



Roni

DAYTONA BEACH



20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX (6) OR MORE.

CASH TIPS ARE GREATLY APPRECIATED!



SYMBOL REPRESENTS MEMBERSHIP DISCOUNT OF 25%



N/A BEVERAGES

RAMUNE JAPANESE SODA	4.5
AVAILABLE IN ORIGINAL AND MELON	
JAPANESE HOT GREEN TEA	4
PEPSI/DIET PEPSI	4
GINGER ALE	4
RASPBERRY ICED TEA	4
PINK LEMONADE	4
SPRITE	4
SARATOGA SPARKLING	8
HEINEKEN 0.0%	6

Ronin DRINK MENU



WINE & BEER

BEER (IMPORTS)

Heineken·Stella· 5
Kirin Light· 8
Ichiban· Sapporo· 9
Kagua 12 · Tokyo White· 13

BEER (DOMESTIC) 5

Bud Light · Miller Light· Coors Light·
Michelob Ultra· Yuengling·
Funky Buddha Floridian 8



HOUSE WINE 9

Cabernet· Pinot Noir· Merlot·
Chardonnay· Pinot Grigio·
White Zinfandel

WHITE WINE BY THE GLASS 11

J. Lohr Riverstone Chardonnay

King Estate Pinot Gris

August Kessler Riesling

La Perlina Sparkling Moscato

La Marca Prosecco 12

Hakutsuru Plum Wine

RED WINE BY THE GLASS 11

J. Lohr "Seven Oaks" Cabernet

Gascon Malbec

WHITE WINE

LA PERLINA MOSCATO	33
PIPER SONOMA BRUT	34
J. LOHR RIVERSTONE CHARDONNAY	35
HAKUTSURU PLUM WINE	36
KING ESTATE PINOT GRIS	39
AUGUST KESSLER RIESLING	39
NZ SAUVIGNON BLANC	45
ZD CHARDONNAY	65
CAKEBREAD CELLARS SAUV BLANC	85

Ronin WINES BY THE BOTTLE



RED WINE

J. LOHR "SEVEN OAKS" CABERNET	39
GASCON MALBEC	40
STARMONT PINOT NOIR	52
KING ESTATE PINOT NOIR	65
ANDRETTI NAPA VALLEY CABERNET	75
SILVERADO CABERNET	105
CADE HOWEL MOUNTAIN CABERNET	150

curated bottles for every occasion

PREMIUM SAKE

HOMARE (720ML)

BLACK LABEL JUNMAI DAIGINJO SAKE

Crowned the 2015 Champion Sake at the International Wine Challenge (IWC), soft, round, and integrated texture, with a well-balanced sweetness that lingers into a crisp, elegant finish. **135**

OTOKOYAMA KITANO INAHO DAIGINJO (300 ML)

Elegant aroma of green apple. Fruity and soft taste with a silky smooth texture and long aftertaste. **26**

KIZAKURA - "JUNMAI DAIGINJO",

MADE FROM 100% "YAMADANISHIKI" **45**

Born from Kyoto's pure water from Fushimi, and the pinnacle of sake rice, Yamadanishiki. With its refined taste, this pure rice sake elevates special occasions, inviting you to savor its luxuriousness.

HAKUTSURU JUNMAI GINJO **38**

An aromatic concoction of melon, grape, and sweet rice balanced with a rounded-out dry finish

BUNRAKU JUNMAI YAMAHAI **35**

Notorious for its bright blue bottle, powerfully dry, rich, refreshing and clean

OTOKOYAMA KITANO INAHO SPARKLING (500ML)

Sparkling sake with a champagne-like sweetness and refreshing aroma. It won the "Grand Gold Award" in the "Sparkling SAKE Category" at the "Wine Glass Delicious Sake Award 2022" in Japan. **33**

KIKUSUI PERFECT SNOW **30**

King of Nigori Sake (unfiltered sake)

KUDOKI JOZU - JUNMAI GINJO **28**

Sweet aromas of green apple that finishes on lingering flowery notes

NIGORI CRÈME DE SAKE **23**

Aromas of melon, marshmallow, and cream, with a slightly smooth, fulsome texture and flavors of melon and vanilla ice cream.

