



## GOHAN (MINI RICE BOWLS)

Seasoned Rice topped with Ikura, Salted Egg Yolk, Negi, Furikake

- BLUE CRAB | 15
- SNOW CRAB | 20
- MENTAIKO/SEASONED COD ROE | 16
- TORO/CHOPPED BLUEFIN BELLY\* | 22
- UNI/SEA URCHIN\* | MRKT



## DESSERT MENU

- RAINDROP CAKE | 8  
Seasonal Fruit, Matcha Soybean Powder, Black Sugar Syrup
- POT DU CREME | 10  
Infused with Wagyu Fat, Candied Bacon, Vanilla Bean Whipped Cream
- ANMITSU | 9  
Coconut & Sugar Jelly, Shiratama Mochi, Seasonal Fruit, Matcha Ice Cream, Black Sugar Syrup & Sweet Cream
- MOCHI ICE CREAM | 3(1PC)



# JU-ICHI

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### JU-ICHI TASTING MENU

RESERVE A SEAT AT OUR  
INTIMATE, 11-SEAT SUSHI  
BAR AND ENJOY A  
2-HOUR TASTING MENU  
EXPERIENCE.

SEATING TIMES AT  
5PM AND 7:30PM  
EVERY SUNDAY.

11 COURSE  
PRE-SET MENU  
\$140

WITH OPTIONAL  
SAKE PAIRING  
\$35

# Lunch Menu



## LUNCH GOHAN BOWLS

Served atop Furikake Rice w/ Sautéed Seasonal Vegetables.  
Comes with Miso Soup & Tsukemono

- CHICKEN KARAAGE | 13.5
- CURRY CHICKEN KARAAGE | 14.5  
served w/ Mozzarella Cheese Sauce
- GRILLED TERIYAKI OR SHIO SALMON | 15.5
- SWEET & SPICY GARLIC SHRIMP | 15.5
- GRILLED VEGETABLE CURRY | 13.5  
served w/ Mozzarella Cheese Sauce



## LUNCH SUSHI COMBOS

### Sushi Bento

Comes with 5 pieces Sashimi (3 Pieces of our daily Tuna selection & 2 Pieces Scottish Salmon), 4 Pieces Nigiri (Yellowtail, Albacore Tuna, Shrimp, and our daily White Fish selection) & Edamame. Customer may choose a Salad option along with a Handroll or Gohan Option. | \$30

#### SALAD OPTIONS

- TATAKI KYURI
- WAKAME SALAD
- HOUSE SALAD W/ HONEY MISO DRESSING
- TUNA POKE W/ TARO CHIPS\* | +\$10

#### HANDROLL & GOHAN OPTIONS

- REAL CRAB CALIFORNIA HANDROLL
- TUNA OR SPICY TUNA HANDROLL\*
- SALMON OR SPICY SALMON HANDROLL\*
- SOFTSHELL CRAB HANDROLL | +\$2
- SCALLOP OR SPICY SCALLOP HANDROLL\* | +\$2
- NEGITORO HANDROLL\* | +4
- EEL HANDROLL
- VEGGIE HANDROLL
- YUZU SALMON GOHAN | +\$5
- BLUE CRAB SALAD GOHAN | +\$10
- SNOW CRAB GOHAN | +\$14
- NEGI-TORO GOHAN\* | +\$15

### Nigiri & Maki Lunch Combo

5 Pieces Nigiri (Our daily Tuna Selection, Scottish Salmon, Yellowtail, Albacore Tuna & Shrimp), 4 pieces of customers choice Classic Roll & 6 pieces of select Hosomaki. Comes with Miso Soup & side of our daily Tsukemono. | \$20

#### CLASSIC ROLL OPTIONS

- REAL CRAB CALIFORNIA ROLL
- TUNA OR SPICY TUNA ROLL\*
- SALMON OR SPICY SALMON ROLL\*
- SOFTSHELL CRAB ROLL | +2
- SCALLOP OR SPICY SCALLOP ROLL\* | +2
- NEGITORO ROLL\* | +4
- EEL ROLL
- VEGGIE ROLL

