

# 浪人

## RIZAKAYA Ronin

### SARADA "SALADS"

Tsukemono - 5  
Assorted Pickled Vegetables

House (GFO) - 5  
Greens, Yuzu Ginger Dressing

Kaiso (GFO) - 8  
Mixed Seaweed Salad

\* Sunomono (GFO) - 10  
Cucumber and Seafood Salad

### TSUMETA "COOL"

\* Kaki (GFO) - 10  
Shucked to order Seasonal Oysters

\* Zensai - 10  
Seasonal Japanese Trio Appetizer

\* Mukozuke (GFO) - 20  
6 Piece Seasonal Sashimi with Wasabi Yuzu,  
Chile Crisp Oil, Roasted Rice Cracker

\* Goma Shoyu - 12  
Lightly Marinated Hamachi, Surigoma

Hiyayakko - 8  
Chilled Tofu, Katsuo-bushi, Scallion,  
Zuke Shoyu, Chile Crisp Oil

### TEMPURA (2PC)

Avocado 4 Onion 3 Ebi 8  
Asparagus 3 Maitake 4 Unagi 8  
Carrot 3 Kabocha 3 Chicken 7

### NOODLES AND SOUP

Miso - 4  
Shiro Miso, Tofu, Wakame, Scallions

Clear - 4  
Dashi Broth, Enoki, Mitsuha, Kamaboko

\* Ocha Zuke - 10  
Genmai-cha Dashi, Grilled Rice,  
Furikake, Red Snapper

Nabeyaki Udon - 15  
Dashi Broth, Flour Noodles,  
Shrimp Tempura

Cha Soba - 10  
Green Tea Buckwheat Noodle,  
Chilled Mentsuyu Sauce

### ATATAKI "WARM"

Edamame - 5  
Boiled Soybeans  
Add - Spicy - 2

Nasu Shishito (GFO) - 7  
Japanese Eggplant, Fried Shishito  
Peppers, Su-miso

Baked Green Lipped Mussels - 8  
Masago Aioli, Togorashi, Scallion

Agedashi Tofu - 5  
Potato Starch Fried Tofu, Katsuo-bushi

Yakitori - 9  
Grilled Chicken Skewers with Teriyaki  
Sauce and Green Onions

Karaage - 8  
Adobo Marinated Fried Chicken  
Add Spicy Mayo - 1

\* Wagyu Culotte (GFO) - 24  
Mishima Reserve Wagyu Ultra Beef Seared  
Rare, Shio Koji, Wasabi Oil, Yuzu Kosho

Gindara Miso-zuke (GFO) - 18  
Miso Marinated Black Cod

Kama (GFO) - 10  
Broiled Hamachi Collar

Shioyaki (GFO)  
Broiled Salted Salmon - 10  
Broiled Salted Mackerel - 12

Please notify your server of any food allergy restrictions | GFO indicates gluten free "options" - please inform server

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

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

### TEI SHOKU "COMBINATIONS"

SERVED WITH MISO SOUP & HOUSE SALAD

\* Nigiri Set (GFO) - 34  
10 Piece Chef's Selection Nigiri

\* Aburi Nigiri Set (GFO) - 34  
7 Piece Chef's Selection Seared Nigiri

Vegetable Nigiri Set (GFO) - 20  
7 Piece Chef's Selection Vegetable Nigiri

Vegetable Sushi Set (GFO) - 18  
3 Piece Chef's Selection Vegetable Nigiri,  
2 Vegetable Hosomaki Rolls

\* Sushi Set (GFO) - 28  
7 Piece Chef's Selection Nigiri, 1 Hosomaki Roll

\* Sashimi Set (GFO) - 40  
15 Piece Chef's Selection Sashimi

\* Deluxe Set (GFO) - 44  
Chef's Selection 6 Piece Sashimi, 4 Piece Nigiri,  
2 Handrolls, 1 Hosomaki Roll



## OMAKASE

"Leave It To The Chef"  
\*Sushi Bar Only\*  
MKT Price

### DON BURI "RICE BOWL"

SERVED WITH MISO SOUP, HOUSE SALAD  
& OSHINKO

\* Chirashi (GFO) - 32  
12 Pieces of Sashimi Scattered over  
Sushi Rice

\* Tekka-don (GFO) - 24  
6 Pieces of Tuna over Sushi Rice

\* Shake-don (GFO) - 24  
6 Pieces of Salmon over Sushi Rice

Una-don - 26  
6 Pieces of Freshwater Eel over  
Steamed Rice

\* Ikura-don (GFO) - 12  
Salmon Roe, Nori, Kizami Wasabi  
over Sushi Rice

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