

## CRISPSATION ROLLS (10 PCS)

Washington	11	✓ Firecracker	11
Smoked salmon, apple, cream cheese & avocado roll, deep fried, topped with sweet sauce.			
Double Crunch	10	The Rebel	10
Coconut shrimp, crispy crab & avocado roll with tempura crisp on the outside topped with sweet sauce.			
✓ The "Big One"	11	The Bayou	12
Crab mix, avocado & cream cheese roll, deep fried, topped with sweet spicy icon sauce.			
Crispy Eel	10		
Tempura eel & avocado roll, deep fried, topped with sweet sauce.			

## SUSHI & SASHIMI

	Sushi	Sashimi
	(2)	(6)
Tuna (Maguro)	mkt	mkt
Salmon (Sake)	5	13
Yellow Tail (Hamachi)	6	15
Albacore	6	15
Red Snapper (Tai Madai)	6	15
Isumi Dai (White Fish)	5	13
Escolar (Butter Fish)	5	13
Squid (Ika)	5	13
Smoked Salmon (Japan) ©	6	15
Kani Kama (Crab Stick) ©	5	13
Octopus ©	6	15
Surf Clam (Hokkigai) ©	5	13
Shrimp (Ebi) ©	5	13
Cajun (Crawfish) ©	6	n/a
Eel (Unagi) ©	6	15
Tofu (Inari) ©	4	10
Salmon Egg (Ikura)	5	13
Smelt Egg (Masago)	5	n/a
Flying Fish Caviar (Tobiko)	5	n/a
Wasabi Tobiko Caviar	6	n/a
Yuzu Tobiko Caviar	6	n/a
Black Tobiko Caviar	6	n/a
Sweet Shrimp (Ama Ebi)	8	19
Sea Urchin (Uni)	mkt	mkt
Hokkaido "Wild" Scallop	mkt	mkt
King Salmon	mkt	mkt

Ask about our Special Catch of Day!!  
Substitute brown rice \$1

## CLASSIC "RAW" (8 PCS)

	Spicy	Spicy Crunchy
Albacore	7	8
Tuna	6	7
Salmon	6	7
Yellow Tail	7	8

## SMALL ROLL'S (TEKA MAKI) 6 PCS

Tuna	6	Red Snapper	6
Salmon	5	Izuma-dai	5
Yellow Tail	6	Hirame	6
Albacore	6	Escolar	5
Shrimp ©	5	Octopus ©	6
Smoked Salmon ©	6	Kani Kama ©	5

✓ = Recommended   © = Cooked   🌶 = Spicy

Warning: Consuming Raw or Undercooked Seafood, Sushi, Sashimi, Shellfish, Meats, Poultry or Eggs may increase your risk of food borne illness, especially if you have a medical conditions. If you are unsure PLEASE CONSULT A PHYSICIAN.

## MAKI (SUSHI ROLL) CLASSIC'S (6 - 8 PCS)

California	5	Shrimp Tempura	6
Crab mix with mayo, avocado & cucumbers.			
Classic California	5	Chicken Teriyaki	8
Crab stick, avocado & cucumbers.			
Philadelphia	6	Country	8
Smoked salmon, cream cheese & avocado.			
Jalapeno	6	Thunder	9
Crab mix, jalapeno, cream cheese & avocado.			
Cajun Crawfish	8	Spider	9
Tempura fried crawfish roll, with spicy sweet Cajun mayo.			
Louisiana	8	✓ Rock n' Roll	10
Mixed crawfish with green onions, topped with signature icon sauce.			
Fisherman's	6		
Panko battered, fried white fish with avocado & tempura crispy roll.			

