

Signature Ramen



Deluxe Ryoma Ramen 16.20

3pc Pork Belly, 3pc Seaweed, Egg, Bean Sprouts, Green Scallions



Mayu Tamago Ramen 14.20

Pork Belly, Seaweed, Roasted Garlic Oil, Egg, Bean Sprouts, Green Scallions



Spicy Ramen 13.20

Spicy Meat, Pork Belly, Seaweed, Bean Sprouts, Green Scallions

Choose Your Broth Style from Miso, Shio, or Shoyu!!



Corn Butter Ramen 13.50

Pork Belly, Seaweed, Corn, Butter, Bean Sprouts, and Green Scallions



Chashu Ramen 15.10

3pc Pork Belly, Seaweed, Bean Sprouts, and Green Scallions



Negi Ramen 13.20

Pork Belly, Seaweed, Bean Sprouts, and Extra Green Scallions



Nori Ramen 12.85

Pork Belly, 5pc Seaweed, Bean Sprouts, and Green Scallions



Spicy Umami Ramen 13.45

Spicy Umami Meat, Pork Belly, Seaweed, Bean Sprouts, and Green Scallions



Killer Spicy Ramen 13.70

Spicy Umami Meat, Cayenne Pepper, Pork Belly, Seaweed, Bean Sprouts, and Green Scallions



Vegetable Ramen 13.20

Red Ginger, Brussel Sprouts, Roasted Garlic Oil, Bean Sprouts, Green Scallions with Soy Milk Broth

Basic Ramen 11.85

Pork Belly, Seaweed, Bean Sprouts, Green Scallions



Miso Ramen

(Hokkaido Style Broth) Thick, Rich, Flavorful, Slightly Sweet



Shio Ramen

(Salt Based Broth) Clear, Light Flavor



Shoyu Ramen

(Soy Sauce Broth) Original Japanese Style. Clear, Dark, Savory

No Kaedama

To be able to serve everyone in a timely manner we do not serve Kaedama (extra noodle on the side) because our thick noodles take longer to prepare than the thinner variety. If you would like more noodle we do offer large size (half portion more) or super size (double portion). Thank you for understanding.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Add Toppings

- 2pcs Chashu (Fatty Pork Belly) 3.25
- Negi Scallions (Green Onion) 1.35
- 4pcs Nori (Seaweed) 1.00
- *Tamago (Soft Boiled Egg) 1.35
- Moyashi (Bean Sprouts) 1.25
- Corn 1.00
- Butter 0.65
- Spicy Meat (Spicy Ground Pork) 1.35
- Spicy Umami Meat 1.60
- Brussel Sprout 1.50
- Bok Choy 1.35
- Atsuage (Crispy Fried Tofu) 1.35
- Tofu 1.35
- Extra Soup 1.65
- Ma-yu (Roasted Black Garlic Oil) 1.00
- Cayenne Pepper 0.25

Large Size +2.00
Super Size +2.85
Substitute to
Gluten-Free Noodle +1.25

18% Gratuity will be added for Parties of 6 or More.

There is a 2.9% fee for all credit/debit card sales. This service fee is NOT collected by us, it is paid directly to the processor.

Small Plates



Juicy Jumbo Karaage
(2pcs) 3.6 (5pcs) 8.98 (8pcs) 13.98
Crispy Fried Chicken Thigh marinated with Ryoma's Original Garlic Soy Sauce.

Recommended
Select Sauce
•Garlic Soy 0.35
•Spicy Mayo
•Sweet Chili



Gyoza / Vegetable Gyoza (5pcs) 5.5
(Choice of Pan Fried / Deep Fried)
Ryoma's Original Pork or Vegetable Potstickers served with Homemade Gyoza Sauce.



Teriyaki Chicken Skewers (2pcs) 5.45
Deep-Fried Chicken Skewers with Homemade Teriyaki Sauce.



***Lava Salmon 13.85**
Fresh Scottish Salmon Sashimi, Garlic Chips, Hawaiian Black Lava Salt, Garlic Oil, and Ponzu Sauce.



Jalapeno Popper 5.85
Jalapeno Stuffed with Crab Meat & Spicy Tuna, Deep Fried with Tempura Butter Splashed with Eel Sauce.



Mini Veggie Spring Roll (4pcs) 5.5
Deep-Fried Vegetable Spring Rolls



Pork Belly Bun 4.25
Steamed Bun Stuffed with Slow-Braised Pork Chashu, Spring Mix served with Ryoma's Original Bun Sauce.



Magic Mountain 8.35
Salmon & Cream Cheese Wrapped with Rice and Soy Paper. Deep-Fried and served with Eel Sauce.



