

# APPETIZERS

<b>Miso Soup</b> (16oz +\$2)	3
<b>House Salad</b>	4
<b>Seaweed Salad</b>	7
<b>Squid Salad</b>	9
<b>Edamame</b> (Spicy Edamame +\$1)	5
<b>Fried Spring Roll</b> - 3pcs of deep fried, vegetable spring rolls	8
<b>Hiyayakko</b> - 6pcs of Japanese style cold tofu (served with ponzu sauce, bonito flakes, and green onion)	6
<b>Gyoza</b> - 6pcs of pan-fried pork dumplings	8
<b>Chicken Strips</b> - Battered and fried chicken breast strips	9
<b>Sake Kama</b> - Grilled, tender salmon collar	7
<b>Hamachi Kama</b> - Grilled, tender yellowtail collar (served with ponzu sauce)	16
<b>Panko Calamari</b> - Battered and fried squid (served with spicy mayo)	13
<b>Panko Scallops</b> - Battered and fried scallops (served with spicy mayo)	14

## TEMPURA

*(served with tempura sauce)*

<b>Vegetable</b> - 12pcs of lightly battered, fried vegetables	10
<b>Shrimp</b> - 7pcs of lightly battered, fried shrimp	10
<b>Combo</b> - 8pcs of lightly battered, fried vegetables & 3pcs of shrimp	11

## YAKITORI

*(served with teriyaki glaze)*

<b>Chicken</b> - Two skewers, each served with 3pcs of chicken	8
<b>Beef</b> - Two skewers, each served with 3pcs of steak	10
<b>Shrimp</b> - Two skewers, each served with 3pcs of shrimp	9
<b>Combo</b> - Two skewers, each served with a piece of chicken, beef & shrimp	11

# BEVERAGES

<b>Soft Drink</b> (Pepsi, Diet Pepsi, Lemonade, Sierra Mist, Mt. Dew, Mug Root Beer, Dr Pepper, Coke)	3.5
<b>Iced Tea</b>	3.5
<b>Iced Matcha</b>	4
<b>Japanese Hot Green Tea</b>	3.5
<b>Ramune</b> (Japanese Soda)	3.5
<b>Milk</b> (Regular, Chocolate) *refill: 1.50	3.5
<b>Juice</b> (Apple, Orange, Cranberry) *refill: 1.50	4
<b>Bottled Water</b> (Fiji)	2.5
<b>Sparkling Water</b> (S.Pellegrino)	4

# BAR

## SIGNATURE DRINKS

**Asian Pear Martini** 11  
Absolut Pears Vodka, Monin Elderflower Syrup,  
Sweet & Sour, Apple Juice

**Asian Sangria** 11  
Lychee Sake, Deep Eddy Vodka, Sweet & Sour  
Pineapple Juice

**Bonita Rosa Margarita** 11  
Tequila, Monin Hibiscus Syrup, Simple Syrup,  
Sweet & Sour, and Mint

**Diamond Dreams** 11  
Tequila, Triple Sec, Sweet & Sour  
(Your choice of flavor: Lavendar or Hibiscus)

**Flirt** 11  
Deep Eddy Sweet Tea Vodka, Monin Elderflower Syrup,  
Sweet & Sour

**Geisha** 11  
Bird Dog Peach Whiskey, Cold Sake, Ginger Liqueur,  
Club Soda

**Lychee Martini** 11  
Housemade Lychee Sake, Vodka, Lychee

**Orient Express Martini** 11  
Sailor Jerry Spiced Rum, Solerno Blood Orange Liqueur,  
Sweet & Sour, Monin Cane Syrup

**Scottish Mule** 11  
Hendrick's Gin, Fresh Lime Juice, Cucumber, Ginger Beer

## DRAFT BEERS

(22oz. Large Draft Beer + \$2)

