

## IKIGAI ZENSAI

**EDAMAME** [V,V+GF] 6  
Steamed soybeans with sea salt

**MISO SOUP** 4  
Red miso soybean paste with wakame, tofu, dashi and scallions

**FRESH GREEN** [V,V+] 8  
Fresh mixed green, cucumber, tomato, pepitas with miso-ginger dressing

**KARAAGE** 11  
Japanese fried chicken, lemon zest, scallions with lime zest and mentaiko spicy mayo

**GYOZA** [5pcs] 9  
Deep-fried dumplings filled with ground chicken and vegetables with chili citrus soy vinaigrette

**TAKOYAKI** [5pcs] 9  
Octopus balls with mayo, okonomiyaki sauce, bonito flakes, aonori seaweed

**IKA GESO** 9  
Deep-fried squid tentacles

**TEMPURA ZENSAI**  
Assorted deep-fried shrimps & vegetables 12  
Shrimp only 14  
Vegetables only 12

**\*SASHIMI OF THE DAY** [GF] 17  
Seasonal assorted raw fish [6pcs]

**DONBURI** [Served with miso or side fresh green]

**\*CHIRASHI** [GF] 30  
Assorted raw fish, cucumber, tamago, salmon roe, nori over rice

**UNAGIDON** 30  
Barbecued freshwater eel, cucumber, tamago, sansho pepper and nori over rice

**TORIDON** [GF] 17.50  
Grilled chicken thigh, scallions, nori with teriyaki sauce over rice

## KUSHIYAKI [1 Skewer]

**NEGIMA** [GF] 7  
Chicken thigh, tokyo negi, togarashi, tare sauce

**SASAMI** [GF] 7  
Chicken breast, yuzu kosho

**TEBASAKI** [GF] 7  
Chicken wings with shio or tare

**KAWA** [GF] 5  
Chicken skin with shio or tare

**SUNAGIMO** 5  
Soy marinated chicken gizzard

**TORI HATSU** [GF] 5  
Chicken heart with shio or tare

**BUTABARA** 7  
Soy marinated pork belly

**HARAMI** 9  
Soy marinated skirt steak, negi

**SAKE** [GF] 9  
Salmon with miso shio koji

**SHIITAKE NEGI** [V,V+,GF] 7  
Shiitake mushroom, tokyo negi

**SHISHITO** [V,V+,GF] 6  
Japanese seet pepper, kabayaki sauce, bonito flakes

**ASPARAGUS** [V,V+,GF] 4

**OKURA** [V,V+,GF] 4

**SQUASH GRAY** [V,V+,GF] 4



# M E N U

## IKIGAI SETTO

**BINCHOTAN SETTO**  
**IKIGAI YAKITORI** 21  
Assorted chicken selections [4]

**IKIGAI YASAI** [V,V+GF] 16.50  
Assorted veggie selections [4]

**IKIGAI KUSHIYAKI** 35  
Assorted Chef's selections [6]

**\*SUSHI SETTO** [Served w/ miso]  
**NIGIRI SETTO** 49  
Chef's assorted nigiri selections [7]

**SASHIMI SETTO** 59  
Chef's assorted sashimi selections [12]

**NIGIRI TO SASHIMI** 69  
Chef's assorted nigiri & sashimi selections [4|8]

**BENTO BOX** [Served with miso, rice, teriyaki sauce and assorted side dishes]

**CHICKEN** 21.50

**SALMON FILET** 25.50

**NY ANGUS STEAK** 27.50

## IKIGAI SUSHI & IZAKAYA

V [Vegetarian] | V+ [Vegan] | GF [Gluten Free] - items indicate with these symbols can be made accordingly, please ask your server for more info. Please inform your server of any food allergies or dietary restriction that we should be aware of.

\* Indicates items that are served raw or contains raw ingredients. Consuming raw or undercooked fish may increase your risk of food borne illness. For party of 5 or more, 20% gratuity will automatically be added to the total bill. We can only split up to 4 credit cards maximum per table.



# MENU

## **NIGIRI** [1pc] | **SASHIMI** [2pcs]

*MAGURO Bigeye Tuna	6   10
*HAMACHI Yellowtail	6   10
*KAMPACHI Wild Amberjack	5.5   9
*MADAI Red Sea Bream	5.5   9
*SAKE Salmon	4.5   7
*SABA House Marinated Mackerel	4.5   7
*BOTAN EBI [w/head +1] Spot Prawn	6   10
*IKURA House Marinated Salmon Roe	6   10
UNAGI Barbequed Freshwater Eel	5.5   9
ANAGO Barbequed Saltwater Eel	6.5   11
TAMAGO House Made Sweet Omelet	4   6
*HOTATE Scallop	6.5   11
*YARI IKA Japanese Hokkaido Squid	5   8

## **IKIGAI MAKIMONO**

*TEKKA MAKI [GF] Tuna Roll	12
*SAKE MAKI [GF] Salmon Roll	10
*NEGIHAMA [GF] Chopped Yellowtail, scallions	11
*CHILI HOTATE Scallop, spicy crispy garlic, cucumber	15
*CHILI TUNA Spicy tuna, cucumber, scallions	14
*TSURAI SAKE [GF] Spicy salmon, cucumber, scallions	16
EBI TEMPURA Shrimp tempura, cucumber, unagi sauce	12
CALIFORNIA [GF] Spicy crab meat, cucumber, avocado	14
UNAKYU Barbequed freshwater eel, cucumber, unagi sauce	15
*SAKE AVOCADO [GF]	12
*TUNA AVOCADO [GF]	14
AVOCADO MAKI [V,V+GF]	7
ASPARAGUS MAKI [V,V+GF]	7
BABY SHIITAKE Baby shiitake tempura, togarashi	10
KAPPA [V,V+GF] Cucumber	7
KAMPYO [V,V+GF] Marinated sweet gourd	7

"where passion becomes  
purpose,  
purpose becomes profession"



## **IKIGAI TOKUSHUNA**

*RAINBOW [GF] Spicy crab meat, cucumber, avocado topped w/assorted raw fish	24
SPIDER Breaded soft-shell crab, cucumber, avocado, mentaiko spicy mayo, unagi sauce	16
*FUUYU Shrimp tempura, kampyo, cucumber topped w/ aburi salmon, ikura, scallions, miso sauce, unagi sauce	19
DRAGON Shrimp tempura topped w/ unagi, spicy avocado mousse, unagi sauce	19
*SHINYU [GF] Salmon, yellowtail, tuna, cucumber, ginger, wasabi, kyurizuke, shiso leaf, ponzu sauce	18
MAIMO [V,V+] Ube and sweet potato tempura topped w/ avocado, kabayaki sauce, tobanjan mayo	14

## **SIDES | SAUCES**

MENTAIKO SPICY MAYO	2
UNAGI SAUCE	2
PONZU	2
AVOCADO	4
RICE	3.50
SUSHI RICE	4.50
PICKLES	4

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