

SUSHI & SINATRA NIGHT — at — I'ON CLUB

STARTERS

Edamame \$4

Fresh soy beans in pods tossed with sea salt

Crab Cheese Wonton \$7

Crab, cream cheese and lemon served with sweet chili sauce

Garlic Edamame \$5

Fresh soy beans with butter and garlic sauce

Tuna Poke* \$10

Cucumber, mango and sesame seeds, served with wonton chips

SOUPS AND SALADS

Miso Soup White \$3

Miso, dashi broth, tofu, wakame and negi

Egg Drop Soup* \$3

White pepper and scallions

House Salad \$4

House-made ginger dressing

Seaweed Salad \$3

Wakame and cucumber

SASHIMI AND NIGIRI

2 pieces per order

Hamachi* (Yellowtail) \$6

Ebi* (Shrimp) \$5

Unagi* (Fresh Water Eel) \$5

Kani* (Krab Stick) \$4

Tako* (Braised Octopus) \$5

Smoked Salmon* \$4

Ahi* (Tuna) \$5

Chefs Assorted Platter of Nigiri & Sashimi* \$28

SPECIALTY AND CLASSIC ROLLS

California Roll* \$9

Avocado, cucumber, krabmeat

I'On Roll* \$11

Avocado, cucumber, krabmeat, and topped with cajun shrimp

Cooper River Roll* \$10

Smoked Salmon, cream cheese and cucumber, topped with avocado

I Love Shrimp Roll* \$12

Shrimp and asparagus tempura, topped with steamed shrimp and wasabi aioli

Volcano Roll* \$12

Spicy tuna fried in a light batter topped with Kami Crab Salad

Dragon Roll* \$11

BBQ eel, krabmeat, avocado, cucumber, unagi sauce

Chris and Maggie Roll* \$12

Crab, avocado, cucumber, tuna, salmon, shrimp and yellowtail tuna

ENTREES

Ponzu Tuna* \$19

Lo Mein Noodles Ponzu Sauce Wasabi Aioli

Chicken or Beef with Broccoli \$17

Jasmine Rice

General Tso's Chicken \$16

Jasmine Rice

General Tso's Shrimp \$19

Jasmine Rice

Executive Chef Michael Vargas

Sous Chef Jared Luken

**Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*