



## Appetizers

Gyoza	Homemade pan fried Japanese style potstickers (6 pcs)	6.25
Chawan-Mushi	Steamed egg custard w/organic chicken, fish & fish cake	8.50
Seaweed Salad	Six kinds of seaweed mixed w/light sesame dressing	6.25
Kinpira Gobo V	Sautéed Burdock root	4.00
Edamame V	Boiled soybeans	3.00
Garden Roll V	Asparagus, daikon sprout, shiso, avocado & red onion wrapped in cucumber	7.50
Goma-ae V	Boiled spinach in sesame paste	5.50
Ohitashi V*	Boiled spinach in special sauce with bonito flakes	5.50
Sunomono V	Cucumber and seaweed in vinegar sauce	5.50
Kani Sunomono	Crab meat w/cucumber and seaweed in vinegar sauce	6.75
Tako Sunomono	Octopus w/cucumber and seaweed in vinegar sauce	6.75
Natto V	Fermented soybeans	5.50
Hiyayakko V	Chilled fresh tofu	5.25
Yu-Dofu V*	Konbu dashi boiled tofu with special sauce	6.50
Agedashi Dofu V*	Deep fried fresh tofu with bonito & ginger sauce	5.50
Korokke	Potato croquette with ground beef	4.75
Nasu-Agedashi V*	Deep fried eggplant with bonito & ginger sauce	5.75
Nasu-Dengaku V	Deep fried eggplant with sweet miso paste	5.75
Assorted Tempura	Batter fried shrimp (2pcs) & various vegetables	6.75
Vegetable Tempura V*	Batter fried assorted vegetables	6.25
Shrimp Tempura	Batter fried shrimp (3pcs)	6.50
Spicy Tuna Tempura*	Batter fried spicy tuna wrapped in shiso(Japanese basil leaves)	6.25
Tori Karaage	Japanese traditional deep fried organic chicken	7.00
Kaki Furai	Fried oyster (4 pcs)	6.25
Sashimi Appetizer	Five pieces chef's choice of fresh raw fish	10.50
Tako Poke	Octopus in special spicy sauce	9.00
Tuna Poke	Maguro, albacore, red onion, cucumber, cilantro in special spicy sauce	9.75
Spicy Seared Tuna*	Tuna seared w/ seven spices and spicy sauce	11.00

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## Robata (Grill)

Miso Gindara	Grilled black cod marinated with sake and miso	9.75
Miso Hamachi	Grilled yellowtail marinated with sake and miso	8.75
Miso Salmon	Grilled salmon marinated w/ sake and miso	9.25
Miso Chicken	Grilled chicken marinated w/ sake and miso	9.00
Ika-Sugata	Grilled whole squid w/ Rikyū sauce	11.50
Saba Shioyaki	Grilled mackerel w/ salt	8.75
Kinoko-Saka Mushi	Grilled assorted mushrooms in sake & butter	7.50

## Salad

Green Salad V	Avocado, cucumber, carrots, and walnuts w/ green mix in house dressing	9.00
Tuna Salad	Sliced seared tuna w/ green mix in house dressing	9.50



# MENU

## Sushi Nigiri & Sashimi (2 pcs nigiri | 5 pcs sashimi)

Albacore	White Tuna	5.50   11.00	Maguro	Red Tuna	5.50   11.00
Anago	Sea Eel	6.50   13.00	Ocean Trout	Steelhead Salmon	6.25   12.50
Aji	Spanish Mackerel	7.25   14.50	Saba	Mackerel	5.00   10.00
Amaebi	sweet shrimp (4pcs sashimi)	7.50   15.00	Sake	Salmon	6.50   13.00
Ebi	shrimp (cooked)	5.00   10.00	Smoked Sake	Smoked Salmon	6.50   13.00
Hamachi	Yellowtail	5.50   11.00	Spicy Hotate*	Spicy Scallop	6.50
Hirame	Halibut	5.50   11.00	Tako	Octopus	5.25   10.50
Hotate	Scallop	6.50   13.00	Tamago	egg	4.00   8.00
Ika	Squid	4.00   8.00	Tobiko	Flying Fish roe	5.50   11.00
Ikura	Salmon roe	5.50   11.00	Tobiko	Flying fish roe w/ quail egg	6.50
Ikura	Salmon roe w/ quail egg	6.50	Unagi	fresh water eel	6.25   12.50
Inari V	fried bean curd	4.00	Uni	sea urchin	9.50
Katsuo	Bonito	5.25   10.50	Toro	fatty tuna	MP

