Ichimora

HOUSE NOODLE

Hiyashi Chuka (Cold Noodle) 17.00
Carrot, cucumber, wood ear mushroom, chashu pork, half soft boiled egg, cold handmade ramen, house lemon sauce (brothless)
Sesame Allergy Alert

Zha Jiang Mian 17.00
Carrot, cucumber, woodear mushroom, handmade thick noodle, zha jiang pork sauce (brothless)

HOUSE SIGNATURE

Peking Duck ★
Half 39.95 Whole 74.95

scallions, cucumber, pancake, housemade sauce
(Please order 1 day in advance for Peking Duck)

Spicy Vegetarian ★ Must Try GF Gluten Free
*Contain undercooked seafood
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

All the food is all made with love.
Please be aware of what you pick.
WE DON'T ACCEPT RETURNS.
18% of gratuity will be added on party of 6 or more,
20% of gratuity will be added on party of 10 or more.

STARTER

Japanese Pork/Chicken Gyoza 8.00

Karaage 9.00
Japanese fried chicken, spicy mayo, house spicy sauce, sesame, scallions

Scallion Pancake 7.50

Veggies Spring Rolls 5.00

KUSHIYAKI

Grilled Chicken Skewers 14.00
Grilled Beef Skewers 15.00
Grilled Lamb Skewers 15.00 ★

HANDMADE DIM SUM

Shrimp Dumpling 6.00
Shrimp and Scallop Dumpling 7.00
Shrimp Siu Mai 7.50
Shrimp and Cilantro Dumpling 7.00
Mix Mushrooms Dumplings 7.50
Steamed Pork Bun 6.00 ★
Steamed Custard Bun 5.50

LUNCH SPECIAL

All lunch special served with miso soup or ginger salad
(Monday - Friday 11:30 AM-2 PM)

Rice Bowl

Karaage Rice Bowl 10.00
Japanese fried chicken,sesame seed, scallions, spicy mayo, house spicy sauce,white rice

Chashu Pork Rice Bowl 11.00
Japanese braised pork, sesame seed, scallion, house spicy sauce, white rice

Unagi Don 18.00
Baked eel, sushi rice, sesame seed, oshinko, seaweed powder, eel sauce

Chicken Fried Rice Bowl 10.00
Stir fried rice with chicken, egg, onions, peas and carrots, scallions

Shrimp Fried Rice Bowl 12.00
Stir fried rice with shrimp, egg, onions, peas and carrots, scallions

Vegetable Fried Rice Bowl 10.00
Stir fried rice with broccoli, egg, onions, peas and carrots, scallions

Bento Box

***Sushi Box** 12.00 GF
6 pcs of assorted sushi and california roll

***Sashimi Box** 15.00 GF
8 pcs of assorted sashimi and california roll

***Sushi & Sashimi Box** 15.00 GF
4 pcs of assorted sashimi, 4 pcs of assorted sushi and spicy tuna roll

***Sushi Roll Combo Box** 14.00 GF
California roll, jb roll, and spicy tuna roll

Poke Bowl

***Poke Bowl "A"** 13.00
Tuna, edamame, avocado, carrot, sesame seed, cucumber, seaweed salad, sushi rice, spicy mayo, ponzu sauce, ginger

***Poke Bowl "B"** 13.00
Salmon, edamame, avocado, carrot, sesame seed,cucumber, seaweed salad, sushi rice, spicy mayo, ponzu sauce, ginger

***Poke Bowl "C"** 16.00
Tuna, salmon, white fish, kani, edamame, avocado, carrot, sesame seed, cucumber, seaweed salad, sushi rice, spicy mayo, ponzu sauce, ginger

Rice option: sushi rice/ brown rice
All Poke Bowl could be **gluten free**,
as long as you ask for no ponzu sauce

Boba Tea

Fruit Tea COLD
Passion Fruit Green Tea 5.5
Strawberry Green Tea 5.5
Lychee Green Tea 5.5
Mango Green Tea 5.5

Yogurt Drink COLD
Passion Fruit Yogurt Tea 5.5
Strawberry Yogurt Tea 5.5
Lychee Yogurt Tea 5.5
Yogurt Green Tea 5.5
(Yogurt drink could be no caffeine, please ask)

