

# RAW BAR

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## OYSTERS

(6) \$24

(12) \$48

Acadian Gold Caviar

– M.P. –

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## OYSTER AND CAVIAR

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Six oysters topped with Acadian Gold Caviar  
served with chilled Belvedere vodka

– 65 –



# OYSTERS

(6) 24 (12) 48

Six oysters topped with Acadian Gold Caviar  
served with chilled Belvedere vodka.

65

# NIGIRI

Experience culinary perfection with our special  
4 Pieces Nigiri Set, featuring the best of Japan.

Ōra King Salmon, Toro, Hokkaido Uni, Osetra  
Caviar, and Miyazaki Japan's renowned A5 Wagyu.

100

# GOKUJŌ

Indulge in the pinnacle of culinary artistry with our Japanese specialty platter.

*Bluefin, Uni, Scallops, Ōra King Salmon, Osetra caviar & A5 Wagyu*

Carefully curated and directly sourced from the premier  
Japanese regions of Miyazaki, Hokkaido, Aomori and Kansai.

500

酒

# STARTERS

先付け

Miso Soup	7
Edamame — <b>V</b> (Spicy +50¢)	8
Watercress Salad — <b>V</b>	14
Baby watercress, arugula, green apple, puffed quinoa, tenkasu tempura and wasabi vinaigrette	
Seaweed salad — <b>V</b>	17
Wakame, green papaya, carrot, watermelon radish, masago arare, yuzu ponzu, micro coriander	

# OSHIZUSHI 4 PIECES

押し寿司

Salmon Aburi	19
Torch ed salmon, jalapeño, aburi sauce	
Toro Aburi	32
Bluefin toro, unagi sauce, caviar, jalapeño, togarashi, micro cilantro	

# TACOS 3 PIECES

タコス

Avocado Truffle	17
With truffle peaches, jalapeño, myoga salsa	
Salmon	19
With avocado, micro cilantro, myoga salsa	
Tuna	21
With avocado, micro cilantro, myoga salsa, spicy mayo	

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# RYU SPECIALTY

## 名物料理

	Tuna Truffle Pizza	22
	Salmon & Tuna Tartare <i>Ryu Style</i>	30
	Ōra King Temaki (1 PCS)	24
COLD	Ikura, nikiri, benitade with premium Japanese nori	
	Bluefin Toro Temaki (1 PCS)	36
	Sturgeon gold caviar, nikiri, benitade with premium Japanese nori	
	Wagyu Gunkan <i>from Miyazaki, Japan</i> (2 PCS)	39
	Daikon wrap topped with yuzu kosho mayo & sturgeon gold caviar, A5 Wagyu	
	Baked Crab Handroll (2 PCS)	19
HOT	Wagyu Slider	19
	Seared Hokkaido Scallops Miso-butter & yuzu-kosho sauce, served with microgreen salad	26
	Beef Short Rib with yakiniku sauce	37
	Miso Black Cod	44
	Wagyu Strip Loin (5 OZ) with wagyu steak sauce and smoked salt	60

## PLATES 5 PIECES

## 前菜

### TATAKI

Salmon	with chives, benitade, sesame and homemade ponzu	21
Tuna	with truffle mushroom, togarashi, nikiri sauce	24
A5 Wagyu <i>from Miyazaki, Japan</i>	with a ginger garlic soy, chives, benitade, fried onion (4 PCS)	51

### SASHIMI

Hamachi Jalapeño	Yellowtail tuna with homemade ponzu sauce	23
Usuzukuri	thinly sliced seabass with new-style sauce (10 PCS)	30
Ōra King Salmon	in new-style sauce	32
Chūtoro	wrapped with kaiware, daikon, yuzu ponzu, jalapeño	34
Toro	with truffle ponzu	39

# NIGIRI AND SASHIMI

## お刺身 にぎり寿司

### 2 PCS EACH

Ebi — Shrimp	8	Ōra King Salmon	17
Albacore Tuna	9	Ikura — Salmon Roe	18
Sustainable Salmon	10	Akami — Bluefin lean tuna	18
Shiromi — White Fish	10	Chūtoro — Bluefin medium fatty tuna	24
Scallop (Hokkaido, JPN)	12	O-Toro — Bluefin fatty tuna	25
Hamachi — Yellowtail	13	A5 Wagyu (Miyazaki, JPN) (1)	20
Unagi — Eel	14	Uni Gunkan (Hokkaido, JPN) (1)	25

