

# ICHIKAKIYA

## RAW

### OYSTERS

Dressed with Ponzu, Chili Daikon, Scallions

Marin Miyagi | *Pt. Reyes, CA* | 3.75

Sister Point | *Hood Canal, WA* | 3.50

Fanny Bay | *Fanny Bay, B.C.* | 4

Kusshi | *Stellar Bay, B.C.* | 4.50

East Point | *Newport, CT* | 3.75

### CLAMS

Hamaguri | *Pacific* | 4.50

### SCALLOPS

Hokkaido Scallops | *Hokkaido* | 3.75

### SALADS

Japanese Potato Salad | 7

Yuba and Cucumber Salad, Green Olive Dressing | 7 + crab 11

House-Cured Umi Masu, Miso Mustard,

Micro Green Salad | 13

## STEAMED

Served with Kani Miso Aioli

Caledonia Shrimp | *France* | 9

Deep Sea Red Crab | *Atlantic* | 12

Half Lobster | *Atlantic* | 28

## HOT

Kabocha Dashi Soup, Shiso Oil | 8

Umi Masu Shioyaki, Fennel Onion Pickles | 13



*\*Please let us know of any allergies, as not every ingredient is listed. A 1.5% service charge is added to each check for employer mandates. Corkage fee is \$20 per bottle. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*

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## REFRESHERS

Mexican Coke | 4  
Glass Bottle Diet Coke | 3  
Glass Bottle Sprite | 4  
Pellegrino | 4

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## SAKE

Miyasaka | *Yawaraka, Junmai* | 11/66  
Kokuryu | *Tokusen Ginjo* | 15/90  
Dewazakura | *Omachi Ginjo* | 14/84  
Tedorigawa | *Iki na Onna Daiginjo* | 18/108

### SAKE CUPS

Deer Akishiki Junmai | 15 (6 oz.)  
Wave Shunnoten Junmai | 15 (6 oz.)

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## BEER

### DRAUGHT

North Coast La Merle | *Saison* | 5 (12 oz.)/7 (17 oz.)  
Port Brewing Wipeout | *IPA* | 5 (12 oz.) /7 (17 oz.)  
Allagash Curieux | *Strong Ale* | 9 (8 oz.)

### BOTTLE

Hitachino | *Wheat* | 12  
Val-Dieu | *Brown Ale* | 10  
Oud Beersel | *Sour* | 18 (375 ml.)  
Reissdorf | *Kolsch* | 10 (500 ml.)

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## WINE

### SPARKLING

Vergnes White | *Limoux, NV* | 10/48  
Cattin Brut Chardonnay | *Alsace, NV* | 13/62  
Charles Sparr Brut Rose Pinot Noir | *Alsace, NV* | 15/72  
Phillip Gonet Chardonnay | *Champagne* | Bottle 106

### WHITE

Peregrine Ranch Chenin Blanc, Dry Creek | 2013 | 9  
Argyros Estate Assyrtiko Blend, Santorini | 2014 | 13/62  
Gerard Duplessis Chablis | 2011 | 12/58  
Oro en Paz Chardonnay, Sonoma | 2012 | 13/66

### ROSE

Lightning Grenache, Sonoma | 2014 | 10/48

### SWEET

Bricco del Sole Moscato, Asti | 2014 | 7 (3 oz.)/56