



530-342-9791

<http://www.chicoentreeexpress.com>

Ichiban 342-8501

How many sets of utensils will you need?

I don't need any utensils
Please Include Utensils

Vegetable & Tofu

Edamame	\$4.50
<i>Sea-Salted Soybeans -Add Garlic or Spicy Garlic \$1.50-</i>	
Wakame	\$5.95
<i>Seaweed Salad Marinated in Sesame Oil</i>	
Cucumber Sunomono	\$4.95
<i>Thin Sliced Cucumbers Marinated in Rice Vinegar with Sesame Seeds</i>	
Agedashi Tofu	\$7.50
<i>Lightly Battered Fried Tofu</i>	
Potato Croquette	\$3.00
<i>Fried potato cake with tonkatsu</i>	
Vegetable Gyoza	\$8.50
<i>Stuffed with Onion, Cabbage, & Edamame</i>	
Shishito Peppers	\$6.50
<i>Lightly Fried & Topped with Bonito Flakes & Ponzu</i>	
Tofu Steak	\$8.50
<i>Served w/ Teriyaki Sauce</i>	
Tofu Nuggets	\$6.00
<i>6pc. battered nuggets with Tonkatsu dipping sauce</i>	
Agedashi Eggplant	\$7.50
<i>Lightly battered, fried eggplant</i>	

Classics

Stuffed Mushrooms	\$7.95
<i>Tempura Mushrooms Stuffed with Crab Mix & Ponzu</i>	
Japanese Taco	\$3.95
<i>Crab Mix, Tuna, Avocado, or Tofu in a Tempura Eggplant Shell with Sriracha, Spicy Mayo, & Cheese</i>	
Panko Oysters	\$9.50
<i>5 Pc. Panko Breaded Oysters with Mayo & Tonkatsu</i>	
JFC Wings	\$8.50
<i>Japanese Fried Chicken Wings with Ranch & Sriracha</i>	
Gyoza	\$7.00
<i>6 pc. Pan-Fried Pork Potstickers</i>	
Calamari Rings	\$8.50
<i>8 Pc. Panko Breaded Calamari Rings</i>	
Coconut Shrimp	\$2.95
<i>1 pc. Panko & coconut breaded shrimp w/ sweet chili sauce</i>	
Vegetable Tempura	\$7.00
<i>5 Pc. Mixed Vegetable with Tempura Sauce</i>	
Kushiyaki Beef	\$6.00
<i>Two Grilled Beef Skewers with Green Onions & Teriyaki Sauce</i>	
Mixed Tempura	\$8.95
<i>2pc. Shrimp, 5pc Vegetable with tempura sauce</i>	
Takoyaki	\$6.95
<i>Fried Octopus Dumplings with</i>	

Basic Rolls

Avocado	\$5.50
Asparagus	\$5.00
Tempura Asparagus	\$6.50
California	\$7.00
<i>Crab Mix & Avocado</i>	
Cucumber	\$4.00
Salmon & Basil	\$8.50
Smoked Salmon and Cream	\$7.00
Cheese	
Spicy Tuna	\$8.25
Vegetable	\$7.50
<i>Gobo, shiso, Kaiware, Asparagus, Avocado, Takuan, Green Onions, Cucumber</i>	
Tuna	\$8.25
Yellowtail & Scallion	\$8.50
Fried Calamari	\$8.00

Special Rolls

**No Customization (other than the
options offered) of any item, even for
allergies, will be accommodated.
Please keep this in mind when
selecting items.**

Alaskan	\$10.75
<i>Smoked Salmon, Cream Cheese, Kanikama, Avocado.</i>	
Crunchy Roll	\$14.25
<i>Shrimp Tempura, Crab Mix & Cream Cheese Topped with Tempura Flakes, Kewpie Mayo, & Unagi Sauce.</i>	
Chico Roll	\$11.75
<i>Crab Mix & Avocado Topped with Tempura Albacore, Unagi Sauce, Spicy Mayo, Sriracha, & Scallions.</i>	
Dragon Roll	\$14.75
<i>Crab Mix, Cucumber, Avocado, Freshwater Eel, & Unagi Sauce.</i>	
Energy Roll	\$14.25
<i>Shrimp, Kanikama & Avocado Tempura, Garlic, Soy Paper Wrap, Unagi Sauce, Spicy Mayo.</i>	
Shrimp Tempura	\$8.25
<i>Tempura Shrimp, Cucumber, Avocado, Unagi Sauce</i>	
Hawaiian Roll	\$14.25
<i>Yellowtail, Mango, Avocado, Tuna, Tobiko.</i>	
Mexican Roll	\$14.25
<i>Crab Mix, Serrano, Cucumber, Cilantro, Shrimp, Avocado, Spicy Mayo.</i>	
Tuna/ Salmon/ Yellowtail	\$10.75
Bomber	
<i>Serranos, Cilantro, Garlic, Scallions.</i>	
Rainbow Roll	\$14.25
<i>Crab Mix, Cucumber, Avocado, Chef's Choice Fish.</i>	
Italian Roll	\$14.25
<i>Salmon, Basil, Garlic, Avocado, Spicy Mayo, Sprouts.</i>	