Rich and robust flavor with distinctive rice savor.



Rosh

SAKE LIST



LYCHEETINI 15

FLAVORED SAKE

LYCHEE OR APPLE SAKE

Half carafe/full carafe/bottle **16/30/33**

COCONUT NIGORI **18**

Velvety unfiltered Kyoto craft sake elegantly layered with rich tropical coconut.

STRAWBERRY NIGORI **18**

The creamy delight of nigori sake with the bright, sweet flavors of strawberries.

CHOCOLATE NIGORI

Made from nigori sake and carefully selected rich indulgent dark chocolate, with light notes of toasted caramel and vanilla. **18**

KIZAKURA JUMAI GINJO (300ML) **28**

Filtered sake with light and crisp notes of cherry blossom in a beautiful floral pink bottle.

KIZAKURA YUZU SHUWA SPARKLING SAKE

Popular Japanese citrus -infused bright, lightly sweet and sparkling sake served over ice. **12**

PEACH OR YUZU JELLY SAKE

Mildly sweet and sparkling with a uniquely fun Jello shot-like texture. **11**

HOUSE SAKE

Member Price 25% Off Daily

Half Carafe/Full Carafe Available



SHO CHIKUBAI JUNMAI (HOT) **10/23**

OZEKI (COLD) **14/27**

NIGORI (UNFILTERED) **13/26**

POMEGRANATE SAKE. **14/27**

Buy the kitchen a round of drinks! \$25

SMALL BITES

NEGIMA YAKITORI 8

Chicken breast with scallion skewer dipped in sweet, savory, and salty Japanese glaze

KUSHIYAKI - AMERICAN KOBE 15

American Kobe beef and scallion skewer dipped in sweet, savory, and salty Japanese glaze

CRISPY RICE BITES (R)* 15

Bluefin and salmon mixed in hot sesame oil, spicy seasoning, masago and avocado slices topped with crispy fried shallot

VEGETABLE SPRING ROLL 9

Served with sweet chili sauce

EDAMAME 9

Japanese soybeans with salt and lemon

GARLIC & SIRACHA EDAMAME 10

Japanese soybeans tossed in garlic and sriracha sauce

KRAB RANGOON 9

Krab mixed with scallion and cream cheese in a crispy wonton. Served with spicy raspberry sauce

PORK DUMPLINGS (STEAMED OR FRIED) 10

Scallion, sesame seeds, served with tempura sauce

Ronin STARTERS



SOUPS & SALADS

MISO SOUP 6

Soybean and bonito stock with scallions, wakame and tofu

GINGER CHICKEN BROTH 5

Traditional style with mushroom, scallions

Add-On Pork Dumplings +4

RONIN GINGER SALAD 6

Mixed greens with carrots, cucumber and our house sesame ginger carrot dressing

Upgrade to Large +4

CHEF'S PLATES

RONIN SAMPLER 24

Krab ragoon, tempura vegetables, pork dumplings, spring rolls, and edamame

Add house garlic and sriracha sauce + 1

TEMPURA CHICKEN STRIPS 9

Served with sweet chili sauce

DYNAMITE CHICKEN 13

Tempura chicken tossed in house dynamite sauce.

DYNAMITE SHRIMP 15

Tempura shrimp tossed in house dynamite sauce.

