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## DINNER



## STARTERS

### 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

### MISO SOUP | 5

Tofu, Shimeji Mushrooms, Tokyo Negi, Wakame

### MISO CLAM SOUP | 7

Littleneck clams, Tokyo Negi

### 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

### 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

### MIXED SHRIMP & VEGGIE TEMPURA | 16

### ALL SHRIMP TEMPURA | 18

### ALL VEGETABLE TEMPURA | 14

Yuzu Sea Salt & Tempura Sauce

### ASPARAGUS TEMPURA | 12

Spicy Mentai Aioli

### LOBSTER TEMPURA | 25

Spicy Nori Aioli, Yuzu Sea Salt

### 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

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(V) - Vegetarian

(V/V) - Vegan





## 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



## CLASSIC CUT ROLLS/HANDROLLS

### CALIFORNIA | 11/8

Real Crab Salad, Cucumber, Apple & Avocado

### NEGI-TORO | 16/11

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

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

Chopped Yellowtail, Scallion, Cucumber, Gobo & Kaiware

### PHILLY | 9/6

House Smoked Salmon, Cream Cheese, Cucumber & Avocado

### SALMON SKIN | 9/6

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

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

Salmon, Cucumber & Kaiware

### SPICY OR REGULAR SCALLOP\* | 11/8

Scallop, Cucumber, Gobo & Kaiware

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

Tuna, Cucumber & Kaiware

### SHRIMP TEMPURA | 9/6

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 | 9/6

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\* | 22**

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

### **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) | 16**

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

### **HANGRY\* | 18**

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\* | 19**

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

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

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

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

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

### **QUARANTINE\* | 19**

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

### **RONA | 18**

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

### **SPICY SELFIE\* | 19**

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

### **WIDGET\* | 19**

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



## 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**

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

### **MIXED SEAFOOD CEVICHE\* | 25**

Tuna, Yellowtail, Japanese Scallops, Coconut, Avocado, Tamarind Chili Sauce, Leche de Tigre, Vietnamese Rice Cracker

### **HAMACHI KAMA | 18**

Roasted Japanese Yellowtail Collar, Seasonal Greens, Charred Pepper Ponzu

### **CHARCOAL CHICKEN | 18**

Grilled Charcoal Dusted Jidori Chicken, Tokyo Negi, Yuzu Pepper & Quail Egg Ponzu

### **BONE MARROW | 26**

Roasted Beef Marrow Bone, Shiso Chimichurri, Pickled Shallots & Chilies, Grilled Baguette

### **A5 MIYAZAKI WAGYU (4 OZ.) RIBEYE\* | 45**

Pan Seared & served w/ Sweet Potato Croquette, Baby Bok Choy, Miso Hollandaise Sauce

### **A5 MIYAZAKI WAGYU CARPACCIO | 25**

Lightly Seared & served w/ a jalapeno Ginger Relish, Toasted Garlic & Ponzu Sauce



## DESSERT MENU

### **RAINDROP CAKE | 7**

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 TASTING MENU

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

SEATING TIME IS 6PM  
EVERY SUNDAY.

11 COURSE  
PRE-SET MENU  
\$140

WITH OPTIONAL  
SAKE PAIRING  
\$35

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