WINES

	BOTELLA	COPA
SPARKLING		
SEGURA VIUDAS BRUT RESERVA Macabeo, Parellada, Xarel.lo, D.O. Cava, Cataluña, Spain.	$ 820	$ 160
WHITES		
FLOR DE VETUS Verdejo, D.O. Rueda, Castilla y León, Spain.	$ 750	$ 170
LA SANTÍSIMA TRINIDAD Chardonnay, Macabeo, San Miguel de Allende, Mexico.	$ 960	$ 225
ROSÉ		
CUATRO PASOS ROSÉ Mencia, Spain.	$ 795	$ 195
RED		
MATSU PÍCARO Tinta de Toro, D.O. Toro, Castilla y León, Spain.	$ 845	$ 190
CASA MADERO 3V GRAN RESERVA Cabernet Sauvignon, Valle de Parras, Mexico.	$ 975	
LA SANTÍSIMA TRINIDAD BLEND CRIANZA Cabernet Sauvignon, San Miguel de Allende, Mexico.	$ 1,100	$ 230
CARMELO RODERO 9 MESES Tempranillo, D.O. Ribera del Duero, Castilla y León, Spain.	$ 1,220	$ 275

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RYOKŌ®

SAN MIGUEL DE ALLENDE

Calle del Dr. Ignacio Hernández Macías 82,
Zona Centro, 37700, San Miguel de Allende, Gto.

MENU

ryoko.com.mx | @ryoko.mx | Ryoko Sushi Bar | ryoko.sushibar

Our prices include 16% VAT and are in local currency.
Some of our food is consumed raw, at the diner's own risk. The weights indicated indicate the raw protein weight.
Payment methods accepted include cash, Visa, Mastercard, and American Express.
LOCATEL: 55 5658 1111

COLD STARTERS

O TORO TOAST WITH FOIE GRAS (30 g) $ 195
O Toro, foie gras and wonton pasta.

SEAWEED SALAD $ 99
Fresh seaweed salad.

SALMON SALAD (40 g) $ 110
Salmon, salmon skin, lettuce mix, yuzu miso and sesame seeds.

STEAMED EDAMAMES $ 90
Baby soy bean pods, steamed with sea salt.

ROASTED EDAMAMES $ 95
Baby soybean pod, roasted with spicy ponzu and shishimi togarashi.

SALMON TATAKI (65 g) $ 160
Seared salmon, lettuce mix and cilantro dressing.

TUNA TATAKI (50 g) $ 215
Bluefin tuna flamed and cut into sashimi, seaweed salad with bubu arare, negi and spicy soy with sesame oil.

SEA BASS AGUACHILE (80 g) $ 195
Fresh sea bass, ume aguachile sauce, fried pore and bubu arare.

TUNA CURRICANES (40 g) $ 215
Bluefin tuna rolled with avocado, kanikama and spicy sweet sauce.

HOT STARTERS

MISO SOUP $ 110
With tofu, shiitake mushroom, seaweed and negi.

SHRIMP TEMPURA (65 g) $ 230
Shrimp and mixed vegetables with tendon sauce.

SOFT SHELL CRUNCH (60 g) $ 175
Deep fried soft shell crab, yuzu mayo and sesame seeds.

POPCORN SHRIMP (100 g) $ 155
Battered with bubu arare and spicy mayo sauce.

POPCORN CHICKEN (100 g) $ 120
Coated with bubu arare and spicy mayo sauce.

KAKIAGE BONSAI $ 90
Deep fried broccoli, tsume, lemon and bonito flakes.

HIBASHIYAKI WAGYU A5 (70 g) $ 465
Wagyu A5 sashimi on hot stone and gohan rice.

RIB EYE CHOICE HIBASHIYAKI (100 g) $ 250
Sashimi of rib eye choice on hot stone and gohan rice.

TUNA HIBASHIYAKI (70 g) $ 255
Tuna sashimi on hot stone and gohan rice.

SALMON HIBASHIYAKI (70 g) $ 220
Salmon sashimi on a hot stone with gohan rice.

MACHA GYOZA (SURF AND TURF) (70 g) $ 145
4 shrimp gyozas with beef and spicy sweet macha sauce.

SQUID TOSTADAS WITH SHISO (2 Pzs) (40 g) $ 165
Shiso tempura, hatchet squid, lime juice and yuzu kosho.

O TORO TACO WITH ESCAMOLES (30 g) $ 170
O toro tartar, sautéed escamoles with serrano and nikiri drops.

SEA BASS TACO WITH ENOKI TEMPURA (30 g) $ 145
With yuzu kosho, japanese enoki mushroom tempura and lemon drops.

EEL TACO WITH MARROW (30 g) $ 125
Flamed eel with marrow and nikiri drops.

SALMON TACO WITH AVOCADO (30 g) $ 135
With flamed avocado and sweet miso.

