APPETIZERS

~ Appetizers from the Kitchen ~

MANDU
Traditional Korean dumplings filled with savory pork loin,
crystal 'Japchae' noodles and vegetables, delicately steamed and finished with
a vibrant sesame-ponzu emulsion 19

OYSTER TEMPURA
Fresh Japanese oysters, crisp-fried to golden perfection in a light panko breading,
topped with luscious caper cream and balsamic teriyaki 22

ICHIRO MUSSELS *gf*
Fresh Prince Edward Islands mussels, delicately sautéed to
tender perfection and infused with our signature vibrant Japanese Shiso-garlic butter
and Daiginjo sake essence (subject to daily availability) 19

SEVEN-SPICE CALAMARI
Crisp-fried Japanese calamari dusted in light lotus flour and sprinkled with our House
shichimi-togarashi seasoning 22

MU SHU
Classic Cantonese bao buns stuffed with premium beef tenderloin and crisp vegetables
in our House original hoisin-soy marinade 19

CHICKEN KATANA
Lightly breaded tender chicken bites, expertly wok-crisped to golden perfection and
tossed in our signature roasted sesame-honey glaze 19

CRISPY GREEN BEANS
Flash-fried in a garlic butter essence and served with mandarin-chili dipping sauce 18

XIAO LONG BAO
Shanghai-style soup dumplings with tender pork loin and aromatic baby leeks delicately
steamed to perfection 19

GINZA HONEY SHRIMP
Gently coated in organic Asian flour and flash-fried, tossed in our original honey-lemon
aioli, and complemented by candied pecans 22

SHRIMP TEMPURA
Kuruma shrimp and choice vegetables crisp-fried in a light Japanese-style breading 35

GYOZA
Pan-seared dumplings filled with savory chicken and vegetables 15

EDAMAME 9 *gf* · **SPICY CHILI EDAMAME** 13

TRUFFLE-GARLIC EDAMAME 15 *gf*

spicy · cooked · vegetarian · vegetarian-version available
gf gluten-free · *gf-a* gluten-free available

APPETIZERS

~ Appetizers from the Sushi Bar ~

YUZU HAMACHI* *gf-a*
Fresh yellowtail sashimi dressed in a vibrant yuzu-orange and habanero vinaigrette 27

TRUFFLE SAKE* *gf-a*
Delicately flame-seared salmon and escolar with an aromatic truffle-yuzu reduction 26

BLUEFIN TUNA TATAKI* *gf-a*
Pepper-seared Bluefin Tuna featuring fresh avocado, watermelon-corn relish and goat cheese atop wonton crisps 29

MADAI CRUDO* *gf*
Wild-caught Japanese red snapper accented by a grapeseed-yuzu vinaigrette, fresh blueberries, and a whisper of Hawaiian black lava salt 27

SUSHI BOMB*
A curated sushi selection of salmon, bluefin tuna, yellowtail and wild snapper in refreshing yuzu ponzu, accented with kizami wasabi and sriracha 26

AKAMI TARTARE*
Pristine Bluefin Tuna Akami with crisp Korean pear in a silky jalapeño-grapeseed oil emulsion, finished with roasted pistachio and premium ikura caviar 29

HAMATORO CHILE* *gf*
Premium fatty yellowtail, expertly prepared in our signature chile-garlic yuzu emulsion, complemented by fresh blueberry slices 27

LOTUS FLOATS* *gf*
Fresh salmon and escolar, layered with crisp garlic chips and kizami wasabi, finished with our Chef's signature jalapeño-grapeseed oil infusion 26

SOUPS & SALADS

TOFU MISO SOUP 6 *gf* · **ICHIRO SEAFOOD BISQUE** (made-to-order) 17 *gf*

MAINE LOBSTER EGG DROP SOUP (for two) *gf*
Classic imperial soup with Maine lobster tail, baby scallops and sweet corn in a savory saffron-infused chicken broth (made-to-order) 38

SESAME GARDEN SALAD
Organic local spring greens in our signature sesame-soy-lemon aioli, complemented by cherry tomatoes and sun-dried blueberry raisins 14

KOREAN 'GOCHUJANG' SALAD
Locally harvested spring greens tossed in our mild traditional gochujang chili vinaigrette with fresh grapes and artisan goat cheese 16

SEAWEED SALAD
Fresh wild seaweed varieties marinated in a sesame dressing 12
Add **IKA-SANSAI** (Japanese baby calamari) +9

SUSHI & SASHIMI

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

All Gluten-Free (*gf*) except Unagi, Kanikama & Tamago

	nigiri	sashimi
SALMON* | sake	4.8	19
FATTY SALMON BELLY* | sake-toro	5.5	22
COLD-SMOKED SALMON*	6.8	28
BLUEFIN TUNA LOIN* | akami	7.5	29
PEPPER-SEARED BLUEFIN TUNA LOIN*	8.5	34
MEDIUM-FATTY BLUEFIN TUNA BELLY* | chu-toro	9.5	38
FATTY BLUEFIN TUNA BELLY* | toro	11.5	46
SEARED FATTY BLUEFIN TUNA BELLY* | aburi toro	12.5	49
FINEST FATTY BLUEFIN TUNA BELLY* | o-toro	13.5	54
SEARED FILET MIGNON* | gyu tataki	9.5	38
ESCOLAR* | walu	5.8	23
WILD JAPANESE SNAPPER* | madai	6.5	26
YELLOW TAIL* | hamachi	6.5	26
FATTY YELLOW TAIL BELLY* | hama-toro	6.8	27
SEA URCHIN* | uni	MKT	MKT
SCALLOP* | hotate	5.8	23
SPICY SCALLOP*	6.8	27
FRESHWATER EEL | unagi	5.8	23
SHRIMP | ebi	4.5	18
SWEET SHRIMP* | ama-ebi	7.8	31
SNOW CRAB | kani	6.8	27
CRAB STICK | kanikama	4.5	18
SWEET EGG | tamago	4.5	18
SALMON CAVIAR* | ikura	6.8	27
FLYING FISH CAVIAR* | tobiko	5.8	23
SMELT CAVIAR* | masago	5.5	22
MACKEREL* | saba	5.8	23
OCTOPUS | tako	6.0	24
SQUID* | ika	5.8	23

