

*Ichiro* wishes to thank you for celebrating your Valentine's Day with us.  
Please enjoy our exceptional "select-your-own" 4-course meal! \$95/person

## ♥ SOUPS & SALADS (choose one)

SHIITAKE-TOFU MISO SOUP *gf*

SEAWEED SALAD with JAPANESE CALAMARI *gf*

'ICHIRO' SEAFOOD BISQUE *gf*

TANGERINE ARUGULA SALAD *gf*

## ♥ APPETIZERS (choose one)

### ~ FROM THE SUSHI BAR ~

**YUZU HAMACHI** 🌶️ *gf-a*

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

**TUNA TATAKI**

Pepper-seared Bluefin Tuna & avocado with watermelon-corn relish & goat cheese

**SASHIMI 'SSAM'** 🌶️

Fresh lettuce wraps with salmon, bluefin tuna, Asian pear, cucumber & cabbage in a traditional Korean Gochujang chili vinaigrette

### ~ FROM THE KITCHEN ~

**PACIFIC FLOUNDER CROQUETTE**

Fresh filet wrapped around organic sun-dried tomato & broccolini, panko-fried and dressed in a lemon-mirin aioli

**XIAO - LONG - BAO**

Shanghai soup-dumplings filled with pork loin & Asian leek, steamed to perfection

**SHRIMP 'BOKUM' ORZO**

Perfectly marinated Jumbo shrimp in a hoisin-chili dressing on a bed of our Chef's original soy-cream orzo

## ♥ ENTRÉES (choose one)

### ~ FROM THE SUSHI BAR ~

**MASTER CHEF'S CATCH**

Your choice of 4 pieces of sashimi below (Salmon, Bluefin Tuna or Yellow Tail) and one **Specialty Roll** below.

\*Sashimi can be replaced with a 2nd **Specialty Roll**.

**Specialty Roll Options** (choose one)

**THE TEXAN** 🌶️ *gf-a*

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

**SALMON FIESTA** *gf-a*

Shrimp tempura & avocado topped with salmon, sprinkled with crunch flakes & tobiko

**CRAZY SHOGUN** 🌶️

Bluefin Tuna, yellow tail, salmon & cucumber topped with avocado in Gochujang-ponzu

**SPYING NINJA** *gf-a*

Yellow tail, tuna, salmon, avocado, cucumber, green tobiko and crunch flakes

**V.I.P.** *gf-a*

Perfectly seared Filet Mignon, Bluefin tuna & shrimp tempura with goat cheese

**THE HIGH ROLLER**

Maine Lobster tail tempura topped with avocado & crab in a Japanese Kewpie-unagi aioli

**LOVER'S FLAME**

Scallops, shrimp, crab & unagi oven-baked to perfection with shrimp tempura & avocado

### ~ FROM THE KITCHEN ~

**SPICY GARLIC 'BOKUM'** 🌶️ 🍌 *gf-a*

Perfectly seasoned with stone-ground chili pepper & roasted garlic, stir-fried with beef, chicken & garden vegetables

**'TEPPAN-YAKI' BEEF & SHRIMP** 🍌 *gf-a*

Beef Tenderloin & shrimp teppan-grilled with fresh greens in a soy-garlic dressing

**SEA SCALLOP RISOTTO** *gf*

Pacific sea scallops oven-glazed in a Saikyo-miso with sautéed shrimp, shiitake mushroom & onions\*

**SAIKYO-MISO CHILEAN SEA BASS** *gf*

Delicately marinated in a savory Saikyo-Miso glaze, topped with an Asian pear essence & oven-grilled to golden perfection\*

**"ICHIRO" LAMB CHOPS**

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

**BRAISED 'GALBI' SHORT RIB**

Prime Reserve Angus short rib (35 oz bone-in) in a sesame-soy butter marinade, slow-braised to a perfect tender finish

## ♥ SIDES

SIDE FRIED RICE +5 | KOREAN KIMCHI +9  
4 GRILLED JUMBO SHRIMP IN ASIAN SPICES +15  
GARLIC-BUTTER GREEN BEANS +7

## ♥ Desserts (choose one)

'ICHIRO' GINGER CRÈME BRULÉE *gf* | CHOCOLATE VOLCANO *gf*

JAPANESE 'MACHA' TIRAMISÙ