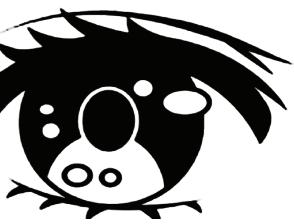


AKO

TADAKIMASU



SOUP

MISO SOUP	4	
CLEAR SOUP	4	
Vegetables broth with shiitake		
CLAM SOUP	8	
Japanese style soy broth with veggie		
VEGETABLES TOFU SOUP	9	
Clear broth w/mixed veggies & tofu		
LOBSTER MISO SOUP	12	
Miso based broth with fresh lobster, fish cake & king oyster mushroom		
SPICY SEAFOOD SOUP	12	
Kombu broth w/ fish cake, squid, shrimp, kani and veggie		

SALAD

SALMON SKIN SALAD	12	
Mixed green, crystalized ginger, yuzu wasabi dressing		
SASHIMI SALAD	15	
Seared tuna & salmon, mesclun, sweet onion, sesame dressing		
FIELD GREEN SALAD	6	
Mixed green, radish w/ ginger dressing		
SPICY MANGO SALAD	11	
Jicama, crispy vermicelli, peanut, sweet chili sauce		
SEAWEED SALAD	9	
Sweet sesame sauce		
AVOCADO SALAD	10	
Ginger dressing		
KANI SALAD	13	
Red onion, cucumber and tobiko		
HIJIKI SALAD	9	
Cooked seaweed, tofu skin and carrots.		

COLD APPETIZER

CAJUN TUNA TATAKI	15
Ponzu miso, honey wasabi	
YELLOWTAIL SERRANO	16
Cilantro, yuzu soy, basil oil	
SALMON CARPACCIO	15
Mixed greens, yuzu-wasabi sauce	
TORO TATAKI	19
Seared wild caught blue fin, ponzu and scallion	
TRIO ABURI	22
O-toro, salmon toro and yellowtail toro, seared special topping	

HOT APPETIZER

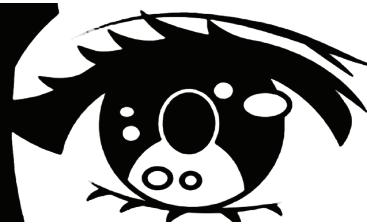
HARUMAKI	7
Mini vegetables spring roll 4 pcs	
EDAMAME Lightly salted	7
SHRIMP SHUMAI	9
Steamed shrimp dumpling, home-made soy vinegar sauce	
BEEF NEGIMAKI	14
Ginger teriyaki sauce	
GYOZA Pork or Vegetables	9
Crispy pan-fried dumplings, soy vinegar	
HOMEMADE SHRIMP SPRING ROLL	10
Sweet chili sauce	
AGEDASHI TOFU	8
So#y dashi, daikon puree	
TEMPURA SAMPLER	13
Shrimp, seasonal vegetable, sweet soy dashi	
CRISPY CALAMARI	14
Pepper-tamarind sauce	
ROCK SHRIMP TEMPURA	15
Honey sriracha crema	
CHICKEN KARAAGE	11
Green tea sea salt, mayo	
YAKI SHISHITO PEPPERS	8
Garlic soy, bonito flakes	
GRILLED MISO EGGPLANT	10
Aged miso sauce	
CRISPY SOFTSHELL CRAB	14
Sweet sake chili sauce	
MISO GLAZED COD	16
Grilled cod, aged miso sauce	
TAKOYAKI	9
"Octopus ball," eel sauce, mayo, bonito flakes	
PURPLE FRIES matcha mayo	7

