



ichiban

HIBACHI STEAKHOUSE & SUSHI BAR

APPETIZERS

ICHIBAN WINGS - (5) PCS **12.75**
(Fully Cooked Oven-Roasted Wings in a sauce and served with dipping options for that perfect bite)

EDAMAME **7.25**
Boiled Japanese Soy Beans, Served Hot, Cold Or Spicy

SPICY GARLIC EDAMAME **9.75**
Boiled Japanese Soy Beans Marinated with Spicy Sauce and Minted Garlic

CRAB PUFFS **7.25**
Crispy Crab and Cream Cheese Puffs

JUMBO SHUMAI **9.20**
Traditional Steamed Dumplings with Shrimp and Pork

GYOZA (6) **8.75**
Pan Fried Pork Dumplings

YASAI TEMPURA (Vegan) **11.75**
Fried Vegetables (Broccoli, Onions, Pumpkin, Sweet Potatoes)

TOFU FRIES - (6) PCS (Vegan) **8.20**
Plant-based, high-protein alternative to traditional potato fries, made by cutting firm tofu into strips

VEGGIE GYOZA (6) **7.75**
Steamed Dumplings filled with Asian Vegetables

EBI TEMPURA **13.75**
3 pcs - Fried Pacific Shrimps, Fried Vegetables (Broccoli, Onions, Pumpkin, Sweet Potatoes)

SPRING ROLLS (5) **7.25**
Crispy Japanese Egg Rolls filled with Asian Vegetables

FRIED BABY SQUID **11.75**
Crispy Tender Calamari with Spicy House Seasoning

SHISHITO PEPPERS / GARLIC BUTTER SPICEY **10.75**
Stir Fried Shishito Pepper with Spicy Garlic Butter and Soy Sauce Top with Bonito Flakes

SUSHI APPETIZERS

ICHIBAN WINGS - (5) PCS **12.75**
Fully Cooked Oven-Roasted Wings in a sauce and served with dipping options for that perfect bite

JALAPENO - (4) PCS **11.75**
Tempura Jalapeños inside with snow crab, cream cheese, kani top with spicy mayo and eel sauce

MONKEY BRAIN - (4) PCS **6.25**
Slices of Avocado, Deep Fried, inside with Snow Crab, Cream Cheese, Kani Top with Spicy Mayo & Eel Sauce

HAMA CHILLI **15.75**

SALMON CHILI **14.75**

FILET MIGNON NEGIMA **15.75**

ICHIBAN SPRING GREEN FRUITS SALAD **10.75**
Mango, Kiwi, Strawberries, Blueberries and Pineapple topped with Mixed Spring Green Salad served with your choice dressing; Miso Dressing or Asian Ginger Dressing

TUNA TARTARE TACO **8.75**
Raw Tuna That Has Been Cut Into Small Pieces And Mixed With Avocado, Cucumber Top With Cilantro And Masago With A Ponzu Sauce And Soy Sauce Based Dressing With Fried Wonton Skin Bowl Wrapped

STUFFED SMOKED SALMON **12.75**
Mango, Avocado, Cream Cheese Asparagus with Smoked Salmon Wrapped

SEAWEED SALAD **5.75**

IKA SALAD **6.95**

NARUTO MAKI - (5) PCS **7.25**

KIDS APPETIZERS

CHICKEN NUGGETS - (4) pcs & FRIES **10.25**

COCONUT SHRIMP - (4) pcs & FRIES **12.95**

ENTREES

served with Soup or Salad and Steamed Rice

SOBA SIRLOIN STEAK

29

8oz Delicate Sirloin Steak Grilled on Top of Green Tea Soba Noodles with Bell Pepper, Lettuce, Tomato, Jalapenos, dressed with Sake Shoyu Oyster Sauce

HOT STONE SPICY SHRIMP

22.75

Grilled Tiger Shrimp with Spicy Sauce in a Wok

HOT ROCK BEEF

29

(Teriyaki) 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

SOUPS & SALADS

ONION SOUP

3

A Clear Broth With Mushroom, Green Onion and Fried Onion

SUNOMONO MORIAWASE

7.50

Traditional Japanese Cucumber and Seaweed Salad Topped with your Choice Of Crab Stick, Shrimp or Octopus

