

Beverages

1. Beer

Sapporo 12oz – \$4.00
Ashahi 12oz – \$4.00

Miller Lite 12oz – \$3.75
Tiger 16oz – \$4.50

2. Soft Drink - \$2.75

Pepsi
Mountain Dew
Dr. Pepper

Diet Pepsi
Sierra Mist
Pink Lemonad



3. Fresh Juice - \$4.00

Orange
Apple



Watermelon
Pineapple



4. Bubble Tea – 4.00

Avocado Milkshake
Strawberry
Green Tea
Honeydew

Mango
Coconut
Thai Tea
Taro



5. Iced Tea (Sweet or Unsweet)

\$2.50

6. Iced-Lemon Tea

\$2.75

7. Iced Thai Tea

\$3.50

8. Hot Green Tea

\$3.00

9. S.Pellegrino Sparkling Water

\$2.75

10. Fresh Lemon Freeze

\$3.50

*Sweet and Sour with Sparking Water

11. Sunrise

\$4.00

*Orange juice, Pineapple juice, Sweet and Sour, Grenadine

12. Cranberry Freeze

\$4.00

*Sweet and Sour, Cranberry juice, Sparkling Water

13. Virgin Mary

\$4.00

*Tomato juice, Tabasco, Pepper, Worcestershire Sauce

14. Virgin Colada

\$4.00

*Pineapple juice, Pina Colada mix, Vanilla Ice Cream

15. Burabura Brew

\$4.00

*Pineapple juice, Ginger Ale, Grenadine



Appetizers

| | | |
|---|--|--------|
| A1. Calamari Salad |  | \$4.50 |
| A2. Seaweed Salad | | \$4.00 |
| A3. Crab Rangoon (3 pcs) |  | \$2.75 |
| A4. Egg Roll (2 pcs) | | \$2.75 |
| A5. Asparagus Tempura | | \$4.50 |
| A6. Shrimp Tempura (3 pcs) | | \$5.00 |
| A7. Tuna Tataki | | \$5.50 |
| *Seared tuna , Japanese spice, scallion, ponzu sauce, Kaiware sprouts and salad | | |
| A8. Edamame | | \$4.50 |
| A9. Deep Fried Dumpling (4 pcs) | | \$4.50 |
| A10. Spring Roll | | \$5.50 |
| *Rice paper, green leaf, carrot, cucumber, avocado, shrimp, crab stick | | |
| A11. Vegetable Wrap | | \$4.75 |
| *Rice paper, green leaf, carrot, avocado, cucumber | | |
| A12. Green Salad |  | \$4.50 |
| *Ginger dressing | | |
| *Sesame dressing for additional \$1.00 | | |
| A13. Octopus Carpaccio | | \$5.50 |
| *Thinly sliced octopus, parsley oil, onion, scallions, salmon roe's , ponzu sauce, sesame seed, and Kaiware sprouts | | |
| A14. Inari | | \$3.75 |
| *Sushi rice, inari, crab salad with spicy mayo (2 pcs) | | |
| A15. Makimono (Seaweed out side roll) | | \$5.50 |
| *Sushi rice, seaweed, and choice of tuna, salmon, yellow tail, red snapper , avocado, white tuna , cucumber, tamago (steamed egg) | | |
| A16. Natoru Maki | | \$6.50 |
| * Tuna and salmon , avocado wrap with cucumber, ponzu sauce and scallions | | |

Desserts

| | |
|---|--------|
| 1. Ice Cream (served with deep fried apple) | \$4.00 |
| *Vanilla, Green Tea, or Black Sesame | |
| 2. Deep Fried Cheese Cake | \$5.50 |
| *Topped with Strawberry, Caramel or Chocolate syrup | |

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Sushi

Nigiri (2 pcs)

| | |
|-----------------------|--------|
| Tuna | \$5.00 |
| Salmon | \$5.00 |
| White Tuna | \$5.00 |
| Yellow Tail | \$5.00 |
| Shrimp | \$4.00 |
| Red Snapper | \$4.00 |
| Octopus | \$4.00 |
| Squid | \$4.00 |
| Scallop | \$5.00 |
| Crab Stick (3pcs) | \$4.00 |
| Giant Shrimp | \$7.50 |
| Eel | \$5.00 |
| Horse Mackerel | \$4.00 |

Sashimi (3 pcs)

| | |
|-------------------------------|--------|
| Tuna | \$6.25 |
| Salmon | \$5.00 |
| White Tuna | \$6.25 |
| Yellow Tail | \$6.00 |
| Red Snapper | \$5.00 |
| Octopus | \$4.50 |
| Saba | \$4.50 |
| Horse Mackerel (4 pcs) | \$5.00 |