**Coors Light** 5

**Blue Moon** 6

**SanTan Devil's Ale** 6

**Alaskan Amber Ale** 6

**Lagunitas IPA** 6

**Sapporo** 6

## BOTTLED BEERS

**Bud Light** 5

**Corona Extra** 5

**Guinness** 6

**Heineken** 6

**Lucky Buddha** 6

**Michelob Ultra** 5

## WINE

**Takara Premium Plum Wine (Japan)** 10

**Mionetto Prosecco Brut (Italy)** 10

## RED WINE

(Single Glass | Bottled)

**Sycamore Lane Cabernet (California)** 9 | 28

**Avalon Lody Cabernet (California)** 11 | 34

**Imagery Cabernet Sauvignon (California)** 14 | 43

**Underwood Cell Cellar Pinot Noir (Oregon)** 11 | 34

**Irony Pinot Noir (California)** 11 | 34

**Drumheller Merlot (California)** 11 | 34

**Josh Cellars Legacy Blend (California)** 11 | 34

## WHITE WINE

(Single Glass | Bottled)

**Villa Pozzi Moscato (Italy)** 11 | 34

**Sycamore Lane White Zinfadel (California)** 9 | 28

**Sycamore Lane Pinot Grigio (California)** 9 | 28

**Ruffino Lumina Pinot Grigio (Italy)** 11 | 34

**Kung Fu Girl Riesling (South Carolina)** 11 | 34

**Sycamore Lane Chardonnay (California)** 9 | 28

**Hess Select Chardonnay (California)** 13 | 40

**13 Celcius Sauvignon Blanc (New Zealand)** 11 | 34

# BAR

## JAPANESE BOTTLED BEERS

<b>Asahi</b> (22oz)	8
<b>Orion</b> (22oz)	9
<b>Sapporo</b> (22oz)	9
<b>Kirin Ichiban</b> (22oz)	8
<b>Kirin Ichiban Light</b> (22oz)	8
<b>Sake Bomber</b> (22oz Japanese Beer + 4oz Sake)	+4
<b>Large Sake Bomber</b> (22oz Japanese Beer + 8oz Sake)	+5

## HOUSE SAKE

(8oz. Large Sake + \$2)

<b>Hot/ Cold Sake</b> (4oz)	5
<b>Housemade Lychee Sake</b> (4oz)	7
<b>Fruit Flavored Cold Sake</b> (4oz) Strawberry, Peach, Mango, Passion Fruit, Pomegranate, Sour Apple, Watermelon	7

## BOTTLED SAKE

(Ordered from dry to sweet)

<b>Suijin Junmai</b> (300ml) <i>Suijin's dry profile elevates any dish, making it the perfect sake to serve during any occasion. Pairs well with seafood, chicken and beef</i>	16
<b>Sho-Chiku-Bai Premium Ginjo</b> (300ml) <i>This dry, delicate and fruity sake features a smooth, silky texture, tinged with aromas of pear, melon, honeysuckle, custard and nutmeg. The finish is clean and refreshing with an emerging taste of lightly salted fruit. Pairs well with white tuna, scallops, steamed cod, Kumamoto oysters, Amaebi sushi</i>	15
<b>Tanrei Junmai</b> (180ml) <i>Using the finest rice and pure natural spring water from Mount Rokko. It is characterized by its smooth and semi-dry taste and pairs well with salty, or rich flavors</i>	9
<b>Sho-Chiku-Bai Classic Junmai</b> (180ml) <i>For a traditional sake that's smooth, well balance and full bodied, this sake is recognized for preserving the traditional junmai character. Pairs well with mildly seasoned dishes</i>	12

