



APPETIZERS

~ FROM THE SUSHI BAR ~

YUZU HAMACHI 🍣

Fresh yellow tail sashimi in a cool yuzu-orange habanero vinaigrette 16

CHEF-INSPIRED MADAI

Wild-catch snapper sashimi in our Chef's new-style ponzu-tataki vinaigrette 17

WALU CEVICHE 🍣

A tantalizing array of fresh escolar, avocado, tomato & orange in a classic habanero-ponzu emulsion 16

IMPERIAL AVOCADO

A Japanese take on the stuffed avocado featuring soft shell crab in an orange-unagi aioli, paired with crispy wonton chips 17

AHI-FUJI APPLE

Big-Eye "Ahi" Tuna with organic Fuji Apple & cherry tomato in a balsamic teriyaki & grape seed oil vinaigrette 17

TRUFFLE SAKE - WALU 🍣

A delectable assortment of truffle-infused salmon & escolar in a yuzu-amarillo reduction 16

~ FROM THE KITCHEN ~

SEVEN-SPICE SHRIMP

Lightly dusted in lotus flour and crisp-fried with jalapeño slices & togarashi chili pepper 14

CALAMARI 16 | GYOZA 13

YAKKI GYOZA

Pan-fried chicken & vegetable dumplings 9

ANGUS RIBEYE "GALBI" MEDALLIONS

Prime Reserve Ribeye traditionally marinated in a Korean sesame-soy ginger dressing, thinly sliced & char-grilled to perfection 18

CHICKEN KATANA

Skewers of tender chicken nuggets tossed in a Cantonese XO sweet red chili glaze 12

SHRIMP TEMPURA 🍤

Shrimp & choice vegetables crisp-fried in a light Japanese-style breading 14

CHILEAN SEA BASS

Delicately marinated in a saikyo-miso glaze, topped with an Asian pear essence, oven-grilled to a golden finish 19

"ICHIRO" LAMB CHOPS

Carefully selected Reserve Lamb Chops char-grilled in a prestigious Tao soy-ginger curry essence with garlic-butter green beans 22

HAMACHI-KAMA

Tender yellow tail collar oven-grilled to perfection and served with a classic ponzu dipping sauce 14

SAKE-KAMA (salmon collar) 12

CRISPY GREEN BEANS 🍋

Flash-fried in a garlic butter essence and served with our unique mandarin dipping aioli 10

EDAMAME 🍋 6 | SPICY EDAMAME 🍋🍣 8

TRUFFLE-GARLIC EDAMAME 🍋 8



SPECIALTY ROLLS

THE TEXAN 🍣

Shrimp tempura, crab, avocado & cucumber topped with our Master Chef's delectable spicy tuna & crispy seaweed 18

SALMON FIESTA

Shrimp tempura & avocado topped with fresh salmon, sprinkled with crunch flakes, organic micro greens & red tobiko 17

WHITE TIGER

Wild snapper delicately seared in a House tataki sauce with jalapeno tempura, toasted garlic & kaiware-cilantro 18

LOBSTER BOMB 🍤

4 oz. Maine Lobster tail & shiitake mushroom delicately sautéed in an organic uni-balsamic reduction, set atop shrimp tempura, avocado & sweet potato-tobiko chips 24

SPYING NINJA

Yellow tail, tuna, salmon, avocado, cucumber, green tobiko and crunch flakes in an orange spice-unagi aioli 18

DRAGON ROYALE

Ahi Tuna & soft shell crab in an orange-unagi aioli topped with oven-baked unagi, avocado, microgreens & tobiko 18

THE HIGH ROLLER 🍤

5 oz. Maine Lobster tail tempura topped with fresh avocado & crab salad in a Japanese Kewpie mayo-unagi cream aioli 26

TUNA TEMPTATION

Pepper-seared Ahi tuna over escolar ceviche, avocado & cucumber in a yuzu ponzu-unagi reduction 17

ANGRY LOBSTER 🍣

Langostino lobster tempura blended with assorted vegetables and crab meat in an orange-tobiko unagi cream aioli 22

CHERRY BLOSSOM 🍣

Escolar & avocado topped with fresh salmon & tomato in a habanero-ponzu emulsion 17

MANGO TANGO

Spicy tuna, shrimp tempura & cucumber topped with layers of avocado, mango & strawberry 17

Q-BLOSSOM

Fresh cucumber wrapped around fresh salmon, tuna, yellow & asparagus in our Chef's special yuzu-ponzu aioli (Rice-less) 18



