


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

858-737-4401

www.juichi11sd.com

Follow us!  @juichi11sd

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 | 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

*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		4.50/12
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 & Kaiware

HAMACHI & SCALLION* | 10/7

Chopped Yellowtail, Scallion, Cucumber & 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* | 10/7

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

*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



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

BOHO (V/V) | 16

Asparagus, Charred Enoki, Cucumber, Apple & Kaiware,
Topped with Avocado, 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* | 28

Asparagus, Cucumber, Avocado & Kaiware,
Topped with A-5 Wagyu Beef Tataki, Sautéed Mushrooms, Buttered
Arare,
Chives & Garlic Aioli

INFLUENCER* | 18

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

BLUE CRAB | 15

SNOW CRAB | 20

MENTAIKO/SEASONED COD ROE | 16

TORO/CHOPPED BLUEFIN BELLY* | 22

UNI/SEA URCHIN* | MRKT

*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



SMALL PLATES & MORE

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

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 Shallot & Chilies, Grilled Baguette

WAGYU STEAK-

AUSTRALIAN (4-5 OZ.) COULOTTE* | 28

A5 MIYAZAKI (4-5 OZ.) RIBEYE* | 42

Sweet Potato Croquette, Baby Bok Choy, Hollandaise

WAGYU TARTARE* | 29

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

SCALLOPS & FOIE GRAS | 32

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

RAMEN | 20

63 Degree Egg, Seared Smoked Duck Breast, Roasted Duck Cream Dashi, Black Garlic Shoyu Tare, Tokyo Negi, Wood ear Mushroom, Golden Pea Sprouts & Bamboo Shoots



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

11 COURSE
PRE-SET MENU
\$140

WITH OPTIONAL
SAKE PAIRING
\$35

*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