### ENHANCE YOUR CULINARY EXPERIENCE

Fresh Japanese Wasabi 10

# 大

## PLATTERS

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### NIGIRI / SASHIMI

Six Pieces	28
Twelve Pieces	55
Premium	105

### TORO

Twelve Pieces	120
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### CAVIAR *Siberian Sturgeon*

With Japanese Milk Bread <i>and Sour Cream</i>	300
Caviar Bump <i>with a shot of Belvedere Vodka</i>	30

# *SIGNATURE* MAKI

6 PIECES

特別

The Vegan Maki	15
Avocado truffle mix, vegetable mix, cucumber, crispy quinoa, tempura, nori	
Shrimp Tempura	16
Shrimp, avocado, tempura, nori, spicy mayo, sesame	
New Style Club — 4 PCS	19
Shrimp, crab, crabstick, tempura, cucumber, wakame, soy paper, spicy mayo	
Truffle Salmon	20
Salmon, shiitake, avocado, black tobiko, truffle oil, nori	
Mr. Maguro	23
Spicy tuna tartare, jalapeño, daikon cress, scallion, tempura, nori, yuzu tobiko, spicy mayo, spicy miso, sesame	
Kaizen Spicy	21
salmon, nori, sliced avocado, unagi sauce, togarashi	
Sashimi Maki — 5 PCS (RICELESS)	22
Tuna, salmon, seabass, avocado, tobiko, shiso, kaiware wrapped in cucumber, tosazu sauce	
Paradise	23
Salmon tartare, avocado, tempura, soya paper, scallion, sesame oil, sweet sauce	
Scallop Truffle	23
Scallop, spicy tuna tartare, avocado, cucumber, yuzu kosho, jalapeño, scallion, crispy quinoa, nori	
Dragon	25
Hamachi, albacore, avocado, tobiko, jalapeño, steak spice, soy paper, shirayuki sauce	
Hamachi Baby	26
Hamachi, avocado, shiso salsa, scallion, nori, spicy mayo	
Miso Black Cod Roll (COOKED)	29
Black cod, myoga, den miso, asparagus, masago arare, nori topped with avocado, unagi sauce, crushed sesame	

# CHEF MAKI

## シェフの寿司

<b>Toro Shyoga — 4 PCS</b>	<b>30</b>
Toro, avocado, myoga, yuzu kosho, wasabi tobiko, masago arare, micro coriander, fried onion, nori <i>Served in a spicy ginger soy sauce</i>	
<b>Shirayuki — 6 PCS</b>	<b>37</b>
Ōra King salmon, snow crab, avocado, mizuna, kanikama crab stick, soy paper, tempura, red tobiko <i>Served in a shirayuki sauce</i>	
<b>Ōra Akami Maki — 6 PCS</b>	<b>39</b>
Spicy Toro, avocado, soy paper topped with Ōra King salmon, akami, ginger mayo, yuzu tobiko	
<b>“Surf N Wagyu” Maki — 6 PCS</b>	<b>39</b>
Tuna, avocado, mizuna, fried onions, topped with Wagyu (Miyazaki, Japan) & jalapeño oba salsa	

# CLASSIC MAKI

## 巻き寿司

*All our handrolls can be made riceless.*

	HANDROLL	CUT ROLL ( 6 )
<div style="display: flex; align-items: center;"> <div style="border: 1px solid black; border-radius: 50%; width: 20px; height: 20px; display: flex; align-items: center; justify-content: center; margin-right: 5px;">V</div> <div style="border-left: 1px solid black; border-right: 1px solid black; padding: 0 10px;"> <p>Cucumber</p> <p>Avocado</p> <p>Shiitake</p> </div> </div>	6	7
	6	8
	6	9
Salmon	9	10
Scallop	10	12
Hamachi	10	12
Tuna	14	16
Kamikaze	13	14 <b>5 PCS</b>
Bluefin Toro — Fatty tuna	20	22