

# ICHIBAN

Sushi & Chinese Cuisine





## SOUP & SALAD

Clear Soup	\$3.55
Egg Drop	\$3.95
Wonton	\$4.25
Miso	\$4.25
Hot & Sour	\$5.45
Seafood Soup	\$7.45
Scallop, squid, white fish, krab, shrimp with snow peas and carrots	
House Special Wonton	\$10.55
Wonton, shrimp, chicken, pork, and mixed vegetables	
House Ginger Salad	\$5.25
Add avocado for \$2 more	
Seaweed Salad	\$6.85
Kani Salad	\$8.95
Shredded crab stick, cucumber, shredded carrot	
Spicy Krab Salad	\$8.95
 Spicy Tuna Salad	\$10.95
Seaweed salad topped with diced spicy tuna with smelt roe	

## FRIED RICE AND NOODLE DISH

### Fried Rice

With bean sprouts, onions, peas, carrots, scallion and eggs	
(Chicken or Pork)	\$12.55
(Beef, Shrimp or House)	\$14.95
Vegetable Fried Rice	\$12.55
Let your server know, if you'd like to add eggs	

### Lo Mein

(Chicken, Roasted Pork or Veggie)	\$12.95
(Beef, Shrimp or House)	\$14.95

### Chow Fun


Wide rice noodle, scallion and onion, stir fried in soy base	
(Chicken or Pork)	\$13.95
(Beef, Shrimp or House)	\$15.25

### Mai Fun

Thin rice noodle, scallion and onion, stir fried in soy base	
(Chicken or Pork)	\$13.95
(Beef, Shrimp or House)	\$15.25

Seafood Yaki Udon	\$16.95
Mixed seafood with shrimp, krab, squid, scallop stir fried with udon noodle (a traditional Japanese noodle dish)	

Beef Yaki Udon	\$16.95
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 Singapore Mai Fun	\$15.25
Thin (angel hair) rice noodle stir fried with (shrimp, chicken, pork, onion, and eggs) in yellow curry base	

## APPETIZER

Sweet Potato Tempura Fries	\$6.25
Egg Roll	\$2.85
Spring Roll	\$2.85
Edamame (soy bean)	\$6.25
 Chili Garlic Edamame	\$7.55
Pork Gyoza (pan fried dumpling) (6)	\$8.55
Pan-seared dumplings filled with seasoned pork, cabbage, and scallions. Served with sweet soy-vinegar dipping sauce	
Veggie Gyoza (6)	\$8.55
Crab Rangoon (6)	\$8.55
Served with sweet and sour sauce	
Boneless Ribs	\$9.95
Teriyaki Beef Stick (4)	\$11.25
Traditional Wing (8)	\$12.25
Served with sweet chili sauce or ranch on the side	
Honey BBQ Glazed Chinese Ribs (6)	\$14.25
Shrimp Tempura (4)	\$12.95
Served with tempura sauce on the side, or asked for our yum yum sauce	
Appetizer Sampler	\$18.95
(2) egg roll, (2) spring roll, (2) crab rangoon, (2) shrimp tempura, (3) traditional wing and sweet potato tempura fries	

## APPETIZER FROM SUSHI BAR

Kani Su	\$9.25
Crab stick, avocado, daikon, cream cheese wrapped in thin sliced cucumber, served in japanese vinegratte	
Rainbow Sashimi Naruto Roll	\$13.95
Tuna, salmon, yellowtail, escolar, and avocado wrapped in thin sliced cucumber, served with ponzu sauce	
Tuna Tataki	\$20.95
Seared premium AAA graded ahi tuna, topped with ponzu, scallion, sesame seeds	
Sushi Sampler (5pcs)	\$13.95
Sashimi Sampler (12pcs)	\$15.95

## EGG FOO YOUNG

With bean sprouts, onions, peas and carrots, brown gravy Served with steam rice on the side	
Chicken or Roasted Pork	\$13.95
Assorted Vegetable	\$13.95
Shrimp	\$15.95
Flank Steak	\$15.95
House Special	\$16.95





