

ICHIRO Dinner Courses おすすめコース 特選套餐

All dinner courses available dinner time only

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Sushi & Sashimi Dinner Set 99.50
(Recommended for 2 people)

Premium Assorted Sashimi, Premium Assorted Sushi, Unagi Don(B.B.Q.Eel on rice) , 9 kinds of Daily Appetizer, Crab Miso Soup and Home-made Dessert.



Ichiro Saba Set 25.95

Saba Shioyaki (Grilled Mackerel), Tempura, Sunomono, Ichiro Zuke, Daily Appetizer, Rice and Miso Soup



Ran Set 49.50

Deluxe Assorted Sashimi, Premium Assorted Sushi, Daily Appetizer, Tempura and Crab Miso Soup



Kiku Set 34.95

Assorted Sashimi, Assorted Sushi, Sunomono, Daily Appetizer, Tempura and Miso Soup



Take Set 27.95

Tempura, Chicken Teriyaki, Gomaae, Sunomono, Sushi (Tuna, Salmon, Prawn, Chopped Scallop, 1/2 California Roll, 1/2 Dynamite Roll) and Miso Soup



Ume Set 21.95

Tempura, Chicken Teriyaki, Gomaae, Sunomono, 1/2 California Roll, 1/2 Dynamite Roll and Miso Soup



Vegetable Set 19.95

Vegetable Tempura, Agedashi Tofu, Gomaae, Sunomono, Avocado Roll, Cucumber Roll and Miso Soup

ICHIRO KAISEKI COURSE

Kaiseki courses available dinner time only

Kaiseki GOLD \$64.50

Chef's choice assorted sashimi(6 kinds), Ichiro creative sushi(5 kinds), "Tsukemen" ramen noodle with shoyu soup and sesame sauce, Deep Fried tofu ball soup, Grilled shrimp and mushroom, Simmered tender pork, Green salad, Deep fried crab in a shell, "Imagawa-Yaki" (red bean paste in a Japanese style sponge cake) and "Fukamushi" premium green tea.



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Kaiseki SILVER \$48.50

Chef's choice assorted sashimi(6 kinds), Ichiro creative sushi(4 kinds), "Tsukemen" ramen noodle with shoyu soup and sesame sauce, Grilled shrimp and mushroom, Simmered tender pork, Deep fried crab in a shell, "Imagawa-Yaki" (red bean paste in a Japanese style sponge cake) and "Fukamushi" premium green tea.

懐石料理

What is "KAISEKI"?

"KAISEKI" is a traditional multi-course Japanese dinner. The term also refers to the collection of skills and techniques that allow the preparation of such meals. This traditional Japanese meal style is called kaiseki or kaiseki-ryōri. Originally, KAISEKI comprised a bowl of miso soup and three side dishes; this is now instead the standard form of Japanese-style cuisine generally, referred to as a (setto, "set"). KAISEKI has since evolved to include an appetizer, sashimi, a simmered dish, a grilled dish, and a steamed course, in addition to other dishes at the discretion of the chef.

Rice Bowl 丼ぶり



Beef Teri Don 12.95
Beef Teriyaki on Rice



Chicken Teri Don 12.95
Chicken Teriyaki on Rice



Katsu Don 11.95
Breaded Pork Fillet and Swirled Egg on Rice



Oyako Don 11.95
Chicken and Swirled Egg on Rice



Ten Don 12.95
Assorted Tempura on Rice
Vegetable Tempura available



Ichiro Don 18.95
Chicken Karaage, B.B.Q.Eel and Prawn Tempura on Rice



Super Ichiro Don 28.95
Chicken Karaage, B.B.Q.Eel, Grilled Wagyu Beef, Real Crab and Prawn Tempura on Rice



Una-Jyu 28.95
B.B.Q.Eel on Rice

Vegetable Item (May use fish based products) Price subject to change without notice.

All pictures are samples only