



**Inside Out - Irodori Maki 8 pcs / Temaki (hand roll)**

	Inside Out	Hand roll
<b>Veggie Veggie</b> Shitake mushrooms, sweet potato, cucumber, tofu, almonds	35	22
<b>Tamago Irodori</b> Japanese omelette, cucumber, avocado, red lettuce, peanuts and caramel-soy (sesame on the outside)	35	19
<b>Green Roll</b> Avocado, green onion, cucumber, asparagus, arogola (scallions on the outside)	35	22
<b>Aspara Irodori</b> Asparagus and sesame (strips of Nori seaweed)	42	24
<b>Spicy ONE</b> Spicy salmon skin, cucumber, carrot, avocado and spicy chili oil (sesame)	42	24
<b>Spicy TWO</b> Spicy tuna, chili, green onion, avocado and carrot	49	26
<b>Hiramasa Roll</b> Cubes of Yellow Snapper, avocado, carrot, almonds, arogola and Japanese mayonnaise (chives)	49	26
<b>Yojadori</b> Hot salmon teriyaki, avocado, scallions and cucumber, wrapped in salmon sashimi	52	29
<b>Special Saka</b> Salmon, salmon eggs, avocado, cucumber, sesame, scallions and ginger mayonnaise (sesame on the outside)	48	25

**Local Asian Kitchen**

RYU's menu is a fusion between the Asian market and the local Israeli market, combining cuisine from the Far East and local ingredients from the Mediterranean

**Starters**

<b>Edamame-</b> steamed and salted soy beans	16
<b>Seaweed Salad Wakame-</b> Hijiki, white cabbage, vinaigrette, vinegar, rice and sesame oil	28
<b>Tomato and Wheat Salad-</b> coriander, celery, onion, radish, black olive and tomchili dressing	28
<b>Round Lettuce Salad-</b> red cabbage, onion, sunflower sprout, almond and ginger soy dressing	32
<b>Chinese pickles-</b> combined with pumpkin, purple radish and hot peppers	14
<b>Tempura plate-</b> of vegetable tempura and lemon fonzu sauce	28
<b>Egg Roll-</b> filled with vegetables and bean sprouts: 2 pieces	24
<b>Campan Chicken Wings-</b> spicy chicken wings: 8/16 pieces	34/4
<b>Crazy home fries</b>	4
<b>Pullet Chicken Yakitori-</b> skewers of pullet chicken in spicy peanut sauce with coriander leaves: 3 pcs	24
<b>Sweet Sesame Chicken Nuggets</b>	32

**Dim Sum**

Stuffed dumplings, steamed in a special Chinese steaming pot with lemon soy sauce: 3 pcs  
(preparation time: 12-15 minutes)

<b>Dim Sum-</b> chopped chicken with scallions and coriander	31
<b>Beef and Plum Dim Sum-</b> veal, plum, Chinese spices and sesame	31
<b>Vegetarian Dim Sum-</b> carrot, sprouts, white cabbage, ginger and bean sprouts	31



## RYU's Japanese Kitchen

**Nigiri** - a slice of fish or vegetable on a ball of Japanese rice with a hint of wasabi: 2 pcs

**Sashimi** - thick slices of fish filet: 3 pcs

	Sashimi	Nigiri
Saka (salmon)	26	19
Maguro (tuna)	27	22
Otoro (fat tuna)	26	19
Hiramasa (Yellow Snapper)	26	19
Bora (mullet fish)	27	19
Suzuki (sea bass)	26	19
Korodai (denise/yellow tail)	??	14
Tamago (Japanese omelette and sake)		??

## Specials

<b>Dragon's Fire</b> -Tuna, Yellow Snapper, salmon, cucumber, scallions, salmon eggs and East-West sauce (Inside Out / Hand roll)	52 / 34
<b>Special "RYU" Salmon Tartar</b> - with sticky rice, salad, cucumber, green onion, sesame and ginger mayonnaise with maple-soy dressing	52
<b>Special Tuna Parifili</b> - sliced tuna with parifili sauce, Turkish olives and oat salad	52

## Hosomaki

Nori seaweed filled with sushi rice and vegetables / fish: 8 pcs

### Aspara Maki

Asparagus and sesame 19

### Mushroom Maki

Shitake mushrooms, oshinko and roasted almonds 22

### Guacamole Maki / Green Cucumber and Sesame

Avocado, scallions and olive oil / green cucumber and sesame 17

### Tamago Maki

Japanese omelette with sake, peanuts and caramel-soy 18

### Saka Teriyaki Maki

Hot salmon teriyaki and sesame 29

### Saka California Maki / Saka Cava

Salmon, cucumber, avocado and sesame / salmon skin 26

### Maguro Maki

Red tuna and arogola 31

### Hiramasa Maki Tartar

Cubes of Yellow Snapper, scallions, cucumber, carrot and Japanese mayonnaise 26



## Soups

<b>Wonton Soup</b> - clear soup with chicken dumplings, scallions, sprouts, carrot and coriander	31
<b>Hot and Sour Soup</b> - chicken, market-fresh vegetables, roasted garlic, shitake mushrooms, tofu and chili	31
<b>Miso Soup</b> - tofu and wakame seaweed	26
<b>Lo Mein</b> - Chinese duck, noodles, lettuce, sprouts, roasted garlic and our secret duck spice	72

