

# **APPETIZERS**

## *~ Appetizers from the Kitchen ~*

### **OYSTER TEMPURA**

Fresh Japanese oysters crisp-fried to golden perfection in a light panko breading, topped with caper cream and balsamic teriyaki 18

### **ITAME EBI**

Succulent jumbo shrimp stir-fried in a tantalizing hoisin garlic reduction on a bed of our signature wild mushroom orzo 18

### **XIAO LONG BAO**

Shanghai soup-filled dumplings with tender pork loin and aromatic baby leeks delicately steamed to perfection 19

### **MU SHU** 🌱

Classic Cantonese bao buns stuffed with premium beef tenderloin and vegetables in our House original hoisin-soy marinade 17

### **GRILLED SHRIMP IN ASIAN SPICES** *gf*

Jumbo shrimp delightfully seasoned and grilled with organic Asian spices, paired with our Chef's original arugula salad 19

### **'ICHIRO' LAMB CHOPS\***

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

### **GINZA HONEY SHRIMP**

Lightly dusted in organic Asian flour and flash-fried with our House honey-lemon aioli, sprinkled with candied pecans 19

### **SHUMAI**

Exquisite Dim Sum-style shrimp dumplings in our original lemon-shallot aioli 16

### **CRISPY GREEN BEANS** 🌱

Flash-fried in a garlic butter essence and served with a mandarin chili dipping sauce 14

### **SHRIMP TEMPURA** 🌱

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

### **HAMACHI KAMA** *gf*

Our Master Chef's fresh cut of the yellowtail collar, oven-grilled to perfection and served bone-in for an authentic experience (subject to availability) 18

### **GYOZA**

Pan-seared chicken and vegetable dumplings 13

**EDAMAME** 8 🌱 *gf* • **SPICY EDAMAME** 12 🌱 🌶️

**TRUFFLE-GARLIC EDAMAME** 15 🌱 *gf*

🌶️ spicy • 🍳 cooked • 🌱 vegetarian • 🌱 vegetarian-version available

*gf* gluten-free • *gf-a* gluten-free available

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

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

Fresh yellowtail sashimi in a refreshing yuzu-orange habanero vinaigrette 24

**TRUFFLE SAKE\*** *gf-a*

A delectable assortment of salmon sashimi in a luxurious truffle-yuzu reduction 24

**TUNA TATAKI\*** *gf-a*

Pepper-seared Bluefin tuna featuring fresh avocado, watermelon-corn relish and goat cheese atop wonton crisps 28

**SALMON CEVICHE\*** *gf*

Atlantic salmon sashimi with our homemade yuzu marmalade infused with fresh strawberry in our Chef's original citrus-garlic purée 25

**SASHIMI SSAM\*** 🌶️ 🍷

Fresh lettuce wraps with vibrant medley of salmon, Bluefin tuna, Asian pear, cucumber and cabbage in a traditional Korean 'Gochujang' chili vinaigrette 23

**IMPERIAL AVOCADO\***

A Japanese twist on the stuffed avocado featuring soft shell crab in a savory unagi-orange aioli, paired with crispy wonton crisps 22

**BLUEFIN TARTAR\***

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

 **SOUPS & SALADS****MISO SOUP** 🌿 *gf* 7**SEAFOOD BISQUE** *gf*

with shrimp and sea scallop (made-to-order) 12

**LOBSTER EGG DROP SOUP (for two)** *gf*

Imperial Cantonese soup with Maine lobster tail, baby scallops and sweet corn in a savory saffron-infused chicken broth (made-to-order) 28

**HOUSE SALAD** 🌿

Organic local spring greens in our signature sesame-lemon aioli with cherry tomatoes and sun-dried blueberry raisins 9

**KOREAN 'GOCHUJANG' SALAD** 🌿 🌶️

Locally harvested spring greens tossed in our traditional 'Gochujang' chili vinaigrette with fresh grapes and goat cheese 9

