



# ichikawa

FUSION SHABU & SUSHI





# Shareable Appetizers

**Edamame** 3.99

boiled soybeans with salt in pod

**Haru Maki** 4.99

japanese deep fried vegetable spring rolls

**Agedashi Tofu** 5.99

lightly fried organic silken tofu,  
served with miso dare

**Sweet Potato Fries** 4.99

crispy thick cut sweet potato fries, served  
with powdered seaweed & creamy sauce

**Soft Shell Crab** 10.99

deep fried, served with homemade  
soft shell crab sauce

**Chicken Gyoza (6pcs)** 5.99

steamed & panfried japanese chicken  
potsickers, served with chili soy sauce

**Takoyaki (6pcs)** 6.99

lightly fried octopus balls, served  
with mayo & bonito

**Baked Dynamite Mussels (4pcs)** 6.99

baked new zealand green mussel  
with cheese & dynamite sauce

**Fresh Oyster Deep Fried Karaage** 7.99

deep fried, served with tonkatsu sauce

**Beef or Chicken Yakitori (3pcs)** 5.99

skewered, served with teriyaki sauce

**Spicy Tuna on Crispy Rice (4pcs)** 7.99

crispy sushi rice topped with  
spicy tuna & jalapeños

**Jalapeño Bomb** 7.99

deep fried jalapeño with crab mix  
& cream cheese stuffing

**Jidori Chicken Deep Fried Karaage** 6.99

tenderlin chicken and nutrients  
marinated, fried Japanese style, served  
with spicy homemade mayo sauce

**Ika Maruyaki (Grilled Whole Squid)** 10.99

tender whole squid, grilled with garlic butter  
sauce, served with tomato & lemon wedge



**Takoyaki**

**Sushi Sampler**

8.99

chef's choice 6pcs sushi

**Sashimi Sampler**

9.99

chef's choice 6pcs assorted sashimi

**Rock Shrimps**

13.99

crispy shrimps, served with  
house special sauce

**Scallop Dynamite Appetizer**

11.95

seasonal vegetable baked in a rich  
creamy dynamite sauce with scallop



**Soft Shell Crab**



**Baked Dynamite Mussels**

**Sashimi Sampler**



## Salad

**Fresh House Salads** 5.99

mixed greens, onion, avocado & tomato  
served with our house dressing

**Wakame Salad** 7.99

marinated seaweed with sesame  
oil & sesame seeds

**Salmon Skin Salad** 10.99

grilled salmon skin, cucumber, mixed  
greens, carrot, avocado, and bonito  
with house special dressing

**Sashimi Salad** 13.99

salmon, lightly seared albacore, tuna & red  
snapper, served with mixed greens, cucumber  
& tomatoes with our house special dressing



# Shabu Shabu | **FOR TWO** 46.95

## 2 Drinks. 2 Appetizers . 2 Shabu Shabus. With Dessert

Only the freshest ingredients are used to make our soup bases. Prepared fresh every morning, pork bones, collagen, carrots, daikon, kombu, napa, along with Japanese secret recipe are stewed for 12 hours allowing the deliciousness of the flavors to be perfected and compliment each other.

### Beverages

#### 2 SOFT DRINKS

coke  
diet coke  
sprite  
iced tea  
lemonade  
green tea  
raspberry iced tea

#### OR

#### 1 LARGE BEER (+\$2)

sapporo  
asahi  
kirin ichiban  
kirin light

### Appetizer

#### A (PICK 1)

edamame  
mixed green salad

seaweed salad

#### B (PICK 1)

egg roll	spicy tuna roll (+\$1)
chicken gyoza	jalapeño bomb (+\$2)
california roll	mixed tempura (+\$2)
sweet potato fries	crispy rice with spicy tuna (+\$2)
takoyaki	
vegetable tempura (+\$1)	fried creamy oyster (+\$3)
baked mussel (+\$1)	coconut shrimp (+\$3)

### Meat

premium angus beef  
chicken  
kurobuta pork  
australian lamb  
shrimp, salmon & mussel  
assorted seafood (+\$5)

### Dessert

choice of ice-cream or cheese cake

## Soup Base Choose One Soup Base

### Japanese Traditional Kombu 16.99

a clear kombu broth combines with our house special dipping sauces will give you the real taste of our tender and juicy meat

### Premium Soup 17.99

our signature soup base cooks over 12 hours with pork bone, daikon, nappa cabbage, carrot, kombu, and some other secret ingredients

### Sichuan Spicy 🌶️ 18.99

a famous sichuan soup base that is rich, flavorful with a hint of spiciness

### Sukiyaki 18.99

sweet soy sauce along with a secret recipe enhances the flavors of the meat and vegetables

### Pork Bone 18.99

a rich soup base derived from premium quality ingredients such as pork bone, collagens, a variety of vegetables, along with some japanese ingredients

### Spicy Miso 🌶️ 18.99

chef selected spices are added to the miso soup base to make it even more pleasing to your appetite

