

# ICHIBAN

## SALADS

<b>Ichiban Salad</b>	11
• mixed greens, sliced tomatoes, edamame tossed in a sesame ginger dressing topped with crispy wonton strips. (Add chicken, shrimp, salmon, or tuna for \$4)	
<b>Snow Krab Salad</b>	9
• krab mix salad with avocado, masago, & sesame seeds.	
<b>Sashimi Salad</b>	16
• mixed greens with assorted sashimi, wasabi tobiko in a ponzu vinaigrette drizzle.	
<b>Seaweed Salad</b>	6
• mixed seaweed in a sesame dressing.	
<b>Squid Salad</b>	7
• marinated smoked tender squid in a sesame dressing.	
<b>Cucumber Salad</b>	5
• sliced cucumbers and sesame seeds tossed in a ponzu dressing. (Add kani krab \$3)	
<b>Seafood Salad</b>	10
• krab, white fish, salmon, tuna, octopus, bonito flakes, sesame seeds, masago, green onions mixed with sliced cucumbers in a ponzu bath.	
<b>Spicy Tuna or Spicy Salmon Salad</b>	11
• sliced cucumbers mixed with tuna or salmon, avocado, masago, green onions in a spicy ponzu bath.	
<b>Takosu Salad</b>	11
• thinly sliced octopus and lemons, with masago and green onions in a ponzu bath.	

## HOT SMALL PLATES

<b>Baked Salmon Appetizer</b>	10
• krab mix wrapped with fresh salmon slices, topped with eel sauce & sesame seeds baked to a golden brown.	
<b>Creamy Spicy or Wasabi Shrimp</b>	10
• golden fried jumbo shrimp topped with creamy spicy mayo or wasabi mayo sauce	
<b>Edamame</b>	
• Steamed	6
• wok seared	7
• Spicy	7.5
<b>Hamachi Kama</b>	10
• grilled marinated yellowtail collar & ponzu w/ togarashi dipping sauce	
<b>Ika Fries</b>	8
• tempura fried calamari strips with seafood dipping sauce	
<b>Sushi Egg Rolls</b>	9
• crawfish, krab mix, avocado, cream cheese with a wasabi mayo sweet chili dipping sauce	
<b>Gyoza Dumplings</b>	9
• pan fried, deep fried, or steamed	
<b>Tokyo Poppers</b>	10
• krab mix, spicy tuna, & cream cheese stuffed in a jalapeno deep fried topped with sweet chili and mustard dressing	
<b>Vegetable Spring Rolls</b>	6
• shredded vegetables wrapped in a thin crispy skin with a seafood dipping sauce	
<b>Tempura</b>	
• krabsticks (6)	9
• chicken tenders (6)	7
• shrimp(2) & vegetables (assorted)	8.5
• vegetables (assorted)	6

## COLD SMALL PLATES

<b>Yellow Tail Yuzu</b>	15	<b>Sushi Sampler</b>	13
• thinly sliced yellowtail garnished with jalapeno, sweet red onions, cilantro in a yuzu vinaigrette bath.		• Variety of nigiri and a california roll.	
<b>Tuna Tataki</b>	15	<b>Sashimi Sampler</b>	16
• thinly sliced #1 yellow-fin tuna garnished with masago, sriracha, green onions, sesame seeds in a ponzu bath.		• Assortment of fresh cut fish on a bed of ice.	
<b>Beef Tataki</b>	14	<b>Sashimi Appetizers</b>	
• thinly sliced rare rib-eye garnished with sriracha, green onions, sesame seeds, togarashi in a ponzu bath.		• Red Snapper	12
		• Salmon (Fresh or Smoked)	13.5
		• Tuna	17
		• Yellow Tail	14.5

**[Please alert your server of any allergies.]**

## FROM THE KITCHEN

Entree's come with small house salad, choice of miso or clear soup, and white rice.