## FAMILY DINNERS

Dinner For 2	32
Choice of Edamame or Honeymoon, California roll, Volcano and Kaboom, 2 Miso Soups	
Dinner for 4	68
Choice of Crab cigar or Honeymoon, California Roll, Devon, Rainforest, Rock & Roll Lava and Cowboy, 4 miso soups	
Sushi Dinner	18
6 piece of Nigiri Sushi (tuna, salmon, shrimp, octopus, crabstick, chef choice) and California roll, miso soup	
Party sushi -	89
2 California roll, 1 Cucumber roll, 1 Avocado roll, 1 Cherry Blossom, 1 Rain Forest, 1 Kaboom, 1 Tiger, 1 Rock & Roll and 1 Spider	

Custom Sushi Party Tray also Available – call for detail

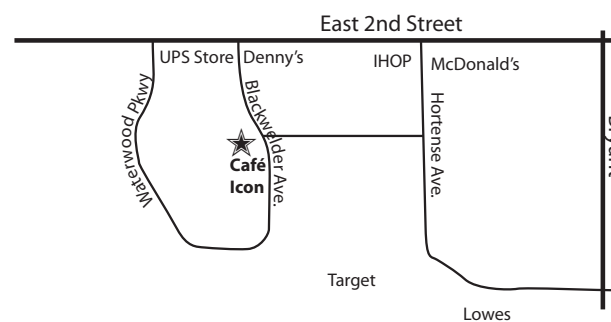
## SIGNATURE CREPE DESSERTS

Strawberry and Banana Crepe Fresh strawberry, banana, whip cream and top with chocolate	Lemon Berry Cake Triple berry top and bottom in the lemon cake with a layer of Italian cream in the middle
Chocolate and Banana Crepe Chocolate, banana, whip cream and top with chocolate	Tuxedo Bomb Chocolate mousse with shipped cream cover with dark chocolate, decorated with white chocolate
Strawberry and Vanilla Pudding Crepe Fresh Strawberry, Vanilla pudding, whip cream and top with chocolate	Tiramisu
Chocolate Overload Chocolate mousse cake	Swiss Chocolate Chalet Cake Our customers' favorite dessert
	Red Velvet Cheese Cake

**Hours**  
Mon-Sat: 11 am - 10 pm  
Sun: 11 am - 9 pm

**Catering: (405) 417.3037**  
**Phone: (405) 340-8956**  
**www.TheCafeIcon.com**

311 S. Blackwelder Ave  
Edmond, OK 73034



Local Postal Customer \*\*\*\*\*ECRWSS\*\*\*\*\*

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## APPETIZERS

Egg Rolls Vegetable and Pork	4	Veggie Tempura Assorted vegetables tempura battered & fried.	6
✓ Crab Cigars Crab meat, cream cheese, green onion wrapped in crispy wonton skin, deep fried & served with spicy mayo and Thai chili sauce.	8	✓ Wasabi Shumai Steamed pork dumplings wrapped with "wasabi skin", gives you a little kick of wasabi with every bite, served with Thai chili sauce.	7
✓ Honeymoon Jalapenos stuffed with crab mix & cream cheese, tempura battered & deep fried, drizzled with sweet spicy mayo & shiracha.	9	✓ Lump Crab Cakes Lump rock crab mixed with cilantro, green onions & our signature sauce, pan seared, served with spicy sweet mayo.	15
Gyoza Japanese potstickers, choice of pork or veggie.	7	Stuffed "Soft Shell Crab" Fried jumbo soft shell crab stuffed with spicy crab salad, drizzled with sweet spicy mayo.	12
Edamame Boiled soy beans with sea salt.	4	✓ Ahi Tacos Spicy crab mix, tuna tartare & avocado marinated with spicy icon sauce served in crispy taco shells, topped with signature salsa.	11
Spicy Edamame Boiled soy beans with seven spices, icon sauce, & sea salt.	5	Crawfish Tacos © Spicy crab mix, crawfish mix, avocado, jalapenos & spicy icon sauce served in crispy taco shells, topped with signature salsa.	11
Roasted Garlic Edamame Boiled soy beans with roasted garlic & sea salt.	5	Fish Tacos © Marinated tilapia, avocado, jalapenos with spicy icon sauce served in crispy taco shells, topped with signature salsa.	10
Shrimp Tempura Three pieces of jumbo shrimp tempura battered & fried.	8		

