



JAPANESE CUISINE

SUSHI · SAKE · BEER · WINE

Signature Drink

Aji Mule

Tito's vodka, Ginger Beer, Muddle with Fresh Ginger and Lime

9.00

Purple Hase

Hot Sake and Chambord

9.50

Sake

Hot Sake

(S) 4.00 (L) 8.00

Hakushika Junmai Ginjo

Bottle 15.00

Black Gold Hakushika Jumai

Bottle 16.50

Ozeki Nigori Sake

Bottle 15.50

Karatamba Dry Wave

Bottle 15.50

Kurosawa Junmai Kimoto

Bottle 20.00

Wine

WHITE

Glass Bottle

Plum Wine

Hakutsuru Umeshu

8.00 26.00

Pinot Grigio

Riff- Tre Venezie, Italy

9.50 33.00

Sauv. Blanc

Yalumba - South Australia

8.00 26.00

Chardonnay

Kandall Jackson - California

9.50 33.00

RED

Pinot Noir

Castle Rock- Mendocino County

9.50 33.00

Cabernet

Gunsight Rock - Paso Robles

9.50 33.00

Beer

Asahi (Large)

Bottle 8.00

Sapporo

(S) 4.50 (L) 8.00

Beverages

Hot Green Tea

3.00

Jasmine Tea

3.00

Perrier Sparkling Water

3.75

Soft Drink (by can)

2.50

Pepsi, Diet Pepsi, Dr. Pepper,
Sprite, Lemonade

Iced Tea

3.00

Japanese Soda

4.50

Thai Iced Tea

4.50

Ginger Tea (Hot)

4.50

Honey Lemon Tea (Hot)

4.50



Salad & Soup

House Salad	5.00
<i>Mixed Greens, carrots, cucumber w. Ginger Dressing</i>	
Cucumber Salad	6.00
Avocado Salad	6.50
Seaweed Salad	6.00
Spicy Crab Salad	7.50
* Tuna / Salmon Avocado Salad	12.00
Salmon Skin Salad	9.50
<i>Crispy Salmon Skin Seaweed Salad & Cucumber w. Yuzu Sauce</i>	
Miso Soup	3.00



Kitchen Appetizer

Edamame	6.25	Chicken Tempura	9.25
Vegetable Harumaki (3)	6.25	Shrimp Tempura	9.25
<i>Japanese Spring Roll</i>		Fried Squid Legs	8.75
Shumai (8)	7.25	Fried Soft Shell Crab	10.25
<i>Shrimp Dumplings</i>		Crab Rangoon (6)	7.75
Gyoza (6)	7.25	Chicken Karaage (8)	9.50
<i>Chicken Dumplings</i>		Elves Roll (G.F.) (2)	9.75
Vegetable Gyoza	7.25	<i>Cooked shrimp, mango, cucumber, avocado & lettuce wrap w. rice paper, Japanese sesame dressing on the side.</i>	
Age Tofu	7.25	Jalapeño Bomb (4)	10.00
Monkey Brain	11.25	<i>Tempura jalapeño stuffed with spicy tuna and cream cheese, with spicy mayo and eel sauce</i>	
<i>Lightly Fried Avocado stuffed w. Spicy Crab and Cream Cheese inside</i>			
Vegetable Tempura	7.25		

Sushi Bar Appetizer



* Sushi Appetizer (5pcs)	11.50
* Sashimi Appetizer (6pcs)	11.50
* Yellowtail Jalapeno Appetizer (5pcs)	12.00
* Crispy Tuna Pizza (Egg Allergy)	12.50
<i>Tempura rice with tuna avocado rice crackers crunch on top, with spicy mayo and eel sauce</i>	
* New Style Salmon Sashimi (5pcs)	12.00
* Tuna Carpaccio	12.00
<i>Seared Pepper Tuna Rolled w. Spicy Crab Meat, Yuzu, Sweet Chili Sauce</i>	
* Truffle White Tuna	12.00
<i>Seared White Tuna, Yuzu, Citrus, Shave Truffle</i>	
* Tuna Tataki	11.00
<i>Seared Pepper Tuna Sashimi: Style w. Wasabi Yuzu & Sweet Chili Sauce</i>	

