

STUDIO 151 /ICHI GO ICHI

SUSHI

LEAN BLUEFIN TUNA 7
MEDIUM FATTY TUNA 9
FATTY TUNA 11
YELLOW TAIL 6
SALMON 6
JAPANESE SEA BREAM 8
IKURA (SALMON ROE) 7
SCALLOP 7
UNI (SEA URCHIN) MAINE 8
UNI (SEA URCHIN) JAPAN 12
UNI (SEA URCHIN) CALIFORNIA 10
SPANISH MACKEREL 7
JAPANESE MACKEREL 8
JAPANESE BARRACUDA 8
BOTAN SHRIMP 8
EEL 7
CHEF'S SPECIAL (5 PIECE SUSHI) 35

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HAKOZUSHI (PRESSED SUSHI)

HAKOZUSHI 24
OPTIONS YELLOW TAIL, SALMON, TUNA



WWW.ICHIGOICHI.COM

SPECIALITY TEMAKI

TUNA ROLL 9
TUNA AVOCADO 10
SALMON YUZU ROLL 9
SALMON AVOCADO 10
SALMON IKURA 12
YELLOW TAIL ROLL 9
SCALLOP ROLL 10
SPICY SCALLOP ROLL 11
TORO TAKU ROLL 13
TORO IKURA ROLL 15
TORO UNI ROLL 16
BOTAN SHRIMP ROLL 12
UNI HANDROLL 18
EEL ROLL 9
AVOCADO 9
AVOCADO RADISH ROLL 10
CUCUMBER SEAWEED ROLL 9
CUCUMBER GARLIC ROLL 9
PICKLED RADISH + SHISO 9
TORO UNI CAVIAR ROLL 20

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OMAKASE

SELECTED BY CHEF.
YOU WILL BE PRESENTED WITH
A SEQUENCE OF SUSHI AT SUSHI BAR.
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