

Ichiban Sushi

Cold Appetizers

Edamame	3.95
Salted soy beans. Served cold	
Sunomono	4.95
Marinated cucumber salad, Daikon radish, Wakame, Ponzu, and sesame seeds (with octopus add 1.00)	
Smoked Squid Salad	5.95
Smoked squid and marinated seaweed salad	
Mussel Shooter	5.95
Diced New Zealand green lip mussels, tobiko, green onion, spicy ponzu sauce (with quail eggs add 1.00)	
Kobe Beef Tataki*	13.95
Thinly sliced seared Kobe beef, marinated cucumbers, Daikon radish, wakame, sprouts, tobiko, green onions, ponzu, chili sauce	
Tuna Briand*	12.95
Thinly sliced seared spicy tuna, marinated cucumbers, Daikon radish, wakame, sprouts, tobiko, green onions, ponzu, chili sauce	

Hot Appetizers

Baked Mussels	5.95
Diced New Zealand green lip mussels mixed with tobiko then baked with spicy mayo and green onions	
Gyoza	6.95
Japanese style pork pot stickers. Served with sweet & spicy Asian vinaigrette	
Agedashi Tofu	5.95
Deep fried tofu with a sweet ginger sauce. Vegan available upon request	
Crab Wontons	8.95
Red crab and cream cheese wontons with a plum dipping sauce	
Calamari Ichiban	8.95
Lightly fried Japanese squid with ponzu sauce and wasabi aioli	
Vegetable Tempura	6.95
Assortment of fresh vegetables, lightly battered and fried	
Shrimp Tempura	8.95
Black Tiger prawns and vegetables battered and fried	
Ichiban's Prawns	7.95
Flash-fried prawns, with Asian citrus aioli	
Vegan Curry Croquette	6.95
Panko-fried curry mashed potatoes. Served with curry coconut cream sauce	

Salads

House salad	5.95
Mixed greens, tomatoes, and mandarin oranges with a passion fruit dressing	
Thai Beef Salad	11.95
Thinly sliced rib-eye, marinated and flash fried. Served over mixed greens with crushed peanuts and a Thai vinaigrette	
Grilled Chicken Salad	9.95
Grilled Chicken, Parmesan cheese, mixed greens and Honey sesame vinaigrette	
Sashimi Salad*	12.95
Chef's variety of fresh sashimi with mixed greens. Tossed in an Asian citrus and garlic vinaigrette with Passion fruit sauce	

*Sushi and Sashimi

		Nigiri (1 piece per order)	Sashimi (5 pieces per order)
Albacore Tuna	(Shiro Maguro)	2.75	11
Amber Jack	(Kona Kanpachi)	2.75	11
Crab	(Kani)	3.75	15
Egg Omelet	(Tamago)	2.50	10
Fresh Water Eel	(Unagi)	3.00	12
Flying Fish Roe	(Tobiko)	2.50	10
Escolar		3.75	15
Mackerel	(Saba)	3.75	15
Red Snapper	(Tai)	3.75	15
Octopus	(Tako)	3.00	12
Salmon	(Sake)	3.75	15
Salmon Roe	(Ikura)	3.75	15
Scallop	(Hotate-gai)	3.75	15
Shrimp	(Ebi)	2.75	11
Squid	(Ika)	2.75	11
Sweet Shrimp	(Ama-Ebi)	4.50	18
Tuna	(Maguro)	3.75	15
Yellow Tail	(Hamachi)	3.75	15

Ask your server about daily fish specials

Combinations

Sushi Combination and Chirashi sushi includes Miso Soup

Sushi Combination (Sm) 22.95

7 kinds of chef's choice nigiri with California roll

Sushi Combination (Lg) 29.95

10 kinds of chef's choice nigiri with California roll

Chirashi Sushi 24.95

Variety of fresh fish over rice

Sashimi Combination (Sm) 17.95

9 pieces of chef's choice fish

Sashimi Combination (Lg) 32.95

20 pieces of chef's choice fish

***Makimono (Rolls)**

California roll	7.95	Spicy Tuna roll	8.50
Salmon Skin roll	5.50	Cucumber roll	4.50
Vegetable roll	7.95	Yellow tail roll	7.95
Tuna roll	7.95	Eel roll	6.95