RUM

WHITE BACARDÍ	$ 115
LEMON BACARDÍ	$ 125
PLATINUM MATUSALEM	$ 120
CLASSIC MATUSALEM	$ 135

VODKA

STOLICHNAYA	$ 135
GREY GOOSE	$ 205

TEQUILA

JOSE CUERVO TRAD. REPOSADO	$ 145
DON JULIO	$ 165
DON JULIO 70	$ 185
DOBEL DIAMANTE	$ 215
PATRÓN CRISTALINO	$ 195
PATRÓN BLANCO	$ 175
PATRÓN REPOSADO	$ 185

MEZCAL

AMARÁS ESPADÍN	$ 170
UNIÓN VIEJO	$ 185

WHISKIE

HIBIKI	$ 375
TOKI	$ 175
JOHNNIE WALKER BLACK LABEL	$ 215
MACALLAN 12	$ 295

GIN

BEEFEATER	$ 155
TANQUERAY	$ 160
ROKU	$ 185
HENDRICK'S	$ 225

BRANDY

TORRES 10	$ 120

LIQUOR

COINTREAU	$ 170
LICOR 43	$ 145
CINZANO EXTRA DRY	$ 125
APEROL	$ 185
CAMPARI	$ 125
ST. GERMAIN	$ 185

NON ALCOHOLIC BEVERAGES

COCA COLA	(355 ml)	$ 50
COCA COLA MINI	(235 ml)	$ 45
COCA COLA LIGHT	(355 ml)	$ 50
COCA COLA LIGHT MINI	(235 ml)	$ 45
COCA COLA ZERO	(355 ml)	$ 50
CIEL MINERAL	(355 ml)	$ 50
CIEL NATURAL	(235 ml)	$ 50
TOPO CHICO	(355 ml)	$ 60
PERRIER	(330 ml)	$ 70
SAN PELLEGRINO	(250 ml)	$ 65
CASA DEL AGUA	(355 ml)	$ 65
FRESCA	(355 ml)	$ 50
SIDRAL MUNDET LIGHT	(355 ml)	$ 50
SPRITE SUGAR-FREE	(355 ml)	$ 50
RED BULL	(250 ml)	$ 85
CLAMATO	(435 ml)	$ 65
LEMONADE	(355 ml)	$ 55
ORANGEADE	(355 ml)	$ 55
JUICES	(355 ml)	$ 50

BEERS

HEINEKEN	(355 ml)	$ 70
HEINEKEN CERO	(250 ml)	$ 70
AMSTEL ULTRA	(355 ml)	$ 65
BOHEMIA CLARA	(355 ml)	$ 60
BOHEMIA OSCURA	(355 ml)	$ 60

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DESSERTS

MIL CREPAS YUZU	$ 120
MATCHA KEKI CAKE	$ 145
RED FRUIT CHEESECAKE	$ 100
MOCHIS (1 Pc)	$ 80
CHAI ICE CREAM	$ 80
YUZU ICE CREAM	$ 80

EXTRAS

FOIE GRAS	$ 55
BLACK TRUFFLE	$ 95
FRESH WASABI	$ 50
CAVIAR	$ 130
YUZU KOSHO	$ 30
SHRIMP	$ 75
RIB EYE CHOICE	$ 90
BEEF FILLET	$ 80
CHICKEN	$ 50
CHILES TOREADOS	$ 85

NON ALCOHOLIC JAPANESE BEVERAGES

CALPIS (350 ml) $ 85
Traditional Japanese drink composed of water and milk with a flavor similar to natural yogurt with hints of vanilla.

COFFEE / TEA

COFFEE	(200 ml)	$ 55
DECAFFEINATED COFFEE	(200 ml)	$ 55
TEA	(350 ml)	$ 65
CAPUCCINO	(200 ml)	$ 60
LATTE	(200 ml)	$ 60

SAKES

PREMIUM JUNMAI JUG	(270 ml)	$ 350
PREMIUM JUNMAI GLASS	(45 ml)	$ 100
FUNAGUCHI	(300 ml)	$ 330
KIKUMASAMUNE	(300 ml)	$ 340
HAKKAISAN	(300 ml)	$ 575
NANBU BIJIN	(300 ml)	$ 795
KIKUSUI	(300 ml)	$ 550
HATTORI	(300 ml)	$ 450
NAMI JUNMAI	(750 ml)	$ 1,300

JAPANESE BEER

KIRIN ICHIBAN (355 ml) $ 145
Brewed with high quality barley malts and aromatic hops.

ASAHI SUPER DRY (330 ml) $ 140
Barley, corn and rice with a refreshing "Karakuchi" flavor, which means dry.

SAPPORO PREMIUM (350 ml) $ 165
Refreshing lager with a refined taste, quite aromatic and slightly sour.