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Burrito Style or Rice Bowl

Served with Miso Soup

* Crazy Tuna 16.50

Spicy Tuna, Tempura, Asparagus, Sweet Potato, Fried Onions, Avocado, Cucumber, Seaweed Salad

* Poke Salmon 16.50

Spicy Salmon, Tempura, Asparagus, Sweet Potato, Fried Onions, Avocado, Mango, Cucumber, Seaweed Salad

Noodles

Served with Miso Soup

Yaki Udon 14.50

Chicken & Vegetables Stir-Fried with Udon Noodles

Yaki Soba 14.50

Chicken & Vegetables Stir-Fried with Soba Noodles

Chicken Udon Soup 14.95

(Change to kobe Beef extra \$3)

Grill Chicken on top of the Udon Noodle Soup

Tempura Udon 14.95

Udon Noodle in the Soup, Shrimp and Vegetable

Tempura on the Side



Teriyaki

Served with Rice & Miso Soup

Vegetable Teriyaki 13.00

Chicken Teriyaki 17.00

Salmon Teriyaki 22.00

Steak Teriyaki 25.00

Chicken Katsu 18.00

Japanese Breaded and Fried Chicken Cutlet

Tempura

Served with Rice & Miso Soup

Vegetable Tempura 13.00

Chicken & Vegetable Tempura 17.00

Shrimp & Vegetable Tempura 18.00

Combination Tempura 18.00



Bento Boxes

Served with Rice, Miso Soup, House Salad, California Roll (4pcs), Japanese Spring Roll (2pcs)

A. Chicken Teriyaki 18.50

B. Salmon Teriyaki 22.00

C. Steak Teriyaki 24.00

D. Chicken Tempura 18.50

E. Shrimp Tempura 19.00

F. Chicken Katsu 19.00

Japanese Breaded and Fried Chicken Cutlet

* G. Sushi (8pcs) 25.00

* H. Sashimi (10pcs) 25.00

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Sushi or Sashimi

Sushi: 2pcs / order Sashimi: 3pcs / order

Inari Tofu Skin	5.50	* Salmon Roe Ikura (2pc Sashimi)	8.25
* Tuna Maguro	7.75	* Surf Clam Hekkgai	6.25
* Super White Tuna Escolar	6.75	* Squid Ika	6.25
* Salmon Sake	6.75	* Octopus Tako	6.25
Tamago	5.00	* Flying Fish Egg Tobiko (2pcs Sashimi)	6.50
* Mackerel Saba	6.25	Smoked Salmon	6.75
Shrimp Ebi	6.25	* Yellowtail Hamachi	7.25
Crab Stick Kani	5.75	Fresh Water Eel Unagi (2pcs Sashimi)	7.25
		* Scallop (Spicy) Hotategai (2pcs sashimi)	8.00

Sushi Entree

Served with Miso Soup

* Spicy Roll Combo	19.50	* House Sashimi	29.00
Spicy Crunch Tuna Roll, Spicy Crunch Salmon Roll, Spicy Crunch Yellowtail Roll		15pcs Sashimi	
Unagi Don	24.00	* Tri Color Three Way	31.00
Grilled Eel Over Rice		2pcs Tuna, Salmon Yellowtail Sashimi, 3pcs Sushi & Tricolor Roll w. Cajun Spicy Sauce	
* House Sushi	23.00	* Sushi & Sashimi Combo	33.00
7pcs Sushi & Spicy Crunch Crab Roll		5pcs Sushi, 10pcs Sashimi & California Roll	
* Salmon Lover	27.00	* Sushi For Two	58.00
5pcs Sushi, 6pcs Sashimi & Salmon Roll		16pcs Sushi, Tuna Roll & Rainbow Roll	
* Chirashi	33.00	* Sushi & Sashimi For Two	67.00
18pcs Sashimi over the Sushi Rice		8pcs Sushi 12pcs Sashimi & California Roll & Volcano Roll	

