

 **APPETIZERS****CRISPY GREEN BEANS** (🌿)

Flash-fried in a garlic butter essence and served with a mandarin dipping sauce 15

**'MU - SHU' BUNS** (🌿)

Traditional Shandong-style chicken and fresh vegetables sautéed in our House original hoisin-soy dressing wrapped in steamed Bao buns 17

**SHRIMP TEMPURA** (🌿)

Shrimp and choice vegetables crisp-fried in a light Japanese-style breading 25

**ANGUS 'GALBI' MEDALLIONS**

Prime Reserve Angus Ribeye in a sesame-soy ginger marinade, hand-sliced and char-grilled to a traditional Korean finish 28

Add 6 oz. MAINE LOBSTER TAIL +19

**GRILLED SHRIMP IN ASIAN SPICES** (gf)

Jumbo shrimp delicately seasoned with organic Asian spices and paired with our Chef's original arugula salad 25

**'ICHIRO' LAMB CHOPS**

Carefully selected reserve lamb chops char-grilled in a prestigious Tao soy-ginger curry essence with garlic-butter green beans 32

Add 6 oz. MAINE LOBSTER TAIL +19

**HAMACHI - KAMA** (gf)

Tender Japanese yellow-tail collar (bone-in) oven-grilled to perfection and served with a classic ponzu dipping sauce (subject to availability) 28

**EDAMAME** (🌿 gf) 8 | **SPICY EDAMAME** (🌿 🌶) 13

**TRUFFLE - GARLIC EDAMAME** (🌿 gf) 15

~ *Ichiro 'Dim-Sum' Dumplings* ~

**GYOZA**

Pan-seared chicken and vegetable dumplings 13

**SHUMAI**

Classic dim sum-style shrimp dumplings in our House special lemon-shallot aioli 17

**MANDOO** (🌿 🌶)

Pan-fried spicy Korean flat-dumplings in a balsamic-cream emulsion 18

**SEVEN - SPICE GYOZA**

Lightly dusted in lotus flour and crisp-fried with a seven-togarashi seasonings 17

**'WONG' MANDOO**

Traditional Korean porkloin and vegetable dumplings steamed to perfection 18

**XIAO - LONG - BAO**

Shanghai soup-dumplings filled with tender porkloin and baby Asian leek delicately steamed to perfection 18

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

Fresh yellow tail sashimi in a cool yuzu-orange habanero vinaigrette 25

**IMPERIAL AVOCADO**

A Japanese take on the stuffed avocado featuring soft shell crab in an unagi-orange aioli, paired with crispy wonton chips 24

**SUSHI TOWER**

Spicy Bluefin Tuna in a mild Peruvian aji-limo layered over crab, avocado and tobiko, infused with an orange spice-wasabi aioli 25

**TRUFFLE SAKE - WALU** (*gf-a*)

A delectable assortment of salmon and escolar in a truffle-yuzu reduction 25

**TUNA TATAKI**

Pepper-seared Bluefin Tuna and avocado with refreshing watermelon-roasted corn relish and goat cheese on top of wonton crisps 28

**BLUEFIN TARTAR**

Bluefin Tuna and fresh vegetables in a refreshing Fuji apple-yuzu sesame dressing, topped with salmon caviar and quail egg yolk 29

**FILET MIGNON 'ABURI'**

Lightly seared Prime Filet Mignon in a refreshing yuzu-vinaigrette, topped with ginger, garlic chips and pine nuts (subject to availability) 28

 **SOUPS & SALADS**

**MISO SOUP** (🌿 *gf*) 5 | **HOT & SOUR SOUP** (🌶️) with chicken 6

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

Classic Chinese soup with shrimp, baby scallops, crab stick and corn in a savory homemade broth 25

Add **6 oz. MAINE LOBSTER TAIL** +19

**SEAWEED SALAD** (🌿 *gf*)

Fresh seaweed varieties marinated in a sesame dressing 9

Add **IKA - SANSAI** (Japanese Calamari) +7

**HOUSE SALAD** (🌿)

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

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

# **SUSHI & SASHIMI**

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

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

|   | nigiri | sashimi |
|---|--------|---------|
| <b>SALMON</b>   sake .....                          | 3.8    | 18      |
| <b>FATTY SALMON</b>   sake-toro .....               | 4.5    | 22      |
| <b>SMOKED SALMON</b> (🍳) .....                      | 5.5    | 24      |
| <b>BLUEFIN TUNA</b>   maguro .....                  | 5.5    | 24      |
| <b>PEPPER-SEARED BLUEFIN TUNA</b> .....             | 6.5    | 28      |
| <b>MEDIUM - FATTY BLUEFIN TUNA</b>   chu-toro ..... | 6.5    | 28      |
| <b>FATTY BLUEFIN TUNA</b>   toro .....              | 7.8    | 34      |
| <b>ESCOLAR</b>   walu .....                         | 4.8    | 22      |
| <b>WILD SNAPPER</b>   madai .....                   | 5.5    | 24      |
| <b>YELLOW TAIL</b>   hamachi .....                  | 5.5    | 24      |
| <b>FATTY YELLOW TAIL</b>   hama-toro .....          | 5.8    | 26      |
| <b>SEA URCHIN</b>   uni .....                       | 8.5    | 35      |
| <b>SCALLOP</b>   hotate .....                       | 5.5    | 24      |
| <b>SPICY SCALLOP</b> (🌶️) .....                     | 6.5    | 28      |
| <b>FRESHWATER EEL</b>   unagi .....                 | 5.5    | 24      |
| <b>SHRIMP</b> (🍳)   ebi .....                       | 3.8    | 16      |
| <b>SWEET SHRIMP</b>   ama-ebi .....                 | 7.8    | 32      |
| <b>SNOW CRAB</b> (🍳)   kani .....                   | 6.5    | 26      |
| <b>CRAB STICK</b> (🍳)   kanikama .....              | 3.8    | 16      |
| <b>SWEET EGG</b> (🍳)   tamago .....                 | 3.8    | 16      |
| <b>SALMON CAVIAR</b>   ikura .....                  | 4.8    | 20      |
| <b>FLYING FISH CAVIAR</b>   tobiko .....            | 4.8    | 20      |
| <b>SMELT CAVIAR</b>   masago .....                  | 4.5    | 18      |
| <b>MACKEREL</b>   saba .....                        | 4.8    | 22      |
| <b>OCTOPUS</b>   tako .....                         | 5.8    | 26      |
| <b>SQUID</b>   ika .....                            | 4.8    | 22      |

