



# **APPETIZERS**



18.75 18.25

28.75

EDAMAME Boiled Japanese Soy Beans, Served Hot, Cold O	<b>6.25</b> r Spicy	SPRING ROLLS (5) Crispy Japanese Egg Rolls filled with Asian Vege	7.25 etables
SPICY GARLIC EDAMAME Boiled Japanese Soy Beans Marinated with Spic and Minted Garlic	8.15 cy Sauce	GYOZA (6) Pan Fried Pork Dumplings	7.75
AGEDASHI TOFU Crispy Tofu in warm Tempura Sauce	6.20	VEGGIE GYOZA (6) Steamed Dumplings filled with Asian Vegetable	<b>6.75</b>
CRAB PUFFS Crispy Crab and Cream Cheese Puffs	6.25	FRIED BABY SQUID Crispy Tender Calamari with Spicy House Seas	<b>11.75</b> oning
YASAI TEMPURA Fried Vegetables (Broccoli, Onions, Pumpkin, St	11.75 weet Potatoes)	SIGNATURE TUNA TARTAR Chopped Fresh Tuna Mixed with Cilantro, Avoi Tomato and Cucumber on Crispy Wonton Skin	
EBI TEMPURA 3 pcs - Fried Pacific Shrimps, Fried Vegetables (Broccoli, Onions, Pumpkin, Sweet Potatoes)	12.75	TUNA TATAKI Lightly Seared Fresh Tuna Slices in House Special Sauce	14.25
CHICKEN YAKITORI (3) Tender and Juicy Grilled Chicken Skewers	10.17	BEEF TATAKI Lightly Seared New York Steak Slices in Hichimi Ponzu Sauce	16
GRILLED CALAMARI Tender South American Calamari Grilled with Japanese Seasoning	11.75	SEABASS USUZUKURI Thinly Sliced Striped Bass, Ponzu, Garlic Oil, C	<b>14.25</b> ilantro,
JUMBO SHUMAI Traditional Steamed Dumplings with Shrimp and Pork	9.20	Himalayan Sea-salt, Lemon Zest  WHOLE SQUID  Grilled Whole Squid w/Terriyaki Sauce on the s	<b>14.75</b> ide

Tender South American Calamari Grilled with Japanese Seasoning	11./5		SEABASS USUZUKURI Thinly Sliced Striped Bass, Ponzu, Garlic Oil, (	<b>14.25</b> <i>Cilantro</i> ,
JUMBO SHUMAI Traditional Steamed Dumplings with Shrimp and Pork	9.20		Himalayan Sea-salt, Lemon Zest  WHOLE SQUID  Grilled Whole Squid w/Terriyaki Sauce on the	<b>14.75</b> side
HAMA CHILLI Thinly Sliced Yellowtail with Spicy Ponzu, Dicand Chili-Powder	<b>14.5</b> ed Chilli		ICHIBAN BEEF (Rice) Angus new york strip simmering in Iron	28 kongo
—— Sou	UPS	&	SALADS —	
ONION SOUP A Clear Broth With Mushroom, Green Onion	<b>3</b> and Fried On	ion	MISO SHIRU Traditional Japanese Soybean Broth	3
<b>OSUMASHI SOUP</b> Shrimp, Manila Clam, Wakame Seaweed, Tof	9.20 iu green onion		ICHIBAN SALAD Mix, Kaiware, Cherry Tomato, Asian Vinaigre with Ginger Dressing	<b>4.75</b> tte
SUNOMONO MORIAWASE Traditional Japanese Cucumber and Seaweed with your Choice Of Crab Stick, Shrimp or Oc			CHUKA SALAD (Seaweed Salad) Marinated Seaweed Salad	6.45
ICHIBAN SASHIMI SALAD Salmon, Escolar, Crab Stick, Cucumber, and S Mixed with House Special Sauceand Topped w			DINNER SALAD Mixed Green Salad with Home Made Ginger with Grilled Chicken	Dressing <b>17.75</b>

with Grilled Salmon with Grilled Shrimp

with Mixed Seafood (Shrimp (4), Scallop (3), Salmon (1)





### **ENTREES**



served with Soup or Salad and Steamed Rice

29

19.75

19

36

#### ICHIBAN SEAFOOD PLATTER

Traditional Japanese Style Cooking with Lobster, Scallops, Calamari and Shrimp

#### **SOBA SIRLOIN STEAK**

80z Delicate Sirloi Steak Grilled on Top of Green Tea Soba Noodles with Bell Pepper, Lettuce, Tomato, Jalapenos, dressed with Sake Shoyu Oyster Sauce

