

SAKANA CUISINE

Ryo

# LUNCH MENU



# SUSHI SETS

Our sushi is made by skilled professional sushi chefs as soon as the order is received. Our chefs source local fish caught in Odawara or Hiratsuka fishing port each morning. We only use premium rice to suit for sushi, and original blended rice vinegar. Please enjoy our proud work.

Today's grilled fish and sushi (焼魚すしセット) **2,380**

Sushi of fresh local fish and grilled fish.

Today's stewed fish and sushi (煮魚すしセット) **2,380**

Sushi of fresh local fish and stewed fish.  
(stewed with sweet soy sauce)

Today's tempura and sushi (揚げ物すしセット) **2,380**

Sushi of fresh local fish and crispy deep fried fish.

# ASSORTED SUSHI PLATES

5 varieties of broiled fish (炙り5種) **1,450**

7 varieties and pieces (7種) **1,780**

10 varieties and pieces (10種) **2,680**

Premium 8 varieties and pieces (特上8種) **3,200**

18 pieces (18貫) **4,880**

30 pieces (30貫) **7,850**

Premium 20 pieces (特上20貫) **7,600**



Today's grilled fish and sushi



Today's stewed fish and sushi

Prices on this menu  
do not include TAX.



5 varieties of broiled fish



Premium 8 varieties and 16 pieces

# RICE BOWLS

## The All Stars rice bowl (まかない丼)

1,090

Our signature rice bowl and the most popular in our lunch menu. More than 10 sorts of chopped/sliced fish, shellfish and squid are dressed with various condiments and wasabi based soy sauce. The harmony of various sorts of fresh fish is just amazing.

## Seasonal sashimi rice bowl (海鮮ちらし丼)

1,090

Various sorts of seasonal fresh sashimi topped on to vinegared rice. Please add soy sauce to your liking. Accompanied by daily soup.

## Seafood tempura rice bowl (海鮮天丼)

1,090

Crispy shrimp, white fish meat, vegetables tempura on rice, seasoned with sweet soy and dashi broth sweet sauce. Accompanied by daily soup and pickles.

## Assorted 3 sorts of broiled fish (炙り3種丼)

2,250

Broiled fatty tuna, today's local white fish and scallops.

## Tuna special rice bowl (まぐろづくし丼)

3,450

A gorgeous rice bowl with plenty of the best parts of tuna. Richness, moistness and the smooth texture of tuna perfectly match with our vinegared rice. If you like sushi of tuna, this is a great way to experience all the best selects in one bowl. Please put soy sauce on top to your taste.

## The premium seasonal best rice bowl (海鮮贅沢丼) 3,250

A gorgeous rice bowl with best parts of 12 different ingredients topped on vinegared rice.



The All Stars



Seasonal sashimi rice bowl



Tuna special



Assorted 3 varieties of broiled fish



The premium seasonal best

Prices on this menu do not include TAX.

# ODAWARA LUNCH MEALS

**RAKUTEN meal (楽天御膳)** **3,380**

Seasonal juicy sashimi, grilled seasonal fish, our signature home-made shrimp cakes, seasonal small and medium dish, mini salad, rice and desert.

**Sushi meal (おすし御膳)** **2,580**

6 varieties and pieces of seasonal sushi, our signature home-made shrimp cakes, seasonal small dish, mini salad, and desert.

**Sashimi and tempura meal (刺身天ぷら御膳)** **2,750**

3 varieties of seasonal sashimi and 5 varieties of seasonal tempura, accompanied by seasonal small dish, rice, soup, pickles and desert.

**Sushi RAKUTEN meal (すし楽天御膳)** **3,780**

Seasonal juicy sashimi, grilled seasonal fish, assortment of sushi, our signature home-made shrimp cakes, seasonal small and medium dish, mini salad, and desert.

## NOODLE SETS

We have soba noodle and udon noodle. Please let us know which you prefer.  
(both can be served either cold or hot)

Below menus are all accompanied by seasonal small dish, pickles, salad and desert.