Rolls or Hand Rolls

California Roll	6.25	Boston Roll	6.75
* Salmon Roll	6.75	Shrimp, Lettuce, Cucumber, Mayo	
* Tuna Roll	7.25	Salmon Skin Roll	7.00
* Yellow Tail Roll	7.25	Spicy Crunch Crab Roll	7.25
* Spicy Crunch Tuna Roll	7.25	Eel Cucumber Roll	7.75
* Spicy Crunch Salmon Roll	7.25	Eel Avocado Roll	7.75
* Spicy Crunch Yellow Tail Roll	7.25	Spicy King Crab Avocado Roll	11.25
* Yellowtail Jalapeno Roll	8.25	Chicken Tempura Roll	8.25
* Alaska Roll	7.75	Shrimp Tempura Roll	9.25
Salmon and Avocado		Lobster Tempura Roll	12.75
* White Tuna Cucumber Roll	7.75	Spider Roll	12.25
Spicy Crunch Shrimp Roll	7.25	Soft Shell Crab Tempura, Avocado, Cucumber	
Philadelphia Roll	7.75	* Pepper Tuna Avocado Roll	7.75
Smoked Salmon & Cream Cheese		* Spicy Crunch Scallop Roll	9.25
Tamago Roll	5.75		

Vegetarian Roll

Avocado Roll	5.75	Cucumber Roll	5.75	Banana Avocado Roll	5.75
AAC Roll	5.75	Peanut Avocado Roll	5.75	Crispy Veggie Roll	13.75
Oshinko Roll	5.75	Asparagus Tempura Roll	5.75	Asparagus Tempura, Avocado, Inari, Sweet Potato	
Shitake Roll	5.75	Sweet Potato Tempura Roll	5.75	Tempura & Oshiko Wrapped w. Soy Bean Paper	

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Aji Special Roll

- * **Black Truffle Roll (G.F.)** **16.95**
Tuna, salmon and avocado inside w. White tuna black truffle sauce on top
- * **2. Black Dragon Roll** **15.95**
Shrimp tempura, spicy tuna inside, topped w. eel, avocado
- * **3. Boulder Roll** **15.50**
Tuna, salmon, yellowtail and tempura asparagus inside, w. soybean paper wrap wasabi honey sauce
- 4. Dragon Roll** **14.00**
Eel, cucumber inside; avocado on top
- 5. Dynamite Roll** **14.00**
Eel, cream cheese, spicy salmon inside deep fried w. spicy mayo & eel sauce
- * **6. Fancy Lobster Roll** **17.50**
Lobster tempura, avocado & mango inside, topped w. spicy tuna & mango sauce
- * **7. Golden Roll (G.F.)** **14.00**
Salmon, mango inside, salmon on top. Served with spicy mayo sauce
- 8. King Roll** **15.00**
Shrimp tempura, avocado, crabmeat inside, lobster salad on top w. spicy mayo
- 9. Kobe Beef Roll** **14.50**
Deep fried asparagus & Kobe beef in soy paper
- * **10. Lafayette Roll** **14.50**
Seared pepper tuna & avocado inside, topped with spicy crunch salmon w. eel sauce & wasabi honey sauce
- * **11. Magic Roll** **15.50**
Spicy crunch tuna inside, topped with eel, salmon, yellowtail & avocado, w. spicy mayo & eel sauce
- 12. Angry Bird Roll** **16.50**
Shrimp tempura avocado inside w. crunch spicy king crab tobiko on top, spicy mayo and eel sauce