SOUP & SALADS

MISO SOUP 3 | SEAWEED SALAD 6

HOUSE SALAD 🍋

In our Master Chef's original dressing sprinkled with cherry tomato & candied pecans 6

"ICHIRO" SALAD

Grilled chicken breast, baby spring greens, sun-dried blueberries & organic pine nuts in a balsamic-Asian pear vinaigrette 12



DINNER FEATURES

"TEPPAN-YAKI" BEEF & SHRIMP 🍣

Beef Tenderloin & shrimp teppan-grilled with fresh greens in a homemade soy-garlic dressing, served on a sizzling iron plate 28

Add **6 OZ. MAINE LOBSTER TAIL** +12

ANGUS RIBEYE "GALBI" STEAK

Prime Reserve Ribeye traditionally marinated in a Korean sesame-soy ginger dressing, thinly sliced & char-grilled to perfection 34

"ICHIRO" LAMB CHOPS

Carefully selected Reserve Lamb Chops char-grilled in a prestigious Tao soy-ginger curry essence with garlic-butter green beans 34

CLASSIC TERIYAKI

Perfectly grilled & smothered in our delectable homemade teriyaki glaze

ATLANTIC SALMON 28 | **CHICKEN** 19

KOREAN BULGOGI

Prime Ribeye intensely marinated in a sesame-soy ginger dressing, thinly sliced and char-grilled, served with onions on a hot iron plate 27

SPICY GARLIC "BOKUM" 🌶️🔥

Perfectly seasoned with stone-ground chili pepper & roasted garlic, stir-fried with an assortment of garden vegetables. *add noodles by request

CHICKEN 18 | **BEEF** 20 | **SHRIMP** 20

COMBINATION 24

Add **6 OZ. MAINE LOBSTER TAIL** +12

SAIKYO-MISO

Fresh catch filet delicately marinated in a savory Saikyo-Miso glaze, topped with an Asian pear essence and oven-grilled to a golden finish

ATLANTIC SALMON 28 | **CHILEAN SEA BASS** 34

CHICKEN KATSU

Breaded chicken breast in a traditional Japanese panko, golden-fried to a crispy finish 19

SHRIMP TEMPURA 🍣

Shrimp & choice vegetables crisp-fried in a light Japanese-style breading 24

BI-BIM-BAB 🍣

An assortment of Korean seasoned vegetables, fried egg, seaweed & bits of grilled beef over steamed rice (served at room temperature) 15

DOLSOT BI-BIM-BAB 🍣

Bi-Bim-Bab served in a sizzling hot stone pot 19

"ICHIRO" HOUSE FRIED RICE 🍣

CHICKEN 16 | **BEEF** 18 | **SHRIMP** 18

COMBINATION 20

Add **6 OZ. MAINE LOBSTER TAIL** +12



SUSHI & SASHIMI

NIGIRI-SUSHI : 1 piece / order

SASHIMI : 4 pieces / order

	nigiri	sashimi
SALMON sake	3.5	13
FATTY SALMON sake-toro	4	15
SMOKED SALMON 🍣	4.5	17
TUNA maguro	4.8	18
PEPPER-SEARED BLUEFIN TUNA	4.8	18
ESCOLAR walu	4	15
WILD SNAPPER madai	4.8	18
YELLOW TAIL hamachi	4.5	17
FATTY YELLOW TAIL hama-toro	5	19
SEA URCHIN uni	7.8	29
SCALLOP hotate	4	15
SPICY SCALLOP 🌶️	4.5	17
FRESHWATER EEL unagi	4	15
SHRIMP 🍣 ebi	3	11
SWEET SHRIMP ama-ebi	5.8	22
SNOW CRAB 🍣 kani	4.5	17
CRAB STICK 🍣 kanikama	3	11
SWEET EGG 🍣 tamago	3	11
SALMON CAVIAR ikura	4	15
FLYING FISH CAVIAR tobiko	3.5	13
SMELT CAVIAR masago	3	11
MACKEREL saba	3.8	14
OCTOPUS tako	4	15
SQUID ika	3.8	14



SIDES

FRIED RICE 6 | **LOMEIN NOODLES** 8

KOREAN KIMCHI 🌶️ 6 | **SESAME BEAN SPROUTS** 4

VEGETABLE MEDLEY IN SOY-GINGER 7

GARLIC-BUTTER GREEN BEANS 7

🌶️ SPICY 🍣 COOKED 🌿 VEGETARIAN

🍣 VEGETARIAN-VERSION AVAILABLE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Now Serving...

HAPPY HOUR

Monday - Friday 4pm - 6pm



ichiroasianbistroandwinebar



ichirosushiwinebar