#### HOSOMAKI OPTIONS

- TUNA\*
- ALBACORE TUNA\*
- SALMON\*
- YELLOWTAIL\*
- AVOCADO/CUCUMBER
- UME SHISO & CUCUMBER

\*served raw or undercooked or contains raw or undercooked ingredients  
\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

(V) - Vegetarian  
(V/V) - Vegan





## STARTERS

**MISO SOUP | 5**

Tofu, Shimeji Mushrooms, Tokyo Negi, Wakame

**MISO CLAM SOUP | 7**

Littleneck clams, Tokyo Negii

**EDAMAME | 7**

Sea Salt (V/V) or Ume/Garlic Butter (V)

**WAKAME SALAD | 7**

Masago, Gobo

**TATAKI KYURI | 7**

Broken Cucumber Salad, Sesame Ginger Dressing

**AGADASHI TOFU | 10**

Shaved Bonito Flakes, Grated Ginger & Daikon, Tokyo Negi, Dashi Sauce

**MIXED SHRIMP & VEGETABLE TEMPURA | 16**

**ALL SHRIMP TEMPURA | 18**

**ALL VEGETABLE TEMPURA | 14**

Yuzu Sea Salt & Tempura Sauce

**ASPARAGUS TEMPURA | 13**

Spicy Mentai Aioli

**LOBSTER TEMPURA | 25**

Spicy Nori Aioli

**CHICKEN KARAAGE | 12**

Crispy Fried Chicken, Spicy Nori Aioli

**DIRTY CROQUETTES | 12**

Japanese Curry Sauce, Mozzarella Cheese Emulsion, Trout Caviar

**WARM MUSHROOM SALAD | 15**

Seasonal Mushroom Mix Sautéed in Sweet Soy Butter, Served on a Bed of Red Leaf Romaine, Miso Honey Vinaigrette, Crispy Leeks and Garlic Arare



## SMALL PLATES

**GRILLED OYSTERS | 14 (3P)**

Garlic & Herb Ponzu Butter, Chive, Pickled Chilis

**FRESH OYSTERS | 16 (3P)/30 (6P)**

Fresh Daily Oysters, Ikura, Tobiko and Scallion, Ponzu, Preserved Wasabi Root, Chili Paste

**YELLOWTAIL CRUDO\* | 25**

Thinly sliced Japanese Yellowtail, Bruleed Heirloom Tomato, Pickled Chili, Toasted Garlic, Chive, Yuzu Crema, Ponzu

**TUNA TATAKI\* | 23**

Seared Tuna, Cucumber, Radish, Cilantro Sprouts, Avocado Emulsion, Charred Pepper Ponzu



## NIGIRI 1pc / SASHIMI 3pc

**EBI/ SHRIMP | 4.50/12**

**HAMACHI/ YELLOWTAIL\* | 5.5/15**

**HOTATE/ SCALLOP\* | 6/16**

**IKA/ CUTTLEFISH\* | 4.50/12**

**IKURA/ SALMON ROE | 5.50**

**MAGURO/ TUNA\* | 5.5/15**

**MASAGO/ SMELT ROE | 4**

**SAKE/ SALMON (FRESH)\* | 5/13**

**SAKE/ SALMON (HOUSE SMOKED)\* | 5/13**

**SHIRO MAGURO/ ALBACORE TUNA\* | 5/13**

**TAI/ SEA BREAM\* | 5.5/15**

**TAKO/ OCTOPUS | 5/13**

**TAMAGO/ ROLLED OMELETTE | 4**

**TOBIKO/ FLYING FISH ROE | 4**

**UNAGI/ FRESHWATER EEL | 5/13**

**\*ALL OF OUR NIGIRI IS PREPARED WITH FRESH GRATED WASABI ROOT & WILL COME PRE-SEASONED UNLESS ASKED OTHERWISE\***

**NIGIRI MIX\* | 50**

10 pieces, Chef's choice

**SASHIMI MIX\* | 60**

15 pieces, Chef's choice, Preserved Wasabi Root

**DELUXE SASHIMI MIX\* | 95**

25 pieces, Chef's choice, Preserved Wasabi Root

**BARA CHIRASHI\* | 48**

Chopped assorted sashimi, served over seasoned rice



## SPECIALTY ROLLS

**BOUGIE BOO\* | 22**

Panko Soft-shell Crab, Real Crab Salad, Spicy Tuna, Seasonal Lettuce and Cucumber,