<b>Poochi Poochi Sparkling Sake</b> (300ml) <i>This semi-dry, balanced sake has a deep and rich aroma filled with hints of small bubbled lemon and candy. With absolutely no aftertaste, it holds subtle flavors such as steamed rice, hay, and citrus. Pairs well with tempura, meat dishes, and salmon</i>	15
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<b>Hakutsuru Superior Junmai Ginjo</b> (300ml) <i>This gluten-free, floral fragrant saké with silky, well-balanced smoothness can be enjoyed chilled or at room-temperature. Pairs well with light and slightly salty dishes such as sashimi, edamame, tempura, and sautéed vegetables</i>	16
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<b>Shiro Sasa Nigori</b> (300ml)   Unfiltered <i>Providing a sweet, creamy, yet refreshing taste that pairs well with any meal - making it the perfect apéritif</i>	14
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<b>Sayuri Nigori</b> (300ml)   Unfiltered <i>Sayuri means "little lily" in Japanese, and the name is apt for this floral noted nigori. Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy saké with a deliciously smooth finish. Pairs well with spicy foods</i>	15
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<b>Yuki Nigori</b> (375ml)   Unfiltered <i>Available in two flavors: <b>White Peach</b> (delightful aromas and flavors of perfectly ripe white peaches with a sweet cream, full-bodied palate) &amp; <b>Lychee</b> (pretty aromas of lychee fruit and rose petals lead into a creamy palate)</i>	21
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<b>Strawberry Nigori</b> (300ml)   Unfiltered <i>This gluten-free, cloudy sake beautifully combines the sweetness and creamy texture of Ozeki Nigori Sake with a light and refreshing strawberry flavor. All natural: non-GMO, gluten-free, sulfite-free, free or artificial flavors and aromas and colors. Enjoyable as a dessert</i>	16
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<b>Ikezo Sparkling Jelly Sake</b> (180ml) <i>Jellied sake with sparkling bubbles of carbonation. Available in two flavors: <b>Mixed Berry</b> (blueberry, cranberry and strawberry) &amp; <b>Yuzu</b> (citrus)</i>	9
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# LUNCH

## FRIED RICE

<b>Vegetable</b> (No egg)	9
<b>Chicken</b>	10
<b>Beef</b>	12
<b>Shrimp</b>	12
<b>Combo</b> (Chicken, Beef, Shrimp)	16

## ENTRÉES

*(Included sides: seasonal vegetables and white rice)*

<b>Vegetarian</b> Seasonal vegetables and tofu	14
<b>Teriyaki Chicken</b> (5oz)	16
<b>NY Steak*</b> (5oz)	22
<b>Yakiniku</b> (5oz) Slices of steak with Yakiniku sauce and sautéed onions	22
<b>Teriyaki Salmon</b> (5oz) Teriyaki salmon with sautéed mushrooms	20
<b>Chicken Katsu</b> (5oz) Fried chicken cutlets (served with katsu sauce)	15
<b>Fish Katsu</b> (5oz) Fried cod served with katsu sauce	16
<b>Pork Katsu</b> (5oz) Fried tender pork cutlets (served with katsu sauce)	15

## NOODLE SOUP

<b>Spicy Beef Ramen</b> 🌶️🌶️ Housemade spicy beef broth, slices of beef, egg, corn, and spinach	13
<b>Spicy Miso Beef Ramen</b> 🌶️🌶️ Spicy miso-based beef broth, slices of beef, egg, corn, and spinach	13
<b>Chashu Ramen</b> Braised pork broth, pork belly, egg, spinach, and corn	13
<b>Seafood Ramen</b> Dashi broth, scallop, shrimp, green mussel, corn, crab, and spinach	15
<b>Nabeyaki Udon</b> 🌶️ Dashi broth, udon (thick wheat-flour), onions, chicken, tempura shrimp, chili powder, and bonito	13
<b>Seafood Udon</b> Dashi broth, udon (thick wheat-flour), shrimp, scallop, green mussel, crab, and bonito	15

## STIR-FRY NOODLES

*(Cooked with Yakisoba sauce and vegetables)*

<b>Vegetable Yakisoba</b>	13
<b>Chicken Yakisoba</b>	13
<b>Beef Yakisoba</b>	14
<b>Shrimp Yakisoba</b>	14

