



ICHIRIKI
JAPANESE NABE RESTAURANT

AIEA • ALA MOANA

Appetizers



CHICKEN KARAAGE

Meat Appetizers

Pork Kimchi	\$10.95
Beef Kimchi	\$10.95
Japanese Arabiki Sausage	\$7.00
Chicken Karaage	\$7.50
Korean Fried Chicken	\$7.50
Fried Gyoza	\$7.00

Seafood Appetizers

Ahi Poke	\$7.50
Spicy Tuna Wraps	\$8.50
Ahi Katsu	\$10.95
Avocado Maguro	\$8.50
Fried Calamari	\$7.50
Fried Garlic Shrimp	\$9.95
Sakamushi Butter Clams (Seasonal)	\$9.50



AVOCADO MAGURO



MUSHROOM MEDLEY

Vegetable Appetizers

Mushroom Medley	\$8.95
Edamame	\$4.95
Ichiriki Salad	\$8.50
Tofu Salad	\$9.00
Tataki Cucumber	\$6.50
Nori (Roasted Seaweed)	\$2.75
Kimchi	\$3.95
French Fries	\$3.95

Step 1: Choose your broth

The foundation of all our broths is our homemade "Dashi" which is made and simmered to perfection daily.



Pirikara




Paitan



Ichiriki

Classic

 Ichiriki


Soy sauce base

 Pirikara

Spicy soy sauce base
w/garlic & red peppers

Shio

Salt base

 Shio Pirikara

Spicy Salt base w/garlic
& red peppers

Tomato

Hearty tomato blend

Yuzu Kosho

Peppery citrus base



Ginger

Ginger salt base

Konbu

Standard shabu broth
w/ kelp

Premium (add \$3)

  Angry Goma

Spicy habanero
(very spicy)

 Paitan

Creamy pork broth base

Curry

Japanese style curry broth

Tom Yum


Hot & sour Thai base broth

Miso

Special blend of Japanese red
& white miso
(Kyozaakura & Saikyo Miso)

Kimchi

Homemade kimchi mixed with
our miso blend

 Most popular

Please be careful. The burners, pots, and broths are very hot. Cook your meat, seafood, and poultry thoroughly before eating. Please ask your server if you have any concern regarding allergies.

Step 2: Choose Your Entree

CHANKO SET - \$25.95

Vegetables, meats, and seafood combo set

Hakusai, chives, choy sum, enoki, shiitake, tofu, aburaage, kuzukiri, sausage, chicken, salmon, tsukune, shrimp
Includes one bowl of rice and ramen, udon or zosui.
Brown rice available for additional \$1.00.

MEAT CHOICES (select one):

- Kurobuta pork
- Pork belly
- Chicken
- USDA Short rib
- USDA Choice ribeye \$1 additional
- USDA Prime ribeye \$2 additional
- Kobe kalbi eye \$2 additional



Choice Ribeye Chanko

SEAFOOD NABE \$40 | VEGETARIAN NABE \$23

SHABU SHABU SET - \$27.95

Vegetables and meat set

Hakusai, chives, choy sum, enoki, shiitake, tofu, carrots, kuzukiri.
Includes one bowl of rice and ramen, udon or zosui.
Brown rice available for additional \$1.00.

MEAT CHOICES (select one):

- Kurobuta pork
- Pork belly
- Pork + short rib combo
- Pork + Choice ribeye combo
- USDA Choice short rib
- USDA Choice ribeye \$1 additional
- USDA Prime ribeye \$2 additional
- Kobe kalbi eye \$2 additional



Kobe Shabu Shabu

SUKIYAKI SET - \$27.95 Minimum 2 orders

Vegetables and meat cooked in sweet soy base

Hakusai, choy sum, enoki, shiitake, tofu, carrots, shirataki, tsukune.
Includes one bowl of rice and ramen, udon or zosui.
Brown rice available for additional \$1.00.

MEAT CHOICES (select one):

- Kurobuta pork
- USDA Short rib
- USDA Choice rib eye \$1 additional
- USDA Prime rib eye \$2 additional



Shortrib Sukiyaki

EXTRA MEATS



Shortrib Beef
\$12.00 (6oz)



Prime Ribeye Beef
\$16.50 (6oz)



Choice Ribeye Beef
\$13.00 (6 oz)



Kobe Kalbi Beef
\$16.50 (6oz)



Kurubota Pork
\$9.50 (6oz)



Pork Belly
\$9.50 (6oz)



Chicken
\$7.00 (5oz)



Pork & Chicken Tsukune
\$3.95 (stick)



Sausage
\$6.50 (8pc)

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Minamoto Course

\$40 Per Person

Seasonal Appetizer Platter
 Chicken Karaage
 One Chanko Nabe w/ classic broth
 *Excludes Shabu Shabu & seafood chanko
 Ujjikintoki Shaved Ice

Extras

VEGETABLES • MISCELLANEOUS | \$4.50



Hakusai



Enoki



Tofu



Kuzukiri



Shiitake



Shimeji



Eryngi



Chives



Choy Sum



Aburaage



Carrots



Beef Ball

SEAFOOD



Shrimp | \$7.50



Snow Crab | \$14.95



Calamari | \$6.50



Jumbo Shrimp | \$9.95



Salmon | \$11.95



Fishcake | \$5.50

Drink Menu



BEER

Kirin Regular	\$5.50
Kirin Pitcher	\$18.75
Bud Light	\$5.50
Miller Lite	\$5.50
Coors Light	\$5.50
Heineken Light	\$5.95
Heineken	\$5.95
Orion (21.4 oz)	\$11.95
Sapporo (21.4 oz)	\$10.95
Asahi (21.4 oz)	\$10.95

SHOCHU

	Glass	Bottle
lichiko	\$5.75	\$49.00
Umeshu	\$5.50	

WINE

	Glass	Bottle
House Merlot	\$5.95	\$25.00
House Cabernet	\$5.95	\$25.00
House Chardonnay	\$5.95	\$25.00

SAKE

Hakkaisan Honjozo	\$9.50	
Otokoyama	\$9.50	\$55.00
Dassai	\$9.50	\$55.00
Dassai Nigori	\$9.50	\$55.00
Kubota Senju	\$9.50	\$55.00
Hakkaisan Junmai Ginjo	\$12.95	\$65.00
Sake Sampler (Choose any 3 from above)	\$17.95	
Kubota Manjyu		\$120.00
Hot Sake (Sho Chiku Bai)	\$4.95	\$7.95 (L)

COCKTAILS

Mojito (Shiso, Peach, Lychee)	\$6.95
Whiskey (Highball)	\$7.50
Shochu Cocktails (peach, lychee, green apple)	\$7 \$9.95 (L)
Melona Shochu	\$6.75
Jameson	\$7.00

SOFT DRINKS

Oolong Tea	\$3.50
Green Tea	
Yuzu Tea	
Calpico	
Coke/Pepsi (12oz can)	\$2.75
Diet Coke/Pepsi (12oz can)	
Sprite/Sierra Mist (12oz can)	
Ginger Ale (12oz can)	
Fruit Punch	
Orange Juice	
Cranberry Juice	

Ala Moana location serves Pepsi Products

Aiea Location serves Coke Products