

# Lunch Appetizer

<b>Miso Soup</b> .....	1.95
<i>Japanese Shiro miso soup</i>	
<b>House Salad</b> .....	1.95
<i>Ichiban's famous salad with homemade ginger dressing and potato crisps</i>	
<b>Edamame</b> .....	4.50
<i>Steamed and lightly salted soy beans</i>	
<b>Garlic Edamame</b> .....	5.50
<i>Seasoned Soy beans with butter and garlic</i>	
<b>Agedashi</b> .....	4.95
<i>Deep-fried tofu with ginger</i>	
<b>Calamari</b> .....	7.95
<i>Deep-fried squid</i>	
<b>Gyoza (6pcs)</b> .....	6.50
<i>Deep fried beef and vegetable dumplings</i>	
<b>Shumai(Shrimp)</b> .....	7.50
<i>6pcs deep-fried Japanese shrimp dumplings</i>	
<b>Takoyaki</b> .....	7.50
<i>6pcs deep-fried Japanese octopus dumplings</i>	

## Hot Sake

★ 5oz Small/ 5 ★ 10oz Large/ 10 ★ 26oz Pot/ 20.00

## Cold Sake

★ <b>Sho Chiku Bai Nigori Silky Unfiltered</b>	375mL	11.00
<i>Rich Sweet and dry, featuring a robust flavor</i>		
★ <b>Shirakabe Gura Sake Junmai</b>	300mL	18.00
<i>the aroma is fresh, green apple and flavors of watermelon, cucumber</i>		
★ <b>Draft Nigori</b>	Rich Sweet and freshness	750mL 16.00
★ <b>Yuki Nigori</b>	premium sake w/ natural mango flavor	18.00
★ <b>Primium Ginjo Sake</b>	300mL	17.00
<i>Floral and herbal with hints of champagne and cherries</i>		
★ <b>Mio Sparkling Sake</b>		16.00
★ <b>Daiginjo NAMA Nigori Crème De Sake</b>		12.00
★ <b>Ty Ku Jumai Ginjo</b>	375mL	30.00
<i>Creamy, smooth and refined ending crisp hinting of spice</i>		
★ <b>Gekkeikan Black &amp; Gold</b>	750mL	35.00
<i>Smooth, mellow flavor; can be enjoyed at any temperature</i>		
★ <b>Gekkeikan Jumai Ginjo Suzaku</b>	300mL	25.00
<i>Smooth and creamy body that leads to light fruit finish</i>		

## Flavored Drinks

★ **Flavored Hana Sake** 375ml 13  
Flavors: Fuji Apple, Lychee, White Peach

★ **Sake Margarita** 7.00

★ **Sake Bomb** hot sake with choice of beer 7.00

★ **Plum Wine Spritzer** 7.00

## Beer

★ <b>Michelob Ultra /Coors Light</b>		
<i>Shiner Bock/Shiner Ruby Redbird/Asahi/Sapporo/Modelo/Sapporo Light/Kirin/Kirin Light/Fireman's 4 /Tsing Tao/Dos Equis</i>		
	12oz	5.00
★ <b>Ichiban/Asahi/Sapporo/ Sapporo Reserve</b>		
<i>/ Sapporo Black</i>		
	22oz	8.00
★ <b>Sapporo Draft Beer</b>	16oz	5.00

<b>Grilled Baby Octopus</b> .....	7.95
<i>6pcs seasoned and grilled baby octopus</i>	
<b>Mushroom Tempura</b> .....	5.95
<i>Deep-fried mushrooms</i>	
<b>Vegetable Tempura</b> .....	5.95
<i>Deep-fried mixed vegetables including sweet potato, onion, asparagus, etc.</i>	
<b>Shrimp Tempura</b> .....	5.95
<i>2 pieces of deep-fried shrimps</i>	
<b>Shrimp &amp; Veggie Tempura</b> .....	10.95
<i>2 pieces of deep-fried shrimps and mixed vegetables</i>	
<b>Crispy Spider</b> .....	10.95
<i>2 Japanese deep-fried soft shell crab</i>	
<b>White fish tempura (Fish Sticks)</b> .....	6.95
<i>Deep-fried white fish with chef's special sauce.</i>	
<b>Sushi Rice</b> .....	2.95
<b>Steamed Rice</b> .....	1.95

