



SUSHI BAR

SPECIALTY ROLLS

BOUGIE BOO* | 25

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

QUARANTINE* | 21

Poached Shrimp, Real Crab Salad & Cucumber, Topped w/ Tuna, Yellowtail, Lemon Slices, Chives & Garlic Aioli

JU-ICHI RAINBOW ROLL* | 20

Real Crab Salad, Cucumber & Avocado, Topped w/ Five Types of Assorted Fish

HANGRY* | 20

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

JU-ICHI PROTEIN ROLL* | 23

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

WIDGET* | 21

Spicy Tuna, Cucumber & Avocado, Topped w/ Salmon, Albacore Tuna, Jalapeno, Masago & Scallion, Seared w/ Spicy Mayo & Ponzu Sauce

INFLUENCER* | 22

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

SPICY SELFIE* | 21

Spicy Salmon, Mango & Cucumber, Topped w/ 7-Spice Crusted Tuna, Shaved Onion, Crispy Leeks & Spicy Ponzu Sauce

NIGIRI (1PC.) & SASHIMI (3PC.)

	N	S
EBI SHRIMP	4.5	12
HAMACHI* YELLOWTAIL	6	16.5
HAMACHI BELLY*	7	19
HOTATE* SCALLOP	6.5	18
IKURA SALMON ROE	5	
MAGURO* TUNA	5.5	15
MASAGO SMELT ROE	4.5	
SAKE* SALMON	5	13.5
SAKE BELLY*	6	16.5
SHIRO MAGURO* ALBACORE	5	13.5
UNAGI FRESHWATER EEL	5	13.5

NIGIRI MIX* | 45

8 Pieces, Includes Tuna, Salmon, Albacore, Yellowtail & 4 Pieces Chef's Choice

SASHIMI MIX* | 55

12 Pieces, Includes Tuna, Salmon, Albacore, Yellowtail & Chef's Choice, Served w/ Preserved Wasabi Root

DELUXE SASHIMI MIX* | 90

21 Pieces, Includes Tuna, Salmon, Albacore, Yellowtail & Chef's Choice, Served w/ Preserved Wasabi Root

BARA CHIRASHI* | 50

Chopped Assorted Sashimi, Served Over Seasoned Sushi Rice

YELLOWTAIL CRUDO* | 28

6 Pieces of Japanese Yellowtail, Bruleed Cherry Tomato, Pickled Chili, Toasted Garlic, Avocado Lime Emulsion & Spicy Ponzu Sauce

SEARED AHI TUNA* | 25

6 Pieces of Seared 7-Spice Crusted Ahi Tuna, Jalapeno, Cucumber, Shaved Onion, Cilantro Sprouts & Citrus Soy Dressing

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

Fresh Daily Oysters on the Half Shell, Topped w/ Tobiko, Scallion & Ponzu Sauce, Served w/ Pickled Wasabi Root, Sea Salt & Chili Sauce

CLASSIC CUT ROLLS & HANDROLLS

	CR	HR
CALIFORNIA Real Crab Salad, Cucumber, Apple & Avocado	13	9
BLUE CRAB Blue Crab Salad, Cucumber & Avocado	12	8
PHILLY. Salmon, Cucumber, Avocado & Cream Cheese	9	6
NEGI-TORO* Chopped Bluefin Tuna Belly, Scallion, Cucumber, Gobo & Kaiware	19	13
NEGI-HAMA* Chopped Yellowtail, Scallion, Cucumber, Gobo & Kaiware	13	9
SALMON SKIN Crispy Salmon Skin, Bonito Flakes, Scallion, Masago, Cucumber, Gobo & Kaiware	11	7
SPICY OR REGULAR SALMON* Salmon & Cucumber	12	8
SPICY OR REGULAR SCALLOP* Scallop, Cucumber, Gobo & Kaiware	14	10
SPICY OR REGULAR TUNA* Tuna & Cucumber	12	8
SHRIMP TEMPURA Crispy Fried Shrimp, Cucumber, Avocado & Eel Sauce	12	8
SOFT-SHELL CRAB Panko Soft-Shell Crab, Masago, Cucumber, Avocado, Gobo & Kaiware	14	10
EEL Freshwater Eel, Cucumber, Avocado & Eel Sauce	12	8
VEGGIE (V/V) Asparagus, Cucumber, Avocado, Apple, Gobo & Kaiware	9	6

MINI RICE BOWLS | Seasoned Rice Topped w/ Ikura, Furikake & Salted Egg Yolk (Egg Yolk Not Included on Chirashi)