#### **ICHIBAN STEAK** 26

Grill 10oz New York Steak with Sautéed Broccoli and Onion, served with our home Made Wasabi Mashed Potato and Teriyaki Sauce

#### HOT STONE SPICY SHRIMP

Grilled Tiger Shrimp with Spicy Sauce in a Wok

#### **COMBINATION CURRY**

18.75 Shrimp, Chicken and Beef in Thai Red Curry Sauce

**GRILLED CHICKEN BREAST** Juicy Chicken Breast with Sautéed Greens on top of Mashed Pumpkin and our home Made Teriyaki Sauce

#### **HOT ROCK KOBE**

(Terriyaki) Sliced American Kobe beef served to Cook on a Hot Rock w/Ponzu Dipping Sauce

#### **HOT ROCK BEEF**

29

(Terriyaki) Sliced Angus New York Strip served to Cook on a Hot Rock w/Ponzu Sauce

#### TERIYAKI DINNER

Japanese Traditional Grilled Dish, served with Sautéed Vegetables and Homemade Teriyaki Sauce

CHICKEN	19.25
SALMON FILET	21.75
NEW YORK STEAK	25.75

### KIDS MEALS

for children under the age of 12 served with soup or salad and steamed rice

CHICKEN KATSU & FRIES	14.25
CHICKEN & VEGETABLE HIBACHI	17.75
SHRIMP & VEGETABLE HIBACHI	18.75
NY STEAK & VEGETABLE HIBACHI	20.75

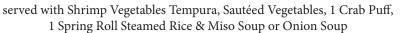
Menu contents are subjected to change without notice. A 18% gratuity will be added on to d party of 6 guests or more. All substitutions are subjected to an extra charge.







### BENTO BOXES



GRILLED MACKEREL Grill Mackerel Filet	17.20	<b>TONKATSU</b> Crispy Pork Loin in Japanese Bread Crumb	<b>17.20</b>
CHICKEN KATSU  Crispy Chicken Breast in Japanese Bread	18.45 Crumbs	SHRIMP TEMPURA  Fried Tiger Shrimp in Japanese Batter	17.20
CHICKEN TERIYAKI Grilled Chicken Breast	19.20	CHICKEN YAKITOI (3) Grill Chicken Skewers	18.45
<b>SALMON TERIYAKI</b> Grilled Salmon Filet	20.45	BEEF NEGIMA Grill Beef Roll Filled with Scallion, Cabbage	<b>20.20</b> e and Cilantro
<b>BEEF TERIYAKI</b> Grilled New York Steak	24.75	SHRIMP SAUTÉ Pan Grilled Shrimp	18.45

# —Noodles, Rice & Others—

KATSU DON  Pork Cutlet Cooked in Egg Sauce with Onio Steamed Rice		SINGLE PORTION UDON 15.75 Thick Japanese Noodle Soup with your Choice of Beef, Chicken, Shrimp Tempura or Vegetables Tempura
UNAGJU DON	15.45	NABIYAKI UDON 18.75
BBQ Fresh Water Eel on a bed of Steamed F CHIRASHI DON	22.45	Thick Japanese Noodle Soup with Beef, Chicken, Egg, Vegetables and Shrimp Tempura
Assorted Sashimi on a bed of Sushi Rice		ICHIBAN YAKI UDON 18.75
HOUSE FRIED RICE Our Signature Hibachi Style Fried Rice		Stir Fried Japanese Thick Noodle with Beef, Chicken, Shrimps and Vegetables
with Chicken	13.25	KOBE BURGER 16.45
with Shrimp with Beef Combination	15.50 16.75 17.75	US Kobe Beef Patty with Avocado, Onion, Tomato, Lettuce and Cheese, served with Sweet Potato Fries

## -SIDES -

STEAM RICE	3	STEAK FRIED RICE	7.75
FRIED RICE	3.50	SAUTÉED VEGETABLES	7.50
SHRIMP FRIED RICE	6	YAM FRIES	6.50
CHICKEN FRIED RICE	5.75	HOMEMADE DIPPING SAUCE (Ed	ich) <b>1</b>





