



787-792-2625

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IKEBANA

Chef's Creations Menu

Leila Roll	\$15.95
<i>Yellowtail in tempura avocado scallions, massago, prosciutto, crab spicy mayo on top</i>	
Alberti Roll	\$12.60
<i>Shrimp tempura, spicy mayo and sriracha on top</i>	
Ciara Roll	\$15.95
<i>Fresh salmon smoked salmon, yellowtail and tuna, with white tuna, mango and avocado on top</i>	
Tropical Roll	\$13.75
<i>Shrimp Tempura, Cream Cheese, cucumber, masago and Passion Fruit Sauce on Top</i>	
Miss Japan	\$14.90
<i>Smoked salmon, tamago avocado, julienne nori flakes on top and plum sauce on the side</i>	
Henry Roll	\$13.75
<i>spicy tuna, yellowtail, cucumber, Massago, Tempura flakes on top</i>	
Juan Roll	\$13.75
<i>Breaded Hamachi (Yellowtail) massago, cream cheese, avocado, scallions, and special sauce on top</i>	
Tokio Hanabi Roll	\$13.80
<i>Fresh Water Eel, Shrimp tempura Crab, Avocado massago, cucumber, special mayo</i>	
Ana Victoria Roll	\$14.90
<i>Breaded Tuna, eel, avocado and fresh pineapple on top</i>	
Carlos Roll	\$11.55
<i>Spicy tuna, cream chesse, scallions, in tempura</i>	
Ivan Roll	\$13.75
<i>Smoked salmon in tempura, Crab Massago, avocado special mayo & Eel sauce</i>	
Ole Roll	\$15.95
<i>Manchego cheese, fresh pear, prosciutto on top balsamic vinegar reduction</i>	
14. Oregon Roll	\$12.60
<i>Eel, avocado, cream cheese, strawberry in top</i>	
Valeria Roll	\$14.90
<i>Squid tempura, crab Avocado, Massago, spicy sauce & Eel sauce on top</i>	
Betsy Roll	\$15.95
<i>Fresh Tuna, scallions, shrimp and crab salad on top.</i>	
Hawaiian Roll	\$14.90
<i>Pineapple, sweet plantain, avocado, masago and smoked salmon on top.</i>	
Hatsu Roll	\$15.95
<i>Smoked salmon in tempura and avocado topped with spicy tuna mix and ponzu sauce.</i>	
Fusion Roll	\$19.50
<i>Shrimp, crab, smoked salmon, masago and avocado, covered with sweet plantain, mango, eel sauce and mayo sauce.</i>	
Nakima Roll	\$15.95

Makimono (Regular Roll)

351. California Roll	\$9.85
<i>Crab, avocado, cucumber</i>	
353. California Special Roll	\$10.95
<i>With masago</i>	
355. Tuna Roll	\$9.85
<i>Tuna</i>	
357. Cucumber Roll	\$7.55
<i>Cucumber</i>	
359. Vegetable Roll	\$9.25
<i>Cucumber, avocado, burdock, kanpyo</i>	
361. Spicy Tuna Roll	\$9.85
<i>Tuna, Spicy Mayo</i>	
363. Spicy Shrimp Roll	\$10.95
<i>Cooked shrimp, and spicy mayo</i>	
365. Salmon Skin Roll	\$8.65
<i>Salmon skin, cucumber, spicy mayo</i>	
369. Eel Special Roll	\$12.10
<i>Eel, avocado, cream cheese</i>	
13. Atlantic Roll Roll	\$12.10
<i>Tuna scallions, cebollines, peach, avocado sauce on top</i>	
373. Lox Roll	\$14.95
<i>Smoked salmon, avocado, cream cheese</i>	
15. Mexican Roll	\$13.25
<i>Eel, crab, avocado, cream cheese, tortilla, spicy sauce, eel sauce</i>	
377. Negihama Roll	\$12.10
<i>Yellowtail, scallions</i>	
375. Crazy Roll	\$12.10
<i>Eel, cucumber, scallions, cream cheese, bonito flakes</i>	
379. Alaska Roll	\$9.85
<i>Fresh salmon, cream cheese</i>	
381. Crab/shrimp Special Roll	\$14.50
<i>Crab, cooked shrimp</i>	
383. Maple Roll	\$10.95
<i>Fresh salmon, avocado</i>	
385. Kabuki Roll	\$12.10
<i>Tuna, avocado, masago</i>	
389. Susuki Roll	\$12.10
<i>Crab, avocado, eel</i>	
391. Ichiro Roll	\$11.90
<i>Crab avocado shrimp</i>	
393. Yaizu Roll	\$11.90
<i>Crab, avocado, tuna</i>	
21. Caribbean Roll	\$15.95
<i>Crab, shrimp, sweet plantain fried on top sauce</i>	
399. Shrimp Tempura Roll	\$13.25
<i>Shrimp, avocado, masago</i>	
401. Hot Tuna Roll	\$16.50
<i>Tuna, crab, masago, avocado, cucumber</i>	
403. Spider Roll	\$23.75
<i>Soft shell crab, masago, avocado, cucumber</i>	
395. Rainbow Roll	\$21.35
<i>California roll garnished with tuna, salmon, yellowtail, shrimp, squid</i>	
12. Ikebana Roll	\$14.95
<i>Smoked</i>	