## SUSHI & SASHIMI SPECIAL

Served with house ginger salad or miso soup

<b>Maki Combo</b>	<b>\$19.25</b>	<b>Sashimi Regular</b>	<b>\$24.95</b>
California roll, tuna roll, and cucumber roll		18 pcs of assortment of sashimi	
<b>Spicy Maki Combo</b>	<b>\$24.95</b>	<b>Sashimi Deluxe</b>	<b>\$29.95</b>
Spicy combination, spicy tuna, spicy yellowtail and spicy salmon roll		24 pcs of assortment of sashimi	
<b>Chirashi</b>	<b>\$21.95</b>	<b>Sushi and Sashimi Combo</b>	<b>\$29.95</b>
Assortment of sashimi, smelt roe over sushi rice		5 pcs of sushi, and 14 pcs of assortment sashimi with a tuna roll or california roll	
<b>Unagi Don</b>	<b>\$25.95</b>	<b>Tricolor Sushi</b>	<b>\$25.25</b>
Sweet glazed smoked eel, smelt roe over sushi rice		10 pcs total of tuna, yellowtail, and salmon	
<b>Tekka Don</b>	<b>\$24.95</b>	<b>Tricolor Sashimi</b>	<b>\$29.95</b>
Sliced premium AAA graded tuna, smelt roe over sushi rice		20 pcs of tuna, yellowtail, and salmon sashimi	
<b>Sushi Regular</b>	<b>\$20.95</b>	<b>Happy Cruise</b>	<b>\$71.25</b>
7 pieces of assortment of sushi with a tuna roll or california roll		Chef's special boat with mixture of 10 pcs sushi, 24 pcs of assortment of sashimi, sunshine roll, and volcanic eruption roll	
<b>Sushi Deluxe</b>	<b>\$24.95</b>	*(Please allow the chef sometimes to prepare)	
10 pieces of assortment of sushi with a tuna roll or california roll			

## DINNER SPECIAL

Served with eggs fried rice or steamed white rice and choice of egg roll, spring roll, crab rangoons, or salad

 <b>General Tso's Special</b>	<b>(Chicken) \$16.55</b>	<b>(Tofu) \$16.95</b>	<b>(Beef or Shrimp) \$18.95</b>
Breaded chicken tossed with general tso's sweet, sour, spicy glazed sauce			
<b>Sautéed Broccoli</b>	<b>(Chicken or Roasted Pork) \$14.55</b>	<b>(Beef or Shrimp) \$16.95</b>	
<b>Sweet and Sour Chicken</b>			<b>\$14.55</b>
 <b>Kung Pao</b>	<b>(Chicken or Roasted Pork) \$14.55</b>	<b>(Beef or Shrimp) \$16.95</b>	
Stir-fried with (pepper, onion, water chestnut, carrot, and peanut) in spicy kung pao sauce			
<b>Bourbon Chicken</b>			<b>\$16.55</b>
<b>Orange Sesame Flavor</b>	<b>(Chicken) \$16.55</b>	<b>(Tofu) \$16.95</b>	<b>(Beef or Shrimp) \$18.95</b>
 <b>Sweet Garlic Sauce</b>	<b>(Chicken or Roasted Pork) \$14.55</b>	<b>(Beef or Shrimp) \$16.95</b>	
Stir-fried with (broccoli, green pepper, onion, carrot) mildly sweet and spicy garlic sauce			
<b>Sautéed Mixed Vegetables</b>	<b>(Chicken or Roasted Pork) \$14.55</b>	<b>(Beef or Shrimp) \$16.95</b>	
Stir-fried with (broccoli, snow pea, napa bok choy, baby corn, mushroom, water chestnut) with soy garlic sauce			
 <b>Yellow Curry</b>	<b>(Chicken or Roasted Pork) \$12.75</b>	<b>(Beef or Shrimp) \$16.95</b>	
Stir-fried with (pepper, onion, water chestnut, and carrot) in yellow curry flavor			
<b>Pepper Steak</b>			<b>\$16.95</b>
Sliced flank steak, stir fried with green pepper, and onion			
<b>Walnut Shrimp</b>			<b>\$17.95</b>
<b>Ichiban Special Delight</b>			<b>\$17.95</b>
Chicken, shrimp, and flank steak wok-fried with mixed vegetables (broccoli, snow pea, napa bok choy, baby corn, mushroom, water chestnut) with soy garlic sauce			

## TERIYAKI DINNER

Stir fried with pepper, onion, carrot

Served with side of steamed rice and ginger salad or miso soup

<b>Chicken</b>	<b>\$16.95</b>
<b>Beef</b>	<b>\$18.95</b>
<b>Salmon</b>	<b>\$21.95</b>
<b>Shrimp</b>	<b>\$19.95</b>
<b>Combination (2 protein choices)</b>	<b>\$21.95</b>

## TEMPURA DINNER

Served with side of steamed rice and house ginger salad or miso soup

<b>Chicken and Vegetables Tempura</b>	<b>\$18.95</b>
<b>Shrimp and Vegetables Tempura</b>	<b>\$18.95</b>
<b>Chicken Only</b>	<b>\$19.55</b>
<b>Shrimp Only</b>	<b>\$19.55</b>

Some items may contain egg, nuts, sesame oil/seed, starch, and some items prepare raw, or undercook.  
Please speak with server, regarding to your allergen, and we'll gladly prepare the way you desire.