MISO SHIRU

3

Traditional Japanese Soybean Broth

ICHIBAN SALAD

4.75

Mix, Kaiware, Cherry Tomato, Asian Vinaigrette with Ginger Dressing

CHUKA SALAD (Seaweed Salad)

6.45

Marinated Seaweed Salad

KIDS MEALS

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

CHICKEN KATSU & FRIES

14.25

CHICKEN & VEGGIES HIBACHI

17.75

SHRIMP

18.75

NEW YORK STEAK

20.75

SALMON

16.75

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

served with Shrimp Vegetables Tempura, Sautéed Vegetables, 1 Crab Puff,
1 Spring Roll Steamed Rice & Miso Soup or Onion Soup

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

— NOODLES, RICE & OTHERS —

KATSU DON <i>Pork Cutlet Cooked in Egg Sauce with Onion over a Bed of Steamed Rice</i>	14.45	SINGLE PORTION UDON <i>Thick Japanese Noodle Soup with your Choice of Beef, Chicken, Shrimp Tempura or Vegetables Tempura</i>	15.75
UNAGJU DON <i>BBQ Fresh Water Eel on a bed of Steamed Rice</i>	15.45	NABIYAKI UDON <i>Thick Japanese Noodle Soup with Beef, Chicken, Egg, Vegetables and Shrimp Tempura</i>	18.75
CHIRASHI DON <i>Assorted Sashimi on a bed of Sushi Rice</i>	22.45	ICHIBAN YAKI UDON <i>Stir Fried Japanese Thick Noodle with Beef, Chicken, Shrimps and Vegetables</i>	18.75
HOUSE FRIED RICE <i>Our Signature Hibachi Style Fried Rice</i>			
with Chicken	13.25	KOBE BURGER	16.45
with Shrimp	15.50	<i>US Kobe Beef Patty with Avocado, Onion, Tomato, Lettuce and Cheese, served with Sweet Potato Fries</i>	
with Beef	16.75		
Combination	17.75		

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 (Each)	1

SUSHI

1 Piece Per Order

SURF CLAM	2.50
SMELT ROE	2.50
MACKEREL	2.50
SQUID	2.50
CRAB	2.50
SHRIMP	2.75
SALMON	2.75
SMOKED SALMON	2.75
RED SNAPPER	2.75
ALBACORE TUNA	2.75
SEA BASS	2.75
OCTOPUS	2.75
SCALLOP	2.75
FRESH WATER EEL	2.75
SUPER WHITE TUNA	2.75
YELLOW TAIL	2.75
TUNA	2.75
KING SALMON	3.00

2 Pieces Per Order

TOFU SKIN (2)	3.50
ASPARAGUS (2)	3.50
CUCUMBER (2)	3.50
SPINACH (2)	3.50
AVOCADO (2)	3.50
SCRAMBLED EGG (2)	3.50
SEAWEED (2)	3.50
CHOPPED SPICY SCALLOP (2)	5.75
PEPPER TUNA (2)	5.75
SALMON EGG (2)	5.75
TOBIKO (2)	5.75
SWEET SHRIMP (2)	10.50

2 Pieces Per Order

BLUE FIN (2)	7
O-TORO (2)	11.50
KAMPACHI (Baby Yt)	8.50
SEA URCHIN / UNI	MKP

SASHIMI

3pc / 5pc

SALMON	10/15
RED SNAPPER	9/13
OCTOPUS	9/13
ALBACORE TUNA	9/13
PEPPER TUNA	11/15
TUNA	11/15
YELLOW TAIL	11/15
SEA BASS	11/15
SUPER WHITE TUNA	11/15
DOUBLE TUNA (6PCS)	14

SHO CHIKU PLATTER 48

*2 Pieces Sashimi each of: Tuna, Salmon, & Escolar
2 Pieces Sushi each of: Red Snapper, Smoke Salmon,
& Crab Stick. A Crunch Roll & A Shaggy Dog Roll*

(Seasonal) 3pc / 5pc

TORO	MKP
OTORO	MKP
UNI	MKP
AJI	MKP
GIANT CLAM	MKP
MADAI (Red Snapper)	MKP
KAMPACHI (Crunchy Baby Yellow Tail)	MKP

