

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
*FUJU 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

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

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.