

LUNCH: Mon-Sun DINNER: Mon-Sun

11:30am - 2:30pm 5:00pm - 10:00pm

1831 S Street, Sacramento, CA 95811 Tel: (916) 341-0488 RyujinRamen.com

MAX 3 CREDIT CARDS ON ANY SIZE PARTY



SHIRO (White) TONKOTSU RAMEN\$14.75

Pork based noodle soup, BBQ pork, Steamed cabbage, Black mushroom. Red ginger, Green Onion, Aji-tama (seasoned egg), Sesame seed on top.



KURO (Black) TONKOTSU RAMEN \$14.75

Pork based noodle soup, BBQ pork, Steamed cabbage, Black mushroom. Red ginger, Green Onion, Aji-tama (seasoned egg), Sesame seed, Ma-you (Black Garlic Oil) on top.

AKA (Red) TONKOTSU RAMEN \$14.75

Spicy Pork based noodle soup, BBQ pork, Steamed cabbage, Black mushroom, Red ginger, Green Onion, Aji-tama (seasoned egg), sesame seed on top.



SHOYU RAMEN \$14.75

Soy sauce base noodle soup, BBQ pork, Steamed cabbage, Black mushroom, Bamboo, Aji-Tama (seasoned egg), Green onion, fish cake



MABO RAMEN \$14.75

Soy sauce base spicy noodle soup, Ground pork, Tofu, Green onion

MISO RAMEN \$14.75

Soy bean paste noodle soup, BBQ pork, Steamed cabbage, Black mushroom, Ground pork, Ajitama (seasoned egg), Green onion, Corn

SHIO RAMEN

Salt base noodle soup, BBQ pork, Steamed

egg), Wakame seaweed, Green onion, Corn

cabbage, Black mushroom, Aji-tama (seasoned

\$14.75



YASAI RAMEN(Vegetarian) \$14.75

Vegetable base miso flavored soup with Vegetable noodle (no egg), Black mushroom, Cabbage, Carrot, Onion, Green onion, Corn



KARAMISO RAMEN\$14.75

Spicy miso ramen with seasoned ground chicken,vegetable,chilli thread

TANTAN MEN \$14.75

Soy sauce base spicy noodle soup, Ground pork, minced shiitake mushrooms and bamboo mixed with Sesame paste special sauce, Green onion

KUROGOMA TANTAN MEN **\$14.75**

Black sesame flavored spicy noodle soup, topped with ground pork tantan sauce mixed with minced shiitake mushroom and bamboo, green onion on top

KIDS RAMEN \$9.50 (must be under 10 years old)

Soy sauce flavored noodle soup, egg, fishcake, one piece chashu

HIYASHI TANTAN MEN \$14.75 Cold noodle with spicy tantan sauce, cucumber, seasoned egg, house special

dressing

NIKUMISO MEN \$14.75

Cold Ramen with miso seasoned ground chicken and cucumber, seasoned egg

HIYASHI CHUKA \$14.75

Cold noodle with chashu, tomato, corn, cucumber and egg with house special dressing

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ADDITIONAL TOPPINGS for RAMEN

Wakame (Seaweed)	\$1.00
Corn	\$1.00
Ajitama (Seasoned Boiled Egg)	\$2.00
Menma (Bamboo)	
Chashu (BBQ Pork) 2pc	\$2.95
Extra Noodle	
Double Noodle	
Extra Soup	

TSUKEMEN \$14.75

Chilled ramen noodle, served with warm soy sauce base dipping sauce on the side with Green onion, Grounded pork, BBQ pork, Aji-tama (seasoned egg), Bamboo, Seaweed







RICE PLATE



BAN BAN JI SALAD \$14.75

Fresh salad with shredded chicken, bed of baby greens, tomato, cucumber, sesame oil, house special peanut butter dressing

RAMEN SALAD \$14.75

Ramen noodle salad with bed of baby greens, tomato, cucumber, corn, sesame seeds. House special soy sauce base dressing