## SPECIALTY SASHIMI

Black Forest Salmon, white fish, crab mix & black tobiko caviar wrapped with cucumber, served on signature spicy sauce.	14	Tuna & Salmon Sensation Mixed tuna, salmon, avocado, edamame & red onions infused with our signature cilantro truffle oil sauce.	12
✓ Summer Crab mix, salmon, asparagus & avocado wrapped with cucumber, topped with icon garlicky sashimi sauce.	14	Poke Tuna Chunky tuna sashimi, avocado & green onions infused with spicy garlic sauce on a bed of marinated seaweed.	14
✓ The Martini Tuna, salmon, albacore & isumi-dai mixed with lemon-lime yuzu dressing with signature orange salsa served in a martini glass with tobiko caviar.	12	✓ Seared Salmon "Tataki" Seared sesame salmon sashimi dressed with lemon-yuzu citrus sauce topped with jalapeños, wasabi dressing & shiracha.	16
The Trio Tuna, salmon & izumai-dai sashimi marinated in sweet spicy sesame sauce with sea salt & creamy wasabi mayo topped with various tobiko caviar.	15	✓ Seared Ahi Tuna "Tataki" Seared Caribbean pepper tuna sashimi with red onions, topped with mixed spices, shiracha & our lemony sashimi sauce.	18
Tuna Tartare Finely chopped tuna sashimi, red onions, scallions, edamame & cilantro mixed with yuzu lime dressing, truffle oil, topped with black tobiko caviar.	12	"Omakase" (oh-mah-kah-say) "I will leave it to you", chef. Seasonal	
✓ Icon "Fire" Hamachi Imported yellow tail sashimi, dressed in lemon yuzu truffle oil sauce, topped with cilantro, jalapeño & shiracha.	18	Sushi Sampler A different way of just eating regular sushi. Eight different pieces of nigiri, each with it's own distinct characteristic, taste & passion created by the executive chef. Seasonal	
		Sashimi Executive chef's choice of assorted sashimi created with inspiration & passion. Seasonal	

Ask about our Special Catch of Day!!

## CHEESY ROLL'S (COOKED)

Cheese Shrimp Shrimp, fried mozzarella & avocado roll topped with tempura crispy, melted cheese, drizzled with sweet sauce.	12	Bake Tilapia Crab, avocado & tempura crispy roll topped with tilapia & spicy mayo baked to perfection with melted cheese, drizzled with sweet sauce.	14
Bake Salmon Crab, avocado & tempura crispy roll topped with salmon & spicy mayo baked to perfection with melted cheese, drizzled with sweet sauce.	14	✓ Rajun Cajun Fried mozzarella & jalapeno roll topped with avocado & spicy crawfish mix, drizzled with spicy sweet sauce.	13

