

## SOUP

### MISO SHIRU 3

JAPANESE SOYBEAN SOUP | TOFU | SCALLION

### SPICY SEAFOOD SOUP 14

COD | SALMON | SHRIMP | CLAMS | MIXED VEG IN A SPICY BROTH

### SPICY SEAFOOD BOUILLABAISSSE 14

COD | SALMON | SHRIMP | CLAMS | MIXED VEG IN A CREAMY SPICY BROTH

## AR EDAMAME 3 WAY

### SEA SALT 7

### GARLIC AND ANCHOVY 8

### PEPPERONCINI 8

## SEAFOOD APPETIZERS

### SHRIMP TEMPURA 10

DIPPED IN A TEMPURA BATTER | DEEP FRIED LIGHT AND CRISPY

### SHRIMP WONTON 10

SICHUAN HOT OIL | BABY BOK CHOY | CRUNCHY FRIED CHILI

### BLACK PEPPERED JUMBO SHRIMP 15

BABY BOK CHOY | BLACK PEPPER BROWN BUTTER

### SPICY SCALLOP 15

BROILED | SPICY TOBIKO SAUCE

### FISH TACOS 14

FRIED COD FISH | ASIAN SLAW

## AR PILE OF MUSSELS 12

PEI MUSSELS SIMMERED IN A SMOKED SAKE GARLIC BUTTER BROTH

### GRILLED WHOLE SQUID 15

TRUFFLED GARLIC SOY

### HAMACHI KAMA 12

BROILED YELLOW TAIL JAW | SALT OR TERIYAKI

## SALADS

### HOUSE SALAD 5

GINGER OR SOY VINAIGRETTE

### AVOCADO SALAD 8

GINGER OR SOY VINAIGRETTE

### SPICY SEAWEED SALAD 7

GREEN SEAWEED COATED WITH SPICY SESAME OIL

### HIJIKI SALAD 7

ROASTED BLACK SEAWEED | SIMMERED IN A LIGHT SOY SAUCE

### SEAFOOD SALAD 14

ASSORTMENT OF FISH | RADISH | CUCUMBER | CRAB MEAT | SOY VINAIGRETTE

### OCTOPUS SALAD 14

OCTOPUS | RADISH | CUCUMBER | CRAB MEAT | SOY VINAIGRETTE

### YOSHIDA SALAD 8

RADISH | CUCUMBER | CRAB MEAT | SEAWEED | SPICY MAYO | SOY VINAIGRETTE

### CEVICHE 14

SHRIMP | SEABASS | SURF CLAMS | SPICY LIME VINAIGRETTE

### TUNA CARPACCIO 14

SPICY MAYONNAISE | WASABI VINAIGRETTE

## AR ORA KING SALMON 15

LOMI LOMI | ONION | GARLIC | SWEET SESAME SOY

### TUNA TARTARE 15

TUNA | AVOCADO | CREAMY GARLIC VINAIGRETTE

### HAWAIIAN STYLE TUNA 15

CUCUMBERS | SPICY SESAME VINAIGRETTE

## AR FLUKE USUZUKURI 15

PLUM VINAIGRETTE | OBA LEAF | RADISH SPROUTS

## AR YELLOW TAIL YUZU 14

PICKLED RED ONION AND JALAPENO | PONZU

## AR AKI'S RECOMMENDATIONS

## VEGETABLE APPETIZERS

### VEGETABLES TEMPURA 9

DIPPED IN A TEMPURA BATTER | DEEP FRIED LIGHT AND CRISPY

### VEGETABLE SPRING ROLLS 8

SERVED DEEP FRIED

### AGE DO-FU 9

DEEP FRIED BEAN CURD | SCALLIONS | SHAVED BONITO

## AR ROASTED ZUCCHINI 8

TRUFFLED GARLIC MISO BUTTER

## MEAT APPETIZERS

### GYOZA 9

PAN FRIED PORK DUMPLINGS

## AR KUROBUTA SAUSAGE 10

GRILLED | CHIPOTLE MAYO

### NEGIMA YAKI 10

THINLY SLICED BEEF | ROLLED AROUND SCALLIONS

## AR CRISPY CHICKEN FRIES 10

HOMEMADE HONEY MUSTARED

### SICHUAN PORK DUMPLINGS 10

SICHUAN SESAME SAUCE

## AR BABY BACK RIBS 14

STICKY BBQ SAUCE | ASIAN SLAW | SCALLIONS | SESAME SEEDS

### GRILLED PORK BELLY 12

THINLY SLICED | JALAPENO SOY

## AR KOREAN STYLE BEEF TARTARE 15

SPICY PEAR RELISH | GOCHUJANG SAUCE | EGG YOLK

## AR TAN-TAN NACHOS 14

SPICY GROUND BEEF AND PORK | BEANS | CHEESE | SPICY GARLIC CHIPS



## KITCHEN ENTREE

### CHICKEN BREAST 20

TERIYAKI SAUCE

### FRESH FILET OF SALMON 26

TERIYAKI OR LEMON BUTTER SAUCE

### SIRLOIN STEAK 25

TERIYAKI OR TRUFFLED GARLIC SOY