## RYU KIDS

*(For ages 12 and under only)*

<b>Teriyaki Chicken</b> (5oz) Teriyaki chicken breast with sesame seeds, vegetables, white rice, and deep-fried gyoza (2pcs)	11
<b>NY Steak*</b> (5oz) Steak with sesame seeds, vegetables, white rice, and a side of deep-fried gyoza (2pcs)	13
<b>Shrimp</b> (8pcs) Lemon butter shrimp, vegetables, white rice, and a side of deep-fried gyoza (2pcs)	11
<b>Tempura Combo</b> Tempura shrimp & veggies served with tempura sauce	10
<b>Yakisoba</b> Stir-fried yakisoba noodles, deep-fried gyoza (2pcs)	12

## ADDITIONAL SIDES

*(Only available with entrées)*

<b>Miso Soup</b>	2.5
<b>Mushroom Soup</b>	2.5
<b>Side Salad</b>	2.5
<b>Fried Rice</b>	2.5
<b>Brown Rice</b>	2.5
<b>Stir-Fried Noodles</b>	5.5
<b>Vegetables</b>	3
<b>Egg</b> (available with fried rice only)	1.5

**Spicy Level:** Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

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# LUNCH

## BENTO

*(A single-portion Japanese lunchbox - no substitutions)*

- Bento #1** 16  
Grilled Teriyaki Chicken, white rice, side salad, edamame, California roll (4pcs), and combo tempura (served with tempura sauce)
- Bento #2** 17  
Grilled Teriyaki NY Steak, white rice, side salad, edamame, California roll (4pcs), and combo tempura (served with tempura sauce)
- Bento #3** 18  
Grilled Teriyaki Salmon with sautéed mushrooms, white rice, side salad, edamame, California roll (4pcs), and combo tempura (served with tempura sauce)

## SUSHI BENTO

*(A single-portion Japanese lunchbox - no substitutions)*

- Sushi Bento #1** 🍣 12  
California Roll (4pcs), Spicy Tuna Roll (4pcs), edamame, and a side salad
- Sushi Bento #2** 🍣 14  
Spicy Tuna Roll (4pcs), Nigiri (chef's choice - 4pcs), edamame and a side salad
- Sushi Bento #3** 14  
Shrimp tempura, sashimi (chef's choice - 3pcs), edamame and a side salad

## SUSHI SPECIALS

*(No substitutions)*

- Temaki (Hand Roll)** 🍣 9  
Cucumber, avocado, sprouts, and your choice of fish: Crab Mix, Spicy Crab, Spicy Tuna, Spicy Octopus, Salmon, Tuna, Octopus, Yellowtail
- Sashimi Salad** 🍣🍣 12  
Red Snapper (2pcs), Salmon (2pcs), Tuna (2pcs), Crab Stick, cucumber, tomato, jalapeño, and avocado dressed with spicy ponzu sauce, served over spring mix
- Poke Bowl** 🍣🍣 13  
Dressed with spicy ponzu sauce, start with your choice of sushi rice or spring mix as the base (tossed with cucumber, tomato, jalapeño, and avocado). Pick up to 2 toppings: Salmon, Albacore, Tuna, Octopus
- Chirashi Don** 🍣 16  
Assortment of sashimi (chef's choice), a side of both seaweed and squid salad, and crab mix over sushi rice
- Half-Half Roll** 12  
Your choice of two, 4pc sushi roll: Golden California, Philly, Tootsie, Alaska, Boston, Unagi Cucumber, Spicy Crab, Spicy Salmon, Spicy Tuna, Spicy Albacore, Spicy Octopus
- 2 for \$15** 🍣 15  
Your choice of two rolls: Crunch, Boston, Crazy, Golden California, Unagi Cucumber, Spicy Crab, Spicy Salmon, Spicy Tuna, Spicy Albacore, Spicy Yellowtail, Spicy Octopus, Vegetable Tempura, Shrimp Tempura
- 2 for \$21** 🍣 21  
Your choice of two rolls: Tootsie, Alaska, Eel Tempura, Las Vegas, Chimichanga, Boo Yah Ka, Basil, Spicy Crab Shrimp Tempura, Spicy Tuna Shrimp Tempura

