

APPETIZERS

~ Appetizers from the Kitchen ~

GYOZA

Pan-seared chicken and vegetable dumplings 12

SHUMAI

Classic dim sum-style shrimp dumplings in our House special lemon-shallot aioli 15

MANDOO (🔥)

Pan-fried Korean chili-spiced vegetable dumplings in a bacon-cream sauce 17

SHRIMP TEMPURA (🌀)

Shrimp and choice vegetables crisp-fried in a light Japanese-style breading 19

CHILEAN SEA BASS (gf)

Delicately marinated in a saikyo-miso glaze, topped with an Asian pear essence, oven-grilled to golden perfection 28

'ICHIRO' LAMB CHOPS

Carefully selected Reserve Lamb Chops char-grilled in a prestigious Tao soy-ginger curry essence with garlic-butter green beans 29

GRILLED PRAWNS IN ASIAN SPICES (gf)

Jumbo prawns delicately seasoned with organic Asian spices and paired with our Chef's original arugula salad 19

ANGUS RIBEYE 'GALBI' MEDALLIONS

Prime Reserve Ribeye in a Korean sesame-soy ginger marinade, hand-sliced and char-grilled to a traditional finish 22

CHICKEN KATANA

Tender chicken crisp-fried and tossed in a Cantonese XO sweet-red chili glaze

WINGS 16 | **BITES** (chicken breast) 18

SEVEN ASIAN SPICES

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

GYOZA 16 | **SHRIMP** 17

CRISPY GREEN BEANS (🌿)

Flash-fried in a garlic butter essence and served with a mandarin dipping aioli 13

EDAMAME (🌿 gf) 7 | **SPICY EDAMAME** (🌿 🔥) 10

TRUFFLE-GARLIC EDAMAME (🌿 gf) 13

 **APPETIZERS***~ Appetizers from the Sushi Bar ~***YUZU HAMACHI** (🌶️ *gf-a*)

Fresh yellow tail sashimi in a cool yuzu-orange habanero vinaigrette 22

IMPERIAL AVOCADO

A Japanese take on the stuffed avocado featuring soft shell crab in an unagi-orange aioli, paired with crispy wonton chips 21

TRUFFLE SAKE - WALU (*gf-a*)

A delectable assortment of truffle-infused salmon and escolar in a yuzu-amarillo reduction 22

TUNA TATAKI

Pepper-seared Bluefin Tuna and avocado with refreshing watermelon-roasted corn relish and goat cheese on top of wonton crisps 23

SUSHI TOWER

Spicy Ahi Tuna in a mild Peruvian aji-limo layered over crab, avocado and tobiko, infused with an orange spice-wasabi aioli 23

BLUEFIN TARTAR (*gf-a*)

Bluefin Tuna and fresh vegetables in a refreshing Fuji apple-yuzu sesame dressing, topped with salmon caviar and quail egg yolk 25

 **SOUPS & SALADS**

MISO SOUP (🌿) 4 | **SEAWEED SALAD** (🌿 *gf*) 8

HOUSE SALAD (🌿)

Organic spring greens in our Chef's original sesame-lemon aioli with cherry tomatoes and sun-dried blueberry raisins 9

SEAFOOD EGG DROP SOUP (for two) (*gf-a*)

Classic Chinese soup with shrimp, scallop, crab stick and corn in a savory homemade broth 18

Add **6 oz. MAINE LOBSTER TAIL** +17

🌶️ SPICY 🍳 COOKED 🌿 VEGETARIAN 🌐 VEGETARIAN-VERSION AVAILABLE
gf GLUTEN-FREE *gf-a* GLUTEN-FREE AVAILABLE

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SUSHI & SASHIMI

NIGIRI-SUSHI : 1 piece / order • **SASHIMI** : 4 pieces / order

** All Gluten-Free (*gf*) except kanikama and unagi

	nigiri	sashimi
SALMON sake	3.8	14
FATTY SALMON sake-toro	4.5	17
SMOKED SALMON (🍳)	4.5	17
TUNA maguro	4.8	18
PEPPER-SEARED BLUEFIN TUNA	5.8	22
ESCOLAR walu	4.5	17
WILD SNAPPER madai	4.8	18
YELLOW TAIL hamachi	4.8	18
FATTY YELLOW TAIL hama-toro	5.5	21
SEA URCHIN uni	7.8	29
SCALLOP hotate	5.5	21
SPICY SCALLOP (🔥)	5.8	22
FRESHWATER EEL unagi	4.8	18
SHRIMP (🍳) ebi	3.5	13
SWEET SHRIMP ama-ebi	6.8	25
SNOW CRAB (🍳) kani	5.5	21
CRAB STICK (🍳) kanikama	3.5	13
SWEET EGG (🍳) tamago	3.5	13
SALMON CAVIAR ikura	4.8	18
FLYING FISH CAVIAR tobiko	4.5	17
SMELT CAVIAR masago	3.8	14
MACKEREL saba	4.5	17
OCTOPUS tako	4.8	18
SQUID ika	4.5	17



