



S A K E

JUNMAI

Sakari - Hot Sake (8oz) ...8

Melon, green apple, herbs with a clean and dry finish

Soto ...9 (180ml) / **35** (300ml)

Full bodied and smooth with notes of melon, cucumber, and coconut

Maneki Wanko - Lucky Dog (180ml) ...7

Medium dry with notes of ripe apple, concord grape, and honeydew

GINJO

Dewazakura "Cherry Bouquet" (300ml) ...28

Floral with notes of lime, pickled ginger, strawberry jam, and yuzu with a silky texture

JUNMAI GINJO

Kikusui **12** gl / **25** (300ml) / **55** (720ml)

Fresh cantaloupe and banana with a medium body and Mandarin orange overtones

JUNMAI DAIGINJO

Dassai - "39" (300ml) ...45

Aromatic, sweet, dry finish, hints of apple & honeydew

NIGORI

Snow Angel (180ml) ...10

Delicate and silky with notes of lily flowers, banana, strawberry, tangerine, and vanilla

Sho Chiku Bai (glass) ...12

Slightly sweeter with fruity aromas and flavors of melon, vanilla, sweet custard



Wine

Pinot Grigio - Vinetti de Fiorini, Italy	10
Orange - Adegas de Penalva, Portugal	12
Rosé - Glatzer, Austria	10
Pinot Noir - The Pinot Project, Sonoma	12

Beer

Asahi - Super Dry	7
Asahi - NON-ALCOHOLIC	6
Aooni - IPA	9
Echigo - Rice Beer	8
Hitachino - Yuzu Lager	9

Draft Beer

Sapporo	7
Suntory Premium Malt	8
Boomtown "Nosejob" IPA	8

Soft Drinks

Sparkling Water	3
Chilled Tea (Oolong or Green)	3
Hot Tea (Sencha or Ginger)	3
Kimino Soda (Yuzu or Ume)	5



Dinner | 5pm -9pm

Ask about our daily chef specials!

Starters

Edamame chilled and salted	4
Seaweed Salad sesame seed *	5
Miso Soup onion, Italian squash	4
Nukazuke Pickles radish, cucumber, eggplant *	6
Spicy Tuna w/ Crispy Rice * <i>Dine-in Only</i>	10
<i>Spicy tuna, crispy rice, eel sauce, house spicy aioli, serrano pepper</i>	
Sashimi Trio	18
Yellowtail & Jalapeno	15
Sashimi Deluxe	36

Nigiri (2 pc) or Hand Roll

Salmon	7
Yellowtail	7
Albacore	7
Branzino	7
Blue Crab	7
Scallop	7
Eel *	7
Sweet Shrimp	9
Salmon Roe	9
Tuna	7
Chutoro	10
Otoro	15
Tuna Trio (one of each)	15
Japanese Omelet	6
Japanese A5 Wagyu (1 pc)	9

House Hand Rolls

Yellowtail habanero aioli *	8
Salmon ground sesame seed	8
Negitoro toro & scallion	9
Spicy Scallop house hot sauce	8
Spicy Tuna house hot sauce	8
Lobster miso, garlic, scallion, soy wrap **	12
Salmon Skin gobo root, bonito flake, cucumber	8
Baked Crab yuzu aioli, soy paper *	8
California imitation crab, cucumber, avocado *	7

VG Hand Rolls (all gluten-free)

Beet tofu "cream cheese"	6
Asparagus onion, zucchini, corn	6
Shiitake Mushroom shiso, tofu "cream cheese"	6
Natto fermented soy beans, shiso	6
Avocado & Cucumber	6

**Most menu items are gluten-free or
can be made gluten-free unless otherwise noted.**

** = can be made gluten-free

* = cannot be gluten-free

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花
果

ICHIJIKU

NEIGHBORHOOD SUSHI BAR

Dinner | 5pm - 9pm

Sushi Box for One \$32

All items are gluten-free

Edamame
Tuna Nigiri
Branzino Nigiri
Salmon Nigiri
Spicy Tuna Roll

Sushi Box for Two \$59

Edamame
Tuna Nigiri
Branzino Nigiri
Salmon Nigiri
Yellowtail Nigiri
Albacore Nigiri
Spicy Tuna Roll
Salmon & Sesame Roll
California Roll*

Deluxe Box for Two \$80

Edamame
Tuna Nigiri
Branzino Nigiri
Salmon Nigiri
Yellowtail Nigiri
Albacore Nigiri
Spicy Tuna Roll
Salmon & Sesame Roll
California Roll *
Chutoro Nigiri
Lobster Roll **

Vegan Box for 1 \$25

All items are gluten-free

Edamame
Avocado/Cucumber Roll
Asparagus Roll
Shiitake Roll
Beet Roll

** = can be made gluten-free

* = cannot be gluten-free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Handroll Happy Hour
2pm - 5pm | Fri - Sun

Last call for Happy Hour Food is 4:45

All bento sets come with
 miso soup + edamame + chef's choice side dish

Bento Set A \$25

Any three house or vegan rolls

Lobster Roll +\$4

Negitoro Roll +\$2

Bento Set B \$30

Any four house or vegan rolls

Lobster Roll +\$4

Negitoro Roll +\$2

Vegan Bento Set C \$25

Any four vegan rolls

House Handrolls

Blue Crab	7
California imitation crab, cucumber, avocado *	7
Salmon and scallion	7
Salmon ground sesame seed	8
Salmon Skin gobo root, bonito flake, cucumber **	8
Spicy Scallop house hot sauce	8
Spicy Tuna house hot sauce	8
Tuna	7
Yellowtail and scallion	7
Yellowtail habanero aioli *	8
Baked Crab yuzu aioli, soy paper *	8

VG Handrolls (all gluten-free)

Beet tofu "cream cheese"	6
Asparagus onion, zucchini, corn	6
Shiitake Mushroom shiso, tofu "cream cheese"	6
Natto fermented soy beans, shiso	6
Avocado & Cucumber	6

Special Handrolls

Lobster miso, garlic, scallion, soy wrap *	12
Negitoro toro & scallion	9

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 can be made gluten-free unless otherwise noted.**

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Handroll Happy Hour

2pm - 5pm | Fri - Sun

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Drinks

Sapporo	5
IPA	6
White / Rose / Red	7
Sake	6

Snacks

Edamame chilled and salted	3
Wasabi Peas	3
Nori Crackers	3
Nukazuke Pickles	4
Seaweed Salad	4
Miso Soup	3
Inari tofu skin with sushi rice (2 pieces)	5
Spicy tuna on crispy rice (4 pieces)	8