Substitute brown rice \$1, soy paper \$1, and extra special sauce \$.50 each

## RAWSATION ROLLS

✓ Icon "Tower" Layer of sushi rice, avocado, crab mix & your choice of spicy tuna or salmon mixed with caviar & creamy spicy wasabi sauce.	15	Vegas Spicy salmon, crab mix, avocado roll with soy paper & masago on the outside topped with spicy icon mayo sauce & black tobiko caviar.	13
✓ Café Icon Signature Roll Crab stick, jalapeno, tempura crispy & masago roll topped with your choice of peppered tuna or sesame salmon, drizzled with our signature spicy icon sauce & topped with fried onions.	15	Samurai Salmon, avocado & coconut shrimp roll top with avocado, spicy crab mix & wasabi tobiko caviar drizzled with sweet spicy wasabi mayo.	15
The Big Apple Hokkaido "wild" scallops, apple & cucumber roll, topped with avocado & seared albacore tuna, dressed with spicy icon sauce & wasabi mayo.	17	Rainbow Crab, avocado & cucumber roll topped with tuna, salmon, yellow tail, white fish, shrimp & avocado, served on spicy sweet sauce.	14
Beauty & The Beast (Two rolls in one) Crab mix, coconut shrimp & cream cheese roll topped with tuna on half & the other half with eel, drizzled with spicy icon mayo & sweet sauce.	15	Cowboy Crab, avocado & cucumber roll topped with salmon, shrimp & masago drizzled with spicy mayo.	13
Spicy Baby Salmon, jalapeno & tempura crispy roll, topped with extra spicy tuna drizzled with spicy sweet mayo & imported Japanese saffron.	15	✓ Devon Coconut shrimp, crab mix & cream cheese roll, topped with salmon & avocado drizzled with spicy sweet mayo, with tempura crispy on top.	13
Train Wreck Coconut shrimp, cream cheese & avocado roll, topped with spicy tuna, crab, salmon & tuna, served with icon sauce & tempura crispy.	17	Vivian Spicy tuna mix & cream cheese roll, crispy fried & laid on top of spicy wasabi mayo sauce.	15
The Gold Digger Lobster lump meat, avocado roll topped with seared Caribbean peppered peppered tuna & golden tobiko caviar sprinkled with gold flakes & served on creamy spicy wasabi sweet sauce.	19	Disco Salmon, avocado, crab & cream cheese roll, topped with escolar, served on café icon's signature sauce, topped with various tobiko caviar.	15
Lotus on Fire Spicy salmon, crab mix & tempura crispy roll, topped with spicy yellow tail, fried lotus root & jalapenos on spicy café icon signature sauce.	16	Phoenix Roll Crunchy spicy salmon roll, topped with crab stick, drizzled with sweet wasabi mayo and spicy café icon sauce.	13
Stop n' Go Albacore, escolar, & cucumber roll, topped with spicy tuna & wasabi tobiko caviar severed on spicy sweet wasabi mayo.	16	911 Roll Tuna, jalapeno, & tempura crispy roll with masago on the outside topped with choice of spicy tuna or salmon, drizzled with extra spicy sweet mayo.	15
Santa Fe Spicy crab mix & tempura crispy roll, topped with avocado & salmon, served with signature salsa & fried onions.	16	On the Border Yellow tail, avocado, cucumber & asparagus roll topped with spicy salmon, jalapeno & fried onions drizzled with icon spicy sauce.	16
Snow White Spicy salmon, cucumber & crab mix roll, topped with escolar & red tobiko caviar, served on spicy wasabi mayo.	15	Sooner Spicy tuna & cucumber roll topped with ahi tuna & crab sticks drizzled with spicy sweet sauce.	15
✓ Mardi Gras Spicy crab mix, jalapeno & tempura crispy roll topped with avocado & spicy Cajun crawfish mix, sprinkled with imported red saffron.	15	Godzilla Spicy crab mix, tempura crispy roll topped with avocado, salmon & jalapenos drizzled with signature icon truffle oil sauce.	16
		✓ Ultimate Salmon Salmon, jalapeno & tempura crispy roll, topped with spicy salmon drizzled with creamy spicy wasabi sweet mayo sauce.	15

Substitute brown rice \$1, soy paper \$1, and extra special sauce \$.50 each

## VEGGIE LOVERS

✓ Cherry Blossom Asparagus, cucumber, carrots, burdock root (yama-gobo) & kampyo (Japanese gourd) roll topped with avocado, tomatoes, wasabi mayo & carrot shavings, served with wasabi mayo.	10	Sweet Potato Tempura battered fried sweet potato roll topped with sweet sauce.	5
Rain Forest Asparagus, cucumber, kampyo (Japanese gourd) & burdock root (yama-gobo) roll, topped with marinated seaweed, avocado & seasonal garnish.	11	Asparagus Kampyo (Japanese gourd) & asparagus roll.	6
		Cucumber Roll	3
		Avocado Roll	3

Substitute brown rice \$1, soy paper \$1, and extra special sauce \$.50 each

## COOKSATION ROLLS

✓ Scorpion Crab mix, avocado & tempura crispy roll topped with a fried "jumbo" soft shell crab with shrimp & sweet sauce to garnish.	15	Caterpillar Fried eel & cucumber roll, topped with avocado and sweet sauce.	12
✓ Kaboom Coconut shrimp, crab mix, avocado & cream cheese roll, topped with crab sticks, drizzled with spicy sweet mayo sauce & tempura crispy.	13	Shrimp Lover Coconut shrimp, avocado & cream cheese roll, topped with shrimp & avocado with spicy sweet wasabi mayo sauce.	15
The Imperial Dragon Crab mix, avocado & tempura crispy roll, topped with whole piece of smoked eel (unagi), drizzled with sweet sauce & various tobiko.	19	Mama San Fried white fish, bacon & cream cheese roll, topped with crab sticks, drizzled with spicy sweet mayo sauce & tempura crispy	12
Tiger Coconut shrimp & cream cheese roll, topped with avocado & crab sticks, drizzled with spicy sweet mayo & masago.	12	✓ Volcano Crab, avocado & cucumber roll, topped with baked shrimp, scallops & crab mixed in our signature spicy mayo sauce, garnished with masago.	14
✓ Lava Crab, avocado & tempura crispy roll, topped with shrimp, scallops & mushrooms baked with molten lava sauce.	15		