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OMAKASE

OMAKASE OF 8 PIECES ..... $ 995
Chef's selection.

OMAKASE OF 10 PIECES ..... $ 1,200
Chef's selection.

OMAKASE OF 12 PIECES ..... $ 1,350
Chef's selection.

Tasting menu of
8, 10 or 12 courses, composed of existing dishes from our menu and selected our menu and selected at the chef's discretion.

NIGIRIS

WAGYU A5 ..... (12 g) $ 195
Japanese Wagyu.

ESCAMOLES ..... (10 g) $ 145
Sauteed with butter, serrano chili, onion and wrapped in a gunkan.

AKAMI ..... (12 g) $ 95
Lean part of bluefin tuna.

CHU TORO ..... (12 g) $ 105
Medium-fat part of bluefin tuna.

O TORO ..... (12 g) $ 110
Fatty part of bluefin tuna.

KAMATORO ..... (12 g) $ 110
Fatty part of the tuna.

SALMON ..... (12 g) $ 90
Canadian salmon.

STRIPED SEA BASS ..... (12 g) $ 90
From Ensenada.

HAMACHI ..... (12 g) $ 100
Japanese hamachi.

SCALLOP ..... (12 g) $ 90
From La Paz, B.C.

CHOCOLATE CLAM ..... (12 g) $ 115
Lemon zest, lemon juice and Maldon salt.

OCTOPUS ..... (12 g) $ 90
Mayan octopus.

EEL ..... (12 g) $ 100
Sweet eel.

IKURA ..... (12 g) $ 135
Salmon roe.

IKURA WITH OZURA ..... (8 g) $ 125
With quail egg and truffle oil.

KIURI ..... $ 70
Yuzu kosho, pickled cucumber and salt drops.

SHIITAKE ..... $ 85
Shiitake mushroom flamed with miso butter.

RAW BAR

CHOCOLATE CLAM ..... (1 Pc) $ 120
Ikura, watermelon radish, scallion, and ponzu sauce.

NATURAL BAY OYSTER ..... (1 Pc) $ 80

KUMAMOTO OYSTER ..... (1 Pc) $ 70

SASHIMIS

3 VARIETIES ..... (75 g) $ 305
Bluefin tuna, salmon and hamachi.

5 VARIETIES ..... (125 g) $ 425
Bluefin tuna, salmon, hamachi, striped sea bass and scallop.

JAPANESE HAMACHI ..... (70 g) $ 325
Fried pore, negi, sesame oil and yuzu soy.

BLUEFIN TUNA ..... (90 g) $ 330
Akami, chu toro and o toro.

SALMON ..... (80 g) $ 225
Medium cut of Canadian salmon.

STRIPED SEA BASS ..... (70 g) $ 195
Onion cambray, red onion and nikiri sauce.

O TORO ..... (70 g) $ 290
Onion and nikiri sauce.

TEMAKIS
(HAND ROLLS)

WAGYU WITH ESCAMOLES ..... (22 g) $ 240
Wagyu A5, grilled escamoles, avocado and asparagus.

WAGYU TUNA ..... (30 g) $ 220
Wagyu A5, flamed tuna, cucumber, avocado, negi and spicy mayo.

SHIRASHI ..... (25 g) $ 145
Bluefin tuna, salmon, striped bass, avocado, enoki mushroom and nikiri sauce.

SPECIAL HAMACHI ..... (25 g) $ 160
Shallots, cambray onion, avocado, black tobiko, spicy mayo and soy sauce.

SPICY TUNA ..... (20 g) $ 160
Bluefin tuna, avocado, tempura flakes, spicy mayo and sweet soy sauce.

SPICY SALMÓN ..... (25 g) $ 155
Canadian salmon, avocado, cambray onion, spicy mayo and sweet soy sauce.

UNAGUI ..... (20 g) $ 140
Tempura eel, avocado, asparagus and tsume sauce.

SALMÓN MISO ..... (25 g) $ 150
Canadian salmon, avocado, cambray onion and sweet miso sauce.

DONBURIS (BOWLS)

IKURA DON SALMON (95 g) $345
Rice bowl with salmon and ikura, avocado, asparagus, cucumber, cured turnip and scallions.

SPICY TUNA DON (80 g) $340
Rice bowl with bluefin tuna, avocado, asparagus, cucumber, pickled turnip and scallion.

POKE MIX DON (90 g) $350
Rice bowl with bluefin tuna, salmon, hamachi, avocado, asparagus, cucumber and pickled turnip.

BLUEFIN TUNA (90 g) $360
Rice bowl, mixed akami, chu toro, or toro with spicy soy and seaweed salad.

SALMON (90 g) $330
Rice bowl, fresh salmon over seaweed salad with spicy soy.

EEL (80 g) $345
Rice bowl with flamed eel, avocado, asparagus, cucumber and pickled turnip.