### Spicy Pork Bone 🌶️ 18.99

a rich pork bone soup with a twist of hot chili. This soup base is suitable for those who love our original pork bone soup but also crave for a spicy kick

### Seoul Spicy (Kimchi) 🌶️ 18.99

a popular korean inspired soup base with kimchi and a unique blend of spices that is very enticing

### Tom Yum 🌶️ 18.99

a thai inspired soup base that is refreshing and aromatic

### Creamy Corn Miso 18.99

a creamy sweet corn flavor mixed together with red and white miso

## Shabu Shabu Side Dishes

Bok Choy	2.99
Tofu	2.99
Japanese Pumpkin	2.99
Shiitake Mushroom	2.99
Enoki Mushroom	2.99
Egg	0.50
Nappa Cabbage	2.99
Broccoli	2.99

Udon/Glass Noodle	2.99
Ramen	2.99
Fish Ball with Masago	4.99
Shrimp (5 pieces)	5.99
Mussel (4 pieces)	5.99
Salmon (5 pieces)	8.99
Extra Beef/Pork/Lamb/Chicken	10.99



# Ichikawa Sushi Rolls (add \$1 substitute soy paper)



**Fantastic Four Roll (Rainbow Roll)**



**Nemo Roll**



**Diablo Roll**



**Casablanca**



**Rock Shrimp Roll**

## **Spicy Tuna Roll**

**7.99**

spicy tuna and avocado wrapped inside seaweed and rice

## **Spicy Salmon Roll**

**8.99**

spicy salmon and cucumber wrapped inside seaweed and rice

## **Philadelphia Roll**

**8.99**

fresh salmon, avocado and cream cheese wrapped inside seaweed and rice

## **Nemo Roll**

**13.99**

freshly cut yellowtail, avocado inside with fresh salmon on top and served with crispy garlic butter sauce and jalapeño on top

## **Diablo Roll**

**12.99**

white fish tempura, avocado, spicy mayo jalapeño pickle wrapped inside topped with seared tuna and served with garlic ponzu

## **The Hulk Roll**

**10.99**

a-grade avocado on top of spicy tuna roll served with spicy mayo and chili oil

## **Fantastic Four Roll (Rainbow Roll)**

**12.99**

variety of chef picked classic fish selection on top of california roll

## **Casablanca Roll**

**12.99**

seared tuna, shrimp tempura, crab meat, asparagus, lettuce, wrapped in soy paper without rice

## **Ichu Roll**

**11.99**

spicy tuna, masago, green onion on top of the california roll with 3 of our house special sauces

## **Tiger Roll**

**12.99**

freshly prepared tuna on top of philadelphia roll served with 3 of our house special sauces

## **Rock Shrimp Roll**

**13.99**

eight huge pieces of lightly battered rock shrimp on top of spicy tuna roll

## **Seared Salmon Roll**

**12.99**

crab meat, avocado topped with seared pepper salmon, green onion served with garlic ponzu and wasabi cream sauce

## **Garlic Albacore Roll**

**11.99**

spicy tuna roll topped with seared albacore, served with fried shallot on top

## **Iron Man Roll**

**13.99**

shrimp tempura, crabmeat and avocado topped with seared tuna and japanese salsa

## **Spider Roll**

**13.99**

deep fried soft shell crab wrapped with crab meat, avocado, cucumber, and gobo (burdock root)

## **Ichu Roll**





# Ichikawa Cooked Rolls

(add \$1 substitute soy paper)



Spider Roll

## California Roll

6.99

avocado, crab meat and wrapped inside seaweed and rice

## The Dark Knight Roll

13.99

tempura asparagus, avocado, crab meat wrapped inside, topped with certified angus beef and served with sweet and sour sauce

## Salmon Skin Roll

7.99

baked crispy skin, cucumber and gobo (burdock root)

## Hidden Dragon Roll

11.99

delicately prepared fresh water eel on california roll and avocado

## Las Vegas Roll

10.99

shrimp tempura, crab meat and cream cheese lightly battered into a tempura

## Caterpillar Roll

11.99

fresh water eel, crab meat & cucumber topped with avocado



Dark Knight Roll

## Volcano Roll (Baked Scallop Roll)

12.99

creamy baked scallop on top of california roll

## Crunchy Roll

10.99

lightly battered shrimp tempura, crab meat and avocado inside with crunchy flakes on top

## Spicy Tempura Roll

9.99

spicy tuna roll lightly battered into a tempura

## Tempura California Roll

8.99

california roll lightly battered into a tempura



Las Vegas Roll

All Photos are for Referecne only

Please Let Us Know If You Have Any Food Allergies As Not All Ingredients Are Listed In The Menus. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illnesses



