

AKO

ITADAKIMASU



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.	

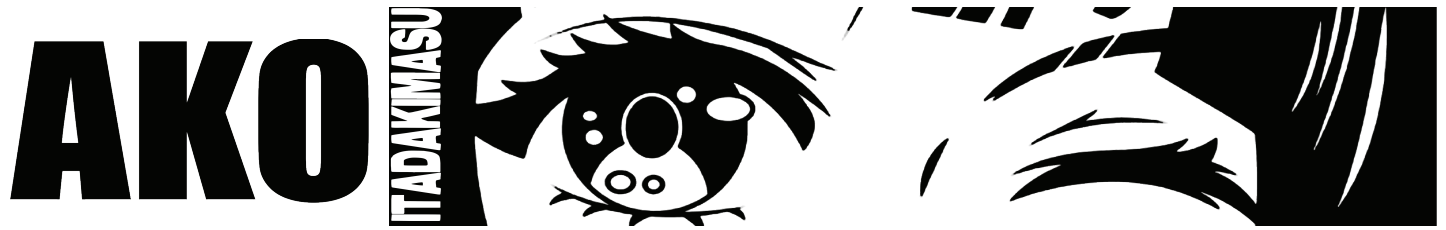
COLD APPETIZER

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
Soft 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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TERIYAKI

VEGETABLE TERIYAKI	18
Grilled vegetables with mushrooms, snow peas, carrots, broccoli, squash	
TOFU TERIYAKI	20
Fried tofu with assorted vegetables	
CHICKEN TERIYAKI	26
Grilled chicken with seasonal vegetables	
BEEF NEGIMAKI	28
Sliced short rib rolled with scallion	
SALMON TERIYAKI	28
Grilled salmon with assorted vegetables	
SHRIMP TERIYAKI	28
Grilled shrimp with assorted vegetables	
RIB-EYE STEAK TERIYAKI	39
Grass fed New Zealand black angus rib-eye with seasonal vegetables	

DONBURI & TEMPURA

VEGETABLE TEMPURA	18
Crunchy & lightly battered, sweet-soy dip	
TON KATSU	25
Crispy panko crusted pork tenderloin	
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	17
Kombu broth with broccoli, snow peas, mushrooms, carrots topped with scallion	
CHICKEN	19
Vegetable noodle soup with chicken	
BEEF	20
Vegetable noodle soup with beef	
TEMPURA	21
Vegetable noodle soup with shrimp & vegetable tempura on the side	
SEAFOOD	21
Vegetable noodle soup with shrimp, squid, crab stick and fish cake	
NABEYAKI UDON	25
Traditional japanese hot pot noodle with shrimp tempura, chicken, poached egg	
SUKIYAKI	25
Japanese style beef stew w/ yam noodle, tofu, vegetables, sweet soy broth	

YAKI SOBA OR UDON

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

VEGETABLE	17
Broccoli, cabbage, mushroom, snow peas, onion	
CHICKEN	19
Chicken, onion, carrot, cabbage, snow peas	
BEEF	21
Beef, snow peas, onion, carrots, cabbage	
SEAFOOD	21
Shrimp, squid, crab stick, onion, snow peas, carrot, cabbage	

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NIGIRI | SASHIMI ROLL /HANDROLL

O-TORO 12.0
MAGURO 4.75
SPICY TUNA 3.75
WHITE TUNA 3.75

SAKE 3.75
SAKE TORO 4.25
KING SALMON 5.25
SMOKED SALMON 4.25

HAMACHI 4.25
HAMACHI TORO 5.25
KANPACHI 5.75
MADAI 5.25
SUZUKI 3.75
HIRAME 3.75

EBI 3.75
BOTAN EBI 4.75
SPICY SCALLOP 4.75
UNI (California) 8.25
IKURA 5.25
TOBIKO 4.25
UNAGI 4.25
SABA 3.75
KANI 3.75
HOTATE 4.25

