



## COLD SHARED PLATES

### **Edamame** • 3.95

*Salted soy beans. Served hot or cold*

### **Sunomono** • 3.95

*Marinated cucumber salad, daikon radish, wakame, ponzu, sesame seeds (with octopus add 1.00)*

### **Smoked Squid Salad** • 3.95

*Smoked squid and marinated seaweed salads*

### **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*

## SALADS

### **House Salad** • 5.95

*Mixed greens, tomatoes, mandarin oranges, a passion fruit dressing*

### **Thai Beef Salad** • 11.95

*Thinly sliced marinated rib-eye, mixed greens, crushed peanuts, Thai vinaigrette*

### **Grilled Chicken Salad** • 9.95

*Grilled chicken, parmesan, mixed greens, honey sesame vinaigrette*

### **Sashimi Salad** • 12.95

*Chef's variety of fresh sashimi, mixed greens, Asian citrus-garlic vinaigrette, passion fruit sauce*

## HOT SHARED PLATES

### **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 a 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, 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, curry coconut cream sauce*

## SOUPS

### **Miso Soup** • 2.50

*Japanese soy bean-base, tofu, green onion. Vegan soup is available upon request*

### **Tempura Udon** • 11.95 (vegetable)/ 14.95 (shrimp)

*Udon noodles, kamaboko, sweet soy broth with your choice of vegetable tempura or shrimp tempura*

### **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*



## SPECIALTY ROLLS

### **Mars** • 13.95

*Shrimp tempura inside, topped with crab salad, tuna and avocado on top with sweet eel sauce and sesame seeds*

### **Mia** • 13.95

*Shrimp tempura inside with crab salad, eel and avocado on top with a sweet eel sauce and sesame seeds*

### **Jazz** • 13.95

*Tuna, yellowtail, salmon, and shrimp inside with tuna tartar, avocado, and spicy oil on top*

### **Lotus** • 13.95

*Shrimp tempura, cucumber, and avocado inside, layered with yellowtail, salmon, lemon, lime, and ponzu*

### **Surf and Turf** • 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 and served with spicy Asian vinaigrette*

### **Pinwheel** • 12.95

*Tuna, yellowtail, salmon, crab, kaiware and yamagobo wrapped in a spiral cut cucumber topped and ponzu*

### **Rainbow** • 10.95

*Crab inside with tuna, yellowtail, and salmon on top*

### **Caterpillar** • 9.95

*Eel and cucumber inside, covered in avocado and tobiko and 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** • 9.95

*Salmon, cream cheese, and avocado, tempura fried and topped with spicy mayo and eel sauce*

### **Death** • 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, 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 tobiko on top*

### **Pink Power** • 8.95

*Tempura shrimp, avocado, steamed asparagus, tobiko, and spicy mayo wrapped in soy paper and topped with spicy Thai sauce*

### **Park City** • 7.95

*Cucumber, avocado, tobiko, and shrimp tempura with Japanese mayo*

### **Escolar** • 9.95

*Crab, jalapeno, asparagus, avocado, and spicy mayo inside, topped with escolar, cilantro, and ponzu*

### **Ichiban** • 13.95

*Spicy tuna, tobiko, green onions, mixed greens, jalapenos, and cilantro rolled in rice paper with Asian vinaigrette*

### **Veggiban** • 8.95

*Cilantro, mixed greens, jalapeno, sun-dried tomatoes, and tofu rolled with rice inside of rice paper with Asian vinaigrette*

## MAKIMONO

California roll • 7.95

Salmon Skin roll • 5.5

Vegetable roll • 7.95

Tuna roll • 7.95

Spicy Tuna roll • 8.5

Cucumber roll • 4.5

Yellow Tail roll • 7.95

Eel roll • 6.95



## ENTREES

All entrées include miso soup and steamed rice

**New York Strip** • 8 oz. steak topped with sautéed Japanese mushrooms, served with carrots, grilled baby bokchoy, teriyaki demi-glaze • 24.95

**Kobe Beef** • Pan-seared, sliced Kobe beef, sautéed with Japanese mushrooms stir fry served with potato cake, baby carrots, grilled baby bokchoy, and a sweet soy reduction • 21.95

**Roasted Chicken Breast** • Okinawan purple 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 Half Order • 11.95

**Grilled Salmon** • Wild fresh salmon grilled with a sweet sake-soy reduction, served with baby carrots, bokchoy, coconut rice, and Asian tartar • 21.95

**Chilean Sea Bass** • Slow-baked, miso-marinated sea bass served with coconut rice, veggies and housemade tartar sauce • 21.95

**Organic Tofu Steak** • Vegan friendly. Served with curry potato croquette, grilled Shiitake mushrooms, grilled vegetables • 13.95

**Shrimp Tempura** • Tiger prawns, kabocha squash, onions, carrots, zucchini, and mushrooms, tempura battered and fried, tempura dipping sauce • 18.95

**Seafood Tempura** • Fresh salmon, Japanese scallops, squid, white fish, tiger prawns, squash, onions, zucchini, and shiitake mushrooms, battered and fried, tempura dipping sauce • 21.95

**Yakisoba** • Pan-fried noodles tossed with cabbage, onion, and green onion in a Japanese barbecue sauce • 11.95 (vegetable) / 16.95 (shrimp)

## SUSHI AND SASHIMI

Nigiri (1 pc) /Sashimi (5 pc)

<b>Salmon Roe</b> -Ikura	3.75/15
<b>Scallop</b> -Hotate-gai	3.75/15
<b>Shrimp</b> -Ebi	2.75/11
<b>Squid</b> -Ika	2.75/11
<b>Sweet Shrimp</b>	4.50/18
<b>Tuna</b> -Maguro	3.75/15
<b>Yellow Tail</b> -Hamachi	3.75/15
<b>Amber Jack</b> -Kona Kanpachi	2.75/11
<b>Albacore Tuna</b> -Shiro Maguro	2.75 /11
<b>Crab</b> - Kani	3.75/15
<b>Egg Omelet</b> -Tamago	2.50/10
<b>Fresh Water Eel</b> -Unagi	3.00/12
<b>Flying Fish Roe</b> -Tobiko	2.50/10
<b>Escolar</b> -	3.75/15
<b>Mackerel</b> -Saba	3.75/15
<b>Red Snapper</b> -Tai	3.75 /15
<b>Octopus</b> -Tako	3.00/12
<b>Salmon</b> - Sake	3.75/15

## SUSHI COMBINATIONS

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

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

\*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.