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AKO

TADAKIMASU



TERIYAKI

VEGETABLE TERIYAKI

Grilled vegetables with mushrooms, snow peas, carrots, broccoli, squash

TOFU TERIYAKI

Fried tofu with assorted vegetables

CHICKEN TERIYAKI

Grilled chicken with seasonal vegetables

BEEF NEGIMAKI

Sliced short rib rolled with scallion

SALMON TERIYAKI

Grilled salmon with assorted vegetables

SHRIMP TERIYAKI

Grilled shrimp with assorted vegetables

RIB-EYE STEAK TERIYAKI

Grass fed New Zealand black angus rib-eye with seasonal vegetables

18

DONBURI & TEMPURA

VEGETABLE TEMPURA

Crunchy & lightly battered, sweet-soy dip

18

TON KATSU

Crispy panko crusted pork tenderloin

25

SHRIMP & VEGETABLES TEMPURA

27

Crunchy & lightly battered, sweet-soy dip

CHICKEN KATSU

25

Crispy panko crusted white meat chicken

OYAKO DON

19

White meat chicken, onion, egg, mirin-soy

KATSU DON

19

Panko crusted pork cutlet, egg, vegetables, mirin-soy

GYU DON

19

Sliced short ribs, onions over rice

UNAGI DON

28

Broiled eel over rice

NOODLE SOUP

Udon or soba, soy-kombu broth

VEGETABLE

Kombu broth with broccoli, snow peas, mushrooms, carrots topped with scallion

17

CHICKEN

Vegetable noodle soup with chicken

19

BEEF

Vegetable noodle soup with beef

20

TEMPURA

Vegetable noodle soup with shrimp & vegetable tempura on the side

21

SEAFOOD

Vegetable noodle soup with shrimp, squid, crab stick and fish cake

21

NABEYAKI UDON

Traditional japanese hot pot noodle with shrimp tempura, chicken, poached egg

25

SUKIYAKI

Japanese style beef stew w/ yam noodle, tofu, vegetables, sweet soy broth

25

YAKI SOBA OR UDON

Stir fried noodles, japanese napa cabbage, seasonal veggie, sesame-soy

17

VEGETABLE

Broccoli, cabbage, mushroom, snow peas, onion

19

CHICKEN

Chicken, onion, carrot, cabbage, snow peas

21

BEEF

Beef, snow peas, onion, carrots, cabbage

21

SEAFOOD

Shrimp, squid, crab stick, onion, snow peas, carrot, cabbage

21

AKO

TADAKIMASU



NIGIRI | SASHIMI ROLL /HANDROLL

O-TORO	12.0	TUNA	7.0	EEL AVOCADO	8.50
MAGURO	4.75	TUNA AVOCADO	8.0	EEL CUCUMBER	8.50
SPICY TUNA	3.75	SPICY TUNA	8.0		
WHITE TUNA	3.75	CRUNCHY SPICY TUNA	8.50	CALIFORNIA	7.50
		WHITE TUNA JALAPENO	8.50	PHILADELPHIA	8.50
SAKE	3.75				
SAKE TORO	4.25	SALMON	7.0	AVOCADO	6.0
KING SALMON	5.25	SALMON AVO	8.0	ASPARAGUS	6.0
SMOKED SALMON	4.25	SPICY SALMON	8.0	CUCUMBER	6.0
HAMACHI	4.25	CRUNCHY SPICY SALMON	8.50	A.A.C	6.50
HAMACHI TORO	5.25	SALMON SKIN CUCUMBER	8.0	AVOCADO CUCUMBER	6.50
KANPACHI	5.75	SALMON MANGO	8.50	PEANUT AVOCADO	6.50
MADAI	5.25	YELLOWTAIL SCALLION	8.0	ASPARAGUS	6.0
SUZUKI	3.75	SPICY YELLOW	8.0	KAMPYO	6.0
HIRAME	3.75	YELLOWTAIL JALAPENO	8.50	OSHINKO	6.0
EBI	3.75	SHRIMP ASPARAGUS	8.0	SWEET POTATO TEMPURA	6.50
BOTAN EBI	4.75	SHRIMP AVOCADO	8.0	VEGETABLES TEMPURA	6.50
SPICY SCALLOP	4.75	SHRIMP CUCUMBER	8.0	SHIITAKE CUCUMBER	6.50
UNI (California)	8.25	SHRIMP TEMPURA	9.0	ZEN ZEN	7.50
IKURA	5.25			VEGETABLE FUTO	7.50
TOBIKO	4.25				
UNAGI	4.25				
SABA	3.75				
KANI	3.75				
HOTATE	4.25				
TAMAGO	3.75				

