



Nourishings

Napa Caesar

Japanese Style Caesar Dressing with Napa Cabbage and Wonton Crisps

Add: Crabsticks 11.95, Grilled Chicken 12.95

Pairing: Torrontes, Pinot Grigio and Viognier

Maruyama

Mix of Baby Greens Salad with fried Spiced Salmon Skin, Lemon Yuzu Vinaigrette

Japanese Seafood Platter

Your Selection of : Spicy Mango Tuna Tartar / Salmon Sashimi / Ceviche of the day

Solo , Duet or Trio

Pairing: Rose Wine, Sauvignon Blanc and Albariño

Beef Carpaccio

With Daikon & Cucumber Mix Salad, Tofu Cubes and Curry Oil

Pairing: Pinot Grigio, Tempranillo and Malbec

Beginnings

Spicy Tuna Chips

Minced Spicy Tuna with Cream Cheese in Wonton Sheet Seasoned with Curry Salt

Chicken Spring Rolls

Served in a Rock Glass with Apricot Dipping Sauce

Calamari

Breaded Baby Squid Calamari with Citrus Ink Aioli

Gyoza

Bamboo Steamed Pork Dumplings with Sweet Soy Sauce

Shumai Dumplings

Bamboo Steamed Shrimp Dumplings with Honey Spiced Mustard Glaze

Satay

Grilled Chicken or Beef Satay with Thai Peanut Blend

Edamame

Boiled Soy Beans

Pearls Rice Balls

Choose: Fried or Steamed Crab Rice Balls with Ginger Coconut Dip

Shrimp Tempura

Jumbo Shrimp with two Sauces, Pineapple Mirin Cucumber Sauce and Tempura Sauce

Kinoko Salmon

Stuffed Mushrooms with Seaweed & Salmon

Tempura Vegetables

Mixed Vegetables in Tempura with Tentsuyu Sauce

Ponzu Fried Tofu

Sliced Toasted Garlic & Cilantro Yuzu Butter

Soups

Miso Soup

A Japanese Traditional, with Tofu Cubes and Fresh Scallions

Pairing: Pinot Grigio, Sauvignon Blanc and Sake

The Chef's Daily Creation

Soup or Cream, prepared with the Freshest ingredients available





Water

Halibut

Steamed in Soy Daikon Ginger Broth Over Sweet Potato Pancake

Pairing: Viognier and Zinfandel

Sea Bass

Crusted Black Sesame Seared Sea Bass with Creamy Sweet Soy Sauce

Pairing: Chardonnay, Merlot

Cod

Sake Poached Cod fillet with Curly Potatoes

Pairing: Chardonnay, Viognier and Albariño

Salmon

Pan Seared, Tofu Tomato Scallions Compote

Pairing: Sangiovese and Merlot

Tuna

Grilled Tuna, Mirin Soy Glace

Pairing: Albariño, Rose Wine, Pinot Noir

Land

Lamb

Grilled Lamb Cutlets with Tamarind Miso Sauce with Sautéd Buck Wheat Noodles and Soy Beans

Pairing: Pinot Noir, Tempranillo, Malbec

Ribs

Braised Baby Back Ribs with an Oriental BBQ Sauce, Japanese Cucumber and Mango warm Salad

Pairing: Malbec, Syrah and Cabernet Blend

Beef Tenderloin

Red Onions Caramelized in Soy Wasabi Black Pepper Sauce

Pairing: Cabernet Sauvignon, Merlot and Syrah

New York Steak Teriyaki

With Sautéd Button Mushrooms

Pairing: Cabernet Blend, Syrah and Zinfandel

Chicken Teriyaki

Grilled Chicken with Sautéd Julienne Vegetables

Pairing: Chardonnay, Pinot Noir, Sangiovese and Sake

Vegetarian Stack

Grilled tower of Seasonal Vegetables

Sides

As an accompaniment to your Main Dish, select from the following Choices

Mashed Creamy Cassava, Mashed Gingered Sweet Potatoes, Japanese Fried Rice, Steamed White Rice, Seaweed Rice, Sautéd Julienne of Vegetables.



Ikebana's Sushi Chef's Creations

Leila Roll

Yellowtail in Tempura, Avocado, Scallions, Massago, Prosciutto & Crab with Spicy Mayo on top

Alberti Roll

Shrimp in Tempura topped with Spicy Mayo and a drop of Sriracha Sauce on top

Ciara Roll

Fresh Salmon, Smoked Salmon, Yellowtail and Tuna topped with White Tuna, Mango and Avocado



Tropical

Shrimp in Tempura, Cream Cheese, Cucumber & Massago, topped with Passion Fruit Sauce

Miss Japan

Smoked Salmon, Tamago & Avocado with Julianne Nori Flakes on Top & Plum Sauce on the side