# Nigiri Sushi & Sashimi

	NIGIRI/SASHIMI		HAND ROLL
	2pcs	6-7pcs	1pc
Tuna	4.99	13.99	5.79
Seared Tuna	4.99	13.99	5.79
Salmon	4.49	12.99	5.49
Pepper Salmon	4.49	12.99	5.49
Yellowtail	4.99	13.99	5.79
Albacore	4.49	11.99	5.49
Red Snapper	4.49	11.99	5.49
Shrimp	4.49	11.29	5.49
Fresh Water Eel	4.49	11.99	5.49
Octopus	4.99	12.99	
Shrimp Tempura			5.79



## ICHIKAWA KID'S MEAL

TERIYAKI CHICKEN OR BEEF, MIXED  
TEMPURA, SWEET POTATO FRIES  
AND STEAMED RICE

7.99

# Specialty Sashimi

**Yellowtail with Jalapeño 12.99**  
freshly prepared yellowtail sashimi and finely cut jalapeño served with ponzu sauce

**Salmon Carpaccio 11.99**  
salmon sashimi and wasabi tobiko covering with creamy fresh wasabi sauce

**Seared Tuna with Japanese Salsa 12.99**  
seared tuna and avocado with japanese style salsa

**Albacore with Fried Shallot 11.99**  
spicy albacore sashimi, with fried shallot covering the albacore sashimi



Albacore with Fried Shallot

Salmon Carpaccio

# Ichikawa Combination

Served with Soup, Salad and Rice, Choose any two or three items  
Assorted sushi and sashimi are chef's choice. No Substitutions

2 ITEMS 16.99	3 ITEMS 18.99	
Assorted Sushi (6pcs)	Mixed Tempura	Chicken Katsu
Assorted Sashimi (6pcs)	Chicken Teriyaki	Chicken Gyoza
California Roll (8pcs) Spicy	Beef Teriyaki	Yakitori Chicken
Tuna Roll (8pcs)	Salmon Teriyaki	Yakitori Beef
Crunchy Roll +\$2	Pork Katsu	

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## Tempura & Fried

(add \$1 substitute soy paper)

### Shrimp Tempura 7.99

four pieces of lightly battered shrimp tempura, served with a side of warm tempura sauce

### Vegetable Tempura 7.99

an assortment of asparagus, pumpkin, sweet potato, carrot, egg plant, and bell peppers, served with tempura sauce

### Calamari Tempura 9.99

Our specialty of lightly fried calamari, served with chef's special sauce

### Assorted Tempura 11.99

an assortment of shrimp, pumpkin, carrot, sweet potato, zucchini and bell peppers, served with tempura sauce

### Chicken Katsu 12.99

fried breaded tender chicken, served with ton katsu sauce & mustard

### Ton Katsu 12.99

fried breaded pork, served with ton katsu sauce & mustard



Assorted Tempura



Ton Katsu



Calamari Tempura

## Habachi Special

### Grilled to Order

Served with mixed Vegetables Salad & Choice of White Rice or Brown Rice (+\$1)

Chicken 8.99

Beef 9.99

B.B.Q. Beef Short Ribs 10.99

Salmon Teriyaki 10.99

Salmon Belly 10.99

Kama 6.99/12.99

(Salmon or Yellow Tail Cheek Collar) served with ponzu sauce

## Don & Noodles



Shrimp Tempura Udon Soup

Unagi Don 15.99

grilled fresh water eel over sushi rice served with miso soup

Chirashi Don 16.99

assorted raw seafood sashimi over sushi rice

Hot Udon Noodle Soup 7.99

udon noodles in a light soy dashi broth topped with kamaboko (fish cakes), tempura crumbs & green onion

Shrimp Tempura Udon Soup 9.99

hot don soup with shrimp tempura

Sukiyaki Beef Udon Soup 10.99

udon noodles in a light soy dashi broth, topped with fishcake, tempura crumbs, green onions, and sukiyaki beef

Spicy Sesame Ramen 9.99

ramen noodles served in a spicy pork bone broth, topped with seasoned chicken, green onion & sesame



# Drink Menu

Coca Cola*	2.75
Diet Coke*	2.75
Sprite*	2.75
Dr. Pepper*	2.75
Root Beer*	2.75
Raspberry Iced Tea*	2.75
Lemonade*	3.25
Iced Green Tea*	2.99
Iced Tea*	2.99
Arnold Palmer	3.25
Shirley Temple	3.25
Orange Juice	3.50
Apple Juice	3.50
Fiji Water	5.80
Perrier Water	4.00

\*refillable

# Desserts

<b>Tempura Ice Cream</b>	<b>6.99</b>
Red Bean or Green Tea	
<b>Mochi Ice Cream</b>	<b>6.99</b>
ice cream wrapped inside sweet rice cake (ask for our flavors)	
<b>Banana Tempura Ice Cream</b>	<b>5.99</b>
<b>Ice Cream</b>	<b>3.99</b>
green tea, red bean, black sesame or plum wine	
<b>Green Tea Cheese Cake</b>	<b>2.99</b>
<b>New York Cheese Cake</b>	<b>2.99</b>

