



# ICHI + NI BAR BRUNCH MENU

## SMALL PLATES

### OYSTERS

Market Availability

### CUCUMBER SALAD 6

Japanese Cucumber, Miso Tahini Dressing

### PORK MISO SCRAMBLED EGGS 5

Two Jidori Eggs, Miso, Pork Fat

### SNAP PEAS 6

Ginger, Sesame, House Furikake

### YUZU CHICKEN WINGS 9

Yuzu Marinated Fried Chicken Wings

### KUSHIYAKI PLATE 13

Chef's Choice of Four Skewers

## LARGE PLATES

### TAMAGO FRENCH TOAST 8

Miso Strawberry, Kuromitsu Syrup,  
Kinako Powder Sugar

### HIYASHI RAMEN SALAD 10

Cold Ramen Salad, Seasonal Vegetables,  
Sesame Dressing

### JAPANESE BREAKFAST 10

Grilled Local Mackerel, Onsen Tamago,  
Pickles, Rice, Miso Soup

### NI BAR RAMEN 11

Confit Chicken Breast, Chicken Broth,  
Marinated Egg, Green Onion,  
Choice of Kuro or Chili Oil

*HALF BOWL 6*

### ICHI CHIRASHI 18

Sashimi, Tamago, Ikura, Sushi Rice

*ADD UNI 6*

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## SIDES

### HOUSE MISO SOUP 3.5

Tofu, Wakame, Scallions

### TSUKEMONO 5

Assortment of Seasonal  
House Pickled Vegetables

### HOUSE SEAWEED SALAD 5

Konbu, Burdock, Carrot, Sesame

### ONSEN TAMAGO 2

Poached Jidori Egg

### RAMEN EGG 2.5

Marinated Jidori Egg

### STEAMED RICE 2

We're water-conscious here at ICHI + NI. Due to the drought, we're serving H<sub>2</sub>O upon request.  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

A 2% surcharge will be added to your bill to support San Francisco employer mandates.

Corkage fee is \$20 per bottle.

# NI BAR BEVERAGES



## COCKTAILS

DASHI BLOODY MARY 11  
Shochu, Tomato, Wasabi, Pickled Shishito, Togarashi

UMEBOSHI TONIC 11  
Shochu, Umeboshi, Lime, Shiso, Q Tonic

STRAWBERRY MIMOSA 9  
Pol Clement Rosé, Housemade Strawberry Syrup

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## WINE

*SPARKLING* *Glass or Bottle*

MARY ELKE, Brut 2012 15 / 67

POL CLEMENT, Rosé 11 / 53

*WHITE* *Glass or 500ml Carafe*

ODISEA, Grenache Blanc, 2013 11 / 33

KIVELSTADT, Roussane / Viognier, 2013 12 / 37

ROSÉ, Cochon, 2014 13 / 33

*RED*

TERLAN, Schiava, 2013 13 / 35

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## SHOCHU

IICHIKO 9  
Clean fermented barley

HANASHIMA UTA 9  
Light, tropical florals

KAKUSHIGURA 9  
Soft oak aged aroma

## SAKE

*Glass or Bottle*

OKUDEN, MASUMI 11 / 51  
Smooth sipping, classic rice flavors

OKA, DEWAZAKURA 14 / 63  
Aromas of cherry blossom and pear

BLACK DRAGON, KOKORYU 16 / 71  
Rich, dynamic, clean finish

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## DRAFT BEER

*Pint or Half*

STOKED PALE ALE, Henhouse 6 / 3

SAPPORO, Lager 6 / 3

ASAHI, Lager 6 / 3

GOSE, Almanac 6 / 3

EINSTÖK, White Ale 8 / 4

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## REFRESHMENTS

COFFEE 3

FRESH SQUEEZED ORANGE JUICE 4

MILK 2

COCA COLA, DIET COKE or SPRITE 3

LEMON LIME & BITTERS 4

GINGER BEER 4

PELLEGRINO 4