SPECIAL ROLL

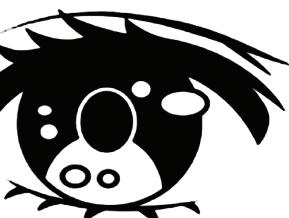
AKO WASABI Tuna, salmon, avocado, cucumber, wasabi tobiko	11.5	GREEN DRAGON Eel cucumber topped with avocado	16.5
SPICY SEAFOOD TEMPURA Kani, white fish, onion and carrot tempura	11.5	RAINBOW California roll topped with assorted fish	16.5
KAMIKAZE Crunchy spicy tuna, red tobiko	11.5	BLACK DRAGON Kani cucumber topped with eel avocado	16.5
SPIDER Soft shell crab tempura, avocado, lettuce, red tobiko	13.5	TORO SCALLION	12.5
		CRUNCH SPICY SCALLOP	13

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AKO

TADAKIMASU
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SUSHI ENTRÉE

(Strictly no substitution/modification)

SUSHI DELUXE

9 pcs chef's daily inspiration with crunchy spicy salmon

SASHIMI DELUXE

21 pcs chef's daily inspiration

SUSHI & SASHIMI FOR ONE

10 pcs sashimi, 4 pcs sushi with crunchy spicy salmon

SUSHI & SASHIMI FOR TWO

Chef's inspiration of 15 pcs sashimi, 8 pcs sushi, golden dragon, eel avocado, crunchy spicy salmon

SUSHI FOR TWO

12 pcs sushi, spicy girl, california, crunchy spicy tuna

SASHIMI DON TRIO

Tuna, salmon and yellowtail over sushi rice

SUSHI RESERVE

O'toro, sake toro, hamachi toro, kanpachi, maguro, toro scallion roll

CHIRASHI

Japanese traditional rice bowl with variety of sashimi

AMERICAN DREAM

Tuna, salmon, yellowtail sushi with crunchy spicy tuna

SPICY ROLL COMBO

Spicy tuna, spicy yellowtail, crunchy spicy salmon rolls

CLASSIC ROLL COMBO

Tuna, salmon, california roll

SIGNATURE ROLL

(Strictly no substitution/modification)

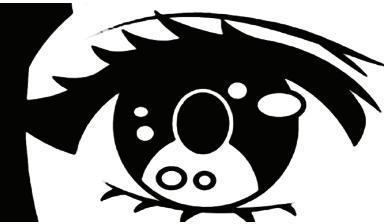
34	ENCORE TUNA	18
	Spice crusted tuna, white tuna, cucumber topped w/ fresh tuna, avocado	
36	RED DRAGON	18
	Shrimp tempura topped with spicy tuna, crunch	
36	TUNA LOVE	18
	Pepper corn crusted white tuna, avocado topped w/ spicy tuna, crunch	
75	TUNA SALMON TWISTER	18
	Crunchy spicy salmon, honey roasted peanut topped with Japanese spice-crusted tuna, avocado, spicy cherry aioli	
65	LOBSTER ROCK'N ROLL	18
	Shrimp, avocado, cucumber topped with lobster salad, mango	
34	GOLDEN DRAGON	18
	Spicy yellowtail, tuna, cucumber topped with fresh mango, wasabi mayo	
37	NARUTO ROLL	20
	Sashimi cucumber roll with choice of: tuna, salmon, yellowtail or rainbow	
31	SPICY GIRL	18
	Crunchy spicy salmon topped with tuna, salmon, yellowtail , avocado	
34	FOUR SEASON	18
	Spicy tuna, salmon, yellowtail topped with four kinds of caviar	
23	DINOSAUR	19
	Shrimp tempura roll topped with eel , avocado, tobiko, eel sauce	
19	SEAFOOD DYNAMITE	19
	Tempura style roll with kani, white fish, asparagus, tamago, tobiko, spicy mayo bbq sauce	
	MARBLE TRIO	19
	Tuna, salmon, yellowtail , avocado, cucumber , tobiko wrapped in marble seaweed	
	PINK LADY TEMPURA	18
	Shrimp tempura, spicy tuna, jicama, avocado, soybean crepe, spicy strawberry cream	
	OCEAN 14	18
	Crunchy spicy kani, cucumber , avocado, spicy scallop, topped with tobiko	
	TORO DYNASTY	21
	Crunchy spicy tuna, cucumber topped with tuna toro, salmon toro, yellowtail toro	
	FIRE ISLAND	18
	Yellowtail jalapeno, crunch, spicy tuna and chilli pepper sprinkle	