### JUMBO SHRIMP 26

TERIYAKI OR LEMON BUTTER SAUCE

### FRESH FILET OF COD 28

GARLIC MISO BUTTER

### CHICKEN KATSU 20

PANKO CRUSTED | DEEP FRIED GOLDEN BROWN

### SHRIMP TEMPURA 24 | VEGETABLES TEMPURA 20

TEMPURA BATTER | DEEP FRIED LIGHT AND CRISPY

## FRIED RICE AND NOODLES

### FRIED RICE 12

CHICKEN | BEEF | PORK | SHRIMP | VEGETABLES

### HOISIN DUCK FRIED RICE 18

SLOW COOKED DUCK

### PORK BELLY FRIED RICE 15

CHOPPED PICKLED JALAPENO

### TERIYAKI NOODLE 8

SAUTEED UDON NOODLE WITH TERIYAKI SAUCE

### NABEYAKI UDON 26

COD | SCALLOP | SALMON | CLAMS | SHRIMP TEMPURA | POACHED EGG

### **AR** RAMEN 18

TRADITIONAL SOY | TONKOTSU | SPICY MISO

## SUSHI

### SUSHI APPETIZER 12 (A LA CARTE PRICE 18.25)

CHEF'S CHOICE OF 5 PC SUSHI

### SUSHI ENTRÉE 29 (A LA CARTE PRICE 35.75)

CHEF'S CHOICE OF 8PC SUSHI AND TUNA ROLL

### POPULAR SUSHI ENTRÉE 32 (A LA CARTE PRICE 34.50)

3 PC EACH TUNA SALMON YELLOW TAIL SUSHI

### CHIRASHI 26

ASSORTED RAW AND COOKED FISH OVER SUSHI RICE

## SASHIMI

### SASHIMI APPETIZER 16 (A LA CARTE PRICE 20.75)

CHEF'S CHOICE OF 4 KINDS OF SASHIMI

### SASHIMI ENTRÉE 32 (A LA CARTE PRICE 34.25)

CHEF'S CHOICE OF 14 PC OF SASHIMI

### POPULAR SASHIMI ENTRÉE 35 (A LA CARTE PRICE 37.50)

5 PC EACH TUNA, SALMON, YELLOW TAIL SASHIMI

## COMBINATION

### SUSHI AND SASHIMI ENTREE 35 (A LA CARTE PRICE 50.50)

CHEF'S CHOICE OF 10 PC SASHIMI | 5 PC SUSHI | TUNA ROLL

### SUSHI FOR TWO 72 (A LA CARTE PRICE 86.50)

CHEF'S CHOICE OF 18 PC SUSHI | TUNA ROLL | CALIFORNIA ROLL  
SHRIMP TEMPURA ROLL

### SUSHI AND SASHIMI FOR TWO 75 (A LA CARTE PRICE 108.00)

CHEF'S CHOICE OF 20 PC SASHIMI | 10 PC SUSHI | TUNA ROLL  
CALIFORNIA ROLL | SUSHIYOSHI ROLL

**\*\*\*DUE TO RISING FOOD COSTS, WE NO LONGER ALLOW  
SUBSTITUTIONS.**

**SORRY FOR THE INCONVENIENCE. \*\*\***

CONSUMER ADVISORY: THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH REDUCES THE RISK OF  
FOODBORNE ILLNESS

## **AR** OUR VERY OWN

### EEL RISOTTO 24

BBQ EEL | HIJIKI SEAWEED | KINSHI TANAGO | SESAME SEEDS

### ASARI ABURA SOBA 18

SPICY BROSS LESS RAMEN | JAPANESE LITTLE NECK CLAMS

### DEJI GALBI DON 18

SAUTEED SPICY PORK BELLY AND CABBAGE OVER WHITE RICE

### TORI-MESHI 18

JAPANESE STYLE CHICKEN RISOTTO WITH BURDOK AND HIJIKI SEAWEED

## JAPANESE FONDUE

### *SHABU SHABU 40.00 PER PERSON*

THINLY SLICED SIRLOIN STEAK, VEGETABLES AND NOODLES SERVED RAW FOR YOU  
TO COOK IN OUR OWN SAVORY BROTH, SERVED WITH SIDE OF SESAME AND PONZU  
DIPPING SAUCE

### *SUKIYAKI 40.00 PER PERSON*

THINLY SLICED SIRLOIN STEAK, VEGETABLES AND NOODLES SERVED RAW FOR YOU  
TO COOK IN OUR SWEET SUKIYAKI SAUCE, SERVED WITH AN OPTIONAL RAW EGG  
FOR DIPPING UPON REQUEST

## JAPANESE STYLE FULL COUESE MEAL

### *OMAKASE 90.00 PER PERSON*

*6 COURSE CHEF'S TASTING MENU, THE  
INGREDIENTS VARY ACCORDING TO THE  
SEASON.*

**\*\*\*JAPANESE FONDUE REQUIRE 24HR NOTICE\*\*\***

**\*\*\*OMAKASE REQUIRE 72HR NOTICE\*\*\***

