



7905 Engineer Rd. Suite A, San Diego, CA 92111

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DINNER



STARTERS

BROILED OYSTERS | 15 (3PC.)

Garlic & Herb Ponzu Butter, Chive, Pickled Chilis

FRESH OYSTERS* | 18 (3PC.) / 35 (6PC.)

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

MISO SOUP | 5

Tofu, Shimeji Mushrooms, Scallions, Wakame

MISO CLAM SOUP | 7

Littleneck clams, Scallions

EDAMAME | 6

Sea Salt (V/V) or Ume/Garlic Butter (V) +\$1

WAKAME SALAD | 7

Seaweed Salad, Masago, Gobo

TATAKI KYURI | 7

Broken Cucumber Salad, Sesame Ginger Dressing

BABY BOK CHOY | 10

Sauteed w/ Garlic & Soy, Topped w/ Bonito Flakes & Chili Threads

AGEDASHI TOFU | 10

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

WARM MUSHROOM SALAD (V) | 15

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

MIXED SHRIMP & VEGGIE TEMPURA | 16

ALL SHRIMP TEMPURA | 18

ALL VEGETABLE TEMPURA | 14

Yuzu Sea Salt & Tempura Sauce

ASPARAGUS TEMPURA | 13

Spicy Mentai Aioli

SHISHITO PEPPERS | 14

Sauteed w/ Chinese Sauasage & Spicy Garlic Soy,
Topped w/ Balsamic Glaze & Bonito Flakes

CHICKEN KARAAGE | 13

Crispy Fried Chicken, Spicy Nori Aioli

DIRTY CROQUETTES | 12

Japanese Curry Sauce, Mozzarella Cheese Emulsion, Trout Caviar

*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



NIGIRI (1pc.) / SASHIMI (3pc.)

EBI/ SHRIMP | 4.5
HAMACHI/ JAPANESE YELLOWTAIL* | 6/16.5
HAMACHI BELLY* | 7/19
HOTATE/ HOKKAIDO SCALLOP* | 6.5/18
IKA/ SQUID* | 5
IKURA/ SALMON ROE | 5.5
MAGURO/ TUNA* | 6/16.5
MASAGO/ SMELT ROE | 4.5
SAKE/ SCOTTISH SALMON* | 5/13.5
SAKE BELLY* | 6/16.5
SAKE/ SALMON (HOUSE SMOKED)* | 5/13.5
SHIRO MAGURO/ FIJIAN ALBACORE* | 5/13.5
TAI/ JAPANESE SEA BREAM* | 5.5/15
TOBIKO/ FLYING FISH ROE | 4.5
UNAGI/ FRESHWATER EEL | 5/13.5

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

NIGIRI MIX* | 55

10 Pieces, Chef's Choice

SASHIMI MIX* | 65

15 Pieces, Chef's Choice, Preserved Wasabi Root

DELUXE SASHIMI MIX* | 100

25 Pieces, Chef's Choice, Preserved Wasabi Root

BARA CHIRASHI* | 50

Chopped Assorted Sashimi, Served Over Seasoned Rice

FRESHLY GRATED WASABI ROOT | \$15

KIZAMI (CHOPPED/PICKLED) WASABI | \$3



CLASSIC CUT ROLLS/HANDROLLS

CALIFORNIA | 11/8

Real Crab Salad, Cucumber, Apple & Avocado

NEGI-TORO | 18/12

Chopped Bluefin Tuna Belly, Scallion, Cucumber, Gobo & Kaiware

HAMACHI & SCALLION* | 11/8

Chopped Yellowtail, Scallion, Cucumber, Gobo & Kaiware

PHILLY | 10/7

House Smoked Salmon, Cream Cheese, Cucumber & Avocado

SALMON SKIN | 9/6

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

SPICY OR REGULAR SALMON* | 10/7

Salmon, Cucumber & Kaiware

SPICY OR REGULAR SCALLOP* | 12/9

Scallop, Cucumber, Gobo & Kaiware

SPICY OR REGULAR TUNA* | 10/7

Tuna, Cucumber & Kaiware

SHRIMP TEMPURA | 10/7

Shrimp Tempura, Cucumber & Avocado

SOFT-SHELL CRAB | 11/8

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

BLUE CRAB | 10/7

Blue Crab Salad, Cucumber & Avocado

EEL | 10/7

Freshwater Eel, Cucumber, Avocado & Eel Sauce

VEGGIE (V/V) | 7/5.5

Asparagus, Cucumber, Avocado, Apple, Gobo & Kaiware

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SPECIALTY ROLLS

BOUGIE BOO* | 23

Panko Soft-shell Crab, Real Crab Salad, Spicy Tuna,
Seasonal Greens & Cucumber,
-Topped with Salmon, Yellowtail, Avocado, Masago, Scallion, Crispy Leeks,
Miso Mustard Sauce & Ponzu Sauce

BESTIE* | 26

Tempura Lobster, Real Crab Salad, Avocado, Asparagus, Seasonal Greens,
Wrapped in Sesame Soy Paper
-Topped with Tuna, Masago, Cilantro Sprouts, Tamarind Chili Sauce &
Spicy Nori Aioli