# SUSHI

1 Piece Per Order		2 Pieces Per Order	
SURF CLAM	2.50	TOFU SKIN (2)	3.50
SMELT ROE	2.50	ASPARAGUS (2	3.50
MACKEREL	2.50	CUCUMBER (2)	3.50
SQUID	2.50	SPINACH (2)	3.50
CRAB	2.50	AVOCADO (2)	3.50
SHRIMP	2.75	SCRAMBLED EGG (2)	3.50
SALMON	2.75	SEAWEED (2)	3.50
SMOKED SALMON	2.75	CHOPPED SPICY SCALLOP (2)	5.75
RED SNAPPER	2.75	PEPPER TUNA (2)	5.75
ALBACORE TUNA	2.75	SALMON EGG (2)	5.75
SEA BASS	2.75	TOBIKO (2)	5.75
OCTOPUS	2.75	SWEET SHRIMP (2)	10.50
SCALLOP	2.75		
FRESH WATER EEL	2.75	2 Pieces Per Order	
SUPER WHITE TUNA	2.75	BLUE FIN (2)	7
YELLOW TAIL	2.75	O-TORO (2)	11.50
TUNA	2.75	KAMPACHI (Baby Yt)	8.50
KING SALMON	3.00	SEA URCHIN / UNI (Marke	t Price)

# SASHIMI -

	SHO CHIKU PLATTER 48
10/15	2 Pieces Sashimi each of: Tuna, Salmon, & Escolar
9/13	2 Pieces Sushi each of: Red Snapper, Smoke Salmon, & Crab Stick. A Crunch Roll & A Shaggy Dog Roll
9/13	
9/13	ICHIBAN BOAT (Serves 3-4) 80
11/15	4 Pieces Sashimi each of: Tuna, Salmon, Yellow Tail, Escolar, & Pepper Tuna . a New York Roll &
11/15	a Tokyo Roll
11/15	
11/15	
11/15	
14	
	9/13 9/13 9/13 11/15 11/15 11/15 11/15

# ROLLS/HAND ROLLS——

	Roll / Hand Roll		Roll / Hand Roll
CALIFORNIA ROLL	7.75 / 6.75	VEGETABLE ROLL	7.25 / 5.75
(SPICY) SALMON ROLL	7.75 / 6.25	SPICY SCALLOP ROLL	8.25 / 6.75
(SPICY) TUNA ROLL	7.75 / 6.25	SHRIMP TEMPURA ROLL	8.25 / 6.75
(SPICY) YELLOW TAIL ROLL	8.75 / 6.25	SPIDER ROLL	8.75 / 6.75
PHILADELPHIA ROLL	8.25 / 6.25	Crispy Soft Shell Crab	



### SIGNATURE ROLLS



#### **CRAZY ROLL S®**

10.95

Spicy Tuna. Shrimp Tempura. Cucumber and Spicy Mayo Rolled in Soy Paper

#### SPICEY SNOW CRAB

11.95

Avocado and Snow Crab Roll Topped with Sesame Seeds Honey Wasabi Sauce and Green Onions

#### **SUPER CRUNCH ROLL ©**

12.95

Shrimp Tempura and Crab Stick Roll Topped with Tempura Flake and Eel Sauce

#### **SCORPION ROLL ⑤**

11.95

Shrimp Tempura, Cream Cheese and Jalapeno Roll Topped with Crab Stick, Masago and Avocado

#### **FANTASY ROLL** ©

12 7

Crab Stick, Crawfish and Avocado Roll topped with Snow Crab, Tempura Flake, Eel Sauce, and Spicy Mayo

#### NAMI ROLL ©

11 9

Mango, Crab Stick and Avocado Rolled with Soy Paper and topped with Spicy Mayo

#### PHOENIX ROLL ®

12 05

Baked Spicy Fish Roll topped with Crab Stick, Shrimp Tempura. Spicy Mayo, Eel Sauce, Masago, and Green Onion

#### TOKYO ROLL®

Snow Crab and Avocado Roll topped with White Tuna, Avocado, Green Onion and Honey Wasabi

#### NEW YORK ROLL © S

12 9

Tempura Shrimp and Cucumber Roll topped with Crab Stick, Mayo, Sriracha Sauce, and Chili Powder