CALAMARI AND CAULIFLOWER 17

Flash fried and served with Ronin white sauce

BAKED MUSSELS 18

Topped with spicy mayo, eel sauce drizzle, masago, scallion and spices



SYMBOL REPRESENTS MEMBERSHIP DISCOUNT OF 25%

*C = cooked; R = raw **Consuming raw, or undercooked meat, poultry, egg, shellfish or seafood may increase your risk of foodborne illness**

SUSHI SALADS

SEAWEED (C) Served with sesame oil and shredded carrot	9
OCTOPUS (C) Served with kimchi sauce and cucumber	13
IKA (C) Squid with wild Japanese vegetables and spices	13
TEMPURA SOFT SHELL CRAB & MANGO (C) Served with garlic, tamarind sauce, lime, passion fruit chili oil, spring mix, mango, and peanuts	17
SALMON (R)* Salmon with carrot, seaweed salad, cucumber, scallions, spices and ponzu	18
BLUEFIN TUNA (R)* Bluefin tuna with carrot, seaweed salad, cucumber, scallions, spices and ponzu	22
OCEAN 111 (R)* Bluefin tuna, salmon, escolar with carrot, seaweed salad, cucumber, scallions, spices, and ponzu	22
SUNOMONO (R)* Conch, shrimp, octopus with seaweed salad, cucumber, ponzu, scallion, and masago	22



SUSHI BAR



TATAKI SELECTIONS

ESCOLAR (R)* Served with ponzu, avocado & sriracha	24
TUNA (R) Seared ahi served with ponzu, chili oil, sesame, spices & scallions	25
SALMON (R) Seared salmon served with ponzu, chili oil, sesame, spices & scallions	25
YELLOWTAIL (R)* Served with ponzu & jalapeno	25
KOBE SIRLOIN TATAKI (R)* Seared rare American Kobe beef, sliced thin and served with ponzu, truffle oil, sesame, scallion & Hawaiian pink sea salt	28
TEMAKI Single cone-shaped roll	
CALIFORNIA (C)	9
SALMON SKIN (C)	9
SALMON (R)*	14
TUNA (R)*	14
YELLOWTAIL (R)*	14
EEL (C)	14
SPICY TUNA (R)* Tuna, chili sauce, scallions and cucumber	14
BLUEFIN TUNA (R)*	16

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SHRIMP

AMIGO (C) 12

Tempura shrimp, avocado, jalapeno & spicy seasoning

PRAWN ASPA (C) 12

Tempura shrimp, asparagus, cucumber, mayo & masago

OCEAN 111 (R)* 20

Tempura shrimp, avocado topped with bluefin tuna, escolar & spicy mayo

DEUX SHRIMP (C) 20

Tempura shrimp, avocado topped with steamed shrimp, scallion, cream cheese and eel sauce

RONIN ARMOR (C) 21

Tempura shrimp, avocado, topped with eel and crunch

SALMON

SALMON SKIN (C) 9

Fried salmon skin, scallion and yamagobo

SALMON (R)* 14

Salmon and scallion

PHILI (R) 14

Smoked salmon, cream cheese, scallion and avocado

VOLCANO (C) 21

Smoked salmon, cream cheese, avocado topped with baked topping, crunch & masago

TUNA

BLUEFIN TUNA (R)* 14

Bluefin tuna and scallions

SPICY TUNA (R)* 14

Tuna, chili sauce, scallions and cucumber

CALAMARI

IKA TIKI (C) 13

Tempura calamari, spicy mayo, cucumber and spices

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CLASSIC ROLLS

YELLOWTAIL

YELLOWTAIL (R)* 14

Yellowtail and scallion

RED TAIL (R)* 20

Yellowtail, mayo, cucumber, masago topped with bluefin tuna and avocado

EEL

EEL ROLL (C) 16

Eel and avocado

RED SAND (C) 21

Tempura eel, cream cheese, avocado topped with krab, masago, crunch and spicy mayo

VEGGIE

SWEET POE (C) 8.5

Tempura sweet potato, cream cheese and eel sauce

VEGGIE (C) 9

Five chef choice veggies

ESCOLAR

TAMPA (C) 12

Tempura white fish and mayo

ESCOLAR (R)

Mild white fish and avocado

LOBSTER

KEY LARGO (C) 18

Tempura lobster, asparagus, cucumber, mayo, scallion and masago

MAINE (C) 21

Tempura lobster, asparagus, cucumber, spicy mayo topped with steamed shrimp, cream cheese, scallion, eel sauce, avocado & masago

