

Ichi Riki

一力



1603 Del Monte Blvd
Seaside, Ca, 93955
(831) 394-7733

APPETIZERS

EDAMAME Steamed soy beans	\$5.5
AGEDASHI TOFU Deep fried tofu with shishito peppers & dried bonito flakes	\$8.5
GYOZA Pan fried pork pot stickers	\$9
NASU MISO Grilled eggplant with miso sauce	\$9
MUSSEL SHOOTERS Green mussels, ponzu, green onion, tobiko, topped with a quail egg	\$4
TEMPURA Two shrimp tempura with an assortment of vegetable tempura	\$12
KARAAGE Deep fried chicken with shishito peppers	\$11
SASHIMI SAMPLER Eight pieces of sashimi (Chefs choice)	\$18
HAMACHI KAMA Grilled yellowtail collar	\$20
ASARINO SAKAMUSHI Steamed butter clams	\$13.5
HONETSUKI YAKINIKU Grilled beef short ribs topped with green onion & sesame seeds	\$18
SALMON & HAMACHI CARPACCIO Tuna tartare, layered with salmon, hamachi, topped with green onion, red onion, tomato & quail egg	\$20

SIDES

• HOUSE SALAD Spring mix with cherry tomato & broccoli	\$4.5	• SASHIMI SALAD Assorted sashimi over a spring mix with cherry tomato & broccoli	\$20
• SEAWEED SALAD	\$5	• MISO SOUP	\$3
• SUNOMONO SALAD Sliced cucumber with sweet vinegar (Add ebi, tako, kani for an extra \$6.5 or combo \$8)	\$6.5	• STEAMED RICE	\$3

DINNER PLATES

Comes with miso soup, salad & rice

CHICKEN TERIYAKI	\$23	ASSORTED TEMPURA	\$25
Grilled chicken with teriyaki sauce		Four shrimp tempura with an assortment of vegetable tempura	
SALMON TERIYAKI	\$23	TONKATSU	\$23
Grilled salmon with teriyaki sauce		Breaded deep fried pork	
BEEF TERIYAKI	\$25		
Grilled beef with teriyaki sauce			

COMBINATION BOX

Choose two Items

Comes with miso soup, salad & rice

\$25

- TONKATSU
- SABA SHIO
- CALIFORNIA ROLL
- TEMPURA
Shrimp tempura with an assortment of vegetable tempura
- BEEF TERIYAKI
- SALMON TERIYAKI
- CHICKEN TERIYAKI
- SASHIMI
Six pieces of assorted sashimi (Chefs choice)

SASHIMI//SUSHI PLATTERS

Chefs Choice

Comes with miso soup

SAKURA	\$39	JO	\$30
Eight pieces of nigiri & six pieces of sashimi		Eight pieces of nigiri, three piece California roll & three piece tuna roll	
MARU	\$29	ASSORTED SASHIMI	\$38
Five pieces of nigiri & two hand rolls		Fifteen pieces of sashimi with rice on the side	
CHIRASHI	\$30	DELUXE	\$33.5
Assorted sashimi over sushi rice		Eight pieces of nigiri, three pieces of California roll, three pieces of tuna roll & four pieces of futomaki	

NIGIRI//SASHIMI

Nigiri two pieces per order//Sashimi three pieces per order

REAL WASABI \$2.00
QUAIL EGG \$1.50

MAGURO Tuna	\$7	TAKO Octopus	\$6.25
HAMACHI Yellowtail	\$6.5	KANI Crab	\$6.25
SABA Mackerel	\$6.25	IKURA Salmon Roe	\$8.5
SHIRO MAGURO Albacore	\$6.25	INARI Fried tofu skin	\$3
SAKE Salmon	\$6.25	HOTATE Scallops	\$7.25
SMOKED SALMON	\$6.25	EBI Cooked shrimp	\$5.5
UNAGI Eel	\$7.25	TAMAGO Egg omlette	\$4
IKA Squid	\$6.25	AMAEBI Raw sweet shrimp	\$12
TOBIKO Flying Fish Roe	\$6		