Takoyaki (6pcs) 6.98
Ball-shaped Dumpling filled with Small Pieces of Tender Octopus with Sweet Okonomiyaki Sauce, Ao-nori and Dries Bonito Flakes.



Truffle Fries 7.35
Coated with Truffle Oil, Ranch

Snacks & Salads

- Edamame 3.85
- Kimchi 3.85
- Garlic Edamame 4.85
- Green Salad 3.85
- Spicy Garlic Edamame 5.10
- Seaweed Salad 4.65



*** Salmon Skin Salad 7.65**
Crispy Salmon Skin on a bed of Spring Mix, w/ Bonito Flakes, Red Onion, Tomato, Yamagobo (Japanese pickled burdock root) and Homemade Vinaigrette.

Sushi



***G Spot 14.35**
Shrimp Tempura, Crab Meat, Cream Cheese, and Avocado. Wrapped with Tuna and Drilled with Chef's Special Sauce and Yum Yum Sauce.



Volcano 12.35
Crab Meat & Avocado Baked with Yum Yum Scallops & Yum Yum Sauce. Drilled with Eel Sauce.



Surfer Crunch Roll 12.85
Shrimp Tempura Wrapped with Slices of Avocado. Drilled with Tempura Crumbs and Eel Sauce.



***Tiger Roll 13.25**
Shrimp Tempura Roll Wrapped with Spicy Tuna & Sliced of Avocado. Drilled with Eel Sauce.



***Salmon Loves Lemon 12.95**
California Roll Wrapped with Salmon and Slices of Lemon.



Fire Cracker 13.60
Crab Meat & Cream Cheese Deep-Fried Roll with Spicy Tuna, Spicy Mayo, Tempura Crumbs and Eel Sauce on top.

- *Philly Roll 8.35
- Royal California Roll 8.25
- *Spicy Tuna Roll 6.95
- California Roll 6.75
- Avocado Roll 6.45

Extra Toppings

- Soybean Paper 1.00
- Smelt Egg 1.50
- Yum Yum Sauce 0.35
- Cream Cheese 1.00
- Avocado 1.50
- Shrimp Tempura 3.50
- Eel Sauce 0.35
- Tempura Crumbs 1.00

Rice Bowls



Chashu Bowl
Mini 5.75
Reg 9.50
Slow-Braised Pork Chashu, Green Onion, Sesame Seeds with Ryoma's Original Teriyaki Sauce.



***Trio Bowl**
Reg 11.45
Salmon, Spicy Tuna, Yum Yum Scallop
Recommended with:
Avocado +1.50
Seaweed Salad +2.50

***Spicy Tuna Bowl**
Mini 7.95
Reg 11.25
Rice 2.00
Sushi Rice 3.00

Desserts

Maccha Mont Blanc 6.25
Made with the finest Maccha & Uji from Kyoto



Mochi Ice cream 4.50
Strawberry / Chocolate



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

酒 SAKE

Recommended



House Sake
4.50 (4oz) / 8 (8oz)



Kamikaze Shot
5
Japanese Kamikaze
Vodka / Fresh Lime Juice



Sake Bomb
4.2
5oz Sapporo /
Sake Shot



Premium House Sake
Kyoto Junmai
7.5 (4oz) / 14 (8oz)



Sho Chiku Bai
Nigori
12 (375ml)



Kikusui
Junmai Ginjo
18 (300ml)



Mio Sparkling Sake
16 (300ml)



Yuki Flavored Nigori
16 (375ml)
Lychee/Strawberry



Hana Fuji
Pineapple Sake
16 (375ml)

ホワイトワイン

WHITE WINE

	GLS	BTL
House White (Chardonnay)	6.8	23
Plum Wine	6	
Chloe (Chardonnay - Valdadige, Italy)	8	30
Ferrari Carano (Fume Blanc / Sonoma County, CA) Bright Acidity & Crisp Freshness/ Lemongrass, Pineapple, Lychee, Honeydew, Pear, Pink GrapeFruit	8	30

レッドワイン

RED WINE

	GLS	BTL
House Red (Cabernet)	6.8	23
Tamari (Marbec - Mendoza, Argentina) Rich Black Fruit Flavors/ Smooth Tannins/ Delicate & Persistent Finish	9	35

スパークリングワイン

SPARKLING WINE

	GLS	BTL
J.Roget (Sparkling Wine - CA) Medium-dry champagne that offers balanced aromas with a bouquet of toasty yeast notes and floral nuances	8	25

SAKE RITA

酒
マルガリータ

32oz Jumbo Cocktail
+ 12oz Sapporo



EAST MEET EAST 15
イースト ミート イースト
Blend of Sapporo Beer and Calpico
with Soju and Lemon Juice.