ROBATAYAKIS (SKEWER)

PORKBELLY ROBATAYAKI (50 g) $ 110
Portobello, red onion, eel and teriyaki sauces.

SCALLOP ROBATAYAKI (30 g) $100
Celery, red onion, negi, yuzu mayo and lemon.

SHRIMP ROBATAYAKI (30 g) $ 95
Celery, red onion, cambray onion and spicy mayo.

CHICKEN ROBATAYAKI (40 g) $ 90
Enoki mushroom, red onion, sesame, sweet miso and teriyaki sauce.

MAIN COURSES

GRILLED SALMON (150 g) $295
Sweet potato puree, broccoli and finished with shichimi.

SUKE MAGURO BOWL (80 g) $290
Bluefin tuna, gohan rice, garlic chips and a cured yolk.

TRUFFLED SHIROMI PASTA (60 g) $285
Lubina a la plancha, pasta udon con pasta de trufa y mantequilla.

RIB EYE CHOICE TEPPAN (150 g) $345
Butternut squash, broccoli, baby spinach, bean sprouts and red onion.

SHRIMP TEPPAN (200 g) $335
Pumpkin, broccoli, baby spinach, bean sprouts and red onion.

MIXED TEPPAN (150 g) $325
Choice fillet, salmon, chicken, pumpkin, broccoli, baby spinach, bean sprouts and red onion.

CHICKEN TEPPAN (150 g) $280
Pumpkin, broccoli, baby spinach, bean sprouts and red onion.

MIXED YAKIMESHI (75g) $ 195
Stir-fried rice with choice steak, shrimp, chicken and vegetables.

RAMEN

YAKI EBI UDON (65 g) $265
Tendon broth, udon noodles, shrimp, mushroom, squash, carrot, scallion and bonito flakes.

SHRIMP CURRY (70 g) $260
Pork broth, shrimp, ramen noodles, soft-boiled egg, naruto, negi, seaweed, curry and miso sauce.

TONKOTSU (75 g) $250
Pork broth, pork belly, ramen noodles, soft-boiled egg, shiitake mushroom, negi and naruto.

ROLLS

UMI-TOCHI (SURF AND TURF) (6 Pcs) $ 395
Inside: Shrimp tempura, avocado and asparagus.
Outside: Wagyu A5 flamed, escamoles and foie gras.

RYOKÓ SPECIAL (8 Pcs) $ 295
Inside: Eel tempura, avocado and asparagus.
Outside: Bluefin tuna, puffed rice flakes, on sweet chili sauce.

TRUFFLE ROLL (6 Pcs) $ 330
Inside: Cucumber, avocado and takuan.
Outside: Tuna tartar, truffle mayonnaise and tanuki.

SPICY TUNA (8 Pcs) $ 315
Inside: Cucumber, avocado and asparagus.
Outside: Blue fin tuna, spicy mayo, negi and fried pore.

SALMON AVOCADO (8 Pcs) $ 235
Inside: Kanikama, cucumber, asparagus and avocado.
Outside: Kanikama, cucumber, asparagus and avocado.

TRUFFLED HAMACHI (6 Pcs) $ 230
Inside: Japanese hamachi, wasabi, negi and white truffle oil.

SAKE ROLL (8 Pcs) $ 230
Inside: Tempura sea bass, lettuce, avocado and cilantro aioli.
Outside: Flamed salmon, ikura pearls and beet kakiage.

OSAKA (6 Pcs) $ 230
Inside: Shrimp tempura, cucumber and avocado.
Outside: Salmon cubes, kanikama kakiage and sweet spicy sauce.

DRAGON (8 Pcs) $ 230
Inside: Kanikama, avocado, cucumber and asparagus.
Outside: Eel, avocado and sweet soy sauce.

RAINBOW (8 Pcs) $ 240
Inside: Shrimp tempura, cucumber, avocado and lettuce.
Outside: Black tobiko, sea bass, salmon, flamed eel and eel sauce.

SPIDER ROLL (8 Pcs) $ 245
Inside: Soft shell crab, avocado, cucumber and asparagus.
Outside: Black tobiko and sweet soy sauce.

CALIFORNIA (8 Pcs) $ 225
Inside: Salmon, kanikama, avocado, cucumber and asparagus.
Outside: Sesame, bubu arare and ponzu reduction.

SHRIMP TEMPURA (8 Pcs) $ 225
Inside: Shrimp tempura, avocado, asparagus and lettuce.
Outside: Sweet soy sauce and bonito flakes.

KETO ROLL (WITHOUT RICE) (8 Pcs) $ 245
Inside: Salmon, tuna, avocado, cucumber and lettuce.

VEGAN ROLL (8 Pcs) $ 150
Inside: Asparagus, avocado, cucumber and lettuce.
Outside: Plantain and maple sauce.