Nigiri

2 Piece

Albacore/ White Tuna	\$6.00
Egg Omelette/ Tomago	\$4.00
Flying Fish Roe/ Tobiko	\$6.50
Mackerel/ Saba	\$9.00
Salmon/ Shake	\$6.50
Smoked Salmon	\$7.75
Fresh Water Eel/Unagi	\$8.00
Cooked Tofu/ Inari	\$5.00
Shrimp/ Ebi	\$5.50
Squid/ Ika	\$6.00
Yellowtail/ Hamachi	\$7.00
Tuna/ Maguro	\$6.50
Octopus/Tako	\$7.00
Salmon Roe/ Ikura	\$8.50

Sashimi

Albacore/ White Tuna	\$14.50
Mackerel/ Saba	\$13.95
Salmon/ Shake	\$14.50
Smoked Salmon	\$14.95
Fresh Water Eel/ Unagi	\$14.95
Octopus/ Tako	\$16.00
Squid/ Ika	\$13.95
Yellowtail/ Hamachi	\$15.95
Tuna/ Maguro	\$14.95
Octopus/Tako	\$14.95

Sushi Plates

Nigiri Plate	\$18.50
<i>2 Pc. Each: Tuna, Salmon, & Yellowtail</i>	
Sashimi Plate	\$18.50
<i>7 Pc. Sashimi: 3 Pc. Tuna, 2 Pc. Salmon, & 2 Pc Yellowtail</i>	
Sushi Sampler	\$25.00
<i>Chef's Selection 8 Pc. Nigiri -Selection at Chef's Discretion-</i>	
Maki Plate	\$19.50
<i>1 Roll Each; Tuna, Salmon, & Yellowtail</i>	
Sashimi Sampler	\$29.00
<i>Chefs Selection of 4 Sashimi, 3 Pc. Each - But Selection at Chef's Discretion-</i>	
Nigiri & Maki Plate	\$16.50
<i>1 Pc. Each: Tuna, Salmon, & Yellowtail Plus a California Roll</i>	
Tuna/ Salmon/ Yellowtail Plate	\$25.00
<i>Choose 1 Fish & Try it Every Way: Sashimi, Roll, Hand Roll, & Nigiri</i>	
Vegetarian Plate	\$18.00
<i>5pc Vegetable Nigiri Plus a Vegetable Roll</i>	

Drinks

Oi Ocha Green Tea	\$2.95
<i>16oz Bottle</i>	
Strawberry Ramune	\$3.50
Regular Ramune	\$3.50
Blueberry Ramune	\$3.50

<i>Mayo, Tonkatsu, & Bonito Flakes</i>	
Butter Noodles	\$6.50
<i>Choice of Noodles in a Butter Sauce</i>	
Yakitori Chicken	\$5.00
<i>Two Grilled Chicken Skewers with Green Onions & Teriyaki Sauce</i>	
Bacon/ Beef Skewers	\$9.50
<i>2 Skewers Bacon Wrapped Filet Mignon with Japanese BBQ Sauce</i>	
Seafood Sunomono	\$8.50
<i>Marinated Cucumbers with Shrimp, Octopus, & Crab</i>	
Miso Soup	\$2.50
<i>Cubed Tofu, Seaweed, Scallions</i>	
Baby Octopus	\$7.95
<i>Marinated whole baby octopus with seaweed salad</i>	
Hamachi Kama	\$16.95
<i>Roasted Yellowtail Collarbone</i>	
Seared Tuna	\$16.50
<i>With mushrooms in a soy, butter & garlic sauc</i>	
Ika Geso	\$5.50
<i>2 skewers of fried squid legs</i>	
Shrimp Tempura 1 pc	\$2.95
Side of Sushi Rice	\$2.50

Ichiban Plate

Comes with Chef's Daily Special, Miso Soup, & Side Salad

Teriyaki Beef	\$14.95
Teriyaki Chicken	\$13.95
Teriyaki Salmon	\$13.95

Donburi & Curry Rice

Bowls

Comes with Miso Soup & Side Salad

Salmon Teriyaki Don	\$12.95
Chicken Teriyaki Don	\$12.95
Beef Teriyaki Don	\$14.95
Tofu Teriyaki	\$12.95
<i>Lightly Battered Fried Tofu in Teriyaki Sauce</i>	
Mango Salmon	\$14.95
<i>Panko Salmon with Sweet & Spicy Mango salsa</i>	
Beef, Chicken, Vegetable, or	\$13.95
Tofu Curry	
Katsu Curry	\$14.95
<i>Panko Breaded Chicken or Pork</i>	
Sesame Chicken Don	\$13.95
Unagi -Don	\$18.95
<i>Barbecued fresh water eel with teriyaki sauce</i>	
Katsu-Don	\$14.95
<i>Panko Breaded Chicken or Pork, Simmmered with Egg in a Sweet Dashi</i>	