Henry Roll

Spicy Tuna, Yellowtail, Cucumber, Massago & Tempura Flakes on top

Juan Roll

Breaded Hamachi (Yellowtail), Massago, Cream Cheese, Avocado & Scallions with Spicy Mayo & Eel Sauce on top



Tokyo Hanabi

Fresh Water Eel, Shrimp in Tempura, Crab, Avocado, Massago & Cucumber, topped with Special Mayo

Ana Victoria Roll

Breaded Tuna, Eel & Avocado topped with Fresh Pineapple & Special Mayo



Carlos Roll

Spicy Tuna, Cream Cheese & Scallions; Roll in Tempura



Ivan

Smoked Salmon in Tempura, Crab, Massago & Avocado topped with Special Mayo & Eel Sauce



Olé Roll

Manchego Cheese & Fresh Pear, topped with Prosciutto and a Balsamic Vinegar Reduction Sauce

Oregon Roll

Eel, Avocado & Cream Cheese with Fresh Strawberries on top



Valeria

Squid Tempura, Crab, Avocado & Massago with Spicy mayo & Eel Sauce on top



Betsy Roll

Fresh Tuna, Scallions & Shrimp, topped with Crab Salad

Hawaiian Roll

Pineapple, Sweet Plantain, Avocado and Massago, topped with Smoked Salmon and Special Mayo Sauce



Hatsu

Smoked Salmon in Tempura with Avocado, topped with a grated Spicy Tuna mix and Ponzu Sauce

Hatsu Special

Smoked Salmon in Tempura with Avocado, topped with a diced Spicy Tuna mix and Ponzu Sauce



Fusion

Shrimp, Crab, Smoked Salmon, Massago and Avocado, covered with Sweet Plantain & Mango topped with Eel Sauce & Special Mayo Sauce



Nakima

Smoked Salmon, Cream Cheese, Avocado & Sweet Fried Plantain, topped with Special Mayo and Eel Sauce

Emerald Roll

Crab, Avocado & Cream Cheese with Fresh Kiwi on top



Amada

Breaded Tilapia and Avocado, topped with a Passion Fruit Sauce



Fabu Roll

Eel in Tempura, Fresh Tuna & Scallions, topped with Avocado and drizzled with Eel Sauce

Spicy Lola

Tuna, Massago and avocado. Roll in Tempura with a Spicy Honey Sauce on top

Mariachi Roll

Eel, Crab, Cream Cheese & Avocado wrapped in Tortilla with spicy mayo & Melted Mozzarella Cheese on top

Dynamite

Scallops, Avocado & Sriracha Sauce topped with Fresh sliced Kiwi



Island Roll

Scallop, Peach & Avocado

Caliente Roll

Breaded Fried Salmon, Lettuce, Avocado, Masago & Cucumber topped with Spicy Mayo Sauce

Fantasy Roll

Yellowtail, Fresh Salmon, Tuna & Avocado topped with Fried Coconut Flakes

Dancing Calamari

Crab, Avocado & Cucumber with Squid Tempura on top, drizzled with Eel Sauce

Ocean Roll

Fried Shrimp Dumplings, Crab, Avocado & Masago with Eel Sauce on top

Amanda Roll

Scallops in Tempura, Crab, Avocado & Masago with Spicy Mayo and Eel Sauce on top

Mimi Roll

Shrimp, Avocado & Spicy Mayo topped with Scallops salad

Desserts

Your Choice

Rectangular Wonton Banana Nut Pie with Spices & Caramel Plum Wine dipping Sauce

Add Ice Cream

Petit Chocolate Decadence Squares

A Rich Cake made for the Real Chocolate lover

Add Ice Cream

Coconut Flan with Dry Coconut Flakes

Add Ice Cream

Japanese Fried Ice Cream

Covered with Vanilla Cake &
Chocolate Ganache

Creamy Cheesecake breaded with Panko & Spiced Rum Sauce

Warm Lychee Bread Pudding with Vanilla Azuki Beans

Add Ice Cream

Charlotte Merengon, fresh Lime & Caramel Syrup

Kyoto Floating Island

Finely sliced Fruits Soaked in our blend of
Liquors & Cream

Ice Cream

Vanilla / Chocolate

Sweeter Dessert Wines

Argentina

Las Perdices, Late Harvest, Viognier - 500 ml.

Golden Yellow color. Aromas of apricots and peaches with notes of honey and spices. The palate is smooth with a predominance of ripe fruit

Las Perdices, Malbec Late Harvest Ice - 375 ml.

Shiny cherry-red color. Aromas of overripe fruits like prunes and morello cherries. Unctuous and complex on the palate, with notes of dried plums and quince

Coffee & Tea

Espresso

Concentrated dark coffee.

Macchiatto

Espresso with a small amount of hot foamed milk.

Latte

Espresso with steamed milk.

Cappuccino

Espresso with hot foamed milk on top.

China Green Tea

China Jasmin Green Tea

Variety of Flavored Teas (Ask your server for availability)