#### **RAINBOW ROLL**®

12.95

California Roll topped with Tuna, Salmon, Red Snapper, Shrimp, and Avocado

#### ORANGE DRAGON ROLL © ® 13.75

Spicy Tuna Roll topped with Salmon, Avocado, and Shrimp

#### CHAMPAGNE ROLL © S

13 0

(Fried) Tempura Crab Stick Roll topped with Avocado, Parmesan Cheese, and Champagne Sauce, and Sriracha Sauce

#### SHAGGY DOG ROLL © S

14 05

Shrimp Tempura, Avocado and Cucumber topped with Crab Stick, Spicy Mayo, and Eel Sauce

### **CATERPILLAR ROLL** ©

14.45

BBQ Eel and Cucumber Roll topped with Shrimp, Avocado, and Eel Sauce

#### WASABI LADY ROLL ©®

14.45

Spicy Tuna and Jalapeno Roll topped with Wasabi Tobiko and Honey Wasabi

#### TORNADO ROLL©

14.45

Shrimp Tempura, Avocado and Crab Stick Roll wrapped with Fried Potato String and topped with Masago and Eel Sauce

#### NEMO TUNA OR SALMON ROLL © ® 14.45

Spicy Tuna Roll topped with Salmon, Green Onion, and Spicy Mayo

#### RED DRAGON ROLL S®

14.45

Spicy Salmon Roll topped with Tuna, Avocado, and Shrimp

#### WHITE DRAGON ROLL S®

4 45

Spicy Scallop Roll topped with White Tuna, Avocado, Shrimp Tempura Flake, and Sriracha Sauce

#### **HURRICANE ROLL** S®

15 75

Shrimp Tempura, Cream Cheese, and Jalapeno Roll topped with Spicy Tuna, Tempura Flake, Eel Sauce and Green Onion

#### FBI ROLL S®

15.7

Pepper Tuna and Jalapeno Roll topped with Spicy Tuna, Snow Crab, and Honey Wasabi Mayo

#### MONSTER ROLL © ®

4.4

Fried Calamari Roll topped with Tuna, Crab Stick, Green Onion, and Spicy Mayo

#### MONA IN-LOVE ®

25.50

Tempura jumbo lobster tail, Cream cheese, jalapeño inside with fresh eel, avocado outside, top with chopped shrimp,crab, seaweed salad spicy mayo eel sauce, crunch and fish eggs.

#### **TEX MEX ROLL ®**

17.95

Spicy crab and spicy tuna, topped with escolar, tuna, avocado, tomato, cilantro, with honey wasabi sauce

#### PINK LADY NAKED (No Rice 6 pieces)

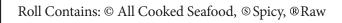
15.95

Salmon, Tuna, Avocado, Asparagus, Mango inside wrapped with Soy paper

#### HAMA CHILLI ROLL

15.45

Shrimp tempura, avocado, toppep with sprouts, yellow tail, thai chili, garlic oil and pozu sauce







### SIGNATURE ROLLS



#### **GREEN DRAGON ROLL** ©

14.45

Tempura Fried Salmon topped with Avocado. Tempura Flake, and Eel Sauce

#### **VOLCANO ROLL** §

13.45

Baked California Roll topped with Crawfish Tai<mark>ls, S</mark>picy Mayo, Tempura Flake, Green Onion, Masago and Eel Sauce

#### NARUTO ROLL ®

13.45

5 pcs - King Crab, Shrimp, Tempura, Avo<mark>cado, Yamabobo,</mark> Mango, Cucumber Wrap, Wasabi Yuzu, No Rice

#### BEEF TATAKI ROLL ©®

154

Shrimp Asparagus and Avocado Roll topped with Lightly Seared Beef Slices, Green Onion, and Ponzu Sauce

#### **SUMO ROLL**

13.75

Shrimp Tempura and Chicken Katsu Roll topped with Crab Stick, Tempura Flake, Masago, Eel Sauce, and Green Onion

#### **HOT MAMA ROLL** ®

17 7

(Fried) Shrimp Crab Meat Soft Shell Crab and Cream Cheese Roll in Soy Paper Fried in Japanese Batter topped with Spicy Salmon, Tempura Flake, Green Onion, Masago, Spicy Mayo, and Eel Sauce

#### MOCHI ROLL © S®

17.25

Mixed Fish with Jalapeno and Cream Cheese Roll Lightly Battered topped with Pepper Tuna, Avocado, Spicy Mayo and Eel Sauce