Japanese Noodle Soups & Salads

Udon Noodle Soup	\$11.95
<i>Thick, Flour Noodles with Seaweed & Scallions in our House Dashi Broth</i>	
Sashimi Salad	\$18.50
<i>Green Salad with 2 Pc. Each Salmon, Tuna, Shrimp & Albacore</i>	
Ramen	\$12.95
<i>Egg, Menna Bamboo Shoots, Mung Bean Sprouts, Scallions, & Seaweed with Traditional Ramen Noodles - Choose Chicken, Pork, Beef, Or Spicy Gyoza</i>	
Green Salad	\$5.50
<i>Tomatoes, Cucumber, Kaiware, & Wasabi Vinaigrette . Add a protein for an extra charge.</i>	
Poke Salad	\$17.00
<i>Sesame Seed, Tomato, Mixed</i>	

Spicy Taco Roll	\$12.75
<i>Crab Mix OR Spicy Tuna, Cream Cheese, Tempura Eggplant, Sriracha, Spicy Mayo, Unagi Sauce, Cilantro.</i>	
Lion King Roll	\$14.25
<i>Crab Mix, Avocado, Cream Cheese Topped with Baked Salmon, Kewpie Mayo, Scallions, Unagi Sauce.</i>	
The Bidwell	\$10.75
<i>Tuna, Cucumber, Avocado, & Garlic with Green Onion.</i>	
Coconut Shrimp Roll	\$14.25
<i>Coconut Shrimp, Avocado & Mango Topped with Crab Mix, Unagi Sauce, Sweet Chili Sauce & Coconut Shavings.</i>	
Red Shrimp Roll	\$14.25
<i>Shrimp Tempura, Avocado, Spicy Tuna, Unagi Sauce.</i>	
Shiso-Fly Roll	\$12.75
<i>Spicy Tuna, Avocado, Tempura Shiso, Unagi Sauce, Wasabi Tobiko.</i>	
Spider Roll	\$15.50
<i>Tempura Soft Shell Crab, Gobo, Cucumber, Ponzu, Sprouts, Shiso Leaf.</i>	
Spicy Scallop Roll	\$14.95
<i>Tobiko, Scallions, Kewpie Mayo, Chili Oil.</i>	
Whitefish Tempura Bomber	\$12.75
<i>Serranos, Tempura Whitefish, Sriracha, Spicy Mayo, Unagi Sauce, Green Onions.</i>	
Omakase!	\$16.75
<i>Chef's Special Roll Crafted Just for You! No special requests. Soy paper and brown rice available.</i>	

Roll

No Customization of any item, even for allergies, will be accommodated. Please keep this in mind when selecting items.

Albacore/ White Tuna	\$7.75
Egg Omelette/ Tomago	\$5.75
Flying Fish Roe/ Tobiko Hand Roll	\$7.50
Mackerel/ Saba	\$7.00
Salmon/ Shake	\$7.75
Smoked Salmon	\$8.25
Fresh Water Eel/ Unagi	\$9.00
Cooked Tofu/ Inari	\$6.00
Shrimp/ Ebi	\$7.75
Squid/ Ika	\$7.75
Yellowtail/ Hamachi	\$8.50
Tuna/ Maguro	\$8.25
Octopus/Tako	\$8.00

Melon Cream Soda	\$3.50
Mango Cream Soda	\$3.50

Alcohol

You MUST purchase food in order to purchase alcohol. "No Contact Deliveries" are not possible for orders that contain alcohol. ID will be checked. The name on the credit card must match the ID shown at the door. The purchaser must be present to receive alcohol deliveries. 21 and over only. Driver's license, State ID or a valid passport are the only acceptable forms of ID. No exceptions.

Please click here to confirm you are at least 21 years of age"

If proper and accurate identification is not provided at the time of delivery, you will no longer receive deliveries from Entree Express

Sho Chiku Bai unfiltered	\$8.00
Sho Chiku Bai filtered	\$8.00
Sapporo small	\$4.50
Sapporo large	\$7.00
<i>20.3 oz</i>	
Hakusturu Sayuri Nigori	\$11.00
Hana Awaka sparkling	\$10.00

*Seaweed and Choice of: Tuna,
Salmon, or Albacore*

Spicy Gyoza \$13.95

*Deep fried gyoza with spicy sauce
and all the ramen fixings. Additional
protein add-ons available.*

Side Salad \$2.50

With Creamy Miso Dressing

Desserts

Add a Single Mochi or Green Tea Ice

Cream Scoop to any dessert for

Additional \$3.50

Green Tea Ice Cream \$4.95

*2 Scoops with Chocolate Covered
Pocky Sticks*

Green Tea Cheesecake \$4.95

Topped with Whipped Cream

Tempura Eclairs \$6.00

Tempura Cheesecake Bites \$6.00

Mochi \$7.00

*2 Pc. Choice of: Chocolate
Marshmallow, Mango Coconut, or
Seasonal*