



787-792-2625

<http://www.foodnetdelivery.com>

# IKEBANA SUSHI BARS

## Chef's Creations Menu

Leila Roll	\$17.20
<i>Yellowtail in tempura avocado scallions, massago, prosciutto, crab spicy mayo on top</i>	
Armando Roll	\$15.15
Alberti Roll	\$14.90
<i>Shrimp tempura, spicy mayo and sriracha on top</i>	
Ciara Roll	\$21.80
<i>Fresh salmon smoked salmon, yellowtail and tuna, with white tuna, mango and avocado on top</i>	
Tropical Roll	\$14.90
<i>Shrimp Tempura, Cream Cheese, cucumber, masago and Passion Fruit Sauce on Top</i>	
Miss Japan	\$16.05
<i>Smoked salmon, tamago avocado, julienne nori flakes on top and plum sauce on the side</i>	
Henry Roll	\$14.90
<i>spicy tuna, yellowtail, cucumber, Massago, Tempura flakes on top</i>	
Juan Roll	\$14.90
<i>Breaded Hamachi (Yellowtail) massago, cream cheese, avocado, scallions, and special sauce on top</i>	
Tokio Hanabi Roll	\$14.90
<i>Fresh Water Eel, Shrimp tempura Crab, Avocado massago, cucumber, special mayo</i>	
Ana Victoria Roll	\$16.05
<i>Breaded Tuna, eel, avocado and fresh pineapple on top</i>	
Carlos Roll	\$14.90
<i>Spicy tuna, cream chesse, scallions, in tempura</i>	
Ivan Roll	\$14.90
<i>Smoked salmon in tempura, Crab Massago, avocado special mayo &amp; Eel sauce</i>	
Ole Roll	\$17.20
<i>Manchego cheese, fresh pear, prosciutto on top balsamic vinegar reduction</i>	
Oregon Roll	\$14.90
<i>Eel, avocado, cream cheese, strawberry in top</i>	
Valeria Roll	\$16.05
<i>Squid tempura, crab Avocado, Massago, spicy sauce &amp; Eel sauce on top</i>	
Betsy Roll	\$17.20
<i>Fresh Tuna, scallions, shrimp and crab salad on top.</i>	
Hawaiian Roll	\$16.10
<i>Pineapple, sweet plantain, avocado, masago and smoked salmon on top.</i>	
Hatsu Roll	\$18.40
<i>Smoked salmon in tempura and avocado topped with spicy tuna mix and ponzu sauce.</i>	
Guava Roll	\$11.95
Fusion Roll	\$21.80
<i>Shrimp, crab, smoked salmon, masago and avocado, covered with sweet plantain, mango, eel sauce</i>	

## Makimono (Regular Roll)

California Roll	\$10.30
<i>Crab, avocado, cucumber</i>	
California Special Roll	\$11.35
<i>With masago</i>	
Tuna Roll	\$10.30
<i>Tuna</i>	
Cucumber Roll	\$7.50
<i>Cucumber</i>	
Vegetable Roll	\$9.15
<i>Cucumber, avocado, burdock, kanpyo</i>	
Spicy Tuna Roll	\$11.00
<i>Tuna, Spicy Mayo</i>	
Spicy Shrimp Roll	\$11.50
<i>Cooked shrimp, and spicy mayo</i>	
Salmon Skin Roll	\$9.15
<i>Salmon skin, cucumber, spicy mayo</i>	
Eel Special Roll	\$12.60
<i>Eel, avocado, cream cheese</i>	
Atlantic Roll Roll	\$12.10
<i>Tuna scallions, cebollines, peach, avocado sauce on top</i>	
Yari Roll	\$18.70
Lox Roll	\$16.05
<i>Smoked salmon, avocado, cream cheese</i>	
Mexican Roll	\$13.75
<i>Eel, crab, avocado, cream cheese, tortilla, spicy sauce, eel sauce.</i>	
Negihama Roll	\$12.60
<i>Yellowtail, scallions</i>	
Crazy Roll	\$12.60
<i>Eel, cucumber, scallions, cream cheese, bonito flakes</i>	
Alaska Roll	\$10.30
<i>Fresh salmon, cream cheese</i>	
Crab/shrimp Special Roll	\$14.90
<i>Crab, cooked shrimp</i>	
Maple Roll	\$11.50
<i>Fresh salmon, avocado</i>	
Kabuki Roll	\$12.60
<i>Tuna, avocado, masago</i>	
Susuki Roll	\$12.60
<i>Crab, avocado, eel</i>	
Ichiro Roll	\$11.90
<i>Crab, avocado, shrimp</i>	
Yaizu Roll	\$12.40
<i>Crab, avocado, tuna</i>	
Caribbean Roll	\$17.20
<i>Crab, shrimp, sweet plantain fried on top, sauce</i>	
Shrimp Tempura Roll	\$13.80
<i>Shrimp, avocado, masago</i>	
Hot Tuna Roll	\$17.00
<i>Tuna, crab, masago, avocado, cucumber</i>	
Spider Roll	\$21.85
<i>Soft shell crab, masago, avocado, cucumber</i>	
Rainbow Roll	\$21.80
<i>California roll garnished with tuna, salmon, yellowtail, shrimp, squid</i>	
Ikebana Roll	\$16.05
<i>Smoked salmon, crab, avocado,</i>	