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**Spicy Level:** Mild 🍣 Medium 🍣🍣 Hot 🍣🍣🍣

# DINING

## FRIED RICE

<b>Vegetable</b> (egg +\$1)	9
<b>Chicken</b>	10
<b>Beef</b>	10
<b>Shrimp</b>	11
<b>Combo</b> (Chicken, Beef, Shrimp)	14

## ENTRÉES

*(Included sides: seasonal vegetables and white rice)*

<b>Vegetarian</b>	14
Seasonal vegetables and tofu	
<b>Teriyaki Chicken</b> (7oz)	16
<b>NY Steak*</b> (7oz)	25
<b>Yakiniku</b> (5oz)	22
Slices of NY steak, sautéed with Yakiniku sauce and onions	
<b>Shrimp</b> (12pcs)	24
Cooked with lemon butter	
<b>Teriyaki Salmon</b> (7oz)	24
Cooked with teriyaki sauce and sautéed mushrooms	
<b>Chicken Katsu</b> (7oz)	16
Fried chicken cutlets (served with katsu sauce)	
<b>Fish Katsu</b> (7oz)	17
Fried cod (served with katsu sauce)	
<b>Pork Katsu</b> (7oz)	16
Fried tender pork cutlets (served with katsu sauce)	

## NOODLE SOUP

<b>Spicy Beef Ramen</b> 🌶️🌶️	13
Housemade spicy beef broth, slices of beef, egg, corn, and spinach	
<b>Spicy Miso Beef Ramen</b> 🌶️🌶️	13
Spicy miso-based beef broth, slices of beef, egg, corn, and spinach	
<b>Chashu Ramen</b>	13
Braised pork broth, pork belly, egg, corn, and spinach	
<b>Seafood Ramen</b>	15
Dashi broth, scallop, shrimp, green mussel, crab, egg, corn and spinach	
<b>Nabeyaki Udon</b> 🌶️	13
Dashi broth, udon noodles, chicken, tempura shrimp, tempura zucchini, onion chili powder, and bonito	
<b>Seafood Udon</b>	15
Dashi broth, udon (thick wheat-flour), shrimp, scallop, green mussel, crab, and bonito	

## STIR-FRY NOODLES

*(Cooked with Yakisoba sauce and vegetables)*

<b>Vegetable Yakisoba</b>	12
<b>Chicken Yakisoba</b>	13
<b>Beef Yakisoba</b>	14
<b>Shrimp Yakisoba</b>	14

## RYU KIDS

*(For ages 12 and under only)*

<b>Teriyaki Chicken</b> (5oz)	13
Teriyaki chicken breast with sesame seeds, vegetables, white rice, and deep-fried gyoza (2pcs)	
<b>NY Steak</b> (5oz)	15
Steak, vegetables, white rice, and a side of deep-fried gyoza (2pcs)	
<b>Shrimp</b> (6pcs)	14
Lemon butter shrimp, vegetables, white rice, and a side of deep-fried gyoza (2pcs)	
<b>Tempura Combo</b>	11
Tempura shrimp & veggies served with tempura sauce	
<b>Yakisoba</b>	12
Stir-fried yakisoba noodles, deep-fried gyoza (2pcs)	

## ADDITIONAL SIDES

*(Only available with entrées)*

<b>Miso Soup</b>	2.5
<b>Mushroom Soup</b>	2.5
<b>Side Salad</b>	2.5
<b>Fried Rice</b> (available with main entrees)	2.5
<b>Brown Rice</b>	3
<b>Vegetables</b> (available with main entrees)	3
<b>Egg</b> (available with fried rice only)	1.5

**Spicy Level:** Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

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# TEPPANYAKI

Single order: 7oz / Combo: 5oz

(Included sides: soup, salad, seasonal vegetables, 2pcs of shrimp, and white rice)

