



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

tender 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

chef's choice 6pcs sushi

8.99

Sashimi Sampler

chef's choice 6pcs assorted sashimi

9.99

Rock Shrimps

crispy shrimps, served with house special sauce

13.99

Scallop Dynamite Appetizer

seasonal vegetable baked in a rich creamy dynamite sauce with scallop

11.95



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

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

spicy tuna roll (+\$1)
jalapeño bomb (+\$2)
mixed tempura (+\$2)
crispy rice with spicy tuna (+\$2)
fried creamy oyster (+\$3)
coconut shrimp (+\$3)

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	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
Broccoli	2.99		

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

Ichi 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)

Ichi Roll



Ichikawa Cooked Rolls

(add \$1 substitute soy paper)



Spider Roll

California Roll

6.99

avocado, crab meat and wrapped inside seaweed and rice

Volcano Roll (Baked Scallop Roll)

12.99

creamy baked scallop on top of california roll

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

Crunchy Roll

10.99

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

Salmon Skin Roll

7.99

baked crispy skin, cucumber and gobo (burdock root)

Spicy Tempura Roll

9.99

spicy tuna roll lightly battered into a tempura

Hidden Dragon Roll

11.99

delicately prepared fresh water eel on california roll and avocado

Tempura California Roll

8.99

california roll lightly battered into a tempura

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

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



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 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
<small>(Salmon or Yellow Tail Cheek Collar) served with ponzu sauce</small>	

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

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