SAPPORO RITA 15
サッポロリタ
Margarita-inspired cocktail made
with Sake-infused Tequila and Lime Juice.

カクテル
COCKTAIL



White Cherry Blossom 10.25

Soju / Fresh Lemon /
Ginger Ale /
Cherry Syrup / Calpico



Skinny Margarita 9.85

SABE Blanco / Fresh Lime /
Agave Nectar
Spicy Rim Upon Request



Love Potion 9.75

Sparkling Wine/
Koishiso Shochu

ノンアルコール
NON-ALCOHOLIC

Canned Soda 2.25 / Hot & Ice Green Tea 3 / Melon/Mango Creamy Soda 4.5
(Coke / Diet Coke / Sprite)

Shirley Temple 3 / Calpico 3 / Lemonade 3 / Asahi 0% Beer 4.5 / Bottled Water 2

RAMEN RYOMA

The Recipe for THE PERFECT POUR

WE CELEBRATE JAPANESE BEER

Japan Craft Brewing

- ▶ 400 Small Craft Breweries Throughout The Country.
- ▶ Beer Is The Most Popular Alcoholic Drink in Japan.



Awesome Selection

We offer the largest selection of Japanese draft beers in San Diego. Our beer menu varies seasonally.



SERVING THE HIGHEST QUALITY

The Perfect Temperature

Our Beer Temp < 38
We Only Serve Super Cold Beer



The Cleanest Line

Poor Line Care Results In Stale Beer

"Clean beer lines is key to the success of any draft beer program. Specifically in multi-tap beer bars. The owners must be willing to do everything it takes to maintain the integrity of the beer the brewer has released."



Best Pour Every Time

6 OZ Line

Shortest line distance traveled from the keg to your glass



Every Pour Is Fresh From The Keg

Our Lines Are Flushed Every Day

We never serve beer that has sat in the lines all night long.



How We Keep Our Lines Clean

We Clean Our Lines Every Other Week

ADDITIONALLY.....

We Clean The Slower Selling Beer Lines More Often

This means we flush 90 pints of beer from the lines to



MAINTAIN THE INTEGRITY OF THE BEER

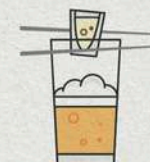
LOOKING FOR SOMETHING FUN?

Beer & Sake Cocktail
SAKE BOMB

\$4.20



STEP 1:
Fill the shot glass with sake and fill the glass with beer.



STEP 2:
Place two chopsticks on the top of the glass and balance the shot glass on the chopsticks.



STEP 3:
While doing the sake chant the guest beats on table until shot glass falls into the beer glass.

BEER MENU

RAMEN RYOMA SPECIAL SELECTION



RYOMA SPECIALS

	ABV	12oz	16oz	34oz
Perky Blonde Ale	5.2%	5.5	6.5	13
Chasing Citra IPA	6.4%	5.8	7	14



WHEAT/LAGER

	ABV	12oz	16oz	34oz
Orange Ave. Wit	5.2%	5.5	6.5	13
Pacifico	4.4%	5.5	6.5	13



JAPANESE

	ABV	12oz	16oz	34oz
Sapporo	4.9%	4.5	5.5	11
Kirin	4.9%	5	6	12
Orion	4.7%	6.5	7.5	15
Asahi	5.0%	6.5	7.5	15
Suntory Premium Malt's	5.5%	8	10	20



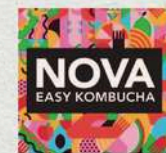
IPA

	ABV	12oz	16oz	34oz
Delicious	7.7%	5.8	7	14
Blood Orange	7.2%	5.8	7	14
10:45 To Denver	7.0%	5.8	7	14
Aloha Sculpin	7.0%	6.8	8	16
Goo Goo Muck	6.4%	6.8	8	16



CREAM PALE/BLONDE

	ABV	12oz	16oz	34oz
Cali Creamin'	5.0%	5.8	7	14
SD Pale Ale .394	6.0%	5.8	7	14
Must Be the Honey Blonde Ale	5.5%	5.8	7	14



KOMBUCHA CIDER/STOUT

	ABV	12oz	16oz	34oz
Sexy Piña Colada Hard Kombucha	8.0%	6.8	8	16
Apple Pomegranate Hard Cider	8.9%	6.8	8	16
Peanut Butter Milk Stout	5.3%	5.5	6.5	13



BEER FLIGHTS

Your Choice of 3 Beers \$13 (7oz each)