**Shrimp tempura small rice bowl and noodle** **1,650**

(ミニ海老天丼と麺ものセット)

**Small mixed sushi rice bowl and noodle** **1,750**

(手こね寿司と麺ものセット)

**Small 'The All Starts' rice bowl and noodle** **1,850**

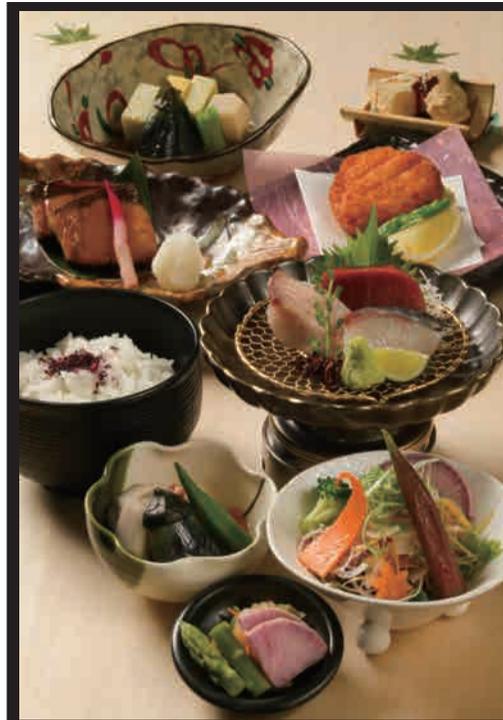
(ミニまかない丼と麺ものセット)

**7 varieties and pieces of assorted sushi and noodle** **2,580**

(すし7貫と麺ものセット)

**Cold soba noodle and assorted tempura** **1,580**

(蕎麦せいろと天ぷら5点盛)



RAKUTEN meal



Sashimi and tempura meal



Tempura rice bowl



Cold soba noodle and assorted tempura



7 varieties and pieces of assorted sushi and soba

# SAKANA CUISINE RYO

We would like to warmly welcome you , our foreign guests, from the bottom of our hearts !

We are happy to have you in our restaurant and delighted to offer you our hand-made cuisine, using plenty of fresh local ingredients.

We apologize in advance that many of our waiters and waitresses are still learning English. However, we offer you this English menu to help you communicate with our friendly staff.

To help with the language barrier, please feel free to point on the menu to the dish you would like to order.

We offer you our hospitality and hope to make your stay in Odawara comfortable and memorable.

'RYO' is a Seafood restaurant that has been serving guests in Odawara since March, 2000.

The owner/chef - Mamoru Ishii - started his career at a Japanese restaurant in Los Angeles, USA at the age of 25.

After coming back to Japan, Ishii furthered his career at a Sushi restaurant in Tokyo over 5 years.

As Odawara is Ishii's hometown he decided to open a small Sushi restaurant , using fresh local produce and did so from 1985, 300m from our current restaurant.

After 15 years of operation at the smaller venue Ishii decided to expand the size of the restaurant and variety of the menu to provide customers with the dishes and flavors of Odawara.

Again, we welcome you to our restaurant. We hope you enjoy our cuisine and please make yourself at home.

Yours sincerely,

Lunch : 11:30 - 14:30

Dinner : 17:00 - 23:00 ( Mon - Sat )

17:00 - 22:00 ( Sun, Holiday)

TEL : 0465-20-0077

E-mail : info@d-ryo.co.jp

Address: 1-14-57 Sakae-cho, Odawara-shi, Kanagawa, Japan

We accept : VISA, Master Card, American Express, Diners Club, JCB

Owner Chef and all the Staff.



In the 'MICHELIN GUIDE -Yokohama, Kawasaki, Shonan version-' issued in 2015, RYO was elected as a Bib Gourmand Restaurant.

The Bib Gourmand is an international award given each year to exceptional restaurants with reasonable prices.