Milk Tea COLD
Matcha Milk Tea 6
Taro Milk Tea 6
Original Milk Tea 6
Thai Milk Tea 6
Brown Sugar Boba Milk 7 (No caffeine)
Brown Sugar Boba Milk with Taro 7.75

Slush +0.50
Available for all flavors besides brown sugar boba milk tea

Each Topping +0.50
Boba (tapioca)
Brown Sugar Boba (agar)
Passion Fruit Popping Boba
Lychee Jelly
Coffee Jelly

Soft Drinks 2.50
Ramune 4 (ask for flavor)
Juice 3
Bottle Water 3
Sparkling Water 4
Hot Tea 4
green/jasmines/black tea/barely tea
Itoen Unsweetened Green Tea 4

Starters

Miso Soup 4.00 GF
Tofu, scallions

Edamame 4.00 GF

Ginger House Salad 5.00
Lettuce, carrot, cucumber, house made ginger dressing

Seaweed Salad 6.00 GF
Seaweed salad, sesame

Kani Salad 7.00 GF
Imitation crab, seaweed salad, masago, cucumber, sesame oil, spicy mayo

***Nigiri Sampler** 13.00 GF
6 pieces of Nigiri (Chef's Choice)

***Sashimi Sampler** 20.00 GF
9 pieces of Sashimi (Chef's Choice)

***Crispy Sushi** 9.50
Crispy rice, spicy tuna, scallions, spicy mayo, sesame oil, sesame

***Tuna Tataki** 14.00
Sliced seared black pepper tuna, scallions, ponzu sauce, togarashi

***Tarta'R** 15.00
Spicy tuna, avocado, masago, scallions, sesame seeds, sesame oil, seaweed salad,eel sauce, black tobiko. truffle flavor +2.00

***Hamachi Jalapeno** 16.00
Yellowtail, jalapeno, sesame, ponzu sauce

***Yuzu Scallop** 18.00
Scallop, scallions, black tobiko, cucumber, sesame seed, rice masago, yuzu sauce, ponzu sauce

***Takoyaki** 8.00
Octopus,cabbage, seaweed powder, honey mayo, takoyaki sauce

SUSHI/SASHIMI

(2 pieces per order)

Salmon 6.00
Tuna 7.00
Wahoo 6.00 (White fish)
Shrimp 4.00
Tamago (Egg) 4.00
Eel 7.50
Hamachi 8.00 (Yellow Tail)

Ikura (roe) 8.00
Masago (Fish Egg) 7.00
Hokkaido Scallop 7.5
Ama Ebi M/P (Sweet Shrimp)
Uni M/P (Sea Urchin ask server if available)

COMBOS

***Sushi Combo** 25.00 GF
10 pcs. Sushi and California roll

***Sashimi Combo** 37.00 GF
16 pcs. Sashimi and California roll

***Ichimora Combo** 34.00 GF
5 pcs. Sushi, 9 pcs. Sashimi and spicy tuna roll

RICE BOWL

Karaage Rice Bowl 14.00
Japanese fried chicken, sesame seed, scallions, spicy mayo, house spicy sauce, white rice

Chashu Pork Rice Bowl 14.00
Japanese braised pork, sesame seed,scallions, house spicy sauce, white rice

Chirashi (12pcs/18 pcs) 24.00/34.00
12/18 pieces of chef choice sashimi, sesame on top of sushi rice.

Unagi Don 18.00
Baked eel, sushi rice, sesame seed, oshinko, seaweed powder, eel sauce

Chicken Fried Rice Bowl 13.00
Stir fried rice with chicken, onions, egg, peas and carrots, scallions

Shrimp Fried Rice Bowl 15.00
Stir fried rice with shrimp, egg,onions, peas and carrots, scallions

Vegetable Fried Rice Bowl 13.00
Stir fried rice with broccoli, egg, onions, peas and carrots, scallions

POKE BOWL

***Poke Bowl "A"** 16.00
Tuna, edamame, avocado, carrot, cucumber, seaweed salad, sesame, sushi rice, spicy mayo, ponzu sauce, ginger

***Poke Bowl "B"** 16.00
Salmon, edamame, avocado, carrot, cucumber,seaweed salad, sesame, sushi rice, spicy mayo, ponzu sauce, ginger