KRAB STICK

CALIFORNIA (C) 9

Krab, cucumber & avocado

WAZZABI (C) 18

Cucumber, avocado, topped with baked wasabi, krab & mayo

CATERPILLAR (C) 19

Tempura krab stick, cream cheese, asparagus, topped with avocado & eel sauce

DRAGON SKIN (C) 20

Krab, cucumber, avocado topped with eel and sesame seeds

SOFT SHELL CRAB

SPIDER (C) 18

Tempura soft shell crab, cucumber, mayo & masago

SEA MONSTER (C) 21

Tempura soft shell crab, mayo, cucumber, masago topped with tempura eel and cream cheese

CHICKEN

KENTUCKY (C) 8.5

Tempura chicken, mayo & scallion

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SPECIALTY ROLLS

COUGAR (C) 15

Shrimp, krab, cucumber, cream cheese and masago

EXOTIC THE TAKO 18

Octopus, cucumber, cilantro, kimchi-based sauce

SAVOR THE KOBE (C) 3PCS 18

American kobe, tempura krab stick, asparagus, Hawaiian sea salt, eel sauce

MANGO ROLL 19

Salmon (R)* or tempura shrimp w/cream cheese, avocado topped with fresh mango, passion fruit drizzle

KOBE ROLL (C) 20

Crunch krab & spicy mayo topped with seared American Kobe beef, avocado, truffle & eel sauce

HOT GATOR (R) 20

Smoked salmon, krab, cucumber, spicy mayo, scallion topped with eel, avocado and sesame seeds

RIISING SUN (R)* 20

Krab, cucumber, avocado topped with bluefin tuna, salmon, masago, scallion and spicy mayo

CRUNCHY DELIGHT (R) 20

Crunch, mayo, krab topped with eel, smoked salmon, avocado and sesame seeds

GRAND ISLE (C) 20

White fish, salmon, cream cheese, asparagus, krab and tempura roll with spicy mayo and eel sauce



FANTASY ROLL (R)* 21

Bluefin, salmon, cucumber topped with yellowtail, fresh jalapenos, black tobiko and kimchi yuzu drizzle

KAMIKAZEE (R)* 20

Spicy tuna, cucumber topped with bluefin tuna, escolar, wasabiko, scallion and avocado

TRIO (R)* 21

Bluefin tuna, salmon, yellowtail, cucumber, asparagus, and tobiko

HANOI TOWER (R)* 21

Bluefin tuna, lettuce, krab, asparagus, cucumber, carrot, seaweed salad rolled in rice paper

THE RONIN (R)* 21

Spicy tuna, cucumber, scallion topped with eel, avocado, crunch and masago

NAKED SKIN (R)* 21

Salmon, bluefin, escolar, cream cheese, asparagus, krab wrapped in cucumber skin

RAINBOW (R)* 21

Krab, cucumber, avocado topped with bluefin tuna, salmon, escolar, masago and scallion

HAWAII (R)* 21

Spicy tuna, cucumber, scallion topped with bluefin tuna, salmon, masago and avocado

ULTIMATE (R)* 21

Spicy tuna, asparagus topped with salmon, bluefin tuna, yellowtail, red tobiko, avocado and jalapeno

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NIGIRI & SASHIMI



RONIN SASHIMI DELUXE (R)* 53

Bluefin tuna, salmon, yellowtail, escolar, white fish, octopus and conch

RONIN SUSHI (R)* 33

California roll, bluefin tuna, salmon, escolar, krab stick

RONIN SASHIMI (R)* 34

Bluefin tuna, salmon, escolar, white fish

KOBE NIGIRI (C) 4PCS 23

Seared American Kobe beef topped with truffle oil, white mushrooms, green onion, Hawaiian salt, eel sauce drizzle

