HIBACHI

Served with zucchini, onions, broccoli, fried rice and noodles

70 VEGETABLES 23.00

71 SESAME CHICKEN (4 oz.) 24.00

72 SHRIMP (4 OZ.) 28.00

73 YAKI NIKU (4 oz.) 32.00
Hot and spicy marinated filet mignon

74 SALMON (4 oz.) 27.00

THE BLUE COMBINATIONS

75 CHICKEN AND SHRIMP 26.00

76 SALMON AND SHRIMP 33.00

77 FILET - CHILEAN SEA BASS Market

78 FILET MIGNON AND SHRIMP 35.00

79 FILET MIGNON AND SCALLOP 37.00

80 FILET MIGNON AND LOBSTER Market

81 ICHIBN LOBSTER Market
2, 5 oz. Lobster tails

A LA CARTE

94 YAKI-SOBA 26.00
Egg noodles stir fried with pork egg, Enoki mushroom and vegetable

95 YAKI-UDON SEAFOOD 28.00
Japanese thick wheat flour noodles, stir fried with shrimp, scallop, narutomaki, Enoki mushroom and vegetables

96 CHICKEN FRIED RICE 15.00

97 SHRIMP FRIED RICE 17.00

DESSERTS

GREEN TEA CHEESE CAKE 10.00

MATCHA ICE CREAM 8.00
Green tea flavor ice cream

TEMPURA ICE CREAM 12.00
Vanilla ice cream ball rolled in our crunch coating, fried and topped with caramel

ARIGATO GOZAIMAS

(THANK YOU VERY MUCH)

Dishes are accompanied with our authentic sodium restricted soya sauce.

Allergy and religious diets will be respected at the chef's discretion.

All our dishes are made to order. Please allow us the appropriate time to prepare dishes to your liking. 20% gratuity will be added on party of 5 or more.