## Asian Cuisine (your choice of steamed rice or brown Jasmine rice with vegetables)

<b>Spicy Szechwan</b> - slices of veal, onions, peppers, pickled Shitake mushrooms, dried chili flakes and peanuts	64
<b>Red Curry Stew</b> - slices of veal, yam, potato, chickpea, ear mushrooms and basil-Spicy	68
<b>Sweet Organic Eggplant</b> - slices of veal, onion, scallions, ear mushrooms, Portobello mushrooms and almonds	??
<b>Peking duck Chinese</b> - vegetables with anise spices served with Jasmine rice and green vegetables in a wok	64
<b>Chicken Tempura</b> - tempura with vegetables in a sweet & sour chili sauce-Spicy	84
<b>Sweet Sesame Chicken Nuggets</b>	64
<b>Sweet &amp; Sour</b> - Chicken with cauliflower, broccoli, peppers, onions, ginger and sake	64

## Wok and Grill

<b>"RYU" Special Salad</b> - sliced pullet chicken, round lettuce, sprouts, red cabbage, cucumber, purple onion, almond and ginger soy dressing	63
<b>Brown Jasmine Rice</b> - with chicken, tofu, Chinese vegetables, egg, dark soy, peanuts and coriander	54
<b>Pad Thai</b> - browned rice noodles with caramel soy, chicken, tofu, egg and vegetables	54
<b>Wholesome Noodles</b> - with tofu, Shitake mushrooms, broccoli, cauliflower, onions, sprouts, basil and caramel soy	59
<b>Noodles with grilled pullet</b> - chicken and Chinese vegetables	77
<b>Szechwan Noodles</b> - with slices of veal, onions, peppers, pickled Shitake mushrooms, dried chili flakes and peanuts	68
<b>Coconut Noodles chicken</b> - onions, ear mushrooms, green beans and basil (spicy)	72
<b>Peanut Pullet Chicken</b> - pullet chicken cooked on an open flame in peanut sauce and served with crazy home fries	72
<b>Entrecote</b> - (300 gr') juicy steak grilled in chi-chiaki sauce and served with crazy home fries	117
<b>Grilled Fillet</b> - of Sea Bass with green vegetables, mashed potatoes and lemon fonzu sauce	88
<b>Salmon in Honey-Soy</b> - Marinade with green vegetables, mashed potatoes and honey-soy sauce	??

## Kid's Corner

<b>Noodles with Vegetables</b> - onion, carrot, cabbage in a sweet caramel-soy sauce	35
<b>Chicken Fingers in Tempura</b> - jasmine rice with sweet & sour sauce on the side	38

## Dessert Menu

<b>Mellon Soup</b> - with tapioca pearls, lychee, and pineapple	29
<b>Hot Chocolate Cake</b> - with Vanilla Ice Cream	29
<b>Malabi tapioca</b> - wild berries, sugared almonds and coconut	29
<b>Crème Brulee, Coconut, Vanilla</b>	29
<b>Banana Tempura honey</b> - covered pears, spices, cherries and coconut ice cream	29



# RYU

A S I A N K I T C H E N

Ryu is a chef, Kosher LeMehadrin, Asian restaurant with Israeli influences.

Ryu's menu is a fusion between the Asian market and the local Israeli market. Ryu produces a unique kitchen, with a vast and varied menu which combines cuisine from the Far East and local ingredients from the Mediterranean Sea. On the menu you will find addictive dishes that are rich and varied like: sushi, dim sum, and various Asian dishes that are prepared in the oven, wok and grill. The dishes presented on the menu come in different sizes, are made from the highest quality ingredients, in surprising combinations, with authentic flavors and unique presentation.

The restaurant is Kosher LeMehadrin in accordance with the highest Kashrut certification that can be attained in this area of Jerusalem. The culinary advisor is Arlen Goldstein and the acting chef is Eran Gefen. Eran did his apprenticeship in Michelin-rated restaurants and in the past worked at Arcadia for five years.

Ryu is made up of two parts: an indoor area and a large garden patio. The architect Nir Portal, a former Jerusalemite, granted the restaurant a contemporary modern look based on two very basic materials: wood and iron. The wood radiates sensations of warmth and the iron provides feelings of strength and stability. The patio area connects our guests to the Jerusalem neighborhood. The building in which the restaurant is located is a preservation and all stages of the design and construction were done with the cooperation, supervision and approval of the unit for the preservation of buildings for the Municipality of Jerusalem. The restaurant is very precisely detailed and in accordance with Jerusalem's atmosphere

The name "Ryu": The meaning of the word in Japanese is "dragon".

Also the name "Ryu" is a well-known Kabala term.

## בירה

20/17	גולדסטאר חבית 1/2 / 1/3
17	גולדסטאר
17	מכבי
22	הייניקן
26	קירין
23	אסאי
14	בירה שחורה

## שתיה קלה

12	פפסי
12	UP 7
12	מירנדה
13	סן בנדטו
10	סודה
10	מי טוניק
12	סן פלגרינו
12/26	מיץ טבעי כוס/קניקן