SIDES

SIDE FRIED RICE (*gf*) 5 | **KOREAN KIMCHI** (🔥 *gf*) 7 | **SESAME SPINACH** (*gf*) 5
SESAME BEAN SPROUTS (*gf*) 5 | **PICKLED DAIKON RADISH** (*gf*) 5
VEGETABLE MEDLEY IN SOY-GINGER 8 | **GARLIC - BUTTER GREEN BEANS** (*gf*) 8
KOREAN 'BANCHAN' MEDLEY (*gf*) 9 | **ORGANIC ROASTED SEAWEED** (*gf*) 5

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gf GLUTEN-FREE *gf-a* GLUTEN-FREE AVAILABLE



CHEF'S SPECIALTY ROLLS

THE TEXAN (🔪)

Shrimp tempura, crab, avocado and cucumber topped with our Master Chef's delectable spicy tuna and crispy seaweed 22

SPYING NINJA (gf-a)

Yellow tail, Ahi Tuna, salmon, avocado, cucumber, green tobiko and crunch flakes in a mandarin spice-unagi aioli 22

SALMON FIESTA (gf-a)

Shrimp tempura and avocado topped with fresh salmon, sprinkled with crunch flakes, organic micro greens and red tobiko 19

VIP (gf-a)

Perfectly seared Filet Mignon, Bluefin Tuna and shrimp tempura with garlic-butter green beans and goat cheese in a balsamic-uni sauce 25

DRAGON ROYALE

Ahi Tuna and soft-shell crab in a soy-ginger aioli topped with oven-baked unagi, avocado, microgreens and tobiko 22

THE HIGH ROLLER (🍷)

6 oz. Maine Lobster tail tempura topped with fresh avocado and crab in a Japanese Kewpie mayo-unagi aioli 28

LOVER'S FLAME (🍷)

An exquisite blend of scallops, crab and unagi, oven-baked to perfection and set atop shrimp tempura, avocado and crunch flakes 26

WHITE TIGER

Wild Pacific Snapper delicately seared in our Chef's original tataki glaze with jalapeno tempura, toasted garlic and kaiware-cilantro 24

TUNA TEMPTATION

Pepper-seared Bluefin Tuna over escolar, avocado and cucumber in a yuzu ponzu-unagi reduction 22

LOBSTER BOMB (🍷 gf-a)

Maine Lobster tail and shiitake mushroom sautéed in a uni-balsamic reduction, set atop shrimp tempura, avocado and potato-tobiko chips 24

ANGRY LOBSTER (🔪)

Langostino Lobster tempura blended with assorted vegetables and crab in an orange-tobiko unagi cream 23

Q - BLOSSOM (🌐 gf)

Fresh cucumber wrapped around fresh salmon, Ahi Tuna, yellow tail and avocado in our Chef's special yuzu-ponzu aioli (Rice-less) 24



DINNER FEATURES

'TEPPAN-YAKI' BEEF & SHRIMP (🌱 *gf-a*)

Beef Tenderloin and shrimp teppan-grilled with fresh greens in a homemade soy-garlic dressing, served on a sizzling iron plate 35

Add 6 oz. MAINE LOBSTER TAIL +17

GRILLED PRAWNS IN ASIAN SPICES (*gf*)

Jumbo prawns delicately seasoned with organic Asian spices and paired with our Chef's original arugula salad 36

'ICHIRO' LAMB CHOPS

Carefully selected Reserve Lamb Chops char-grilled in a prestigious Tao soy-ginger curry essence with garlic-butter green beans 39

SHRIMP TEMPURA (🌱)

Shrimp and choice vegetables crisp-fried in a light Japanese-style breading 35

KOREAN BULGOGI

Thinly sliced premium ribeye, intensely marinated in a sesame-soy dressing and sautéed to perfection with fresh greens 29

SEA SCALLOP RISOTTO (*gf*)

Pacific Sea Scallops oven-glazed in a savory Saikyo-miso, sautéed with shrimp, shiitake mushroom and onions in a Japanese chi-zu sesame aioli over Nishiki rice 38

ANGUS RIBEYE 'GALBI'

Prime Reserve Ribeye in a Korean sesame-soy ginger marinade, hand-sliced and char-grilled to a traditional finish 38

SAIKYO-MISO (*gf*)

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

ATLANTIC SALMON 35 | CHILEAN SEA BASS 39

SPICY GARLIC 'BOKUM' (🌶️🌱)

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

CHICKEN 28 | BEEF 30 | SHRIMP 30
COMBINATION 35 | DOUBLE LOBSTER TAILS 39

CHICKEN KATSU

Breaded chicken breast in a Japanese panko, golden-fried to a crispy finish 29

CLASSIC TERIYAKI

Perfectly grilled and smothered in our delectable homemade teriyaki glaze

ATLANTIC SALMON 35 | CHICKEN 28