***Ichiban's Specialty Rolls**

Mars roll	13.95		
Shrimp tempura inside. Layered crab salad, tuna and avocado on top. With sweet eel sauce and sesame seeds			
Mia roll	13.95		
Shrimp tempura inside. Crab salad, eel and avocado on top. With sweet eel sauce and sesame seeds			
Jazz roll	13.95		
Tuna, yellowtail, salmon, and shrimp inside. Tuna tartar, avocado, and spicy oil on top			
Lotus roll	13.95		
Shrimp tempura, cucumber, and avocado inside. Layered with yellowtail, salmon, lemon, lime, and ponzu			
Surf and Turf roll	13.95		
Thin sliced rib-eye steak flash fried and rolled in rice paper with Red crab salad, cilantro, jalapenos, tobiko, and mixed greens. Topped with peanuts. Served with spicy Asian vinaigrette			
Ichiban roll	13.95		
Spicy tuna, tobiko, green onions, mixed greens, jalapenos, and cilantro rolled in rice paper. With an Asian vinaigrette			
Pinwheel	12.95		
Tuna, yellowtail, salmon, crab, and yamagobo wrapped in a spiral cut cucumber. Topped with wasabi vinaigrette			
Rainbow	10.95		
Crab inside. Tuna, yellowtail, and salmon on top			
Caterpillar roll	9.95		
Eel and cucumber inside. Outside covered in avocado and tobiko, topped with sweet eel sauce			
Dynamo	9.95		
Tuna, avocado, cucumber, and spicy mayo inside. Topped with tempura crunchies, eel sauce, and spicy Thai sauce			
Silver Lake	9.95		
Scallop salad, eel, and crab inside. Tempura fried, then topped with wasabi aioli and sweet eel sauce			
Las Vegas roll	9.95		
Salmon, cream cheese, and avocado. Tempura fried and topped with spicy mayo and eel sauce			
Death Roll	9.95		
Very spicy soft shell crab rolled with radish sprouts. Choose: Medium, Spicy, or Super Spicy			
Funky Charlie	9.95		
Spicy tuna and green onions inside. Tempura fried, served with wasabi dressing			
X96	9.95		
Albacore, red crab meat, marinated onions, and yamagobo inside. Tempura fried and dressed with green onions, wasabi dressing, and spicy Thai sauce			
Utah	8.95		
Eel, crab, avocado, with flying fish eggs on top			
Pink Power	8.95		
Tempura shrimp, avocado, steamed asparagus, flying fish eggs, and spicy mayo wrapped in soy paper and topped with spicy Thai sauce			
Park City	7.95		
Cucumber, avocado, flying fish eggs, and shrimp tempura with Japanese mayo			
Escolar Roll	9.95		
Crab, jalapeno, asparagus, avocado, and spicy mayo inside. Topped with Escolar, cilantro, and ponzu			
Veggiban Roll	8.95		
Cilantro, mixed greens, jalapeno, sun-dried tomatoes, and tofu rolled with rice inside of rice paper. Served with Asian vinaigrette			

Soups and Noodles

Miso soup (Vegan soup is available upon request) **2.50**
Japanese soy bean-based soup with tofu and green onion

Tempura Udon 11.95 (veggie)/ 14.95 (shrimp)
Udon noodles in soy broth with your choice of vegetable tempura or Shrimp tempura

Yakisoba 11.95 (veggie) / 16.95 (shrimp)
Pan-fried noodles tossed with cabbage, onion, and green onion in a Japanese barbeque sauce

Sukiyaki (Japanese Style stew) 18.95
Mushrooms, green onions, napa cabbage, tofu, and rice noodles boiled in a sweet soy sauce with your choice of Beef, Chicken, Shrimp, Seafood or Vegetarian

Entrées

All entrées include miso soup and steamed rice.

New York Strip ---Topped with sautéed Japanese Mushrooms. Served with carrots, grilled baby Bokchoy, and teriyaki demi-glaze 24.95

Kobe Beef—Pan-seared, sliced Kobe beef sautéed with Japanese Mushrooms stir fry. With potato cake, baby carrots, grilled baby Bokchoy, and a sweet soy reduction 21.95

Roasted Chicken Breast—Okinawan sweet potato croquette, glazed heirloom carrots, grilled baby Bokchoy, teriyaki glaze 17.95

BBQ Pork Ribs—Smoked and slow-roasted baby back pork ribs. Served with Asian fries, potato croquette, and Japanese BBQ Sauce. 22.95

Grilled Salmon—Wild fresh Salmon grilled with a sweet sake and soy reduction. Served with baby carrots, Bokchoy, coconut rice, and Asian tartar. 21.95

Chilean Sea Bass—Slow-baked, miso-marinated sea bass. With coconut rice, veggies, and housemade tartar sauce. 21.95

Organic Tofu Steak—This vegan friendly dish comes with curry potato croquette, grilled Shiitake Mushrooms, and grilled vegetables. 13.95

Shrimp Tempura—Six large tiger prawns, Kabocha Squash, onions, carrots, zucchini, and mushrooms. All tempura battered and fried. Tempura sauce for dipping 18.95

Seafood Tempura—Fresh Salmon, Japanese Scallops, squid, white fish, tiger prawns, squash, onions, zucchini, and shiitake mushrooms. Battered and lightly fried. Tempura sauce for dipping 21.95

A gratuity of 18% will be added for parties of 6 or more guests.

Menu selections and pricing subject to change without notice. Menus change frequently based on seasonal availability.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information.