



# ICHI SUSHI LUNCH MENU

## SUSHI

**SPICY SCALLOP 8**  
Cucumber, Avocado, Tobiko

**SPICY TUNA 8**  
Cucumber, Avocado, Tobiko

**FUTOMAKI 6**  
Vegetarian Pickle Roll, Avocado, Cucumber

**TEKKA MAKI 5.5**  
Big Eye Tuna

**NEGI-HAMA 5.5**  
Yellowtail, Green Onion

**UMI MASU SHISO 5**  
Ocean Trout, Shiso

**NEGI-BINCHO 5**  
Albacore, Green Onion

**KAPPA MAKI 4**  
Cucumber

**AVOCADO MAKI 4**  
Cucumber

**UME SHISO MAKI 4**  
Cucumber, Pickled Plum, Shiso

**TEKKA DON 16**  
Big Eye Tuna, Tobiko, Pickles, Over Sushi Rice

**INARI 3**  
Marinated Tofu Skin Stuffed With Rice

## JAPANESE HOT DOGS

### ALL BEEF HOT DOGS WITH THE FOLLOWING

**KIMCHI DOG 8**  
Kimchi, Green Onion, Sesame Seeds

**CURRY DOG 9**  
Japanese Curry, Beni Shoga, Green Onion

**MAPO DOG 9**  
Mapo Tofu, Ground Pork, Green Onion, Sesame Seeds

**JAPANESE DOG 8**  
Spicy Tonkatsu Mayo, Ginger Pickle, Bonito, Furikake

## SALADS

**JAPANESE POTATO SALAD 5**  
Japanese Cucumber, Miso Tahini Dressing

**CUCUMBER SALAD 7.5**  
Japanese Cucumber, Miso Tahini Dressing

**GOMA AE 7**  
Pea Tendrils, Black Sesame Paste, Itogaki

## SIDES

**EDAMAME 4**  
Maldon Salt

**MISO SOUP 4**

**SUSHI RICE 2**

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

Corkage fee is \$10 per bottle.

## WINE

### SPARKLING

NV, Cleto Chiarli, Brut de Noir, Rose 12/67

NV, Billecart-Salmon, Brut Reserve 17/100

NV, Jean Laurent, Brut 103

### WHITE

2014, Furmint, Pajos 11/53

2016, Angeline, Savignon Blanc 12/57

## SAKE

Ichinokura, Taru, Junmai, *Cedar barrel aged* 16/61

Shirataki Jozen Mizunogotoshi, Ginjo, *Floral* 15/85

Hakkaisan, Junmai Ginjo, *Crisp* 14/79

Chikurin, Junmai Ginjo, *Herbal* 14/79

Dassai 50, Junmai Daiginjo, *Creamy* 12/67

Dassai 23, Junmai Daiginjo, *Delicate* 34/199

Yoshinogawa, Daiginjo, *Complex* 27/154

Narutotai, Namazake, Ginjo, Genshu, *Bold* 14/79

Minato Harbor, Nama Genshu Yamahai, *Cinnamon*  
18/103

Red Maple, Kamoizumi, *Sweet* 8

Sake Flight Your Choice of Three 1 oz. Pours 19

## SHOCHU

IICHIKO, Barley 11

HANASHIMA UTA, Rice 12

KAKUSHIGURA, Aged Barley 12

## BEER

SAPPORO, Lager 7

ASAHI, Lager 7

## SOFT DRINKS

HOT TEA 2

COCA COLA 3

DIET COKE 3

SPRITE 3

GINGER BEER 4

PELLEGRINO 4

