>	<b>20</b>
Breaded deep fried oyster served with our special sauce	

DONBURI

All Donburi Items Served with Kushikatsu, Miso Soup and Salad

<b>Tendon</b>	<b>14</b>
Deep fried shrimp and vegetables on a bowl of rice with special sauce	
<b>Katsudon</b>	<b>15</b>
Breaded pork cutlets and onions on a bowl of rice	
<b>Oyakodon</b>	<b>14</b>
Poached egg and chicken with onions on a bowl of rice	

CHAZUKE

<b>Sake Chazuke</b>	<b>10</b>
Salmon on rice in broth	
<b>Oyako Chazuke</b>	<b>13</b>
Salmon and roe on rice in chazuke soup	

DESSERT

<b>Mochi Ice Cream</b>	<b>4</b>
Vanilla, Mango, Red Bean, Green Tea	
<b>Tempura Ice Cream</b>	<b>7</b>

<b>Tempura Udon</b>	<b>13</b>
Thick noodles in a seasoned broth topped with tempura	
<b>Su Udon</b>	<b>10</b>
Thick noodles in a seasoned broth	
<b>Niku Udon</b>	<b>12</b>
Thick noodles in a seasoned broth with sliced beef	
<b>Kitsune Udon</b>	<b>11</b>
Thick noodles and deep fried tofu, spinach, and fish cake in a broth	
<b>Tsukimi Udon</b>	<b>11</b>
Thick noodles with raw egg in a seasoned broth	
<b>Nabeyaki Udon</b>	<b>16</b>
Thick noodles in a seasoned broth with chicken, vegetables, egg and fish cake	
<b>Temzaru</b>	<b>18</b>
Buckwheat noodles with mild dipping sauce and mini tempura	

Crunchy Roll

<b>Kabayaki</b>	<b>31</b>
Broiled eel with eel sauce	
<b>Age Sakana</b>	<b>20</b>
Deep fried white fish with our crispy breading with special sauce	
<b>Chicken Cutlet</b>	<b>17</b>
Deep fried boneless chicken with special sauce	
<b>Tonkatsu</b>	<b>17</b>
Deep fried pork with crispy breading with special sauce	
<b>Riyoma Special</b>	<b>27</b>
California roll, mini tempura, chicken teriyaki, beef teriyaki and fried gyoza	
<b>Seafood Special</b>	<b>31</b>
Cajun roll, mini tempura, fried calamari, grilled salmon, and squid salad (no kushikatsu included)	

<b>Gyudon</b>	<b>15</b>
Sliced beef and vegetables cooked in special sauce served on a bowl of rice	
<b>Una Ju</b>	<b>24</b>
Marinated broiled eel served in a bowl of rice with eel sauce	

<b>Nori Chazuke</b>	<b>9</b>
Seaweed on rice in chazuke soup	
<b>Tarako Chazuke</b>	<b>10</b>
Cod fish caviar on rice in chazuke soup	

Mochi Ice Cream