

# Drinks



Happy Hour Mon-Fri 3PM-6PM Buy 1 Get 1 Free



## BEER

<b>Lucky Buddha</b>	\$7
Lager, light, refreshing, honey	
<b>Sapporo</b>	\$7
Lager, dry, light	
<b>Kawaba Sunrise</b>	\$9
Red Ale, Craft, malty, mildly bitter	
<b>Kawaba Snow</b>	\$9
Craft, refreshing, smooth, slightly citrus	

## SAKE

<b>Mio</b>	\$20
Sweet, sparkling, crisp, green apple. (300 ml)	
<b>Hana Peach</b>	\$20
Sweet, sparkling, peach. (300 ml)	
<b>Hana Yuzu</b>	\$20
Sweet, sparkling, yuzu. (300 ml)	
<b>Hana Lychee Sake</b>	\$19
Sweet, gentle, fruity. (375 ml)	
<b>Ozeki Nigori</b>	\$15
Unfiltered, creamy, rich. (375 ml)	
<b>Soto Premium (Black)</b>	\$49
Smooth, crisp, floral. (720 ml)	
<b>Tanrei Junmai</b>	\$12
Smooth, semi-dry. (180ml)	
<b>House Hot-Sake</b>	\$9
Large	



## WINES

	Cup	Bottle
<b>Pinot Grigio</b>	\$9	\$30
Ca Bolani, Italy. Light, dry		
<b>Sauvignon Blanc</b>	\$10	\$33
Yealands, New Zealand. Light, dry		
<b>Cabernet</b>	\$12	\$48
Daou, US. Full, dry		
<b>Merlot</b>	\$7	\$21
Noble Vine, US. Medium, dry		





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## LUNCH SPECIAL

All lunch special served with miso soup or ginger salad  
Monday-Friday 11:30 AM - 2:00 PM

### Karaage Rice Bowl

Japanese fried chicken, sesame seed, scallions, spicy mayo, house spicy sauce, white rice  
\$ 11.00

### Chashu Pork Rice Bowl

Japanese braised pork, sesame seed, scallions, house spicy sauce, white rice  
\$ 11.00

### Unagi Don

Baked eel, white rice, sesame seed, oshinko, seaweed powder, eel sauce  
\$ 18.00

### Chicken Fried Rice Bowl

Stir fried rice with chicken, onions, egg, peas and carrots, scallions  
\$ 10.00

### Shrimp Fried Rice Bowl

Stir fried rice with shrimp, egg, onions, peas and carrots, scallions  
\$ 12.00

### Vegetable Fried Rice Bowl

Stir fried rice with broccoli, egg, onions, peas and carrots, scallions  
\$ 10.00

### Gyudon

Slices beef, onion, onsen egg, oshinko, sesame, green onion with white rice.  
\$ 15.00

### Hakata Tonkotsu Ramen

Pork bones broth for over 12 hours, topped with handmade ramen, chashu pork, seaweed, scallions, bamboo, and half soft-boiled egg  
\$ 15.00

### Chicken Paitan

Chicken bones broth for 8 hours, topped with handmade ramen, chicken breast, seaweed, scallions, bamboo shoots, and half soft-boiled egg  
\$ 15.00

Spicy:  Vegetarian: 