BOHO (V/V) | 18

Asparagus, Avocado, Cucumber, Apple & Kaiware,
-Topped with Sauteed Mushrooms, Crispy Leeks, Cilantro Sprouts &
Miso Mustard Sauce

HANGRY* | 19

Shrimp Tempura, Spicy Tuna & Cucumber,
-Topped with Salmon, Avocado, Masago and Scallion, Spicy Mayo & Eel
Sauce

HASHTAG* | 25

Asparagus, Cucumber, Avocado & Kaiware,
-Topped with Beef Tenderloin Tataki, Sauteed Mushrooms,
Buttered Arare, Chives & Garlic Aioli | **UPGRADE TO A5 WAGYU + \$5**

INFLUENCER* | 20

Real Crab Salad, Cucumber, Apple & Avocado,
-Topped with Seared Scallops, Masago, Cilantro Sprouts, Garlic Aioli &
Eel Sauce

JU-ICHI PROTEIN ROLL* | 21

Tuna, Salmon, Albacore, Yellowtail, Real Crab Salad, Mango, Avocado &
Kaiware, No Rice & Wrapped in Cucumber,
-Topped with Cilantro Sprouts & Ponzu Sauce

JU-ICHI RAINBOW* | 19

Real Crab Salad, Cucumber and Avocado,
-Topped with 5 Types of Assorted Fish & Masago

QUARANTINE* | 20

Poached Shrimp, Real Crab Salad, Cucumber, Avocado & Kaiware,
-Topped with Tuna, Yellowtail, Lemon Slices, Masago, Chives & Garlic Aioli

RONA | 19

Freshwater Eel, Cucumber & Avocado,
-Topped with Real Crab Salad, Buttered Arare & Eel Sauce

SPICY SELFIE* | 20

Spicy Salmon, Mango, Cucumber
-Topped with Albacore Tuna, Avocado, Shaved Onion, Crispy Leeks,
Garlic Ponzu Sauce & Chili Oil

WIDGET* | 20

Spicy Tuna, Cucumber & Avocado
-Topped with Salmon, Albacore Tuna, Jalapeno, Masago & Scallion
Seared with Spicy Mayo & Garlic Ponzu Sauce



GOHAN (MINI RICE BOWLS)

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

YUZU SALMON | 13

SNOW CRAB LEGS | 19

BLUE CRAB | 15

TORO/CHOPPED BLUEFIN BELLY* | 22

UNI/SEA URCHIN* | MRKT

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SMALL PLATES & MORE

YELLOWTAIL CRUDO* | 25

6 Slices of Japanese Yellowtail, Bruleed Heirloom Tomato, Pickled Chilis, Toasted Garlic, Chive, Yuzu Crema, Avocado Herb Emulsion & Ponzu Sauce

BBQ TUNA* | 23

Grilled Albacore Tuna w/ Korean Chili BBQ Sauce, Topped w/ Garlic Butter Arare & Cilantro Sprouts

HAMACHI KAMA | 21

Sea Salt Roasted Japanese Yellowtail Collar served w/ Charred Citrus, Seasonal Greens & Ponzu Sauce

CHARCOAL CHICKEN | 20

Grilled Charcoal Dusted Chicken Thighs served on Hot Cast Iron w/ Carmelized Onion, Scallion, Yuzu Pepper & Quail Egg Ponzu Sauce

BONE MARROW | 30

3 Roasted Canoe Cut Beef Marrow Bones Topped w/ Shiso Chimichurri, Pickled Shallots & Chilies, Served w/ Grilled Baguette

A5 MIYAZAKI WAGYU (4 OZ.) RIBEYE* | 50

Pan Seared A5 Wagyu served w/ Baby Bok Choy, Shaved Italian Black Truffles & Miso Hollandaise Sauce

A5 MIYAZAKI WAGYU CARPACCIO | 28

6 Slices of Lightly Seared Japanese A5 Wagyu served w/ Scallion, Toasted Garlic & Truffle Ponzu Sauce

SAKE STEAMED CLAMS | 20

Little Neck Clams Steamed in a Sweet Sake Butter Dashi Broth, served w/ Grilled Baguette & Charred Citrus



DESSERT MENU

RAINDROP CAKE | 7

Served w/ Seasonal Fruit, Matcha Soybean Powder & Black Sugar Syrup

POT DU CREME | 10

Infused w/ A5 Wagyu Fat, served w/ Candied Bacon & Vanilla Bean Whipped Cream

ANMITSU | 9

Coconut & Sugar Jellies, Shiratama Mochi, Red Bean Paste & Seasonal Fruit, served w/ Matcha Ice Cream, Black Sugar Syrup & Condensed Milk

MOCHI ICE CREAM | 3(1PC.)

JU-ICHI TASTING MENU

RESERVE A SEAT AT OUR INTIMATE, 12-SEAT
SUSHI BAR AND ENJOY A
2 1/2-HOUR TASTING MENU EXPERIENCE.

SEATING TIME IS 6PM
EVERY SUNDAY.

11 COURSE
PRE-SET MENU
\$145

WITH OPTIONAL
SAKE PAIRING
\$35

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