## From Our Kitchen

<u>Appetizers and Soup</u>	
Seaweed Salad	\$11.45
Wakame & Smoked Squid	\$14.90
Sunomono Seafood	\$19.50
<i>Base de pepinillo con mariscos (crab, salmon, camaron y pulpo)</i>	
Tuna Avocado Salad	\$14.90
White Tuna Tataki	\$16.85
Red Tuna Tataki	\$19.50
Miso Soup	\$5.75
<i>A japanese traditional, with tofu cubes and fresh scallions</i>	
<u>Nourishings</u>	
Napa Caesar	\$11.95
<i>Japanese style caesar dressing with napa cabbage and wonton crisps.</i>	
Napa Caesar With Crabsticks	\$14.65
<i>japanese style ceasar dressing with napa cabbage and wonton crisps with Crab Sticks</i>	
Spicy Crab Salad	\$16.18
Napa Caesar with Chicken	\$15.95
<i>japanese style ceasar dressing with napa cabbage and wonton crisps with Grilled Chicken</i>	
Maruyama	\$15.95
<i>Mixed Baby Green Salad with fried Spiced Salmon Skin in Lemon Yuzu Vinagrette.</i>	
<u>Japanese Seafood Platter</u>	
<i>Spicy Mango, Tuna Tartar, Sashimi of Hamachi or Salmon or Ceviche of the day.</i>	
Beef Carpaccio	\$19.95
<i>With Daikon and Cucumber mix Salad Tofu cubes and Curry Oil</i>	
<u>Beginnings</u>	
Spicy Tuna Chips	\$7.15
<i>Minced spicy tuna with cream cheese in wonton sheet seasoned with curry salt</i>	
Chicken Spring Roll	\$11.95
<i>Served with Apricot Dipping Sauce</i>	
Calamari	\$10.75
<i>Breaded Baby Squid Calamari with Citrus Ink Aioli</i>	
Gyoza	\$10.75
<i>Steamed pork dumplings with sweet soy sauce</i>	
Shumai Dumplings	\$10.75
<i>Fish and shrimp dumplings with fresh leaf lettuce, tomato, with our great maruyama dressing</i>	
Beef Satay	\$9.55
<i>Beef satay with thai peanut blend</i>	
Grilled Chicken Satay	\$9.55
<i>Grilled chicken satay with thai peanut blend</i>	
Edamame (soy Beans)	\$9.60
<i>Boiled Soy Beans</i>	
Pearls Rice Balls	\$10.80
<i>Choose fried or steamed crab rice balls with ginger coconut dip</i>	
Shrimp Tempura Appetizer	\$16.75

<i>and mayo sauce.</i>	
<b>Nakima Roll</b>	<b>\$17.20</b>
<i>Smoked salmon, cream cheese, avocado, sweet fried plantain, special mayo, and Eel sauce on top.</i>	
<b>Emerald Roll</b>	<b>\$14.90</b>
<i>Crab, avocado, cream cheese, kiwi on top.</i>	
<b>Amada Roll</b>	<b>\$14.90</b>
<i>Breaded Red Snapper and avocado topped with a passion fruit sake sauce.</i>	
<b>Fabu Roll</b>	<b>\$17.20</b>
<i>Eel tempura, fresh tuna, scallions, eel sauce and avocado top.</i>	
<b>Island Roll</b>	<b>\$12.60</b>
<i>Scallop, peach, avocado</i>	
<b>Spicy Lola Roll</b>	<b>\$13.75</b>
<i>Tuna, Masago and Avocado. Roll in tempura with a Spicy Honey Sauce on Top.</i>	
<b>Caliente Roll</b>	<b>\$14.90</b>
<i>Fried salmon, lettuce, avocado, cucumber, spicy sauce</i>	
<b>Fantasy Roll</b>	<b>\$16.05</b>
<i>Yellowtail, fresh salmon, tuna, avocado, coconut flakes.</i>	
<b>Dancing Calamari</b>	<b>\$13.75</b>
<i>Crab, avocado, cucumber, squid tempura on top &amp; eel sauce.</i>	
<b>Ocean Roll</b>	<b>\$12.60</b>
<i>Fried shrimp dumplings, crab, avocado, scallions.</i>	
<b>Shrimp Tempura Special</b>	<b>\$14.90</b>
<i>Shrimp, avocado, masago, fish egg.</i>	
<b>Amanda Roll</b>	<b>\$13.75</b>
<i>Scallops in tempura, crab, avocado, masago, spicy mayo, and eel sauce.</i>	
<b>Mimi Roll</b>	<b>\$16.05</b>
<i>Shrimp, avocado, spicy mayo, scallops on top.</i>	
<b>Dynamite</b>	<b>\$16.10</b>
<i>Scallops Avocado Sriracha sauce topped with fresh sliced kiwi.</i>	
<b>Mariachi Roll</b>	<b>\$16.10</b>
<i>Eel, Crab, Cream Cheese &amp; Avocado wrapped in Tortilla with spicy mayo &amp; Melted Mozzarella Cheese on top.</i>	