## Wine

★ <b>Segura Viudas Brut Sparkling</b> • CA	187mL	8.00
★ <b>Wente Riesling</b> • CA		8.00 22.00
<i>Dry wine with fresh aromatics of pear and honeysuckle</i>		
★ <b>Beringer White Zinfandel</b> • CA		7.00 19.00
<i>Berry-like fruit with citrus and honey dew</i>		
★ <b>Ecco Domoni Pinot Grigio</b> • Italy		9.00 26.00
<i>Elegant and crisp with floral and tropical fruit aromas</i>		
★ <b>Ravel&amp;Stich Sauvignon Blanc</b> • CA		14.00 40.00
<i>Aromatic notes of grapefruits &amp; gooseberry w/ hints of nectarine</i>		
★ <b>Canyon Road Sauvignon Blanc</b> • CA		6.00 16.00
<i>Citrus and melon with a crisp clean finish</i>		
★ <b>William Hill Chardonnay</b> • CA		10.00 28.00
<i>Butterscotch and tropical fruit with vanilla creaminess</i>		
★ <b>Canyon Road Chardonnay</b> • CA		6.00 16.00
<i>flavors of apple, citrus, and hints of cinnamon spice.</i>		
★ <b>Canyon Road Moscato</b> • CA		6.00 16.00
<i>hints of ripe pears and lemons.</i>		
★ <b>StoryPoint Chardonnay</b> • CA		10.00 30.00
<i>apple, pear, and white peach with hints of vanilla and oak</i>		
★ <b>Hob Nob Pinot Noir</b> • France		8.00 24.00
<i>Medium body with cherry, earth, spice and nice finish</i>		
★ <b>Silk Oak by Zinfandel</b> • CA		8.00 24.00
<i>Flavorful yet soft &amp; supple on the palate creating a rich silky texture.</i>		
★ <b>Red Rock Winery Merlot</b> • CA		8.00 24.00
<i>Velvety with blackberry and ripe cassis</i>		
★ <b>Ruta 22 Malbec</b> • Argentina		9.50 27.00
<i>blackberry flavors and vanilla aromas</i>		
★ <b>Mondavi Cab. Sauvignon</b> • CA		6.00 16.00
<i>Rich cherry and blackberry balanced with a hint of oak,</i>		
★ <b>Wente Cabernet Sauvignon</b> • CA		10.00 28.00
<i>Ripe plum and boysenberry with subtle, yet playful tannins.</i>		
★ <b>Gekkeikan Plum Wine</b>		9.50 28.00

# Wine, Sake, & Beer

## Sushi/Sashimi/Roll Combinations

**\*Sushi Combination 12.95**

Chef's choice nigiri (5pcs)  
California roll (8pcs)

**\*One Roll Combination 7.95**

California roll (8pcs)

**\*Two Roll Combination 12.95**

2 California rolls (8pcs)

**You may substitute a California roll for**

tuna roll, crunch roll, Spicy tuna roll, spicy salmon roll, salmon avocado roll, eel and avocado roll for \$1  
Philadelphia roll, spicy yellow tail roll, or Oh-Crab roll for \$2  
green hat roll, Shrimp tempura roll, or spider roll for \$3  
Dragon roll or rainbow roll for \$4

**Any other modifications can result in extra charges.**

**\*Sashimi Combination 18.95**

Chef's choice sashimi (9pcs)  
California roll (8pcs)

**\*Sushi & sashimi Combination 20.95**

Salmon sashimi (4pcs)  
Chef's choice nigiri (5pcs)  
California roll (8pcs)

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions

## Sushi Bar Entree

**\*Tekka don 13.95**

5 pcs tuna, masago, and krab on the sushi rice

**\*Sake don 12.95**

5 pcs salmon, krab, masago, ikura on the sushi rice

**Unaju 17.95**

Broiled fresh water eel over a bed of sushi rice with sweet unagi sauce

**\*Chirashi 16**

Assorted sashimi served over a bed of sushi rice

**\*Sashimi BiBimBap  17.95**

Assorted diced sashimi over a bed of mixed fresh vegetables with red pepper sauce and rice on the side

## Ichiban Bento Box

Steamed rice or fried rice(\$1), house salad, miso soup, 2 pc gyoza(pork or veggie), 3 pc vegetable tempura, 4 pc California roll.