TOFU SALAD \$14.75

Tofu salad with bed of baby greens, tomato, cucumber, sesame seeds. House special soy sauce base dressing

BEEF CURRY \$14.75

Beef curry & vegetable over rice



CHASHU DON \$12.75

Small donburi (over rice) with cut chashu, seasoned egg, green onion







GYU DON \$**14.75**

Thinly sliced beef cooked with onion in house special sauce over rice, topped withred ginger



PORK CHAHAN \$14.75 \$9.75 (Half)

BBQ pork fried rice with vegetables, fish cake and egg



KATSU DON \$14.75

Breaded pork cutlet, deep fried & cooked in the house special sauce with yellowonion, greenonion & egg over rice



TAKOYAKI **\$9.75**

Round cake made with Octopus and Cabbage. Served with Special Sauce, Bonito flake & Red ginger

EDAMAME \$5.50

Boiled Soy beans

AGE SHUMAI \$9.25

Deep fried crab dumplings

CHICKEN WING \$10.50

Deep fried seasoned chicken wings



CROQUETTE \$7.25

Deep fried potato cake

GESO \$10.95

Seasoned & Deep fried squid legs



Breaded & Deep fried oyster

KUROBUTA SAUSAGE \$7.95

Japanese style boiled black pork sausage



IKA FRY \$9.95

Breaded & Deep fried calamari

TOFU NUGGETS \$7.50

Deep fried tofu & vegetable cake



TSUKUNE \$2.95

Grilled ground chicken cake on the skewers, serve with special sauce

GYOZA

Japanese style pot sticker

\$8.95

YAKITORI \$3.25

Grilled chicken on the skewers, serve with special sauce



KARAAGE \$9.25

Deep fried seasoned chicken nuggets

Beverages

<u>Draft</u>	Beer	
Sapporo		F

Asahi

<u>Sake Bombs</u>

Pint 7 Pitcher 18 Pint 7 Pitcher 18 6

7 7 7

7

33333

3 3 3

4

4

Bottled Beers

805 12oz	
Asahi Dark 12oz	
Asahi 16oz	9
Orion 16oz	9
Sapporo 16oz	ç
Kirin 16oz	Ç

Wine

Pinot Grigio
Chardonnay
Plum Wine
Merlot
Cabernet

Soft Drinks

Apple Juice	
Coke	
Diet Coke	
Sprite	
Fanta Orange	
Root Beer	
Lemonade	
Iced Tea	

<u>Ice Cream</u>

Taiyaki Ice Cream Green Tea Ice Cream <u>Sake</u>

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	Hot Sake Served hot, slightly sweet	Small 6 Large	² 9
	Hana-Awaka 250ml Refreshing sparkling sake with soft sweetness		12
	Ozeki Nigori (unfiltered) 375ml Unfiltered sake that looks milky and is mildly sweet with refreshing flavor		12
	Sayuri Nigori (unfiltered) 300 m Containing strong connotations of delicacy, ligh and floral character		12
	Sho-Une 300ml Rich, velvety, smooth taste with fragrant, medi bodies and dry accent	um	15
	Hakutsuru 300ml Flowery fragrant, silky smoothness & slightly dr	·y	12
	Yamadanishiki 300ml Natural, full-bodied flavor made from sakamai (rice)	12
	Hakutsuru Organic 300ml Light, dry and smooth		13
	Ozeki Platinum 300ml The definitive "Junmai daijingo", floral and powe	erful	12
	Karatanba 300ml Sharp dry taste and refined clearness		12

<u>Japanese Drinks</u>

Ramune Japanese Soda	4
Strawberry Ramune	4
Mango Cream Soda	4
Melon Cream Soda	4

Tea

Japanese Green Tea (hot)	1
Black Tea (hot)	2
Decaf Green/Black Tea (hot)	2
Jasmine Green Tea (Bottle)	4
Oi Ocha Green Tea (Bottle)	4