

RYU

We pride ourselves on fresh fish delivered every morning and rice prepared daily following strict Japanese tradition.

Better for you, better for the environment. We serve you fish and seafood that is 100% sustainable and/or origin verified.

竜

STARTERS 先付け

Edamame (no GMO)	4
Miso Soup	4
Wakame Salad	4.50

SASHIMI お刺身

Organic Salmon Tataki	9
Tuna Sashimi	10
Hamachi Jalapeno (Yellowtail)	12

NIGIRI にぎり寿司

2 PIECES

Albacore	6
Sustainable Salmon	6
Wild Striped Bass	6.50
Ryu Style Shrimp	6.50
Scallop	7
Salmon Roe	7
Organic Halibut	7.50
Big Eye Tuna	7.50
Organic King Salmon	7.50
Hamachi (Yellowtail)	7.50
Wagyu	15

SPECIALS スペシャル

WHEN AVAILABLE

Uni (2x)	15
Chūtoro (2x)	15
Uni, Chūtoro	12
Uni, Toro, Salmon Roe	14
Uni, Wagyu	15

MAKI 巻き寿司

HAND ROLL

CUT ROLL (8X)

Cucumber	5	6
Avocado	5	6
Salmon spicy + 0.50	6	8
Scallop spicy + 0.50	6.50	8.50
Tuna spicy + 0.50	7.50	8.50
Hamachi (Yellowtail)	7.50	8.50
Toro "Fatty Tuna"	11	16.50

RYU MAKI 巻き寿司

California Dream	14
Salmon tartare, crabstick, cucumber, tempura, tobiko, soy paper, spicy mayo, apricot marmalade	
Bio Salmon	14.50
Salmon tartare, torched salmon, nori, spicy mayo	
Ryu Rainbow	15
Tuna, salmon, cucumber, wakame, tempura, soy paper, rice paper, spicy mayo, basil mayo	
Tuna Poke	15
Tuna, crabstick, cucumber, sesame seeds, nori, spicy mayo, poke sauce	
Cajun Tuna	16
Tuna tartare, torched tuna tōgarashi, green onion, nori, spicy mayo	
Halibut	16
Halibut, wild striped bass, cucumber, nori, garlic chips, tempura, aioli, aji amarillo	
Wasabi Scallop	18
Scallop, tuna, cucumber, oba, nori, wasabi mayo, plum paste, ponzu	

RYU POKE ポケ

Tuna	18
Sesame shoyu, wakame, cucumber, tobiko, green onion, nori, garlic chips, wasabi	
Salmon	17
Sansho mayo, soya papaya, edamame, masago, furikake, green onion, tempura onion, katsuo, tōgarashi	

LUNCH

OMAKASE ランチ

1	Edamame Salmon Sashimi Albacore (1X) Shrimp Ryu Style (1X) Salmon (1X) Albacore Cut Roll (4X)	19
2	Edamame Salmon Sashimi Striped Bass (1X) Halibut (1X) Albacore (2X) Hamachi (1X) Salmon (1X) CUT ROLLS: Albacore (4X), Salmon (4X)	26
3	Edamame Tuna Sashimi Striped Bass (2X) Albacore (2X) Hamachi (2X) Salmon (2X) Shrimp Ryu Style (2X) CUT ROLLS: Albacore (8X), Salmon (8X)	49
4	Edamame Wakame Spicy Salmon Roll (4X) Tuna Poke Roll (4X) Ryu Rainbow Roll (4X)	19

DINNER

OMAKASE ディナー

1	Edamame Salmon Sashimi Striped Bass (1X) Albacore (1X) Salmon (2X) Shrimp Ryu Style (1X) Hamachi Cut Roll (4X) Albacore Hand Roll (1X)	24
2	Edamame Salmon Sashimi Striped Bass (2X) Albacore (2X) Salmon (2X) Hamachi Cut Roll (4X) Albacore Cut Roll (4X)	30
3	Edamame Tuna Sashimi Striped Bass, Albacore, Hamachi, Salmon (2X ea.) Shrimp Ryu Style (2X) CUT ROLLS: Tuna (4X), Salmon (8X), Albacore (8X)	57
4	Edamame Salmon (1X) Albacore (1X) Tuna (1X) Spicy Salmon Roll (4X) Tuna Poke Roll (4X) Ryu Rainbow Roll (4X)	24

DRINKS お飲物

Red Stripe 330 mL	6	Green Tea (P.P)	3
Kronenbourg 330 mL	8	Espresso	3
Asahi 500 mL	10	Cappucino	4
Sapporo 650 mL	12	Latte	4.25

WINE ワイン

RED 赤

Cabernet Sauvignon France or USA	9 / 48
Pinot Noir France or USA	11 / 57

WHITE 白

Riesling France or Germany	9 / 47
Chardonnay France	11 / 62
Sauvignon France or Italy	11 / 60
Pinot Grigio Italy	9 / 45
Chablis 1 ^{er} Cru France	15 / 88

SAKE 日本酒

Hot 300 mL	12
Draft 300 mL	19
Nigori 300 mL	19
Hakushika Dai Ginjo 300 mL	35
Black & Gold 750 mL	52

GLOSSARY

We only use fish and seafood that are either:

WILD CAUGHT
Minimizing ecological impact.

FARMED RESPONSIBLY
Third party verified to meet Ryu quality standards.



ORGANIC KING SALMON Fished using organic practices off the coast of British Columbia. Full, rich and pronounced flavor with a buttery, delicate texture.

BIG EYE TUNA (FISHERY IMPROVEMENT PROJECT) Fished around the Marshall Islands.

Tuna - Moderately pronounced flavor with a firm texture.
Chūtoro (medium fatty tuna) - Marbled, milky-pink meat with a rich taste and buttery texture.
Toro (fatty tuna) - Pale pink almost white meat with a texture that melts on the tongue.

ALBACORE (OCEANWISE) Fished off the coast of British Columbia. The lightest and mildest in flavor of all tunas with a very smooth texture.

WILD STRIPED BASS (OCEANWISE) Fished using hand lines off the American east coast. Moderately fat firm meat with a mild sweet flavor.

HAMACHI (FARMED RESPONSIBLY) Imported from Japan. Buttery texture with a clean, subtle flavor.

ORGANIC HALIBUT (MSC) Sustainably fished off the coast of British Columbia. Soft texture with a mild, slightly sweet flavor.

BLACK TIGER SHRIMP (RESPONSIBLY FARMED) Imported from Indonesia. Sweet and succulent, with a firm texture.

SCALLOP (OCEANWISE) Sustainably caught off the American east coast. Soft texture with a delicately mild sweet flavor.

SALMON ROE Crisp, with a slightly salty flavor.

UNI (SEA URCHIN) Sustainably fished off the American east coast. Unparalleled for its nutritional value, sensuous texture and flavor.

WAGYU (BEEF) Grass fed imported from Japan. It is a delicacy renowned for its flavor, tenderness and well-marbled texture.

Like you we care about our community, and we are proud partners of [Mealshare.ca](https://www.mealshare.ca). When you order a Mealshare menu item a meal will be provided to a youth in need.



ALL OUR PACKAGING IS MADE FROM 100% RECYCLABLE OR COMPOSTABLE MATERIALS.