Chef Special Sushi Combos

- | | |
|---|---------|
| CS1. Sashimi Platter | \$21.00 |
| *3 pieces each – salmon , tuna , yellow tail , and white tuna | |
| CS2. Nigiri Platter | \$18.50 |
| *Chefs choice of 10 pieces of nigiri | |
| CS3. Aji Combo | \$15.00 |
| *2 pcs salmon nigiri, 2 pcs yellow tail , 2 pcs mackerel , seaweed outside tuna roll | |
| CS4. Combo A | \$15.50 |
| *5 pcs nigiri (2 salmon , 1 ebi shrimp, 2 yellow tail) and Crunchy Munchy Roll | |
| CS5. Combo B | \$15.00 |
| *3 pcs salmon sashimi, Spicy Tuna Roll, avocado on top, and 6 pcs yellow tail (makimono) | |
| CS6. Combo C | \$15.00 |
| *6 pcs sashimi (2 salmon , 2 white tuna , 2 octopus) and Spider Roll | |
| CS7. Combo D (Fully Cooked) | \$14.50 |
| *Crab Rangoon Roll, 2 pcs avocado nigiri, 2 pcs tempura shrimp nigiri, 2 spicy crab nigiri | |
| CS8. Combo Special (Serves 2) | \$29.00 |
| *Crazy Salmon Roll, Tuna Lover Roll, 2 salmon nigiri, 2 ebi shrimp nigiri, 2 yellow tail nigiri, 2 spicy crab nigiri, 2 pcs mackerel , seaweed salad | |

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Signature Rolls

- Aji1. Aji Rainbow Roll** \$14.50
 *California roll topped with **tuna, salmon**, shrimp, **red snapper, white tuna, red tobiko, orange masago, black masago**, wasabi **tobiko**, crunchy flake, spice sauce, wasabi mayo, scallions
- Aji2. Okolona Roll** \$14.50
 *Spicy **tuna** and cucumber roll, topped with creamy **salmon, tobiko, masago**
- Aji3. Hokkaido Roll** \$15.00
 *Spicy crab roll, topped with **salmon**, torched spicy **scallop, salmon roe's**
- Aji4. Super Tiro Roll** \$14.50
 ***Tuna, salmon** and cucumber roll, topped with torched **yellow tail**, mango, cilantro, ponzu sauce, sesame sauce



Sushi Rolls



- 1. Regular Spicy Roll** \$7.50
 *Cucumber, choice of meat (**tuna, salmon**, shrimp, **white tuna, red snapper, saba, yellow tail**)
- 2. Vegetable Roll** \$6.50
 *Cucumber, pickled radish, carrot, avocado
- 3. California Roll (Fully Cooked)** \$6.50
 *Crab, avocado and cucumber
- 4. California Delight** \$7.50
 *California roll, **masago** on top
- 5. Cream Cheese Roll** \$8.50
 *Avocado, cream cheese, and choice of **tuna, salmon, white tuna, red snapper**, saba, smoked salmon, tempura shrimp, crab stick, or **yellow tail**
- 6. Tempura Roll** \$10.00
 *Tempura shrimp, cream cheese, avocado, eel sauce
- 7. Black Dragon Roll** \$14.50
 *Spicy crab, avocado, topped with torched eel, eel sauce
- 8. Crunchy Munchy** \$11.50
 *Spicy crab, avocado, topped with shrimp, crunchy onion, eel sauce, spicy mayo sauce
- 9. Yum Yum Roll** \$9.00
 *Crab salad with yum yum sauce
- 10. Dynamite Roll** \$12.00
 *Spicy crab and cucumber, topped with **spicy tuna**, jalapeno, scallion, spicy mayo, sriracha
- 11. Monster Shrimp Roll** \$13.00
 *Tempura shrimp, cream cheese, avocado, topped with ebi shrimp, scallions, spicy mayo sauce, eel sauce