**Chicken Teriyaki Bento Box 12.95**

Grilled chicken with teriyaki sauce

**Salmon Teriyaki Bento Box 13.95**

Grilled salmon with teriyaki sauce

**Shrimp teriyaki Bento Box 12.95**

Grilled Shrimp with teriyaki sauce

**Chicken Katsu Bento Box 13.95**

Crisp, deep-fried, breadcrumb battered chicken breast

**Tonkatsu Bento Box 13.95**

Crisp, deep-fried, breadcrumb battered pork cutlet

**Beef Bulgogi Bento Box 13.95**

Thinly sliced marinated BBQ beef

**Pork Bulgogi Bento Box  12.95**

Thinly sliced marinated pork

**Sushi & Sashimi Bento Box 19.95**

4 pc Sushi nigiri and 6 pc sashimi (chef's choice)

## Ichiban Lunch Bowls

Steamed rice or fried rice(\$1),

**Beef Teriyaki bowl 14.95**

Grilled beef with teriyaki sauce on bowl of rice

**Chicken Teriyaki bowl 11.95**

Grilled chicken with teriyaki sauce on bowl of rice

**Salmon Teriyaki bowl 13.95**

Grilled salmon with teriyaki sauce on bowl of rice

**Shrimp teriyaki bowl 12.95**

Grilled Shrimp with teriyaki sauce on bowl of rice

**Beef Bulgogi bowl 12.95**

Thinly sliced marinated BBQ beef on bowl of rice

**Pork Bulgogi bowl  12.95**

Thinly sliced marinated pork on bowl of rice

**Chicken Katsu bowl 12.95**

Crisp, deep-fried, breadcrumb battered chicken breast on bowl of rice

**Tonkatsu bowl 12.95**

Crisp, deep-fried, breadcrumb battered pork cutlet on bowl of rice

**Kitchen Lunch**

**Beverages & Dessert**

**Fried Rice**

- Vegetable fried rice** 9
- Chicken fried rice** 11.95

- Beef fried rice** 12.95
- Shrimp fried rice** 12.95
- Combination fried rice** 14.95  
(chicken, beef, shirimp)

**Bibimbap**

- BiBimBap** 🌶️ 11.95  
*Beef, seasoned vegetables and fried egg over rice with red pepper sauce*
- Hotpot BiBimBap** 🌶️ 12.95  
*Beef, seasoned vegetables and fried egg over rice with a side of red pepper sauce served in hot stoneware*

- Squid Hotpot BiBimBap** 🌶️ 14.95  
*Squid and vegetables on rice with red pepper sauce in hot stoneware*

**Noodles**

- Su Udon** 8.95  
*Japanese noodle soup with vegetables and kamaboko*
- Seafood yaki Udon** 13.95  
*Stir-fried Japanese noodle with various seafood and vegetables*
- Nabeyaki Udon** 12.95  
*Japanese noodle soup with kamaboko, shrimp, vegetables, egg*

- Tempura Udon** 10.95  
*Japanese noodle soup with a shrimp tempura and 2 vegetable tempura*
- Yaki Soba** 10.95  
*Stir fried Japanese soft egg noodle (Choice of chicken, beef, shrimp (\$1), combination(\$2) or tofu)*
- JJampong** 13.95  
*Spicy Korean seafood noodle soup*

**Beverages**

- Soft Drinks**.....2.25  
*Coca Cola, Diet Coke, Root Beer, Sunkist orange, Sprite, Dr. Pepper, 7Up, Lemonade*
- Orange Juice**.....2.95
- Bottle water**.....1.95
- Sparkling water**.....2.95
- Ramune**.....3.50  
*Japanese carbonated soda*  
*Flavors : original, grape, melon, peach, strawberry*
- Iced Tea or Iced Green Tea**.....1.95
- Hot Tea**.....1.95  
*Green Tea, Jasmine Tea, Oo-long Tea*

**Dessert**

- Almond Basket Ice cream**.....8.95  
*Green tea ice cream on house made almond basket*
- Matcha Cheese Cake**.....8.95  
*slices of green tea cheese cake with red bean Ice cream*
- Ice Cream**.....3.95  
*Green Tea, Red Bean, Mango*
- Tempura Ice Cream**.....6.95  
*Deep-fried green tea ice cream*
- Mochi Ice Cream**.....7.95  
*Japanese ice cream wrapped in mochi*