<i>masago, fresh mango on top, salsa spicy and eel</i>	
<b>Rockin Roll</b>	<b>\$14.40</b>
<i>Eel, crab, avocado with tempura</i>	
<b>Dragon Ikebana Roll</b>	<b>\$21.85</b>
<i>California roll with eel, shrimp</i>	

## **Traditional Sushi**

<b><u>Sushi(w/rice) (1piece)</u></b>	
<b><i>Sushi = Con Arroz</i></b>	
Tuna (maguro) Sushi	\$5.20
Yellowtail (hamachi) Sushi	\$5.20
Salmon (sake) Sushi	\$5.20
Mackerel (saba) Sushi	\$5.20
Squid (ika) Sushi	\$5.20
Octopus (tako) Sushi	\$5.20
Fresh Water Eel (unagi) Sushi	\$5.70
Shrimp (ebi) Sushi	\$5.20
Crab (kanikama) Sushi	\$5.20
Scallop (kaibashira) Sushi	\$5.20
Salmon Roe (ikura) Sushi	\$5.20
Fish Roe (masago) Sushi	\$5.20
Egg Omelet (Tamago) Sushi	\$5.20
Smoked Salmon (sake) Sushi	\$5.70
<b><u>Sashimi(no rice)(2 piece)</u></b>	
Tuna (maguro) Sashimi	\$9.20
Yellowtail (hamachi) Sashimi	\$9.20
Salmon (sake) Sashimi	\$9.20
Mackerel (saba) Sashimi	\$9.20
Squid (ika) Sashimi	\$9.20
Octopus (tako) Sashimi	\$9.20
Fresh Water Eel (unagi) Sashimi	\$10.30
Shrimp (ebi) Sashimi	\$9.20
Crab (kanikama) Sashimi	\$9.20
Scallop (kaibashira) Sashimi	\$9.20
Salmon Roe (ikura) Sashimi	\$9.20
Fish Roe (masago) Sashimi	\$9.20
Egg Omelet (Tamago) Sashimi	\$9.20
Smoked Salmon (sake)	\$10.30

## **Dessert**

Helado Frito/fried Ice Cream	\$10.00
Flan De Vainilla	\$10.00
Decadence	\$10.00
Merengon	\$10.00

<i>Jumbo Shrimp Pineapple Mirim Cucumber salsa</i>	
<b>Kinoko Salmon</b>	<b>\$13.75</b>
<i>Stuffed Mushrooms with Seaweed and Salmon.</i>	
<b>Tempura Vegetables</b>	<b>\$9.50</b>
<i>Mixed Vegetables in Tempura with Tentsuyu Sauce.</i>	
<b>Ponzu Fried Tofu</b>	<b>\$10.30</b>
<i>Sliced Toasted Garlic and Cilantro Yuzu Butter.</i>	

## **Water**

<b>Halibut</b>	<b>\$27.55</b>
<i>Steamed in Soy Daikon Ginger Broth Over Sweet Potato Pancake.</i>	
<b>Sea Bass</b>	<b>\$28.70</b>
<i>Crusted black sesame Seared Sea Bass with Creamy Sweet Soy Sauce.</i>	
<b>Cod</b>	<b>\$26.40</b>
<i>Sake Poached Cod fillet with Curly Potatoes.</i>	
<b>Salmon</b>	<b>\$26.40</b>
<i>Pan Seared, Tofu Tomato Scallions Compote.</i>	
<b>Tuna</b>	<b>\$27.60</b>
<i>Grilled Tuna, Mirin Soy Glace.</i>	

## **Land**

<b>Lamb</b>	<b>\$32.20</b>
<i>Grilled Lamb Cutlets with Tamarind Miso Sauce and Buck Wheat Noodles.</i>	
<b>Ribs</b>	<b>\$26.40</b>
<i>Braised Baby Back Ribs with an Oriental BBQ Sauce, Japanese Cucumber and Mango warm Salad.</i>	
<b>Beef Tenderloin</b>	<b>\$30.95</b>
<i>Caramelized Soy Red Onions and Wasabi Black Pepper Sauce.</i>	
<b>New York Steak Teriyaki</b>	<b>\$27.55</b>
<i>With saute Bottom Mushrooms.</i>	
<b>Chicken Teriyaki</b>	<b>\$24.15</b>
<i>Grilled Chicken with Sauted Julienne Vegetables.</i>	
<b>Vegetarian Stack</b>	<b>\$21.80</b>
<i>Grilled Tower of Seasonal Vegetables.</i>	

## **Sides**

Mashed Creamy Cassava	\$3.55
Mashed Ginger Sweet Potatoes	\$3.55
Japanese Fried Rice	\$3.55
Steamed White Rice	\$3.55
Seaweed Rice	\$3.55
Lotus Root Fries	\$3.55
Sauteed Julienne of Vegetables	\$3.55