Lunch portions comes with soup or salad and plain fried rice (11am-2pm everyday).

	Lunch	Dinner
<b>Shrimp Tempura</b>	<b>10</b>	<b>16</b>
<ul style="list-style-type: none"> <li>6 traditional stretched shrimps and 6 assorted vegetables deep fried in tempura batter to a golden brown. (Lunch-3 shrimps)</li> </ul>		
<b>Chicken Katsu</b>	<b>10</b>	<b>16</b>
<ul style="list-style-type: none"> <li>Chicken breast breaded in a panko crust deep fried to a crispy texture served with tonkatsu sauce.</li> </ul>		
<b>Baked Salmon</b>	<b>12</b>	<b>19</b>
<ul style="list-style-type: none"> <li>Krab mix wrapped with sliced salmon, baked, and topped with eel sauce and sesame seeds.</li> </ul>		
<b>Tuna Steak with Asian Pesto</b>		<b>18</b>
<ul style="list-style-type: none"> <li>8 oz tuna steak cooked to order, served with asian pesto.</li> </ul>		
<b>Hamachi Kama</b>		<b>19</b>
<ul style="list-style-type: none"> <li>Grilled marinated yellowtail fish collar served with side cucumber salad &amp; ponzu togarashi dipping sauce.</li> </ul>		
<b>Unagi Donburi</b>	<b>12</b>	<b>19</b>
<ul style="list-style-type: none"> <li>Grilled BBQ eel on a bed of hot white rice topped with masago and eel sauce.</li> </ul>		
<b>Teriyaki</b>		
<ul style="list-style-type: none"> <li>Grilled protein topped with house-made teriyaki sauce. Add to any entree - shrimp \$5 chicken \$4</li> </ul>		
<b>Ribeye</b>	<b>14</b>	<b>21</b>
<b>Chicken</b>	<b>10</b>	<b>16</b>
<b>Shrimp</b>	<b>11</b>	<b>17</b>
<b>Salmon</b>	<b>12</b>	<b>18</b>

## COMBOS

<b>Ni-Ban</b>	<b>24</b>
<ul style="list-style-type: none"> <li>Strip of teriyaki rib-eye &amp; chicken with an assortment of nigiri or sashimi.</li> </ul>	
<b>San-Ban</b>	<b>30</b>
<ul style="list-style-type: none"> <li>Assortment of nigiri and assorted sashimi.</li> </ul>	
<b>Ichiban Boat</b>	<b>48</b>
<ul style="list-style-type: none"> <li>Ichiban roll with assorted nigiri, assorted sashimi, tempura shrimp &amp; veggies. Tempura banana for dessert</li> </ul>	

## DESSERTS

<b>Tempura Banana</b>	<b>6</b>
<ul style="list-style-type: none"> <li>Deep fried tempura bananas drizzled with honey, chocolate, &amp; sesame seeds with a scoop of vanilla ice cream.</li> </ul>	
<b>Tempura Ice Cream</b>	<b>8</b>
<ul style="list-style-type: none"> <li>Thin slices of pound cake rolled with vanilla ice cream then deep fried in a tempura batter topped with whipped cream &amp; chocolate drizzle.</li> </ul>	

## FROM THE SUSHI BAR

Entree's below come with small house salad and miso or clear soup. Lunch portions comes with soup or salad (11am-2pm everyday).