From Our Kitchen

<u>Appetizers and Soup</u>	
335. Seaweed Salad	\$10.35
337. Wakame & Smoked Squid	\$12.60
336. Sunomono Seafood	\$17.20
<i>Base de pepinillo con mariscos (crab, salmon, camaron y pulpo)</i>	
Tuna Avocado Salad	\$12.75
White Tuna Tataki	\$17.20
Red Tuna Tataki	\$17.20
109. 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>	
Napa Caesar with Chicken	\$15.95
<i>japanese style ceasar dressing with napa cabbage and wonton crisps with Grilled Chicken</i>	
107. 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>	
108. Calamari	\$10.75
<i>Breaded Baby Squid Calamari with Citrus Ink Aioli</i>	
102. Gyoza	\$10.75
<i>Steamed pork dumplings with sweet soy sauce</i>	
106. 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>	
338. 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>Jumbo Shrimp Pineapple Mirim</i>	

	<i>Smoked salmon, cream cheese, avocado, sweet fried plantain, special mayo, and Eel sauce on top.</i>	
17. Emerald Roll		\$12.60
	<i>Crab, avocado, cream cheese, kiwi on top.</i>	
Amada Roll		\$11.45
	<i>Breaded Red Snapper and avocado topped with a passion fruit sake sauce.</i>	
Fabu Roll		\$14.90
	<i>Eel tempura, fresh tuna, scallions, eel sauce and avocado top.</i>	
16. Island Roll		\$12.60
	<i>Scallop, peach, avocado</i>	
Spicy Lola Roll		\$12.60
	<i>Tuna, Masago and Avocado. Roll in tempura with a Spicy Honey Sauce on Top.</i>	
18. Caliente Roll		\$14.90
	<i>Fried salmon, lettuce, avocado, cucumber, spicy sauce</i>	
Mariachi Roll		\$13.75
	<i>Eel, Crab, Cream Cheese and Avocado wrapped in tortilla with spicy mayo and melted mozzarella cheese on top.</i>	
20. Fantasy Roll		\$15.95
	<i>Yellowtail, fresh salmon, tuna, avocado, coconut flakes.</i>	
Dynamite Roll		\$14.90
	<i>Scallops, Avocado and Sriracha Sauce, topped with fresh sliced kiwi.</i>	
Dancing Calamari		\$13.75
	<i>Crab, avocado, cucumber, squid tempura on top & eel sauce.</i>	
23. Ocean Roll		\$12.60
	<i>Fried shrimp dumplings, crab, avocado, scallions.</i>	
Shrimp Tempura Special		\$13.75
	<i>Shrimp, avocado, masago, fish egg.</i>	
Amanda Roll		\$13.75
	<i>Scallops in tempura, crab, avocado, masago, spicy mayo, and eel sauce.</i>	
Mimi Roll		\$15.95
	<i>Shrimp, avocado, spicy mayo, scallops on top.</i>	

	<i>salmon, crab, avocado, masago, fresh mango on top, salsa spicy and eel</i>	
405. Rockin Roll		\$14.40
	<i>Eel, crab, avocado with tempura</i>	
407. Dragon Ikebana Roll		\$21.30
	<i>California roll with eel, shrimp</i>	

Traditional Sushi

Sushi(w/rice) (1piece)

Sushi = Con Arroz

301. Tuna (maguro) Sushi		\$4.35
303. Yellowtail (hamachi) Sushi		\$4.35
305. Salmon (sake) Sushi		\$4.35
307. Mackerel (saba) Sushi		\$4.35
311. Squid (ika) Sushi		\$4.35
313. Octopus (tako) Sushi		\$4.35
315. Fresh Water Eel (unagi) Sushi		\$4.95
319. Shrimp (ebi) Sushi		\$4.35
321. Crab (kanikama) Sushi		\$4.35
323. Scallop (kaibashira) Sushi		\$4.35
325. Salmon Roe (ikura) Sushi		\$4.35
327. Fish Roe (masago) Sushi		\$4.35
Egg Omelet (Tamago) Sushi		\$3.75
331. Smoked Salmon (sake) Sushi		\$4.95

Sashimi(no rice)(2 piece)

Tuna (maguro) Sashimi		\$8.45
Yellowtail (hamachi) Sashimi		\$8.45
Salmon (sake) Sashimi		\$8.45
Mackerel (saba) Sashimi		\$8.45
Squid (ika) Sashimi		\$8.45
Octopus (tako) Sashimi		\$8.45
Fresh Water Eel (unagi) Sashimi		\$9.60
Shrimp (ebi) Sashimi		\$8.45
Crab (kanikama) Sashimi		\$8.45
Scallop (kaibashira) Sashimi		\$8.45
Salmon Roe (ikura) Sashimi		\$8.45
Fish Roe (masago) Sashimi		\$8.45
Egg Omelet (Tamago) Sashimi		\$8.45
Smoked Salmon (sake)		\$9.60

Dessert

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

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

Water

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

Land

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