## Sushi Rolls

Avocado V		5.00	Spicy Tuna*		5.25
Cal	crab, avocado	6.50	Spicy Salmon*		5.50
Kappa V	cucumber	4.25	Spicy Scallop*		6.50
Negihama	Yellowtail, green onion	5.50	Tekka	tuna	5.50
Natto V	fermented soybean	4.25	Una-Kyu	eel, cucumber	5.50
Oshinko V	pickled radish	4.00	Unagi-Avocado	eel, avocado	5.50
Salmon Skin	w/ tobiko	5.50	Ume-Shiso V	plum, shiso	4.25
Shiitake V	Shiitake Mushroom	5.25	Gobo Maki V	Burdock root	4.50
California Roll		8.25	Rikyuu Roll*		12.25
	crab, avocado, cucumber w/ tobiko outside			batter fried roll w/ spicy tuna, shiso, avocado, Hirame	
Caterpillar Roll		14.50	Rainbow Roll		15.25
	crab, cucumber, tobiko w/ eel & avocado outside			crab, avocado, tobiko w/ sake, maguro, Hamachi, Albacore on top	
Dragon Roll		14.50	Tempura Roll		9.75
	eel and avocado over a shrimp tempura roll			shrimp tempura, avocado, cucumber, tobiko	
Rock'n Roll		8.75	Futomaki		15.25
	Yellowtail, eel, avocado w/ tobiko outside			traditional big roll with veggies, eel & egg	
Spider Roll		10.25	Raiders Roll*		14.75
	Softshell crab, avocado, cucumber, oshinko, w/ tobiko outside			crab, shrimp tempura, jalapeno, avocado, cucumber w/ tobiko outside	
Spicy Crab Asparagus Tempura Roll*		10.00	49ers Roll		15.25
	spicy crab, asparagus tempura w/ tobiko			crab, avocado, tobiko w/ salmon and slices of lemon on top	

## Entrée served with soup, salad, and rice

Salmon Teriyaki	Grilled salmon with light teriyaki sauce	21.00
Hamachi Teriyaki	Grilled yellowtail with light teriyaki sauce	21.00
Saba Shioyaki	Grilled mackerel w/salt	18.00
Chicken Teriyaki	Pan fried organic chicken in Rikyu's teriyaki sauce	21.00
Chicken Breast Teriyaki	Pan-fried organic chicken breast in Rikyu's teriyaki sauce	24.00
Beef Teriyaki	NY Steak with house teriyaki sauce	23.00
Tonkatsu	Juicy deep fried pork loin	21.00
Chicken Katsu	Breaded deep fried organic chicken	21.00
Tempura Dinner	Batter fried shrimp and assorted vegetables	21.00
Vegetable Tempura Dinner V*	Batter fried assorted vegetables	19.00
Sashimi Dinner	Maguro, Albacore, Sake (10 pcs)	21.00
Deluxe Sashimi Dinner	Hamachi, Ocean Trout, Maguro, Albacore, & Sake (15 pcs)	25.00

## Entrée served with soup and salad

Sushi Dinner	Maguro, Albacore, Sake, Saba, Tamago, Ika, Hirame, & Spicy Tuna roll	21.00
Deluxe Sushi Dinner	Hamachi, Maguro, Albacore, Sake, Ocean Trout, Hirame, Ikura, Ebi, & Tekka roll	24.00
Chirashi	Maguro, Albacore, Saba, Ebi, Tamago, Hirame, Sake, Ika, Ikura, & Tobiko over sushi rice	21.00
Tekka Don	Sliced tuna over sushi rice	21.00
Una-Jyu	Grilled barbequed eel over rice	21.00
Sushi Roll Set	California Roll, Negihama, Spicy Tuna roll	21.00
Vegetarian Sushi Roll Set V	Shiitake, avocado, Oshinko	17.00