**Vegetarian**..... 14  
Seasonal vegetables and tofu

**Teriyaki Chicken** (7oz / 5oz) ..... 18  
+ **Shrimp** (6pcs) ..... 26  
+ **Scallops** (4oz) ..... 32  
+ **NY Steak\*** (5oz) ..... 28  
+ **Filet Mignon\*** (5oz) ..... 32  
+ **Lobster** (5oz) ..... 45

**New York Steak\*** (7oz / 5oz) ..... 25  
+ **Shrimp** (6pcs) ..... 31  
+ **Scallops** (4oz) ..... 35  
+ **Calamari** (5oz) ..... 32  
+ **Salmon\*** (5oz) ..... 33  
+ **Tuna\*** (5oz) ..... 36  
+ **Sea Bass** (5oz) ..... 43  
+ **Lobster** (5oz) ..... 47

**Filet Mignon\*** (7oz / 5oz) ..... 32  
+ **Shrimp** (6pcs) ..... 34  
+ **Scallops** (4oz) ..... 39  
+ **Calamari** (5oz) ..... 37  
+ **Salmon\*** (5oz) ..... 38  
+ **Tuna\*** (5oz) ..... 41  
+ **Sea Bass** (5oz) ..... 46  
+ **Lobster** (5oz) ..... 49

**Yakiniku** (5oz) ..... 25  
Slices of NY steak, sautéed with Yakiniku sauce and onions

**Shrimp** (12pcs) ..... 25  
Cooked with lemon butter

**Teriyaki Salmon** (7oz) ..... 25  
Cooked with teriyaki sauce and sautéed mushrooms

**Scallops** (7oz) ..... 28  
Cooked with lemon butter

**Calamari** (7oz) ..... 25  
Cooked with lemon butter

**Lobster** (14oz) ..... 59  
Cooked with lemon butter

## SPECIALS

(Ask servers for additional seasonal items)

**Seared Tuna\*** (7oz) ..... 28  
Cooked with chef's house sauce

**Chilean Sea Bass** (7oz) ..... 33  
Cooked with chef's house sauce

**Seafood Combo** ..... 59  
Shrimp (8pcs), Scallop (4oz), Lobster (5oz)

**Chef's Combo** ..... 55  
Filet Mignon\* (5oz), Shrimp (8pcs), Lobster (5oz)

## RYU KIDS

(For ages 12 and under only)

**Teriyaki Chicken** (5oz) ..... 13

**New York Steak\*** (5oz) ..... 15

**Shrimp** (6pcs) ..... 15

## ADDITIONAL SIDES

(Available with main entrees)