MAKI SUSHI

TEKKA ROLL Tuna	\$6.5	NEGIHAMA ROLL Yellowtail & green onion	\$6.5
SALMON ROLL Fresh salmon & avocado	\$7	SPICY TUNA ROLL Spicy tuna, cucumber & green onions	\$7.5
PHILLY ROLL Smoked salmon, cream cheese & avocado	\$8.5	EEL ROLL Eel & avocado	\$8.5
SHRIMP TEMPURA ROLL Shrimp tempura with cucumber & avocado	\$9	RIKI ROLL Spicy tuna, shrimp tempura topped with salmon, eel & avocado	\$16
SALMON SKIN ROLL Salmon skin, green onion, avocado, yamagobo, kaiware, tobiko & shiso	\$8.5	SPIDER ROLL Soft shell crab, cucumber, avocado & yamagobo	\$16
CRUNCHY ALBACORE ROLL Albacore, cream cheese, avocado, topped with crunchy tempura bits	\$9	DRAGON ROLL Imitation crab, cucumber, shrimp tempura, topped with eel & avocado	\$17
PACIFIC ROLL Spicy albacore, cream cheese, tempura jalapeño, topped with tuna, avocado & tempura bits	\$17	RAINBOW ROLL Imitation crab, avocado, topped with five assortment of fish	\$18
OCEAN ROLL Spicy tuna, cucumber, topped with salmon, hamachi, lemon & tobiko	\$16	SUR ROLL Soft shell crab mix, spicy tuna, topped with tuna, salmon, avocado, eel & baked sauce	\$18
GOLDEN CALIFORNIA ROLL Deep fried roll with imitation crab & avocado	\$8	MAHALO ROLL Shrimp tempura, salmon, cucumber, topped with albacore, hamachi, tuna poké, avocado & tobiko	\$20
CALIFORNIA ROLL Imitation crab & avocado	\$6	SEASIDE ROLL Chef special roll, comes with miso soup & salad	\$25

VEGETARIAN MAKI SUSHI

KAPPA ROLL

Cucumber

\$5

KANPYO ROLL

Japanese cooked squash

\$4.5

VEGETABLE ROLL

Cucumber, avocado & carrots

\$6

SWEET POTATO ROLL

Tempura sweet potato, cucumber & avocado

\$7

UME SHISO ROLL

Cucumber, shiso & plum Paste

\$5.5

FUTOMAKI ROLL

Spinach, egg, shiitake mushroom, kanpyo, avocado, yamagobo

\$13

AVOCADO ROLL

\$5

UDON

TSUKIMI

Poached egg, fish cake, seaweed & green onion

\$12

KITSUNE

Fried tofu skin, fish cake, tempura flakes & green onion

\$15

NIKU CHICKEN

Chicken udon with hard boiled egg

\$15

TEMPURA

Shrimp & vegetable tempura, fish cake & green onion

\$16

NIKU BEEF

Beef udon with hard boiled egg

\$17

NABEYAKI

Chicken, fish cake, poached egg, shiitake mushrooms, shrimp tempura & green onion

\$17

DONBURI

Comes with miso soup

OYAKODON

Chicken, onion, egg, simmered In sweet dashi sauce

\$15

KATSUDON

Panko fried pork, onion, egg, simmered In sweet dashi sauce

\$18

TANINDON

Thin sliced beef, onion, egg, simmered In sweet dashi sauce

\$17

UNADON

Grilled fresh water eel, topped with seaweed & unagi sauce

\$28

TENDON

Shrimp & vegetable tempura simmered in sweet dashi sauce

\$15

TEKKADON

Thin sliced tuna topped with seaweed & green onions

\$28

HOT POT

BEEF SUKIYAKI

Sliced beef, tofu, yam noodle & vegetables simmered In sweet soy sauce broth

\$20

PORK TOFU

Chopped pork, tofu & onion simmered In bean paste sauce

\$16.5

CHICKEN SUKIYAKI

Chopped chicken, tofu, yam noodle & vegetables simmered In sweet soy sauce broth

\$19

YU TOFU

Tofu & vegetables simmered In seaweed broth

\$12

DESSERT

GREEN TEA ICE CREAM	\$4.00
MOCHI ICE CREAM	\$5.00
Two pieces per order (Ask server for flavor options)	

BEVERAGES//ALCOHOL

SOFT DRINKS	\$3
Pepsi, Diet pepsi, Starry, Orange crush, Lemonade & Dr. Pepper	
RAMUNE	\$4
SAN PELLEGRINO	\$4
HOT SAKE SM/LG	\$6//9
SAPPORO & ASAHI SM/LG	\$6//9
SAPPORO & ASAHI DRAFT	\$7.5//8.5
SAPPORO & ASAHI PITCHER	\$20//24
NIGORI -UNFILTERED SAKE	\$15
300ml Creamy & rich	
KIKUSUI FUNAGUCHI	\$12
200ml Unpasteurized live sake & rich In flavor	
HATSUMAGO	\$19
300ml clean & smooth with fruity taste	
KUROSAWA JUNMAI	\$19
300ml Smooth, crisp & dry	
KIKUSUI JUNMAI GINJO	\$22
300ml Light & citrusy	
PLUM WINE	\$8
THE FABLEIST SAUVIGNON BLANC	\$12//48
Paso Robles, California	
THE FABLEIST CHARDONNAY	\$12//48
Paso Robles, California	
THE FABLEIST PINOT NOIR	\$13//52
Paso Robles, California	

All credit card transactions will have a 3.5% non-cash adjustment fee. We are grateful for your understanding!

Water Is served upon request

Prices are subject to change without notice

These Items are cooked to order and may be served raw or undercooked, consuming raw or undercooked seafood may Increase your risk of food borne illness