	Lunch	Dinner
<b>Maki Sushi Platter</b>	<b>12.5</b>	<b>21</b>
<ul style="list-style-type: none"> <li>Choice of 3 rolls. 2 rolls during lunch.</li> </ul>		
<ul style="list-style-type: none"> <li>California Roll</li> <li>Crunchy Roll</li> <li>Cucumber Roll</li> <li>Vegetable Roll</li> <li>Snowkrab Roll</li> <li>Avocado Roll</li> <li>Salmon Roll</li> <li>Tuna Roll</li> </ul>		
<b>Sushi Platter</b>	<b>12.5</b>	<b>24</b>
<ul style="list-style-type: none"> <li>Assortment of nigiri sushi &amp; choice of roll.</li> </ul>		
<ul style="list-style-type: none"> <li>California Roll</li> <li>Crunchy Roll</li> <li>Cucumber Roll</li> <li>Vegetable Roll</li> <li>Snowkrab Roll</li> <li>Avocado Roll</li> <li>Salmon Roll</li> <li>Tuna Roll</li> </ul>		
<b>Chirashi Sushi Platter</b>	<b>16</b>	<b>28</b>
<ul style="list-style-type: none"> <li>Assortment of sashimi on a bed of rice.</li> </ul>		
<b>Sashimi Platter</b>	<b>14</b>	<b>25</b>
<ul style="list-style-type: none"> <li>Fresh cuts of assorted fish on a ice bed for freshness.</li> </ul>		

## SIDES OR STANDALONE

<b>Yaki Udon</b>	<b>12</b>
<ul style="list-style-type: none"> <li>Dice beef, chicken, shrimp and assorted veggies with udon noodles in a stir-fry.</li> </ul>	
<b>Clear Soup</b>	<b>3</b>
<ul style="list-style-type: none"> <li>Thin slices of mushroom, fried onions &amp; scallions in a chicken broth-based soup.</li> </ul>	
<b>Miso Soup</b>	<b>3</b>
<ul style="list-style-type: none"> <li>Tofu chunks, seaweed &amp; scallions in a miso broth-based soup.</li> </ul>	
<b>Fried Rice</b>	
<ul style="list-style-type: none"> <li>Our popular fried rice with the protein of your choice.</li> </ul>	
<b>Beef</b>	<b>14</b>
<b>Chicken</b>	<b>13</b>
<b>Shrimp</b>	<b>13</b>
<b>Seafood</b>	<b>14</b>
<b>Veggie</b>	<b>11</b>
<b>Pork Belly</b>	<b>14</b>
<b>Combo</b>	<b>15</b>

<b>Wok Seared Veggies</b>	<b>5</b>
<ul style="list-style-type: none"> <li>Assortment of fresh veggies wok seared in asian seasoning.</li> </ul>	
<b>White Rice</b>	<b>3</b>

# HIBACHI GRILLS

Hibachi entree's are served ONLY at Hibachi tables.

Includes choice of miso soup or clear soup & house salad w/ ginger dressing, egg fried rice, & grilled vegetables. Grill vegetables consist of broccoli, carrots, zucchini, mushrooms & onions. Lunch portions include soup or salad.

	<i>Lunch</i>	<i>Dinner</i>		
Chicken	13	23	Vegetables	15
Shrimp	14	27	Scallops	30
Steak	16	30	Lobster	47
Filet Steak		42		

## HIBACHI COMBOS

	<i>Lunch</i>	<i>Dinner</i>		
Steak & Chicken	19	29	Steak & Scallops	33
Steak & Shrimp	20	33	Chicken & Scallops	27
Shrimp & Chicken	17	26	Lobster & Scallops	45
Lobster & Shrimp		38	Shrimp & Scallops	31
Lobster & Chicken		35		

### Childs Hibachi 13

Pick One: Chicken, Shrimp, or Steak  
Plus fried rice, vegetables,  
soup or salad  
Ages 10 & under, Dinner only.

## HIBACHI ADD-ON

Egg	1	Shrimp	8
Fried Rice	3	Steak	11
Vegetables	3	Filet	15
Noodles	5	Scallops	11
Chicken	5	Lobster	16

### Sharing for 2

Dinner portions only. Share the protein of 1 hibachi between two people. A share includes soup, salad, rice & veggies each.  
**\$7.50**

### Modifications

Any change to the fried rice or vegetables.  
**\$3**

### Service Charge

18% service charge added to all guest checks dining at the hibachi tables.

[Please alert your server of any allergies.]