TAMAGO 3.75

TUNA 7.0
TUNA AVOCADO 8.0
SPICY TUNA 8.0
CRUNCHY SPICY TUNA 8.50
WHITE TUNA JALAPENO 8.50

SALMON 7.0
SALMON AVO 8.0
SPICY SALMON 8.0
CRUNCHY SPICY SALMON 8.50
SALMON SKIN CUCUMBER 8.0
SALMON MANGO 8.50

YELLOWTAIL SCALLION 8.0
SPICY YELLOW 8.0
YELLOWTAIL JALAPENO 8.50

SHRIMP ASPARAGUS 8.0
SHRIMP AVOCADO 8.0
SHRIMP CUCUMBER 8.0
SHRIMP TEMPURA 9.0

EEL AVOCADO 8.50
EEL CUCUMBER 8.50
CALIFORNIA 7.50
PHILADELPHIA 8.50

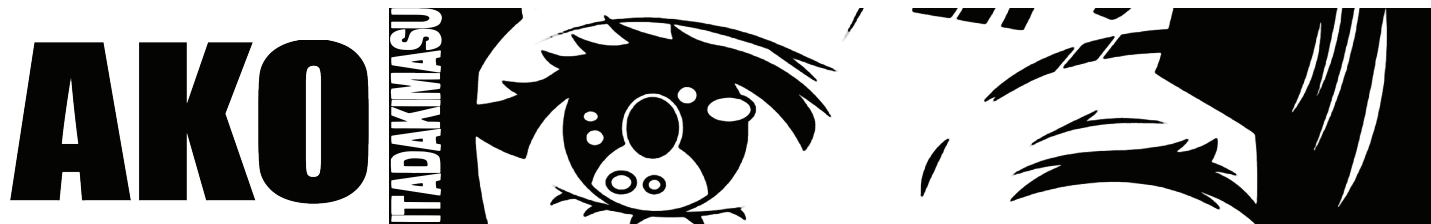
AVOCADO 6.0
ASPARAGUS 6.0
CUCUMBER 6.0
A.A.C 6.50
AVOCADO CUCUMBER 6.50
PEANUT AVOCADO 6.50
ASPARAGUS 6.0
KAMPYO 6.0
OSHINKO 6.0
SWEET POTATO TEMPURA 6.50
VEGETABLES TEMPURA 6.50
SHIITAKE CUCUMBER 6.50
ZEN ZEN 7.50
VEGETABLE FUTO 7.50

SPECIAL ROLL

AKO WASABI 11.5
Tuna, salmon, avocado,
cucumber, wasabi tobiko
SPICY SEAFOOD TEMPURA 11.5
Kani, white fish, onion and
carrot tempura
KAMIKAZE 11.5
Crunchy spicy tuna, red tobiko
SPIDER 13.5
Soft shell crab tempura,
avocado, lettuce, red tobiko

GREEN DRAGON 16.5
Eel cucumber topped with
avocado
RAINBOW 16.5
California roll topped with
assorted fish
BLACK DRAGON 16.5
Kani cucumber topped with eel
avocado
TORO SCALLION 12.5
CRUNCH SPICY SCALLOP 13

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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

34

36

36

75

65

34

37

31

34

23

19

SIGNATURE ROLL

(Strictly no substitution/modification)

ENCORE TUNA

Spice crusted tuna, white tuna, cucumber topped w/ fresh tuna, avocado

RED DRAGON

Shrimp tempura topped with spicy tuna, crunch

TUNA LOVE

Pepper corn crusted white tuna, avocado topped w/ spicy tuna, crunch

TUNA SALMON TWISTER

Crunchy spicy salmon, honey roasted peanut topped with Japanese spice-crusted tuna, avocado, spicy cherry aioli

LOBSTER ROCK'N ROLL

Shrimp, avocado, cucumber topped with lobster salad, mango

GOLDEN DRAGON

Spicy yellowtail, tuna, cucumber topped with fresh mango, wasabi mayo

NARUTO ROLL

Sashimi cucumber roll with choice of: tuna, salmon, yellowtail or rainbow

SPICY GIRL

Crunchy spicy salmon topped with tuna, salmon, yellowtail, avocado

FOUR SEASON

Spicy tuna, salmon, yellowtail topped with four kinds of caviar

DINOSAUR

Shrimp tempura roll topped with eel, avocado, tobiko, eel sauce

SEAFOOD DYNAMITE

Tempura style roll with kani, white fish, asparagus, tamago, tobiko, spicy mayo bbq sauce

