



# Robin

## 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%



## WINE & BEER

# Ronin

## DRINK MENU

### 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

## 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



## 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.



# Rain

## 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 16

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

### KIZAKURA JUMAI GINJO (300ML) 16

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

### KIZAKURA YUZU SHUWA SPARKLING SAKE 12

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

### PEACH OR YUZU JELLY SAKE 11

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

# 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 6

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

### KUSHIYAKI - AMERICAN KOBE 13

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

**M** **VEGETABLE SPRING ROLL** 8  
Served with sweet chili sauce

**M** **EDAMAME** 8  
Japanese soybeans with salt and lemon

**M** **GARLIC & SIRACHA EDAMAME** 9  
Japanese soybeans tossed in garlic and sriracha sauce

**M** **KRAB RANGOON** 8  
Krab mixed with scallion and cream cheese in a crispy wonton. Served with spicy raspberry sauce

**M** **PORK DUMPLINGS (STEAMED OR FRIED)** 9  
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 rangoon, tempura vegetables, pork dumplings, spring rolls, and edamame

Add house garlic and sriracha sauce + 1

**M** **TEMPURA CHICKEN STRIPS** 9  
Served with sweet chili sauce

**M** **DYNAMITE CHICKEN** 10  
Tempura chicken tossed in house dynamite sauce.

**M** **DYNAMITE SHRIMP** 13  
Tempura shrimp tossed in house dynamite sauce.

**CALAMARI AND CAULIFLOWER** 17  
Flash fried and served with Ronin white sauce

**BAKED MUSSELS** 17  
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

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



## SUSHI BAR



## TATAKI SELECTIONS

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

# Ronin

## 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

# Ronin

## 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

### RISING 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

# Ronin

## 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 18

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 33

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