### **TSUNAMI ROLL** ®

16.50

(Fried) Tuna, Salmon, Yellow Tail, Crab Stick and Avocado Rolled in Soy Paper, and Lightly Battered

### CRAZY IRISHMAN ROLL ® ®

13.45

Spicy Tuna, Shrimp, and Avocado Roll topped with Mixed Fish and Jalapeno, Masago, Spicy Mayo, and Eel Sauce

#### SAMURAI ROLL ®®

14.45

Fried Oyster, Cream Cheese, and Jalapeno Roll topped with Pepper Tuna, Tobiko, Avocado, and Ponzu Sauce

#### TIGER ROLL ®

17.25

Tuna and Salmon Roll topped with Eel, Salmon, Tuna, Masago, Avocado, Tempura Flake, Green Onion, and Eel Sauce

#### KELLY ROLL S®

17.45

Snow Crab, Spicy Tuna and Jalapeno Roll topped with Salmon, Avocado, Mango Slices, Roasted Garlic, Spicy Mayo, Honey Wasabi, and Tobiko

#### SPICY GIRL (VERY SPICY) S®

18.45

Spicy Tuna, Spicy Yellowtail, and Asparagus Roll topped with Avocado, Shrimp, Tobiko Habanero, and Very Spicy Sauce

#### LOBSTER ROLL ®

24.75

Boiled Lobster and Asparagus Roll topped with assorted Tobiko, Avocado, Snow Crab, Tempura Flake, Spicy Mayo, and Fel Sauce

Roll Contains: © All Cooked Seafood, ®Spicy, ®Raw

### **EXTRAS**

add on to Sushi & Roll

TEMPURA CRUNCH	1	SHREDDED CUCUMBER	1
SOY PAPER	1.5	JALAPENO SLICES	1
(for Sea Weed substitution)		AVOCADO SLICES	1
QUAIL EGG (EACH)	1.25	CREAM CHEESE	1



There is a risk with consuming any raw animal protein.

If you have any chronic illness of fever, stomach, blood or immune disorders.

You are at great risk from raw protein ingredients, you should eat them fully cooked.

If you are not sure, please consult your physician.





### HIBACHI DINNER

served with Soup or Salad, Vegetable, Hibachi Noodle, 2 Shrimps, and Steamed Rice

MIXED VEGETABLES	24.45
CHICKEN BREAST (8oz)	25.25
SALMON FILET (70z)	26.45
CALAMARI STEAK (7oz)	26.45
RED SNAPPER FILET (70z)	26.45
SHRIMP (14PCS)	27.45
JUMBO SCALLOP (6oz)	30.25
NEW YORK STEAK (7oz)	30.45
FILET MIGNON (7oz)	35.45
LOBSTER TAIL	MKT
SHRIMP (6PCS) & CHICKEN (5oz)	32.25
SHRIMP (6PCS) & SALMON (5oz)	33.25
SHRIMP (6PCS) & CALAMARI (5oz)	33.25
SHRIMP (6PCS) & RED SNAPPER (5oz)	33.25
SHRIMP (6PCS) & SCALLOP (4oz)	33.25
NEW YORK STEAK (5oz) & CHICKEN (5oz)	33.25
NEW YORK STEAK (5oz) & SHRIMP (8PCS)	34.25
NEW YORK STEAK (5oz) & SCALLOP (4oz)	35.25
FILET MIGNON (5oz) & SHRIMP (6PCS)	37.25
FILET MIGNON (5oz) & SCALLOP (4oz)	39.25
FILET MIGNON (50z) & LOBSTER TAIL (1PC)	MKT
SEAFOOD COMBO	MKT
Lobster Tail (1pc), Scallop (4oz) and Calamari (5oz)	
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### KIDS HIBACHI

for children under the age of 12 served with Soup or Salad, Vegetable, Hibachi Noodle, and Steamed Rice

CHICKEN & VEGETABLE HIBACHI	17.50
SHRIMP & VEGETABLE HIBACHI	18.25
NY STEAK & VEGETABLE HIBACHI	21.50

## HIBACHI SIDES-

STEAM RICE	3	STEAK FRIED RICE	7.75
FRIED RICE	3.50	SAUTÉED VEGETABLES	7.50
SHRIMP FRIED RICE	6	<b>GRILLED VEGETABLES</b>	9.50
CHICKEN FRIED RICE	5.75	FRENCH FRIED/ YAM FRIED	6.75