## Noodles (Udon/Soba)

Nabeyaki	Noodles in soup w/organic chicken, whole shrimp, salmon, mushrooms, fishcake & a poached egg	16.00
Tempura	Noodles in soup w/ 2 pcs batter fried shrimp and assorted vegetable tempura	14.00
Chicken	Noodles in soup w/ organic chicken and mushrooms	14.00
Sansai	Noodles in soup w/ Japanese mountain veggies & mushrooms	14.00

## À La Carte

Miso Soup	2.50	Steamed Rice	2.50
House Salad	3.50	Mixed Barley and Brown Rice	4.00

## Dessert

Tempura Cream Puff	Deep fried mini cream puff (4pcs)	3.50
Green tea ice cream w/ red bean		3.00   4.00
Mochi Ice Cream	Chocolate, mango, strawberry, green tea	2.00
House Pie	Murasaki Imo, Satsuma Imo & organic crust	6.00
Tempura Ice Cream	Deep fried green tea ice cream	6.50

V-Vegetarian

\*- Spicy

V\*-Vegetarian without sauce



## Sake Japanese Rice Wine

House Sake (S L)	Ozeki, served hot or chilled	5.00   9.00
Otokoyama (S L)	<b>Dry</b> sake with sharp, rich and full-bodied taste	8.00   15.00
Ozeki Nigori	Unfiltered, served chilled	9.00
Sayuri	Unfiltered, served chilled	9.00
Kurosawa Nigori	Fruity fragrance and creamy flavor	11.00
Gen-shu	<b>Dry</b> , the strongest sake you ever had (150ml)	6.00
Karatamba	Sharp dry taste and refined cleanness	12.00
Ippin	Silky texture with a hint of mineral. It's dry, yet has a rich taste	14.00
Kagatobi	<b>Dry</b> full body sake with perfect acidity; very sharp finish	15.00
Kenbishi	Medium dry body and beautiful fragrance (180ml)	16.00
Suijin	<b>Dry</b> sake, full of taste and powerful flavor of rice	16.00
Sho-un	Very smooth sake with fruity aroma	17.00
Naraman	Balanced taste with surprising structure	18.00
Shichiken	<b>Dry</b> , brewed with artisan skills	19.00
Zuiyo	<b>Dry</b> , mild, mellow sake	15.00

## Sho-Chu Japanese distilled beverage- 24% alcohol by volume

Kan-noko (barley)	Deep yet mellow taste with fruity and refreshing aroma	1oz   6oz	2.50   12.00
Mugiichi (barley)	Smooth and clear	1oz   6oz	2.00   10.00
Kuro-kirishima(sweet potato)	Deep sweetness and delightful aftertaste	1oz   6oz	2.00   10.00
Three Sho-Chu Shot			6.00

## Beer (S|L)

Asahi Draft (pint)	5.50	Asahi Draft Pitcher	18.00
Asahi	4.50   8.00	Budweiser	3.00
Kirin	4.50   8.00	O'Doul's(non-alcoholic)	3.00
Sapporo	4.50   8.00	Sapporo Black	8.50

## Soft Drink

Soft Drink	Coke, Diet Coke, Pepsi, Diet Pepsi, Sprite, 7up	2.00	
Orange Juice	2.50	Apple Juice	2.50
Sparkling Water	2.50	Spring Water	2.00
Ramune	2.50	Oi Ocha (cold tea)	2.50

## Wine

Coastal Vines	Chardonnay Sonoma	7.00
Robert Hall	Merlot Santa Barbara	8.00
Robert Hall	Sauvignon Blanc Santa Barbara	9.00
Rancho Sisquoc	Cabernet Sauvignon Santa Barbara	9.00
Rancho Sisquoc	Riesling Santa Barbara	9.00
Choya	Plum Wine	7.00

\*Corkage Fee \$20/bottle



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