Topped with Salmon, Yellowtail, Avocado, Masago, Scallion and Crispy Leeks, Miso Mustard and Ponzu

**BOHO (V/V) | 16**

Asparagus, Charred Enoki, Cucumber, Apple and Kaiware,

Topped with Avocado, Crispy Leeks, Cilantro Sprouts and Miso Mustard

**HANGRY\* | 18**

Shrimp Tempura, Spicy Tuna and Cucumber,

Topped with Salmon, Avocado, Masago and Scallion,

Spicy Mayo and Eel Sauce

**HASHTAG\* | 28**

Asparagus, Cucumber, Avocado and Kaiware,

Topped with A-5 Wagyu Beef Tataki, Sauteed Mushrooms, Buttered Arare,

Chives and Garlic Aioli

**INFLUENCER\* | 19**

Real Crab Salad, Cucumber, Apple and Avocado,

Topped with Seared Scallops, Masago and Cilantro Sprouts,

Garlic Aioli and Eel Sauce

**JU-ICHI PROTEIN ROLL\* | 20**

Tuna, Salmon, Albacore, Yellowtail, Real Crab Salad, Mango,

Avocado and Kaiware,

No Rice - Wrapped in Cucumber,

Topped with Cilantro Sprouts and Ponzu

**JU-ICHI RAINBOW\* | 18**

Real Crab Salad, Cucumber and Avocado,

Topped with 5 Types of Assorted Fish and Masago

**QUARANTINE\* | 19**

Poached Shrimp, Real Crab Salad, Cucumber, Avocado and Kaiware,

Topped with Tuna, Yellowtail, Lemon, Masago and Chives and Garlic Aioli

**RONA | 18**

Freshwater Eel, Cucumber and Avocado,

Topped with Real Crab Salad, Buttered Arare and Chives and Eel Sauce

**SPICY SELFIE\* | 19**

Spicy Salmon, Mango, Cucumber and Chives

Topped with Albacore Tuna, Shaved Onion and Crispy Leeks,

Garlic Ponzu and Chili Oil

**WIDGET\* | 19**

Spicy Tuna, Cucumber and Avocado

Topped with Salmon, Albacore Tuna, Jalapeno, Masago and Scallion

Seared with Spicy Mayo and Garlic Ponzu



## CLASSIC CUT ROLLS/HANDROLLS

**CALIFORNIA | 11/8**

Real Crab Salad, Cucumber, Apple and Avocado

**NEGI-TORO\* | 16/11**

Chopped Bluefin Tuna Belly, Scallion, Cucumber, Kaiware

**HAMACHI & SCALLION\* | 10/7**

Chopped Yellowtail, Scallion, Cucumber and Kaiware

**PHILLY\* | 9/6**

Smoked Salmon, Cream Cheese, Cucumber & Avocado

**SALMON SKIN | 9/6**

Crispy Salmon Skin, Bonito Flakes, Masago, Cucumber, Gobo and Kaiware

**SPICY OR REGULAR SALMON\* | 9/6**

Salmon, Cucumber and Kaiware

**SPICY OR REGULAR SCALLOP\* | 10/7**

Scallop, Cucumber, Gobo and Kaiware

**SPICY OR REGULAR TUNA\* | 9/6**

Tuna, Cucumber and Kaiware

**SHRIMP TEMPURA | 9/6**

Shrimp Tempura, Cucumber and Avocado

**SOFT-SHELL CRAB | 11/8**

Panko Soft-Shell Crab, Masago, Cucumber, Avocado, Gobo and Kaiware

**BLUE CRAB | 10/7**

Blue Crab Salad, Cucumber, Avocado

**EEL | 9/6**

Freshwater Eel, Cucumber and Avocado, Eel Sauce

**VEGGIE (V/V) | 7/5.5**

Asparagus, Cucumber, Avocado, Apple, Gobo and Kaiware

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