



# 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

NOODLES

## 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

\*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