

龍馬



RIYOMA

Japanese Restaurant

Caterpillar Roll



DINNER MENU

APPETIZERS

- Ika Natto** 10
Squid with fermented beans
- Ika Mentai** 10
Squid with spicy cod fish eggs
- Maguro Natto** 12
Sliced raw tuna with fermented beans
- Tako-Su** 12
Sliced octopus in a vinegar sauce
- Ikura Oroshi** 10
Salmon roe with grated Japanese radish daikon
- Ika Geso** 12
Seasoned fried squid legs

- Amaebi Karaage** 18
Deep fried sweet shrimp with lightly seasoned soy sauce
- Chicken Karaage** 12
Deep fried chicken seasoned with light ginger and soy sauce
- Kushikatsu** 9
Breaded pork on skewers with our special sauce
- Edamame** 8
Broiled soy beans
- Tempura** 10
Deep fried shrimp and vegetables in a golden light batter
- Ika Tempura** 10
Deep fried squid in a golden light batter
- Shumai** 9
Steamed dumplings with zesty dipping sauce (15-20 minutes to steam)
- Short Ribs** 15
Marinated in a light Japanese seasoning
- Cancun Jalapeños** 10
Deep fried jalapeños in a golden light batter topped with eel sauce and special seasoning
- Gyoza** 10
Japanese pan fried dumplings with zesty dipping sauce
- Koroke** 9
Seasoned fried breaded mashed potatoes served with special sauce
- Softshell Crab** 12
Deep fried crab served with lightly seasoned soy sauce
- Hiyayako** 8
Cold tofu with condiments
- Saba Shioyaki** 10
Grilled salted mackerel
- Agedashitofu** 8
Deep fried tofu in a lightly seasoned sauce

Chirashi Special



- Aji Fry** 8
Deep fried white fish with our special crispy breading served with our special sauce
- Kaki Fry** 11
Breaded deep fried oyster served with our special sauce
- Salmon or Hamachi Kama** 15
Approximately -20 minutes to cook

Sides

- Salad** 3
- Miso Soup** 3
- White Rice** 3

TO DRINK

- Wine - Glass** 8
White Zinfandel • Chardonnay
Plum • Pink Moscato
- Kirin Ichiban 22 oz** 8
- Sapporo 20.3 oz** 8
- Sapporo 12 oz** 6
- Asahi 11.2 oz** 6
- Kirin Light 22 oz** 8

Tempura Edamame



- Hot Sake** LARGE 12
- Hot Sake** SMALL 7
- Cold Sake** 330 ML 18
- Cold Sake** 300 ML 15
- Cucumber Sake** 330 ML 18
- Beverages** 3
Soft Drink - Coke, Diet Coke, Sprite, Dr. Pepper
- Japanese Soda** 3
- Hot Green Tea** UNSWEET 3
- Iced Green Tea** 3
- Flavored Tea** 3



NOODLES

- Tempura Soba** 15
Buckwheat noodles in a seasoned broth topped with tempura
- Zaru Soba** 15
Cold buckwheat noodles with a mild sauce
- Tsukimi Soba** 13
Buckwheat noodles with raw egg in a seasoned broth

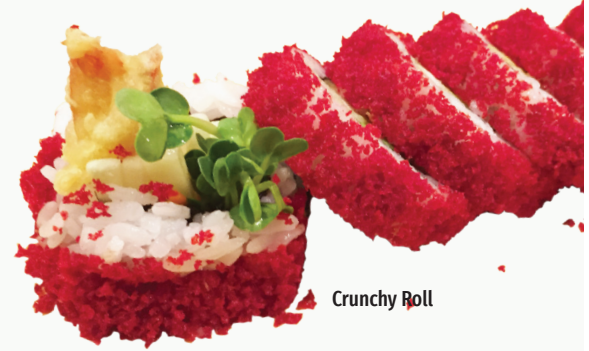


Nabeyaki Udon

- Tempura Udon** 15
Thick noodles in a seasoned broth topped with tempura
- Su Udon** 12
Thick noodles in a seasoned broth
- Niku Udon** 15
Thick noodles in a seasoned broth with sliced beef
- Kitsune Udon** 13
Thick noodles and deep fried tofu, spinach, and fish cake in a broth
- Tsukimi Udon** 12
Thick noodles with raw egg in a seasoned broth
- Nabeyaki Udon** 18
Thick noodles in a seasoned broth with chicken, vegetables, egg and fish cake
- Temzaru** 20
Buckwheat noodles with mild dipping sauce and mini tempura

JAPANESE DINNERS

- Shrimp Tempura** 18
Deep fried shrimp and vegetables in a golden light batter
- Chicken Teriyaki** 18
Boneless chicken in a teriyaki sauce
- Beef Teriyaki** 22
Grilled N.Y. strip steak in a teriyaki sauce
- Ginger Pork** 18
Sliced pork loin sauteed in ginger flavored soy sauce
- Ginger Beef** 20
Sliced beef sauteed in ginger flavored soy sauce
- Saba Shioyaki** 16
Grilled salted mackerel
- Salmon Shioyaki** 20
Grilled salted salmon
- Yakiniku** 19
Thinly sliced beef and vegetables sauteed in garlic sauce
- Ebi Fry** 20
Deep fried shrimp with our special crispy breading served with special sauce
- Kaki Fry** 20
Breaded deep fried oyster served with our special sauce



Crunchy Roll

- Kabayaki** 31
Broiled eel with eel sauce
- Age Sakana** 20
Deep fried white fish with our crispy breading with special sauce
- Chicken Cutlet** 18
Deep fried boneless chicken with special sauce
- Tonkatsu** 17
Deep fried pork with crispy breading with special sauce
- Riyoma Special** 32
California roll, mini tempura, chicken teriyaki, beef teriyaki and fried gyoza
- Seafood Special** 32
Cajun roll, mini tempura, fried calamari, grilled salmon, and squid salad (no kushikatsu included)

DONBURI

All Donburi Items Served with Kushikatsu, Miso Soup and Salad

- Tendon** 15
Deep fried shrimp and vegetables on a bowl of rice with special sauce
- Katsudon** 16
Breaded pork cutlets and onions on a bowl of rice
- Oyakodon** 15
Poached egg and chicken with onions on a bowl of rice
- Gyudon** 18
Sliced beef and vegetables cooked in special sauce served on a bowl of rice
- Una Ju** 27
Marinated broiled eel served in a bowl of rice with eel sauce

CHAZUKE

- Sake Chazuke** 10
Salmon on rice in broth
- Oyako Chazuke** 13
Salmon and roe on rice in chazuke soup
- Nori Chazuke** 10
Seaweed on rice in chazuke soup
- Tarako Chazuke** 12
Cod fish caviar on rice in chazuke soup

DESSERT

- Mochi Ice Cream** 5
Vanilla, Mango, Red Bean, Green Tea
- Tempura Ice Cream** 9



Mochi Ice Cream