

the kitchen



STARTERS

MISO SOUP | 5

Tofu, Enoki, Scallion, Wakame

EDAMAME | 6

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

WAKAME SALAD | 7

Tobiko, Sesame

TATAKI KYURI | 7

Broken Cucumber, Sesame Dressing

HIYAYAKO | 10

Cold Tofu, Mixed Seaweed, Szechuan Peppercorn, Bonito Flakes, Chive, Ginger Ponzu

ASPARAGUS TEMPURA | 8

Mentai Aioli, Sea Salt

MIXED SHRIMP & VEGETABLE TEMPURA | 13

Matcha Sea Salt

LOBSTER TEMPURA | 24

Spicy Nori Aioli, Sea Salt

SEASONAL GREEN SALAD | 15

Whipped Burrata, Heirloom Tomato, Pear, Radish, Crispy Burdock Root, Honey Vinaigrette



KITCHEN SMALL PLATES

GRILLED OYSTERS | 13.50 (3P)

Garlic & Herb Ponzu Butter, Chive, Pickled Chilis

HAMACHI KAMA | 18

Roasted Japanese Yellowtail Collar, Seasonal Greens, Charred Pepper Ponzu

CHARCOAL CHICKEN | 18

Grilled Charcoal Dusted Jidori Chicken, Tokyo Negi, Yuzu Pepper Ponzu

BONE MARROW | 22

Roasted Beef Marrow Bone, Shiso Chimichurri, Pickled Shallot and Chilies, Grilled Baguette

WAGYU STEAK | 25

Rangers Valley Farms Australian Wagyu Coulotte, Sweet Potato Croquette, Baby Bok Choy, Hollandaise

WAGYU TARTARE | 27

Potato Espuma, Quail Egg Yolk, Shaved Black Italian Truffle, Trout Roe, Grilled Baguette

SCALLOPS & FOIE GRAS | 30

Seared Japanese Scallops & Hudson Valley Foie Gras, English Peas, Spiced Pumpkin Seed, Kabocha Squash Puree, Red Wine Soy Reduction

SOBA | 20

63 Degree Olinday Farms Duck Egg, Wagyu Fat Duck Confit, Roasted Duck Dashi, Tokyo Negi, Nori, Ikura



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

MOCHI ICE CREAM | 3(1PC)

*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



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