***Poke Bowl "C"** 19.00
Tuna, salmon, white fish, kani, edamame, avocado, carrot, cucumber, seaweed salad, sesame, sushi rice, spicy mayo, ponzu sauce, ginger

Rice option: sushi rice/ brown rice
All Poke Bowl could be **gluten free**, as long as you ask for no ponzu sauce

Hakata Ramen

Hakata Tonkotsu Ramen
17.00
The extra rich and creamy broth made with pork bones for over 12 hours, surprisingly clean and light, topped with handmade ramen, chashu pork, scallions, bamboo, and half soft-boiled egg

Spicy Tonkotsu Ramen
18.00
Nutrient dense rich broth made from pork bones for over 12 hours with our secret spices.Topped with handmade ramen, chashu pork, scallions, bamboo shoots, and half soft-boiled egg

*warning: homemade spicy oil is spicier than usual, please be careful what you pick. We don't accept returns!

spicy option: extra mild, mild, medium, hot

Kogashi Garlic
18.00
Our thick silky broth is a slow cooking pork bone for over 12 hours, along with lots of delicious extras such as housemade kogashi black garlic paste.Topped with handmade ramen, chashu pork, scallions, bamboo shoots, and half soft-boiled egg

RAMEN ADD-ONS

Chashu Pork 5.00
Extra Ramen 3.00
Extra Broth 5.00
Half Soft Boil Egg 2.00
Whole Soft Boil Egg 3.00
Bean Sprout 1.00
Woodear Mushroom 1.00
Corn 0.50
Bamboo Shoot 1.00
Seaweed 0.50

SUSHI ADD-ONS

Avocado 2.00
Cucumber 1.00
Cream Cheese 1.00
Masago 1.50

TRADITIONAL ROLL

***Salmon Roll** 6.00 salmon GF

***Tuna Roll** 6.00 tuna GF

***Spicy Tuna Roll** 7.00 GF
spicy tuna, cucumber, sesame

***Spicy Salmon Roll** 7.00 GF
spicy salmon, cucumber, sesame

Shrimp Tempura Roll 10.00
shrimp tempura, asparagus, sesame, eel sauce, spicy mayo

***JB Roll** 7.50 GF
salmon, cream cheese, sesame

***JB Tempura Roll (DF)** 8.00
salmon, cream cheese, lightly breaded

***Hamachi Scallion Roll** 8.50 GF
yellow tail, scallion

Veggie Roll 5.50 GF
carrot, cucumber, avocado, asparagus

Spider Roll 14.00
soft shell crab, asparagus, masago, sesame, eel sauce, spicy mayo

***Rainbow Roll** 14.00 GF
salmon, tuna, white fish, avocado, asparagus, cucumber, spicy mayo, black tobiko

California Roll 7.00 GF
kani, avocado, cucumber, sesame

Dancing Eel Roll 13.00
kani, avocado, cucumber, eel, sesame, eel sauce

SPECIALTY ROLL

***Rainbow Wrap (rice less)** 15.00
Tuna, salmon, white fish, avocado, masago, sesame, cucumber wrap, ponzu sauce

***Firecracker Roll** 15.00
Tuna, cream cheese, torched salmon, crunch flake, spicy mayo, eel sauce

Dragon Roll 15.00
Shrimp tempura, asparagus, sesame, eel, eel sauce

***Volcano Roll** 14.50
California roll, baked mixed fish, spicy mayo, eel sauce

***Crunch Roll (DF)** 16.00
Tuna, salmon, white fish, asparagus, eel sauce

***Lovely Roll** 16.00
Shrimp tempura, kani, tuna, scallions, flakes, honey mayo, spicy mayo

***Lava Roll** 17.00
Salmon, tuna, white fish, avocado, fried kani, honey mayo

***Salmon On Fire Roll** 14.00
Shrimp tempura, torched salmon, spicy mayo, scallions

***Kani Garden Roll** 14.00
Crispy kani, avocado, salmon, lettuce, soy paper, honey mayo

***Truffle Tuna Roll** 22.00
Tuna, cucumber, avocado, truffle oil, scallions, secret sauce