ICHIBAN BOAT (Serves 3-4) 80

*4 Pieces Sashimi each of: Tuna, Salmon, Yellow Tail,
Escolar, & Pepper Tuna . a New York Roll &
a Tokyo Roll*

ROLLS / HAND ROLLS

Roll / Hand Roll

CALIFORNIA ROLL	7.75 / 6.75
(SPICY) SALMON ROLL	7.75 / 6.25
(SPICY) TUNA ROLL	7.75 / 6.25
(SPICY) YELLOW TAIL ROLL	8.75 / 6.25
PHILADELPHIA ROLL	8.25 / 6.25

Roll / Hand Roll

VEGETABLE ROLL	7.25 / 5.75
SPICY SCALLOP ROLL	8.25 / 6.75
SHRIMP TEMPURA ROLL	8.25 / 6.75
SPIDER ROLL	8.75 / 6.75
<i>Crispy Soft Shell Crab</i>	

SIGNATURE ROLLS

SUPER CRUNCH ROLL © 12.95
Shrimp Tempura and Crab Stick Roll Topped with Tempura Flake and Eel Sauce

FANTASY ROLL © § 13.75
Spicy Crawfish, Jalapeño, Avocado inside top with Chopped Tuna, Snow Crab Meat, Wasabi Tobiko and Black Tobiko

NAMI ROLL © 11.95
Mango, Crab Stick and Avocado Rolled with Soy Paper and topped with Spicy Mayo

TOKYO ROLL ® 13.95
Snow Crab and Avocado Roll topped with White Tuna, Avocado, Green Onion and Honey Wasabi

NEW YORK ROLL © § 12.95
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

CHAMPAGNE ROLL © 13.95
(Fried) Tempura Crab Stick Roll topped with Avocado, Parmesan Cheese, and Champagne Sauce, and Sriracha Sauce

SHAGGY DOG ROLL © 14.95
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

ORANGE DRAGON ROLL § ® 13.75
Spicy Tuna Roll topped with Salmon, Avocado, and Shrimp

RED DRAGON ROLL § ® 14.45
Spicy Salmon Roll topped with Tuna, Avocado, and Shrimp

WHITE DRAGON ROLL § ® 14.45
Spicy Scallop Roll topped with White Tuna, Avocado, Shrimp Tempura Flake, and Sriracha Sauce

GREEN DRAGON ROLL © 14.45
Tempura Fried Salmon topped with Avocado. Tempura Flake, and Eel Sauce

HURRICANE ROLL § ® 15.75
Shrimp Tempura, Cream Cheese, and Jalapeno Roll topped with Spicy Tuna, Tempura Flake, Eel Sauce and Green Onion

FBI ROLL § ® 15.75
Pepper Tuna and Jalapeno Roll topped with Spicy Tuna, Snow Crab, and Honey Wasabi 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

HUNTER ROLL § 15.75
Salmon Tempura, Cream Cheese, Jalapeño, inside top with Steak, Avocado and Spicy Ponzu Sauce with Roasted Garlic and Thai Chili

TEX MEX ROLL § 17.95
Spicy crab and spicy tuna, topped with escolar, tuna, avocado, tomato, cilantro, with honey wasabi sauce

HAMA CHILLI ROLL 15.45
Shrimp tempura, avocado, topped with sprouts, yellow tail, thai chili, garlic oil and pozu sauce

VOLCANO ROLL § 13.45
Baked California Roll topped with Crawfish Tails, Spicy Mayo, Tempura Flake, Green Onion, Masago and Eel Sauce

BEEF TATAKI ROLL © ® 15.45
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 § 17.75
(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 © 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

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

SIGNATURE ROLLS

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 ®® **17.45**
Snow Crab, Spicy Tuna and Jalapeno Roll topped with Salmon, Avocado, Mango Slices, Roasted Garlic, Spicy Mayo, Honey Wasabi, and Tobiko

LOBSTER ROLL ® **24.75**
Boiled Lobster and Asparagus Roll topped with assorted Tobiko, Avocado, Snow Crab, Tempura Flake, Spicy Mayo, and Eel Sauce

SPICY GIRL (VERY SPICY) ®® **18.45**
Spicy Tuna, Spicy Yellowtail, and Asparagus Roll topped with Avocado, Shrimp, Tobiko Habanero, and Very Spicy Sauce