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## LIGHT SALAD ENTRÉES

	Lunch	Dinner
Caribbean "seared" Ahi Tuna or Sesame Grilled Salmon	13	19
Mixed Greens, roast red pepper, tomato, cucumbers, strawberries & avocado with house vinaigrette		
Crispy Chicken Caesar Salad	9	15
Spicy Thai Crispy Pork or Chicken Salad	9	15
Mixed Greens, roast red pepper, tomato, cucumbers, strawberries & avocado with spicy Thai sauce		

## LAVA STONE GRILLED ENTREES

All meals Cooked to Perfection  
And served with seasonal vegetable.

## ANGUS STEAK

Filet Mignon 8oz	\$35
Rib-eye 14oz	\$30
New Zealand Grass Feed Lamb Chops	\$30

## SPECIALTY SEAFOOD

Fresh seafood delivered daily	
Scottish Salmon	\$22
Ahi Tuna	\$30
Tilapia	\$22
Shrimp	\$22
Seafood Platter	\$32
Catch of the Day	Market Price

## SIDE DISHES

Green Salad with our Asian Sauce	\$4
Special Sweet Potato Tempura	\$4
Fried Rice or Steam Rice	\$2
Brown Rice	\$3
House French Fries	\$4
House Special Baked Potato	\$4
Steam Broccoli	\$4
Japanese Miso Soup with fresh tofu	\$4

## ICON'S FAMOUS TEPPAN GRILL SPECIALTIES

	*Lunch (11am – 3pm)	**Dinner (3pm – 10pm)
✓ Chicken	\$9	\$16
Shrimp	\$12	\$18
Fresh Scottish Salmon	\$12	\$22
Rib Eye Steak	\$14	\$22
Vegetable	\$9	\$16
Shrimp & Veg Udon (Japanese Noodle)		\$18
Chicken & Veg Udon (Japanese Noodle)		\$15

\*Lunch - served with mixed vegetables and steamed rice, enjoy a small Asian salad for \$2.  
Substitute fried rice \$1 or brown rice \$2.

\*\*Dinner - served with miso soup, house salad, mixed garden vegetables and steamed rice.  
Substitute fried rice \$1 or brown rice \$2.

## COMBINATION TEPPANYAKI DINNERS

Served with miso soup, house salad, mixed garden vegetables and steamed rice.  
Substitute fried rice \$1 or brown rice \$2.

	Dinner
Chef's Special Rib eye steak and Shrimp	\$25
✓ Chef's Feast Tender chicken and shrimp	\$21
Seafood combination Shrimp and Scottish salmon	\$28
Ocean Feast Shrimp and Scallops	\$28
Vegetable Lover Assorted Vegetable with tofu	\$15

## TEMPURA ENTRÉES

Lightly battered fried with assortment of vegetables.		
	*Lunch (11am – 3pm)	**Dinner (3pm – 10pm)
Chicken	9	16
✓ Shrimp	12	18
Vegetable	8	17

\*Lunch – serve steam rice and miso soup, enjoy a small Asian salad for \$2.  
Substitute fried rice \$1 or brown rice \$2

\*\*Dinner – serve with miso Soup, house salad and steam rice  
Substitute fried rice \$1 or brown rice \$2

## KATSU ENTREES

Japanese panko breaded, fried to perfection. Served with steamed rice.  
Enjoy our homemade curry sauce for \$2

	*Lunch (11am – 3pm)	**Dinner (3pm – 10pm)
Chicken Katsu (Bread Chicken Cutlet)	9	16
Ton Katsu (Bread pork Cutlet)	10	17

\*Lunch – serve steam rice and miso soup, enjoy a small Asian salad for \$2.  
Substitute fried rice \$1 or brown rice \$2

\*\*Dinner – serve with miso Soup, house salad and steam rice  
Substitute fried rice \$1 or brown rice \$2

## UDON NOODLE SOUP ENTREES

Soup served with Shiitake mushrooms, scallions and carrots	
Tempura Shrimp	14
Crispy Chicken Cutlet	12
Crispy Pork Chop	13