

# 龍馬



## RIYOMA

Japanese Restaurant

Caterpillar Roll



### DINNER MENU

#### APPETIZERS

- Ika Natto** 11  
Squid with fermented beans
- Ika Mentai** 11  
Squid with spicy cod fish eggs
- Maguro Natto** 13  
Sliced raw tuna with fermented beans
- Tako-Su** 13  
Sliced octopus in a vinegar sauce
- Ikura Oroshi** 11  
Salmon roe with grated Japanese radish daikon
- Ika Geso** 13  
Seasoned fried squid legs

- Amaebi Karaage** 19  
Deep fried sweet shrimp with lightly seasoned soy sauce
- Chicken Karaage** 13  
Deep fried chicken seasoned with light ginger and soy sauce
- Kushikatsu** 10  
Breaded chicken on skewers with our special sauce
- Edamame** 9  
Broiled soy beans
- Tempura** 11  
Deep fried shrimp and vegetables in a golden light batter
- Ika Tempura** 11  
Deep fried squid in a golden light batter
- Shumai** 10  
Steamed dumplings with zesty dipping sauce (15-20 minutes to steam)
- Short Ribs** 17  
Marinated in a light Japanese seasoning
- Cancun Jalapeños** 11  
Deep fried jalapeños in a golden light batter topped with eel sauce and special seasoning
- Gyoza** 11  
Japanese pan fried dumplings with zesty dipping sauce
- Koroke** 10  
Seasoned fried breaded mashed potatoes served with special sauce
- Softshell Crab** 12  
Deep fried crab served with lightly seasoned soy sauce
- Hiyayako** 9  
Cold tofu with condiments
- Saba Shioyaki** 11  
Grilled salted mackerel
- Agedashitofu** 9  
Deep fried tofu in a lightly seasoned sauce

Chirashi Special



- Aji Fry** 9  
Deep fried white fish with our special crispy breading served with our special sauce
- Kaki Fry** 12  
Breaded deep fried oyster served with our special sauce
- Hamachi Kama** 15  
Approximately -20 minutes to cook

#### Sides

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

#### TO DRINK

- Wine - Glass** 9  
White Zinfandel • Chardonnay  
Plum • Pink Moscato
- Kirin Ichiban 22 oz** 9
- Sapporo 20.3 oz** 9
- Sapporo 12 oz** 7
- Asahi 11.2 oz** 7
- Kirin Light 22 oz** 9

Tempura Edamame



- Hot Sake** LARGE 13
- Hot Sake** SMALL 8
- Cold Sake** 330 ML 19
- Cold Sake** 300 ML 16
- Cucumber Sake** 330 ML 19
- Beverages** 3  
Soft Drink - Coke, Diet Coke, Sprite, Dr. Pepper
- Japanese Soda** 4
- Hot Green Tea** UNSWEET 3
- Iced Green Tea** 3
- Flavored Tea** 3



## NOODLES

- Tempura Soba** 17  
Buckwheat noodles in a seasoned broth topped with tempura
- Zaru Soba** 17  
Cold buckwheat noodles with a mild sauce
- Tsukimi Soba** 15  
Buckwheat noodles with raw egg in a seasoned broth



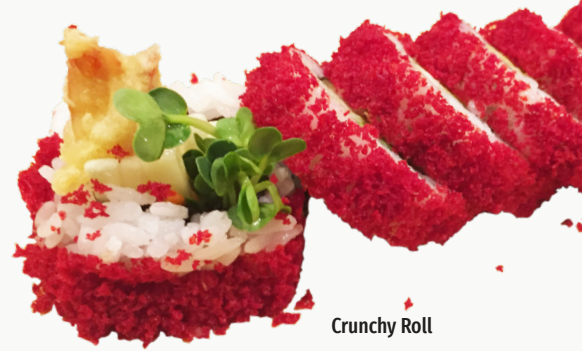
Su Udon

Nabeyaki Udon

- Tempura Udon** 17  
Thick noodles in a seasoned broth topped with tempura
- Su Udon** 13  
Thick noodles in a seasoned broth
- Niku Udon** 17  
Thick noodles in a seasoned broth with sliced beef
- Kitsune Udon** 15  
Thick noodles and deep fried tofu, spinach, and fish cake in a broth
- Tsukimi Udon** 14  
Thick noodles with raw egg in a seasoned broth
- Nabeyaki Udon** 20  
Thick noodles in a seasoned broth with chicken, vegetables, egg and fish cake
- Temzaru** 21  
Buckwheat noodles with mild dipping sauce and mini tempura

## JAPANESE DINNERS

- Shrimp Tempura** 19  
Deep fried shrimp and vegetables in a golden light batter
- Chicken Teriyaki** 19  
Boneless chicken in a teriyaki sauce
- Beef Teriyaki** 25  
Grilled N.Y. strip steak in a teriyaki sauce
- Katsu Curry** 18  
Breaded pork loin with curry sauce
- Saba Shioyaki** 17  
Grilled salted mackerel
- Salmon Shioyaki** 21  
Grilled salted salmon
- Short Ribs** 25  
Thinly sliced flanken-style beef ribs, marinated in sweet soy-garlic sauce, grilled for, tender flavor
- Ebi Fry** 21  
Deep fried shrimp with our special crispy breading served with special sauce
- Kaki Fry** 21  
Breaded deep fried oyster served with our special sauce
- Kabayaki** 32  
Broiled eel with eel sauce



Crunchy Roll

- Age Sakana** 21  
Deep fried white fish with our crispy breading with special sauce
- Chicken Cutlet** 19  
Deep fried boneless chicken with special sauce
- Tonkatsu** 18  
Deep fried pork with crispy breading with special sauce
- Riyoma Special** 35  
California roll, mini tempura, chicken teriyaki, beef teriyaki and fried gyoza
- Seafood Special** 35  
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** 16  
Deep fried shrimp and vegetables on a bowl of rice with special sauce
- Katsudon** 17  
Breaded pork cutlets and onions on a bowl of rice
- Oyakodon** 16  
Poached egg and chicken with onions on a bowl of rice
- Gyudon** 21  
Sliced beef and onions cooked in special sauce served on a bowl of rice
- Una Ju** 28  
Marinated broiled eel served in a bowl of rice with eel sauce

## CHAZUKE

- Sake Chazuke** 11  
Salmon on rice in broth
- Oyako Chazuke** 14  
Salmon and roe on rice in chazuke soup
- Nori Chazuke** 11  
Seaweed on rice in chazuke soup
- Tarako Chazuke** 13  
Cod fish caviar on rice in chazuke soup

## DESSERT

- Mochi Ice Cream** 5  
Vanilla, Mango, Red Bean, Green Tea
- Tempura Ice Cream** 10



Mochi Ice Cream