# Ichiban Special Rolls

## Fresh

### \*Big Foot / 15.5

Escolar/ spicy salmon, asparagus, krab/ soy mustard, roasted garlic, masago, scallion

### \*Burnet Roll/ 15.5

Tuna/ spicy salmon, asparagus, krab/ soy mustard, scallion

### \*Eagle Five / 17.5

Tuna, salmon, white fish, yellowtail, shrimp, scallion, fresh wasabi

### \*Fantasy Roll / 15.5

Albarcore tuna/ spicy tuna, asparagus, krab/ soy mustard, roasted garlic, masago, scallion

### \*Happy Ending/ 15.95

Salmon, jalapeno/ unagi tempura, avocado, cream cheese/ spicy mayo, unagi sauce

### \*Lovey Dovey Roll / 15.95

Salmon, jalapeno/ shrimp tempura, spicy krab/ spicy mayo, unagi sauce

### \*Mexican Orgasm Roll / 14.95

Spicy Tuna, mango/ shrimp tempura, cucumber, avocado/ spicy mayo, unagi sauce

### \*Play Boy Roll / 15.95

Salmon, avocado/ spicy salmon, shrimp tempura, cucumber/ spicy mayo, unagi sauce

### \*Play girl Roll / 15.95

tuna, avocado/ spicy tuna, shrimp tempura, cucumber/ spicy mayo, unagi sauce

### \*Red Dragon / 14.5

Spicy tuna, tempura flakes, masago, scallion/ shrimp tempura, cucumber, avocado/ spicy mayo, unagi sauce, honey wasabi sauce

### \*Samurai Roll / 10.00

Tuna, salmon, yellow tail, avocado, ginger, soybean paper

### \*Spicy Susan Roll / 14.5

Spicy tuna, mango, tempura flakes/ spicy salmon, avocado/ spicy mayo, unagi sauce, honey wasabi sauce

### \*White Blanco Roll / 15.00

Escolar/ salmon, avocado, krab/ honey wasabi sauce, roasted garlic

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## Cooked

### Caterpillar Roll / 13.95

Shrimp, avocado/ eel, masago, cucumber / eel sauce

### Double Ebi Roll / 14.95

Shrimp/ Shrimp tempura, avocado, cucumber/ spicy mayo, unagi sauce

### Dynamite Roll (spicy) / 17

Scallop, shrimp, krab, masago, scallion/ shrimp tempura, avocado/ Shiracha, white sauce, unagi sauce

### Farwest Roll / 16.95

Smoked salmon, avocado/ shrimp tempura, cream cheese/ white sauce, unagi sauce

### Ichiban Roll / 15.95

Eel, avocado/ shrimp tempura, avocado, cucumber/ unagi sauce

### Lobster Roll/ 18

Lobster tempura, masago, cucumber, avocado/ white sauce, unagi sauce

### Mt. Fuji Roll / 19

Scallop, shrimp, krab, masago, scallion/ soft shell crab, cucumber, avocado/ white sauce, unagi sauce

### Red Devil Roll / 14.95

krab/ shrimp tempura, cucumber, avocado/ spicy mayo, unagi sauce

### Super Philadelphia Roll / 15.5

Smoked salmon, shrimp tempura, cucumber, avocado, cream cheese, soybean paper/ unagi sauce, honey wasabi sauce

### Texan Roll / 12.95

krab/ spicy krab, avocado / spicy mayo, shiracha

### Tiger Eye Roll / 10

Smoked salmon, cream cheese, jalapeno, masago, soy bean paper, spicy mayo

## Deep Fried

### Kazi Roll / 11.95

Spicy tuna, cream cheese/ unagi sauce, spicy mayo, green onion, masago

### O~Crab Roll / 9

Spicy krab, avocado/ spicy mayo, unagi sauce

### Volcano Roll / 16.95

Eel, smoked salmon, masago, cream cheese, avocado, kampyo, krab/ unagi sauce

### Yummy Roll / 13.95

Salmon, masago, scallion/ krab, avocado/ spicy mayo, unagi sauce