- 13. Paradise Roll** **15.50**
Shrimp tempura, lobster salad, fried banana & avocado inside, w. soybean nori & mango sauce, eel sauce
- * **14. Playboy Roll (G.F.)** **15.50**
Spicy tuna, yellowtail inside; white tuna, jalapeno on top
- * **15. Rainbow Roll** **14.00**
California Roll, tuna, salmon, white fish and avocado on top
- * **16. Red Dragon Roll (G.F.)** **15.50**
Salmon, Avocado, yellowtail inside, tuna, jalapeno on top
- * **17. Snow Beauty Roll** **17.50**
Lobster tempura spicy tuna and avocado inside, crunch spicy scallop on top
- 18. Shaggy Dog Roll** **14.00**
Shrimp tempura, crabmeat on topped, with eel sauce and spicy mayo
- * **19. Soho Roll** **14.00**
Spicy crab and cream cheese inside, topped with torched white tuna w. eel sauce & spicy mayo
- * **20. Yuki Roll (G.F.)** **16.00**
Salmon avocado inside, scallop and Yuzu sauce on top
- * **21. Demon Roll** **15.50**
Shrimp tempura avocado inside, topped w. lobster salad & seared Cajun tuna w. spicy mayo sauce
- 22. Summer Roll (G.F.)** **16.00**
Spicy king crab blue crab and mango inside, with soybean paper, with mango sauce.
- 23. Unicorn Roll** **13.00**
Kiwi strawberry & cheese cake inside wrapped w. Rice Krispies and soy paper
- * **24. Aurora Roll (G.F.)** **17.00**
Spicy tuna, avocado inside, yellowtail, salmon, white tuna, avocado on top, with tricolor tobiko on top, with truffles mayos
- 25. Godzilla Roll (Deep Fried)** **14.00**
Tuna, crabmeat, cream cheese and jalapeno, spicy mayo and eel sauce

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Lunch Special

Monday-Friday 11:00am- 2:30pm

Sushi Bar Lunch

Served with Miso Soup

*Sushi Lunch	16.50
5pcs Sushi & California Roll	
*Sashimi Lunch	16.50
9pcs Sashimi	
*Sushi & Sashimi Lunch	22.50
3pcs Sushi & 6pcs Sashimi & Tuna Roll	
*Salmon Lover Lunch	20.50
3pcs Salmon Sushi w. 4pcs Salmon Sashimi & Salmon Roll	

Lunch Bento Box

Served with Rice, Miso Soup, House Salad,
California Roll (4pcs) & Japanese Spring Roll (2pcs)

A.Tofu Teriyaki	13.50
B.Vegetable Teriyaki	13.50
C.Chicken Teriyaki	15.00
D.Salmon Teriyaki	15.50
E.Vegetable Tempura	13.50
F.Chicken & Vegetable Tempura	15.50
3pcs Chicken & 3pcs Vegetable	
G.Shrimp & Vegetable Tempura	15.50
3pcs Shrimp & 3pcs Vegetable	
*H.Sushi	18.50
5pcs Sushi California Roll	
*I.Sashimi	18.50
6pcs Sashimi & California Roll	
J.Chicken Katsu	16.00
Japanese Breaded and Fried Chicken Cutlet	



Maki Lunch

Served with Miso Soup

Any 2 Rolls \$13.5 | Any 3 Rolls \$16.5

Cucumber Roll	Philadelphia Roll	* Spicy Crunch Tuna Roll
Avocado Roll	* Alaska Roll	* Spicy Crunch Salmon Roll
AAC Roll	Salmon Skin Roll	* Spicy Crunch Yellow Tail Roll
* Tuna Roll	Oshinko Roll	Spicy Crunch Crabmeat Roll
* Salmon Roll	Asparagus Tempura Roll	Eel Cucumber Roll
California Roll	Sweet Potato Tempura Roll	Shrimp Tempura Roll

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