SIDES

SIDE FRIED RICE 7 *gf-a* · **ICHIRO RISOTTO** 18 *gf* · **KOREAN KIMCHI** 7 *gf*

GARLIC-BUTTER GREEN BEANS 7 *gf* · **SESAME BEAN SPROUTS** 5 *gf*

KOREAN SESAME SPINACH (chilled) 5 *gf* · **PICKLED DAIKON RADISH** 5 *gf*

STEAMED VEGETABLES 6 *gf* · **GRILLED JUMBO SHRIMP** 15 *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 26

CRAZY SHOGUN*
Bluefin Tuna, yellow tail, salmon and cucumber topped with avocado and traditional Korean Gochujang chili-ponzu dressing 27

BLAZING HABANERO* *gf*
A bold fusion of wild snapper, salmon, escolar, avocado, and garlic-butter green beans, accentuated with a fiery habanero purée and crispy leeks 28

THE TEXAN*
Shrimp Tempura, crab, avocado and cucumber topped with our delectable spicy Bluefin Tuna and crispy seaweed 29

SPYING NINJA* *gf-a*
Yellow tail, Bluefin Tuna, salmon, avocado, cucumber, green tobiko and crunch flakes in a spicy mandarin-unagi aioli 28

DRAGON ROYALE*
Bluefin Tuna and soft-shell crab in a soy-ginger aioli topped with oven-baked unagi, avocado, micro greens and tobiko 29

V I P* *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 29

LOVER'S FLAME*
A blend of scallops, shrimp and crab, oven-baked and set atop avocado, shrimp tempura and crunch flakes 29

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

THE HIGH ROLLER
Maine lobster tail tempura topped with fresh avocado and crab in a Japanese kewpie mayo-unagi aioli 29

WHITE TIGER*
Flash-seared wild snapper in our chef's original tataki glaze with jalapeno tempura, toasted garlic and kaiware-cilantro 28

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 29

Q-BLOSSOM* *gf-a*
Bluefin Tuna, yellow tail, salmon and avocado wrapped in fresh cucumber with our Chef's special yuzu-ponzu aioli (rice-less) 28

DINNER FEATURES

TEPPAN-YAKI BEEF & SHRIMP ☯ *gf-a*
Beef tenderloin, shrimp and fresh vegetables stir-fried in a homemade soy-garlic dressing.
Served on a sizzling iron plate 45 · Add **SEA SCALLOPS** +18

SPICY GARLIC 'BOKUM' ☯
Perfectly seasoned with stone-ground chili and garlic, stir-fried with an assortment of garden vegetables **CHICKEN** 39 · **SHRIMP** 39 · **BEEF** 42
COMBINATION 48 · **TWIN MAINE LOBSTER TAILS** 55 · **SEA SCALLOPS** 52

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 45

SAIKYO-MISO CHILEAN SEA BASS *gf*
Fresh-catch Chilean sea bass delicately marinated in Saikyo miso, finished with fragrant Asian pear essence and oven-grilled to golden perfection 49
Substitute **'FAROE ISLANDS' SALMON*** 45
Add **GRILLED JUMBO SHRIMP** +15

ICHIRO GALBI + RISOTTO*
Char-grilled Prime Angus short rib marinated in traditional Korean Galbi-style featuring soy, garlic, sesame and Asian pear, complemented by our signature Japanese Chizu-Nishiki shrimp risotto 59
Substitute **DINO SHORT RIB (35 oz. bone-in)*** 98
Add **GRILLED JUMBO SHRIMP** +15

MAINE LOBSTER TAILS *gf*
Butter-infused twin Maine lobster tails, flame-grilled to perfection and finished with a decadent gochujang crema 55
Substitute **'FAROE ISLANDS' SALMON*** 45

SEA SCALLOP RISOTTO *gf*
Pacific Sea Scallops oven-glazed in a savory Shiro miso, nestled over our signature Japanese Chizu-Nishiki shrimp risotto 49
Add **GRILLED JUMBO SHRIMP** +15

BI BIM BAP ☯
An assortment of Korean seasoned vegetables, char-grilled Bulgogi, fried egg (sunny side up) and sesame-dressed steamed rice in our chef's original gochujang sauce (served at room temperature) 35
Substitute **DOLSOT BI BIM BAP** ☯ (served in a hot stone pot) 45

HOUSE FRIED RICE *gf-a* ☯ **OR** **HOUSE LO-MEIN** ☯
CHICKEN 35 · **SHRIMP** 35 · **BEEF** 39 · **COMBINATION** 45 · **TWIN LOBSTER TAILS** 55