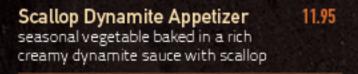


# Shareable Appetizers

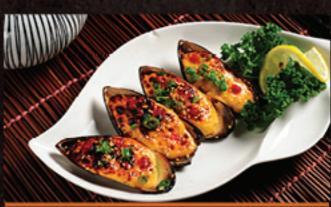
Edamame boiled soybeans with salt in pod	3.99
Haru Maki japanese deep fried vegetable spring rolls	4.99
Agedashi Tofu lightly fried organic silken tofu, served with miso dare	5.99
Sweet Potato Fries crispy thick cut sweet potato fries, served with powdered seaweed & creamy sauce	4.99
Soft Shell Crab deep fried, served with homemade soft shell crab sauce	10.99
Chicken Gyoza (6pcs) steamed & panfried japanese chicken potsickers, served with chili soy sauce	5.99
Takoyaki (6pcs) lightly fried ocopus balls, served with mayo & bonito	6.99
Baked Dynamite Mussels (4pcs) baked new zealand green mussel with cheese & dynamite sauce	6.99
Fresh Oyster Deep Fried Karaage deep fried, served with tonkatsu sauce	7.99
Beef or Chicken Yakitori (3pcs) skewered, served with teriyaki sauce	5.99
Spicy Tuna on Crispy Rice (4pcs) crispy sushi rice topped with spicy tuna & jalapeños	7.99
Jalapeño Bomb deep fried jalapeño with crab mix & cream cheese stuffing	7.99
Jidori Chicken Deep Fried Karaage tenderlin chicken and nutrients	6.99







Soft Shell Crab



Baked Dynamite Mussels



### Salad

Fresh House Salads 5.99 mixed greens, onion, avocado & tomato served with our house dressing

marinated, fried Japanese style, served with spicy homemade mayo sauce

Ika Maruyaki (Grilled Whole Squid) tender whole squid, grilled with garlic butter sauce, served with tomato & lemon wedge

Wakame Salad marinated seaweed with sesame oil & sesame seeds

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

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

10.77

7.99

# Shabu Shabu FOR 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

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

sapporo asahi kirin ichiban kirin light

### Meat

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

### Appetizer

#### A (PICK 1)

edamame mixed green salad seaweed salad

### B (PICK 1)

egg roll chicken gyoza california roll sweet potato fries takoyaki

spicy tuna roll (+\$1) jalapeño bomb (+\$2) mixed tempura (+\$2) crispy rice with spicy tuna (+\$2)

vegetable tempura (+\$1) baked mussel (+\$1)

fried creamy oyster (+\$3) coconut shrimp (+\$3)

### Dessert

choice of ice-cream or cheese cake

### Soup Base Choose One Soup Base

### Japanese Traditional Kombu

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

### Spicy Miso J chef selected spices are added to

the miso soup base to make it even

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

### more pleasing to your appetite

Spicy Pork Bone J

18.99

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

### Sichuan Spicy J

18.99 a famous sichuan soup base that is

rich, flavorful with a hint of spiciness

### Seoul Spicy (Kimchi) 🌙

18.99

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

### Sukiyaki

18.99

16.99

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

### Tom Yum 🍠

18.99

a thai inspired soup base that is refreshing and aromatic

### 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

#### 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	Udon/Glass Noodle	2.99
Tofu	2.99	Ramen	2.99
Japanese Pumpkin	2.99	Fish Ball with Masago	4.99
Shiitake Mushroom	2.99	Shrimp (5 pieces)	5.99
Enoki Mushroom	2.99	Mussel (4 pieces)	5.99
Egg	0.50	Salmon (5 pieces)	8.99
Nappa Cabbage	2.99	Extra Beef/Pork/Lamb/Chicken	10.99
DII	2.00		

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



antastic Four Roll (Rainbow Roll)



Nemo Rol





7.99



Diablo Roll

Casablanca

Rock Shrimp Roll

11.99

12.99

13.99

12.99

13.99

Spicy Tuna Roll spicy tuna and avocado wrapped inside seaweed and rice

8.99 Spicy Salmon Roll

spicy salmon and cucumber wrapped inside seaweed and rice

Philadelphia Roll 8.99

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

13,99 Nemo Roll

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

12.99 Diablo Roll

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

10.99 The Hulk Roll

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

### Ichi Roll

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

Tiger Roll

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

Rock Shrimp Roll

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

Seared Salmon Roll

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

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





6.99

13.99

7.99

11.99

10.99

11.99

Spider Roll

California Roll

avocado, crab meat and wrapped inside seaweed and rice

The Dark Knight Roll

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

Salmon Skin Roll

baked crispy skin, cucumber and gobo (burdock root)

Hidden Dragon Roll

delicately prepared fresh water eel on california roll and avocado

Las Vegas Roll

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

Caterpillar Roll

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

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

Spicy Tempura Roll

spicy tuna roll lightly battered into a tempura

Tempura California Roll

8.99

9.99

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 Menos. Consuming Raw or Undercooked Meats, Poutry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Unesses

### 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	ì		5.79





### 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

spicy albacore sashimi, with fried shallot covering the albacore sashimi



Yellowtail with Jalapeño



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)
Assorted Sashimi (6pcs)
California Roll (8pcs) Spicy
Tuna Roll (8pcs)
Crunchy Roll +\$2

Mixed Tempura Chicken Teriyaki Beef Teriyaki Salmon Teriyaki Pork Katsu Chicken Katsu Chicken Gyoza Yakitori Chicken Yakitori Beef

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### Tempura & Fried

(add \$1 substitute soy paper)

Shrimp Tempura

7 99

four piecs 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 spcialty 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 fried breaded pork, served with ton katsu sauce & mustard 12.99



Calamari Tempura

Assorted 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 (Salmon or Yellow Tail Cheek Collar) s	6.99/12.99 erved with ponzu sauce



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

10.99

### Sukiyaki Beef Udon Soup

udon noodles in a light soy dashi broth, topped with fishcake, tempure 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
Rasperry 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**

Red Bean or Green Tea	
Mochi Ice Cream ice cream wrapped inside sweet rice cake (ask for our flavors)	
Banana Tempura Ice Cream	

green tea, red bean, black sesame or plum wine

Green Tea Cheese Cake

New York Cheese Cake