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- 12. Super Volcano Roll** \$11.50
*Crab, avocado, topped with seared spicy crab salad
- 13. Rainbow Roll** \$12.00
*California roll, topped with five different kinds of fish (**tuna, salmon, shrimp, white tuna** and **red snapper**)
- 14. Tuna Lover** \$13.00
***Spicy tuna**, topped with torched **white tuna**, spicy mayo, wasabi sauce, eel sauce
- 15. Salmon Lover** \$13.00
***Salmon**, cheese, topped with torched **salmon**, spicy mayo sauce, wasabi sauce, eel sauce
- 16. Spider Roll** \$10.00
*Deep fried softshell crab, green leaf, avocado, eel sauce
- 17. Salmon Skin Roll** \$9.00
*Tempura salmon skin, avocado, topped with bonito flake, spicy mayo, eel sauce
- 18. Eel Roll** \$9.00
*Eel, avocado and eel sauce
- 19. Play Boy Roll** \$12.50
*Shrimp tempura, avocado, topped with **tuna**, spicy mayo, eel sauce, crunchy flake
- 20. Volcano Roll** \$11.50
*Spicy crab, avocado, topped with spicy **tuna, masago**, scallion, spicy mayo, wasabi sauce, sriracha sauce
- 21. Fire Roll (Flaming Plate)** \$10.50
*Tempura shrimp, cream cheese, avocado, topped with fatty **salmon** or eel, eel sauce, spicy mayo, scallion
- 22. Surf and Turf** \$14.50
*Crab Rangoon, asparagus, topped with thin-sliced **beef** (torched), spicy mayo, wasabi sauce, eel sauce
- 23. Shrimp Bomb** \$12.50
*Tempura shrimp, avocado, topped with chopped tempura shrimp, spicy mayo, eel sauce, sesame seed, scallion
- 24. Sumo Roll** \$12.50
***Tuna, salmon, yellow tail**, cream cheese, avocado, spicy mayo sauce, wasabi sauce, eel sauce, scallion
- 25. Crazy Salmon Roll** \$13.50
***Salmon**, cucumber, avocado, topped with **salmon, salmon roe's**, spicy mayo sauce
- 26. Mango Tango** \$11.50
*Mango, cream cheese, and crab roll, topped with crab salad, mango slices and mango sauce
- 27. Mango Dragon Roll** \$12.00
*Tempura shrimp and avocado roll, topped with spicy **tuna**, mango slices, eel sauce and mango sauce
- 28. Dragon Roll** \$13.50
*Spicy tuna, cucumber, topped with spicy crab, avocado, tobiko, sesame seed, eel sauce



Deep Fried Sushi

- | | |
|---|---------|
| 1. Pink Lady | \$11.00 |
| *Soya paper, avocado, ebi shrimp, crab stick, eel sauce | |
| 2. Crazy California Roll | \$10.00 |
| *Avocado, cream cheese, crab stick, spicy mayo, eel sauce | |
| 3. Crab Rangoon Roll | \$9.50 |
| *Chef special crab rangoon roll, sweet chili sauce, eel sauce | |
| 4. Salmon Cream Cheese Roll | \$12.00 |
| *Cream cheese, avocado, salmon , eel sauce, spicy mayo | |
| 5. Cha Cha Roll | \$11.00 |
| *Ebi shrimp, crab stick, cream cheese, asparagus, spicy mayo, eel sauce | |



Fried Rice

*Spicy level 1-2-3



FR1. Hibachi Fried Rice

Steak - \$14.50 Chicken - \$13.00 Shrimp - \$13.50 **Mix Two Meats - \$16.50

*Served with miso soup, salad, and sautéed vegetables

FR2. Pineapple Fried Rice (Choice of chicken, beef, shrimp) \$11.75

*Fresh pineapple, cashew nuts, raisins, egg, curry powder, stir fry sauce

FR3. Thai Basil Fried Rice (Choice of chicken, beef, shrimp) \$11.00

*Homemade basil paste, fresh thai basil leaves, egg, garlic, and stir fry sauce

FR4. Tofu Vegetable Fried Rice \$10.00

FR5. Fried Rice with egg \$5.00

*Side order

FR6. Steamed Rice \$2.50

*Side order



Kid's Menu*

*Children under 12 please

- | | |
|---|--------|
| 1. Stir fry Lo Mein | \$5.00 |
| *Choice of Chicken or Shrimp | |
| 2. Fried Rice | \$5.00 |
| *Choice of Chicken or Shrimp – simple fried rice with egg roll | |
| 3. Orange Chicken | \$5.00 |
| *Served with steamed rice and egg roll | |
| 4. Chicken Tonkatsu | \$7.00 |
| *Deep fried breaded chicken thigh, french fries, tonkatsu sauce, tartar sauce | |
| 5. French Fries | \$4.00 |

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Stir Fried Noodles

*Spicy level 1-2-3

*(Choice of Beef, Chicken, Shrimp, or Tofu & Vegetables)

SN1. Yaki Soba

*Cabbage, carrot, bean sprouts, egg, stir fried yaki soba noodles with garlic and yaki sauce



\$11.50

SN2. Yaki Udon

*Cabbage, carrot, bean sprouts, egg, stir fried udon noodles with garlic and yaki sauce