## **SIDES**

**SIDE FRIED RICE** (*gf*) 6 | **KOREAN KIMCHI** (🌶️ *gf*) 9 | **MASHED POTATO** (*gf*) 5

**GARLIC - BUTTER GREEN BEANS** (*gf*) 8 | **DAIKON RADISH** (*gf*) 5

**ORGANIC ROASTED SEAWEED** (*gf*) 5

🌶️ SPICY    🍳 COOKED    🌿 VEGETARIAN    ♻️ VEGETARIAN-VERSION AVAILABLE

*gf* GLUTEN-FREE    *gf-a* GLUTEN-FREEAVAILABLE

20% gratuity will be applied for parties of 10 or more.



# CHEF'S SPECIALTY ROLLS

## THE TEXAN (🔪)

Shrimp tempura, crab, avocado and cucumber topped with our Master Chef's delectable spicy Bluefin Tuna and crispy seaweed 25

## SPYING NINJA (gf-a)

Yellow tail, Bluefin Tuna, salmon, avocado, cucumber, green tobiko and crunch flakes in a mandarin spice-unagi aioli 26

## SALMON FIESTA (gf-a)

Shrimp tempura and avocado topped with fresh salmon, sprinkled with crunch flakes, organic micro greens and red tobiko 24

## DRAGON ROYALE

Bluefin Tuna and soft-shell crab in a soy-ginger aioli topped with oven-baked unagi, avocado, microgreens and tobiko 28

## VIP (gf-a)

Perfectly seared Prime Filet Mignon, Bluefin Tuna and shrimp tempura with garlic-butter green beans and goat cheese in a balsamic-uni sauce 29

## THE HIGH ROLLER (🍷)

6 oz. Maine Lobster tail tempura topped with fresh avocado and crab in a Japanese Kewpie mayo-unagi aioli 29

## TUNA TEMPTATION

Pepper-seared Bluefin Tuna over escolar, avocado and cucumber in a yuzu ponzu-unagi reduction 27

## LOVER'S FLAME (🍷)

A blend of scallops, crab and unagi, oven-baked and set atop shrimp tempura, avocado and crunch flakes 28

## WHITE TIGER

Wild Snapper flash-seared in our Chef's original tataki glaze with jalapeno tempura, toasted garlic and kaiware-cilantro 29

## 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 28

## Q - BLOSSOM (🍷 gf-a)

Bluefin Tuna, yellow tail, salmon and avocado wrapped in fresh cucumber in our Chef's special yuzu-ponzu aioli (Rice-less) 28

 **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 42

Add **6 oz. MAINE LOBSTER TAIL** +19

**SPICY GARLIC 'BOKUM'** (🌶️ 🌱)

Perfectly seasoned with stone-ground chili and garlic, stir-fried with an assortment of garden vegetables. \* Add lomein noodles +3

**CHICKEN** 36 | **BEEF** 38 | **SHRIMP** 38 | **COMBINATION** 42  
**DOUBLE LOBSTER TAILS** 48 | **SEA SCALLOP** 48

**'ICHIRO' LAMB CHOPS**

Carefully selected reserve lamb chops char-grilled in a prestigious Tao soy-ginger curry essence with garlic-butter green beans 49

Add **6 oz. MAINE LOBSTER TAIL** +19

**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** 42 | **CHILEAN SEA BASS** 48

**'GALBI-STYLE' RIBEYE STEAK**

10 oz. Prime Reserve Angus Ribeye steak in a sesame-soy & Korean pear marinade, char-grilled to a traditional finish 49

Add **6 oz. MAINE LOBSTER TAIL** +19

**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 48

**CLASSIC TERIYAKI**

Perfectly grilled and smothered in our delectable homemade teriyaki glaze

**ATLANTIC SALMON** 42 | **CHICKEN** 38

**KOREAN BULGOGI**

Thinly sliced premium ribeye, intensely marinated in a sesame-soy dressing and sautéed to perfection with fresh greens 39

**CHICKEN KATSU**

Breaded chicken breast in a Japanese panko, golden-fried to a crispy finish 38

**SHRIMP TEMPURA** (🌱)

Shrimp and choice vegetables crisp-fried in a light Japanese-style breading 39