**GRILLED CHICKEN** +12 • **GRILLED JUMBO SHRIMP** +15

**SEAWEED SALAD** 🌿 *gf*

Fresh wild seaweed varieties marinated in a sesame dressing 8  
Add **IKA - SANSAI** (Japanese baby calamari) +5



# SUSHI & SASHIMI

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

All Gluten-Free (*gf*) except Unagi

	nigiri	sashimi
<b>SALMON*</b>   sake .....	4.5	18
<b>FATTY SALMON*</b>   sake-toro .....	4.8	19
<b>SMOKED SALMON*</b> ☞ .....	5.5	22
<b>BLUEFIN TUNA*</b>   maguro .....	6.5	26
<b>PEPPER - SEARED BLUEFIN TUNA*</b> .....	7.5	29
<b>MEDIUM - FATTY BLUEFIN TUNA*</b>   chu-toro .....	8.5	34
<b>FATTY BLUEFIN TUNA*</b>   toro .....	10.5	42
<b>FINEST FATTY BLUEFIN TUNA*</b>   o-toro .....	11.5	46
<b>SEARED FILET MIGNON*</b>   gyū tataki .....	8.5	34
<b>ESCOLAR*</b>   walu .....	4.8	19
<b>WILD SNAPPER*</b>   madai .....	5.8	23
<b>YELLOW TAIL*</b>   hamachi .....	5.8	23
<b>FATTY YELLOW TAIL*</b>   hama-toro .....	6.5	26
<b>SEA URCHIN*</b>   uni (Japanese or Californian) .....	MKT	MKT
<b>SCALLOP*</b>   hotate .....	5.8	22
<b>SPICY SCALLOP*</b> 🌶️ .....	6.8	27
<b>FRESHWATER EEL</b> ☞   unagi .....	5.8	23
<b>SHRIMP</b> ☞   ebi .....	4.5	18
<b>SWEET SHRIMP*</b>   ama-ebi .....	7.8	31
<b>SNOW CRAB</b> ☞   kani .....	6.8	27
<b>CRAB STICK</b> ☞   kanikama .....	4.5	18
<b>SWEET EGG</b> ☞   tamago .....	4.5	18
<b>SALMON CAVIAR*</b>   ikura .....	6.5	26
<b>FLYING FISH CAVIAR*</b>   tobiko .....	5.8	23
<b>SMELT CAVIAR*</b>   masago .....	5.5	22
<b>MACKEREL*</b>   saba .....	5.5	22
<b>OCTOPUS</b> ☞   tako .....	5.8	23
<b>SQUID*</b>   ika .....	5.5	22



## SIDES

**SIDE FRIED RICE** 5 ☞ *gf* • **KIMCHI** 9 ☞ *gf* 🌶️ • **GRILLED JUMBO SHRIMP** 15 *gf*

**GARLIC-BUTTER GREEN BEANS** 8 ☞ *gf* • **WILD MUSHROOM ORZO** 9

**SESAME SPINACH** 4 ☞ *gf* • **SESAME BEAN SPROUTS** 4 ☞ *gf* • **DAIKON RADISH** 4 ☞ *gf*

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

+20% gratuity may be applied for parties of 8 or more



## CHEF'S SPECIALTY ROLLS

### **SALMON FIESTA\*** *gf-a*

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

### **CRAZY SHOGUN\*** 🍣

Bluefin tuna, yellow tail, salmon and cucumber topped with avocado in our traditional Korean Gochujang chili-ponzu dressing 24

### **SPYING NINJA\*** *gf-a*

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

### **THE SUMMIT\*** *gf*

Fresh salmon draped atop escolar, cucumber and garlic-butter green beans with our Chef's original caper cream, balsamic teriyaki and black tobiko 24

### **THE TEXAN\*** 🍣

Shrimp Tempura, crab, avocado and cucumber topped with our delectable spicy Bluefin tuna and crispy seaweed 26