MARBLE TRIO

Tuna, salmon, yellowtail, avocado, cucumber, tobiko wrapped in marble seaweed

PINK LADY TEMPURA

Shrimp tempura, spicy tuna, jicama, avocado, soybean crepe, spicy strawberry cream

OCEAN 14

Crunchy spicy kani, cucumber, avocado, spicy scallop, topped with tobiko

TORO DYNASTY

Crunchy spicy tuna, cucumber topped with tuna toro, salmon toro, yellowtail toro

FIRE ISLAND

Yellowtail jalapeno, crunch, spicy tuna and chilli pepper sprinkle

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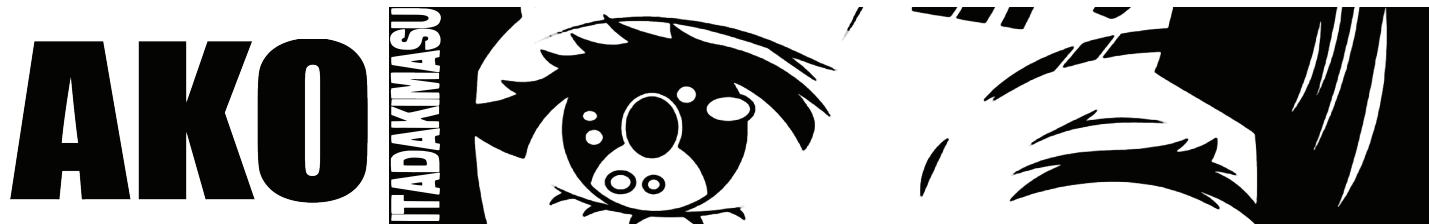
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21

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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

15

ANY THREE ROLLS

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

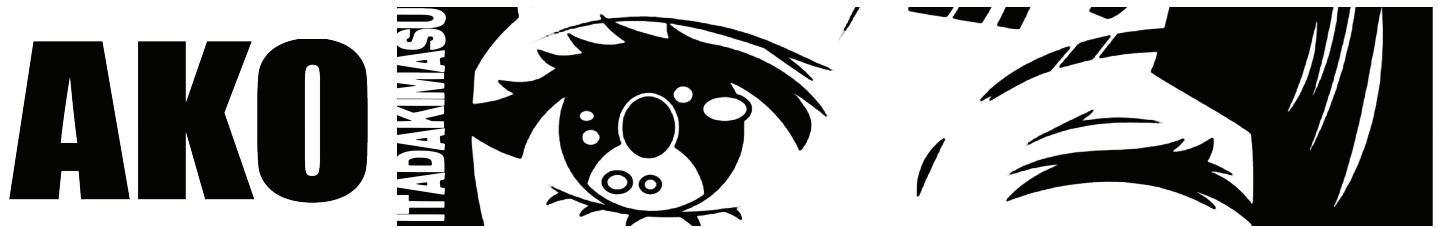
Short rib negimaki

Mixed tempura

Chicken katsu

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WINE

WHITE / ROSE

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

RED

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

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

SAKE

GLASS | CARAFE | BOTTLE

DEWAZAKURA ICHIRO ABBEY ROAD Exquisite, dry, smooth and full fragrant			120
TOYO BIJIN OKARAKUCHI Super dry, melon, rind, mineral and peach	13	30	60
TAMAGAWA - KINSHO Full-flavored daiginjo, fruity and floral	1	42	84
HAKAISSAN JUNMAI DAIGINJO 45 Clean gentle rice flavor with a dash of dryness	14	35	70
WAKATAKE ONIKOROSHI DAIGINJO Rich, dry, notes of melon and peach	15	45	90
MABOROSHI "MYSTERY" JUNMAI GINJO Clean and crisp well balance note of floral & fruity	14	35	70
JOTO ONE CUP SAKE (200 ML) Light, fresh notes of juicy green grape and watermelon			12
OZEKI - JUNMAI (House Sake, Hot - 9 oz) Earthy, rich, clean finish			12
SHO CHIKU BAI - NIGORI (300 ML) Creamy, rich, tropical			19
HIZO OTOKOYAMA SPECIAL JUNMAI (300 ML) Robust, rice forward, crisp and refreshingly dry finish			19

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