TORCHED HAMACHI NIGIRI (3PC) 22

Yellowtail nigiri topped with spicy mayo, salmon roe (R)*, eel sauce drizzle and scallion

BLUEFIN TUNA (R)*

Nigiri 1 pc \$10 Sashimi 2 pc \$11

SALMON (R)*

Nigiri 1 pc \$6 Sashimi 2 pc \$7

SMOKED SALMON (R)

Nigiri 1 pc \$6 Sashimi 2 pc \$7

MACKEREL (R)*

Nigiri 1 pc \$6 Sashimi 2 pc \$7

ESCOLAR (R)*

Nigiri 1 pc \$6 Sashimi 2 pc \$7

YELLOWTAIL (R)*

Nigiri 1 pc \$6 Sashimi 2 pc \$7

WHITE FISH (R)*

Nigiri 1 pc \$5 Sashimi 2 pc \$6

EEL (C)*

1 pc \$7.5

A HINT OF ASIA (R)*

1 pc \$6.5

Choice of salmon (lime), yellowtail (jalapeno), or spicy tuna in cucumber wrap topped with tobiko & cilantro

OCTOPUS (C)

Nigiri 1 pc \$6.5 Sashimi 2 pc \$6.5

SQUID (CUTTLEFISH) (R)

Nigiri 1 pc \$6.5 Sashimi 2 pc \$6.5

CONCH (C)

Nigiri 1 pc \$7.5 Sashimi 2 pc \$7.5

KRAB STICK (C)

1 pc \$3.5

SHRIMP (C)

1 pc \$4.5

SWEET SHRIMP (R)*

1 pc \$8.5

SCALLOPS (R)*

1 pc \$8.5

SURF CLAM (R, BLANCHED)*

1 pc \$7.5

EGG (TAMAGO) (C)

1 pc \$4

QUAIL EGG (R)*

1 pc \$4

FLYING FISH ROE (R)*(C)

1 pc \$5

SMELT ROE (R)*

1 pc \$5

WASAKIO (R)*

1 pc \$5

SALMON ROE (R)*

1 pc \$13

Ronin

FROM THE KITCHEN

SMALL PLATE OFFERINGS

PAN SEARED SCALLOPS 20

Siso glaze, tempura asparagus fresh lemon

KOBE BEEF SLIDERS 21

American kobe grilled to perfection on 3 home baked mini rolls with sake sautéed onions and mushrooms, with Ronin dynamite sauce and sweet potato fries
Medium rare (*R)



SHARABLES

VEGETABLE STIR FRY WITH JASMINE RICE 16

Zucchini, bell pepper, onion, mushrooms, asparagus, and carrots with soy, sake, and garlic.
Tofu + 4, Chicken +5, Shrimp +9, American Kobe Sirloin +21

Also, ½ orders are available for \$14
Tofu + 3, Chicken +3, Shrimp +5

RONIN RICE 17

Fried rice with ginger, scallions, green peas, carrots with your choice of a scrambled or sunny side up egg +2
Tofu + 4, Chicken +5, Shrimp +9, American Kobe Sirloin +21

Also, ½ orders are available for \$14
Tofu + 3, Chicken +3, Shrimp +5

EGG NOODLE STIR FRY 19

Egg noodles with ginger, scallions, bok choy, white mushrooms, in kimchi-based sauce
Tofu + 4, Chicken +5, Shrimp +9, American Kobe Sirloin +21

SIMPLY SALMON 34

Grilled sushi grade salmon served with jasmine rice, steamed asparagus, yamagobo and house cilantro sauce

DESSERTS

TEMPURA FRIED BANANA 9

Served with premium vanilla ice cream

FRIED ICE CREAM 10

Premium vanilla ice cream coated with warm, crispy shell of pound cake

UBE CHEESECAKE 13

Creamy Ube with purple sweet potato crunch

YUZU CHEESECAKE 13

Creamy cheesecake that incorporates citrus and aromatic flavor of yuzu, topped with matcha sweets