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AKO

ITADAKIMASU



LUNCH SPECIAL

(12PM-4PM) everyday, excluding holiday
(Option: soup or salad) +1 both

SUSHI LUNCH

5 pcs of sushi and california roll

17

SASHIMI LUNCH

10 pcs assorted fish

18

SUSHI & SASHIMI LUNCH

4 pcs sushi, 6 pcs sashimi & crunchy spicy salmon

20

CHIRASHI LUNCH

Japanese rice bowl with variety of sashimi

18

ANY TWO ROLLS

ANY THREE ROLLS

15

19

CHOICE ROLL

tuna
tuna avocado
spicy tuna
crunchy spicy tuna
white tuna jalapeno

salmon
salmon avocado
spicy salmon
crunchy spicy salmon
salmon skin cucumber
salmon mango
yellowtail scallion
spicy yellowtail
yellowtail jalapeno

california
philadelphia + 1

shrimp asparagus
shrimp avocado
shrimp cucumber
eel avocado
eel cucumber

avocado
asparagus
cucumber
a.a.c
avocado cucumber
peanut avocado
shiitake cucumber
sweet potato tempura
veggie tempura

BENTO BOX

Served with california roll, shumai and white rice

17

TERIYAKI OPTION:

Chicken, beef, shrimp, salmon and tofu

Short rib negimaki

Mixed tempura

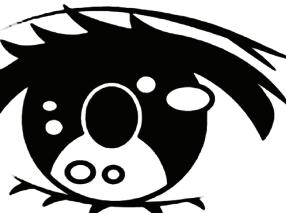
Chicken katsu

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AKO

HADAKIMASU



WINE

WHITE / ROSE

SAUVIGNON BLANC, JEAN MARIE BERTHIER	14/45
Loire Valley, France, 2022	
CHARDONNAY BOURGOGNE	15/46
France 2023	
PINOT GRIGIO CANTINA ZACCAGNINI TERRE D'ABRUZZO	14/46
Abruzzi, Italy 2024	
SUSANA BALBO SIGNATURE ROSE	15/47
Uco Valley, Mendoza 2024	

RED

ALAMOS SELECCION	14/43
Mendoza, Argentina 2023	
RAMSAY PINOT NOIR	14/43
California 2022	

SPARKLING

VILLA JOLANDA PROSECCO D.O.C Italy (187 ml)	12
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PLUM WINE

TAKARA PLUM WINE	11/42
	8/28

BEER

DRAFT

SAPPORO PREMIUM LAGER ROTATING IPA	9
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SIGNATURE COCKTAIL

MAITAI	14
Shochu, almond syrup, lime juice, orange infused sake	14
LYCHEE SAKE SANGRIA	14
Lychee puree, sake, white wine	
RED FLOWER SPIRIT	14
Shochu, hibiscus syrup, st. agrestis paradiso, lemon juice, barrits tonic	
AKO OLD FASHIONED	14
Shochu, plum wine, ginger mint syrup	14
BASIL SMASH	
Shochu, pineapple juice, vermouth, lime juice, fresh basil	14
ESPRESSO MARTINI	
Espresso mix, Shochu	
MULLED WINE	1
Red wine, sake, pineapple juice, ginger mint syrup, plum wine	4

SAKE

GLASS | CARAFE | BOTTLE

DEWAZAKURA ICHIRO ABBEY ROAD	120
Exquisite, dry, smooth and full fragrant	
TOYO BIJIN OKARAKUCHI	13
Super dry, melon, rind, mineral and peach	30
TAMAGAWA - KINSHO	1
Full-flavored daiginjo, fruity and floral	42
HAKAISSAN JUNMAI DAIGINJO 45	14
Clean gentle rice flavor with a dash of dryness	35
WAKATAKE ONIKOROSHI DAIGINJO	15
Rich, dry, notes of melon and peach	45
MABOROSHI "MYSTERY" JUNMAI GINJO	14
Clean and crisp well balance note of floral & fruity	35
JOTO ONE CUP SAKE (200 ML)	12
Light, fresh notes of juicy green grape and watermelon	
OZEKI - JUNMAI	12
(House Sake, Hot - 9 oz) Earthy, rich, clean finish	
SHO CHIKU BAI - NIGORI (300 ML)	19
Creamy, rich, tropical	
HIZO OTOKOYAMA SPECIAL JUNMAI (300 ML)	19
Robust, rice forward, crisp and refreshingly dry finish	

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