

ICHIBAN

CONTEMPORARY JAPANESE CUISINE

GCI Restaurant Week Menu March 22-28

Course 1

Dynamite Roll

(salmon roll topped with mayo and shichimi pepper, then baked)

or

Vegetable Spring Rolls

(fried rolls with mushrooms, bean sprouts, carrots, bamboo shoots wrapped in thin rice wrap)

or

Fried Tofu

(silky tofu with white radish, seaweed, vegetables in miso)

Course 2

Clam Vegetable Soup

(fresh clams with mixed asian vegetables in miso broth)

or

House Salad

(choice of tomato ginger, roasted onion soy, or tofu and pear dressing)

or

Tofu and Thin Noodle Salad

(green tea noodles with tofu and dried seaweed in nori dressing)

Course 3

Choice of: Béchamel Shrimp Gratin

(shrimp baked in white sauce with melted four cheese)

or

Grilled Duck Breast

(in homemade bbq sauce, a fusion of ginger, garlic, pear, onion soy, and chili peppers)

or

Boneless Half Chicken Asiago

(Japanese mustard Diablo sauce, cream braised asian green vegetables)

or

Charbroiled Beef Steak

(sherry teriyaki sauce, accent of wasabi cream, lotus root tempura)