## DRINK MENU

<b>Soft Drink</b>	<b>\$2.85</b>
Coke, Diet Coke, Coke Zero, Sprite, Mountain Dew, Dr Pepper, Canada Dry Ginger Ale	
<b>Sparkling Water</b>	<b>\$3.75</b>
<b>Ramune</b> (Strawberry, Orange, or Melon)	<b>\$4.25</b>
<b>Hot Tea</b> (Regular or Green Tea) <b>Pot</b>	<b>\$3.95</b>
<b>Iced Tea</b> (Sweet or Unsweet)	<b>\$3.25</b>
<b>Bottle Water</b>	<b>\$2.50</b>
<b>Lemonade</b>	<b>\$3.25</b>
<b>Orange Juice, Apple Juice</b>	<b>\$3.95</b>

## SELTZER

<b>White Claw</b>	<b>\$5.95</b>	<b>2 for \$9.99</b>
Black Cherry, Tropical Pineapple, Raspberry, Natural Lime		



## BEER

<b>Domestic Beer</b>	<b>\$4.75</b>
Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light	
<b>Imported Beer</b>	<b>\$5.95</b>
Kirin Ichiban, Kirin Light, Sapporo, Tsingtao, Corona Extra, Heineken, Modelo	

## WINE

<b>WHITE</b>	<b>Glass</b>	<b>Bottle</b>
<b>Chardonnay</b> (Woodbridge)	<b>\$7.25</b>	
<b>White Zinfandel</b> (CK Mondavi)	<b>\$7.25</b>	
<b>Pinot Grigio</b> (Robert Mondavi)	<b>\$7.25</b>	
<b>Sauvignon Blanc</b> (CK Mondavi)	<b>\$7.25</b>	<b>\$21</b>
<b>Plum Wine</b> (Takara)	<b>\$7.25</b>	<b>\$25</b>
<b>Pinot Grigio</b> (Josh Cellar)		<b>\$28</b>
<b>Riesling</b> (Chateau Ste Michelle)		<b>\$28</b>
<b>Chardonnay</b> (La Crema, Monterrey)		<b>\$37</b>

<b>RED</b>	<b>Glass</b>	<b>Bottle</b>
<b>Merlot</b> (Woodbridge)	<b>\$7.25</b>	
<b>Cabernet Sauvignon</b> (Woodbridge)	<b>\$7.25</b>	
<b>Pinot Noir</b> (Robert Mondavi)	<b>\$7.25</b>	
<b>Pinot Noir</b> (Meiomi)		<b>\$37</b>
<b>Cabernet Sauvignon</b> (Joel Gott)		<b>\$35</b>
<b>Merlot</b> (Josh Cellar)		<b>\$31</b>

## SAKÉ

<b>HOT</b>	<b>Glass</b>	<b>Bottle</b>
<b>Hot Saké</b>	<b>\$7.95</b>	
<b>COLD</b>		
<b>Nigori</b> (Sho Chiku Bai) <b>375ml</b>		<b>\$17</b>
Nigori Silky Mild emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard		
<b>Ginjo</b> (Sho Chiku Bai) <b>300ml</b>		<b>\$21</b>
This dry, delicate and fruity sake features a smooth, silky texture, tinged with aromas and flavors of pear, melon, honeysuckle, custard, and nutmeg. The finish is clean and refreshing with an emerging taste of lightly salted fruit.		
<b>Mango Saké</b> (Kiri) <b>500ml</b>		<b>\$25</b>
<b>Peach Saké</b> (Kiri) <b>500ml</b>		<b>\$25</b>
<b>Lychee Saké</b> (Kiri) <b>750ml</b>	<b>\$10.55</b>	<b>\$32</b>
<b>Pineapple Saké</b> (Kiri) <b>750ml</b>	<b>\$10.55</b>	<b>\$32</b>