COWBOY ROLL ® **16.25**
Spicy Tuna (Avocado, Jalapeno inside top with New York steak. red, green, black tobiko, roasted garlic, green onions, Thai chili and spicy ponzu sauce

ANGRY BIRD ROLL ® **13.75**
Spicy Shrimp Tempura, Avocado, Cream Cheese, and Spicy Crab, topped with Spicy Mayo, Eel Sauce and Crunchy Bits

SNOW CRAB ® **17.75**
Avocado inside topped with Chopped Tuna, Crunch, Spicy Mayo, Eel Sauce and Red Tobiko

(No Rice Rolls - 6 pieces)

PINK LADY NAKED **15.95**
Salmon, Tuna, Avocado, Asparagus, Mango inside wrapped with Soy paper

NARUTO ROLL ® **13.45**
5 pcs - King Crab, Shrimp, Tempura, Avocado, Yamabobo, Mango, Cucumber Wrap, and Wasabi Yuzu

SPRING GREEN HAWAII **12.75**
Pepper Tuna, Mango, Asparagus, Cucumber, Avocado wrapped with Vietnamese Rice Paper topped with Masago and Spicy Mayo

COWBOY NEGIMA **16.75**
Grilled New York Steak wrapped with Scallion, Cabbage, Jalapeño, Cream Cheese and Avocado topped with Spicy Ponzu Sauce

(Dessert Rolls)

MANGO STICKY RICE ROLL **10.75**
Sweet Sticky Rice marinated with Coconut Milk, top with Mango and Coconut Milk

BANANA TEMPURA **7.25**
slices of banana coated in a light, crispy tempura batter and deep-fried until golden brown

ICE CREAM TEMPURA **8.25**
a hot, crispy, golden-brown outer shell with a cold, creamy ice cream center

MOCHI ICE CREAM **6.75**
(Cuts half into 6 pcs) Small Ball of Creamy Ice Cream encased in a soft, chewy, slightly sweet dough made from pounded Glutinous Rice (Mochi)

- GREEN TEA
 - TARO
 - RED BEAN
 - COCONUT

EXTRAS

add on to Sushi & Roll

TEMPURA CRUNCH **1**
SOY PAPER **1.5**
(for Sea Weed substitution)
QUAIL EGG (EACH) **1.25**

SHREDDED CUCUMBER **1**
JALAPENO SLICES **1**
AVOCADO SLICES **1**
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 (8oz) <i>(Broccoli, Carrot, Yellow Onion, Zucchini, Mushrooms)</i>	25.45	NEW YORK STEAK (5oz) & SHRIMP (8 PCS)	35.75
CHICKEN BREAST (8oz)	26.25	NEW YORK STEAK (5oz) & SCALLOP (4oz)	39.75
FILET MIGNON (7oz)	35.45	FILET MIGNON (5oz) & SHRIMP (6 PCS)	35.75
FILET MIGNON (5oz) & LOBSTER TAIL (1 PC)	MKT	FILLET MIGNON (5oz) & SALMON (5oz)	36.75
SHRIMP (14 PCS)	28.75	HIBACHI LOBSTER	MKT
SHRIMP (6 PCS) & CHICKEN (5oz)	31.25	SEAFOOD COMBO <i>Lobster Tail (1pc), Scallop (4oz) and Calamari (5oz)</i>	MKT
SHRIMP (6 PCS) & SALMON (5oz)	35.75	CALAMARI STEAK (7oz)	29.45
SHRIMP (6 PCS) & CALAMARI (5oz) <i>(Big Piece Of Squid)</i>	34.75	SALMON FILET (7oz)	26.45
SHRIMP (6 PCS) & RED SNAPPER (5oz)	32.75	JUMBO SCALLOP (6oz)	35.75
SHRIMP (6 PCS) & SCALLOP (4oz)	36.25	CHICKEN (4oz) & SCALLOP (4oz)	34.25
NEW YORK STEAK (5oz) & CHICKEN (5oz)	34.75	CHICKEN (4oz) & SALMON (5oz)	31.25
		FILET MIGNON (5oz) & SCALLOP (4oz)	40.75

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	GRILLED VEGETABLES	9.50
CHICKEN FRIED RICE	5.75	FRENCH FRIED/ YAM FRIED	6.75