YUZU PEPPER SALMON | 12

NEGI-HAMA/ CHOPPED YELLOWTAIL* | 18

NEGI-TORO/ CHOPPED BLUEFIN BELLY* | 23

BLUE CRAB | 14

BARA CHIRASHI/ ASSORTED FISH* | 18

UNI/ SEA URCHIN* | MARKET PRICE

*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



KITCHEN

SMALLS & STARTERS

MISO SOUP | 5

Tofu, Shimeji Mushrooms, Scallion & Wakame

MISO CLAM SOUP | 8

Scallion & Wakame

EDAMAME | 7

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

WAKAME SALAD | 7

Seasoned Seaweed Salad, Gobo & Ponzu Sauce

SUNOMONO | 7

Cucumber Salad, Kombu, Sesame Soy Dressing & Chili Threads

AGEDASHI TOFU | 10

Crispy Fried Tofu Topped w/ Bonito Flakes, Served w/ Grated Ginger & Daikon, Scallions & Dashi Sauce

BABY BOK CHOY | 10

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

YAKI ONIGIRI | 6

Grilled Rice Ball, Filled w/ Yuzu Pepper Salmon

BERKSHIRE PORK GYOZA (5PC.) | 10

Served w/ Soy Dipping Sauce

BROILED OYSTER (1PC.) | 5

Garlic & Herb Ponzu Butter, Pickled Chilis & Cilantro Sprouts

DIRTY CROQUETTES | 11

Sweet Potato Croquettes w/ Japanese Curry, Mozzarella Cheese Sauce & Ikura

CHIKUWA TEMPURA | 7

Crispy Fried Fish Cakes, Filled w/ Mozzarella Cheese, Served w/ Tempura Sauce

CHICKEN KARAAGE | 13

Crispy Fried Chicken Thighs, Served w/ Spicy Nori Aioli

CHARCOAL CHICKEN | 20

Grilled Charcoal Dusted Chicken Thighs, Served on Hot Cast Iron w/ Charred Onion, Scallion, Yuzu Pepper & Ponzu Sauce

HAMACHI KAMA | 21

Sea Salt Grilled Japanese Yellowtail Collar, Served w/ Charred Citrus & Ponzu Sauce

MIXED SHRIMP & VEGGIE TEMPURA | 13

ALL SHRIMP TEMPURA | 15 (5PC.)

ASPARAGUS TEMPURA | 12

Served w/ Yuzu Sea Salt & Tempura Sauce

ZARU SOBA

Cold Buckwheat Noodles Topped w/ Seaweed Flakes, Served w/ Scallion, Grated Ginger, Wasabi, Soba Dipping Sauce & Miso Soup

PLAIN | 14

PORK BELLY SHABU | 18

TEMPURA SHRIMP (3PC.) | 19

UDON

Thick Japanese Wheat Noodles in a Savory Broth

PLAIN | 14

Simply Noodles & Udon Broth Topped w/ Scallion

NABEYAKI | 21

Onsen Egg, Tempura Shrimp, Chicken, Fish Cake, Shiitake, Napa Cabbage, Bok Choy & Scallion

BEEF OR CHICKEN | 18

Fish Cake, Shiitake, Napa Cabbage, Bok Choy & Scallion

TEMPURA SHRIMP (3PC.) | 20

Fish Cake, Shiitake, Napa Cabbage, Bok Choy & Scallion

~ADD CURRY BROTH~ | 1.50

~ADD ONSEN EGG~ | 2

CURRY RICE

Served over Steamed Rice w/ Japanese Pickles & Miso Soup

PLAIN | 15

GRILLED CHICKEN | 17

KATSU CHICKEN OR PORK | 18

KARAAGE CHICKEN | 18

TEMPURA SHRIMP (3PC.) | 20

SWEET POTATO CROQUETTE (3PC.) | 17

~ADD MOZZARELLA CHEESE~ | 1.50

SWEETS

POT DU CREME | 9

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

ANMITSU | 9

Coconut & Sugar Jelly, Green Tea Mochi Ice Cream, Red Bean Paste & Seasonal Fruit, Served w/ Black Sugar Syrup & Condensed Milk

MOCHI ICE CREAM | 3 (1PC.)

Chocolate, Vanilla, Strawberry, Mango or Green Tea

SIDES

FRESH GRATED WASABI ROOT | 15

KIZAMI (CHOP/PICKLED) WASABI | 3

STEAMED OR SUSHI RICE | 2.50

SIDE SAUCES (REFILLABLE) | .50

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.

PRE-SET MENU
\$150

WITH OPTIONAL
SAKE PAIRING
\$40

Follow us! @juichi11sd

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