### **VIP\*** *gf-a*

Perfectly seared prime filet mignon, Bluefin tuna and shrimp tempura with garlic-butter green beans and goat cheese in a balsamic-sriracha-uni sauce 28

### **DRAGON ROYALE\***

Bluefin tuna and soft-shell crab in a soy-ginger aioli topped with oven-baked unagi, avocado, micro greens and tobiko 27

### **'TOKUBETSU' BLUEFIN TUNA\***

Bluefin tuna set atop oven-baked unagi, avocado and Japanese gobo dressed with fresh Oroshi wasabi, furikake and balsamic teriyaki 27

Upgrade to **FATTY BLUEFIN TUNA 'TORO'** +8

### **LOVER'S FLAME\***

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

### **TUNA TEMPTATION\***

Pepper-seared Bluefin tuna over escolar, avocado and cucumber in a yuzu ponzu-unagi reduction 26

### **THE HIGH ROLLER** 🍣

Maine lobster tail tempura topped with fresh avocado and crab in a Japanese kewpie mayo-unagi aioli 28

### **WHITE TIGER\***

Flash-seared wild snapper in our chef's original tataki glaze with jalapeno tempura, toasted garlic and kaiware-cilantro 27

### **LOBSTER BOMB\*** *gf-a*

Maine lobster tail and shiitake mushroom sautéed in a uni-balsamic reduction, set atop shrimp tempura, avocado and tobiko-potato 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) 27

 **DINNER FEATURES****TEPPAN-YAKI BEEF & SHRIMP** 🍷

Beef tenderloin, shrimp and fresh vegetables stir-fried in a homemade soy-garlic dressing. Served on a sizzling iron plate 42 \*Add SEA SCALLOPS +18

**BRAISED 'GALBI' RIBS**

Prime Angus back ribs (20 oz. bone-in) in our House recipe of sesame-soy butter marinade, slow-braised to a perfect tender finish 39

**'ICHIRO' PACIFIC FLOUNDER** *gf*

Sashimi-grade Pacific Flounder filet lightly brushed with our Chef's signature Korean spices in a unique Gochujang-butter sauce 38

ATLANTIC SALMON\* *gf* 39

**SEA SCALLOP RISOTTO** *gf*

Pacific sea scallops oven-glazed in a savory Saikyo-Miso with sautéed shrimp, Shiitake mushroom and onions in a Japanese sesame Chizu-Nishiki rice aioli 45

**'WOO DAE' DINO BEEF RIB\***

36 oz. bone-in Prime Angus Dino Rib marinated in traditional Korean Galbi-style featuring soy, garlic, sesame & Asian pear, char-grilled to perfection 75

**'ICHIRO' LAMB CHOPS\***

Carefully selected Reserve lamb chops char-grilled in a prestigious Tao soy-ginger curry essence and served with garlic-butter green beans 48

**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\* 39 • CHILEAN SEA BASS 48

**SPICY GARLIC 'BOKUM'** 🌶️ 🍷

Perfectly seasoned with stone-ground chili and garlic, stir-fried with an assortment of garden vegetables. CHICKEN 34 • BEEF 37 • SHRIMP 37 • TOFU 32

COMBINATION 39 • DOUBLE LOBSTER TAILS 48 • \*Add SEA SCALLOPS +18

**KOREAN BULGOGI**

Thinly sliced premium beef tenderloin, intensely marinated in a sesame-soy dressing, sautéed to perfection with fresh vegetables. Served on a sizzling iron plate 39

CHICKEN KATSU 37 • SHRIMP TEMPURA 🍷 42

CHICKEN TERIYAKI 37 • SALMON TERIYAKI\* 39

BI BIM BAP 🍷 (served at room temperature) 24

DOLSOT BI BIM BAP 🍷 (served in a hot stone pot) 35

**FRIED RICE** *gf* 🍷 **OR** **LOMEIN** 🍷

CHICKEN 22 • BEEF 24 • SHRIMP 24 • COMBINATION 28 • DOUBLE LOBSTER TAILS 48

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