**Mushroom/ Miso Soup** ..... 2.5

**Fried Rice** ..... 4.5

**Brown Rice** ..... 3

**Vegetables** ..... 3

**Egg** ..... 1

**Shrimp** (6pcs) ..... 10

**Scallops** (4oz) ..... 13

**Calamari** (4oz) ..... 10

**Chicken** (5oz) ..... 8

**New York Steak\*** (5oz) ..... 12

**Salmon** (5oz) ..... 13

**Seared Tuna\*** (5oz) ..... 15

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# SUSHI & TEPPANYAKI

2512 S. Val Vista Drive, Ste.101. Gilbert, AZ 85295  
(480) 857-3999 • www.ryusushi.com

NIGIRI (2-pcs Per Order)	PRICE	ORDER
Quail Eggs* (Uzura 1pc)	1.5	
Smelt Eggs* (Masago Kungan)	6	
Flying Fish Eggs* (Tobiko Kungan)	6	
Salmon Eggs* (Ikura Kungan)	7	
Sweet Egg (Tamago)	5	
Sweet Tofu (Inari)	5	
Crab (Kani)	4	
Shrimp (Ebi)	5.5	
Raw Shrimp* (Amaebi)	9	
Salmon* (Sake)	7	
Salmon Belly*	8	
Smoked Salmon*	8	
Tuna* (Maguro)	9	
Albacore* (Bin-Naga Maguro)	7	
White Tuna* (Escolar)	7	
White Fish* (Izumidai)	6	
Mackerel (Saba)	6	
Yellowtail* (Hamachi)	9	
Fresh Water Eel (Unagi)	8	
Octopus (Tako)	7	
Surf Clam (Hokigai)	7	
Squid* (Ika)	7	
Uni* (Ask for availability)	MKT	
Seared Beef*	8	
SASHIMI (6-pc Per Order)	PRICE	ORDER
Salmon*	16	
Tuna*	19	
Albacore*	16	
White Tuna*	17	
Yellowtail*	19	
Tuna Tataki* 🍯🍯	20	
Octopus*	17	
Monkfish Liver* (Ankimo)	13	
Whelk* (Tsubugai)	MKT	
Seared Beef*	15	
Sashimi Salad* 🍯🍯	18	
Chirashi Don* (Sashimi Rice Bowl)	22	
SASHIMI COMBO PLATTER (Chef's Choice)	PRICE	ORDER
SMALL (12pcs)	30	
MEDIUM (24pcs)	48	
LARGE (36pcs)	68	

Please write any sushi special requests here:

ROLLS (5-8pcs - Hand Roll by Request Only)*	PRICE	ORDER	
Avocado	4		
Cucumber	4		
Red/Yellow Radish Pickle	4		
Vegetable	6		
Vegetable Tempura	8		
California	6		
Tempura California	7		
Golden California	8.5		
Tootsie	9		
Shrimp Tempura	9		
Spicy Crab 🍯	8		
Spicy Crab Shrimp Tempura 🍯	11		
Boston* 🍯	9		
Spicy Tuna* 🍯	9		
Crunch* 🍯	10		
Spicy Tuna Shrimp Tempura* 🍯	11		
Caterpillar	13		
Dragon	13		
Unagi Cucumber	10		
Eel Tempura	9		
Soft-Shell Crab Roll	10		
Salmon Skin	7		
Salmon*	8		
Philly*	9		
Alaska*	12		
Rainbow*	14		
Tuna*	9		
White Tuna	8		
Spicy Albacore* 🍯	9		
Spicy Octopus 🍯	10		
Spicy Salmon* 🍯	9		
Spicy Scallop* 🍯	11		
Spicy Yellowtail* 🍯	10		
RYU'S SIGNATURE ROLLS	PRICE	ORDER	
Scallop Dynamite	14		
Las Vegas* 🍯	13		
Ryu* 🍯🍯🍯	17		
Chimichanga* 🍯🍯🍯	15		
Barbie 🍯	14		
Baked Salmon 🍯	13		
Lobster 🍯	32		
Firecracker 🍯	15		
Sour*	13		
Orange* 🍯	14		
Lovers* 🍯🍯🍯	13		
Spicy Mama* 🍯🍯🍯	15		
Surf & Turf* 🍯🍯🍯	15		
Beast Roll 🍯	18		
Lollipop* 🍯🍯	15		
Boo Yah Ka Roll* 🍯🍯	15		
Basil*	15		
Futomaki Roll	8		
Chili Cheese 🍯	8		
Salmon & Crab Roll-Up* 🍯	18		
White Tuna & Spicy Tuna Roll-Up* 🍯	18		
STARTERS & SIDES	PRICE	ORDER	
Suno Mono	5		
Stuffed Mushrooms	8		
Stuffed Shrimp	8		
Jalapeño Poppers 🍯🍯	10		
Tammy Spoons* 🍯	18		
Baked Green Mussel 🍯	9		
Quail Egg Shooter*	5		
Tuna Poke Salad* 🍯🍯🍯	13		
Yellowtail Carpaccio*	19		
<b>SPICY LEVEL:</b>	Mild 🍯	Medium 🍯🍯	Hot 🍯🍯🍯

\*Items may be served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish or egg may increase your risk of food borne illness. Please notify server of any allergies upon ordering.