\$11.50

SN3. Pad Thai

*Bean sprouts, egg, peanut, green onion, stir fried rice noodles with garlic and pad thai sauce

\$11.50

SN4. Lo Mein

*Bok choy, carrot, bean sprouts, green and red bell pepper, green onion, garlic, lo mein noodles, and stir fry sauce

\$11.50

SN5. Singapore Chow Mei Fun

* Bean sprouts, egg, peanut, green onion, green and red bell pepper, carrot, cabbage, stir fried rice noodles, curry powder, stir fry sauce

\$11.50

Soups

*Served with free salad

(Mild Spice)

S1. Tom Yam Soup (Seafood)

*Homemade tom yam paste
*Served with steamed rice



\$9.50

S2. Kimchi Soup (Pork and tofu)

*Napa cabbage, hot pepper, garlic, green onion, salt, hondashi, fish sauce
*Served with steamed rice

\$9.50

S3. Ramen Noodles Soup

*Ramen noodle soup, fish cake, ramen egg, seaweed, green onion, sweet corn and choice of:

- Chashu Pork
- Tonkatsu (Deep fried breaded chicken thighs)
- Tempura shrimp & vegetables

\$11.50

S4. Vietnamese Pho Soup

*Homemade beef broth, rice noodles, thin sliced beef, meatballs, bean sprouts, cilantro, jalapenos, basil leaves

\$11.50

S5. Udon Noodles Soup

*Choice of Beef or Shrimp Tempura

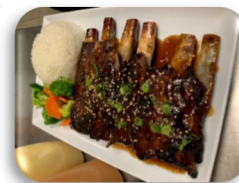
Dashi broth, udon noodles, shitake mushroom, carrots, broccoli, scallions

\$11.50

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Special Plates

- SP1. Japanese Curry** (Chicken or Beef) \$12.50
 *Japanese curry, potato, carrot, onion
 *Choice of steamed rice, udon noodle (thick noodle), or yaki soba (buckwheat noodle)
- SP2. Teriyaki** **Chicken.....**\$12.50
Beef.....\$13.50
 *Served with steamed rice and vegetables
 *Substitute fried rice with egg for additional \$2.50
- SP3. Tempura Platter** \$12.00
 *Shrimp, breaded mackerel, crab stick, vegetable tempura, steamed rice
- SP4. Chicken Tonkatsu** \$12.00
 *Deep fried breaded chicken thigh, served with steamed rice, tonkatsu sauce, tartar sauce
- SP5. Fried Fish** \$11.50
 *5 pieces deep fried bread mackerel, served with steamed rice, Japanese mayo, tartar sauce, green salad with ginger dressing
- SP6. Baby Ribs** \$13.00
 *Galbi (Korean BBQ sauce) marinated baby ribs, steamed rice, steamed vegetables
- SP7. Aji Special Poke Bowl** \$13.50
 *(Choice of **salmon**, **tuna**, or **yellow tail**) served with sushi rice, cucumber, avocado, house special poke sauce, scallion
- SP8. Salmon Don** \$12.00
 *Sushi Rice, **salmon**, **salmon roe's**, scallion, ponzu sauce on side
- SP9. Crab Tower** (fully cooked) \$12.00
 *Sushi rice, softshell crab, spicy crab, avocado, cucumber, eel sauce, spicy mayo sauce, tempura flake, scallion
- SP10. Hand Roll** \$6.50
 *(Choice of **salmon**, **tuna**, **yellow tail**, spicy crab, **white tuna**, **spicy tuna**, eel) served with shiso leaves, cucumber, avocado
- SP11. Aji Hand Roll** \$7.50
 *Shiso leaves, cucumber, avocado, creamy **tuna**, **salmon**, **tobiko**, **masago**
- SP12. Fully Cooked Hand Roll** \$6.50
 *Shiso leaves, cucumber, avocado, spicy crab, tempura shrimp, spicy mayo, eel sauce
- SP13. Osaka Sushi** (pressed sushi) \$14.00
 *Sushi rice, **horse mackerel**, **tuna**, **salmon**



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\$9.99 Lunch Special \$9.99

**Served with miso soup and iced-lemon tea or iced tea*

- 1. Fried Rice** (*Choice of chicken, beef, shrimp, salmon or vegetables*)
**Fried rice with eggs*
- 2. Pad Thai** (*Choice of chicken, shrimp or tofu vegetables*)
**Bean sprouts, egg, green onion, peanuts, and rice noodles with pad thai sauce*
- 3. Lo Mein** (*Choice of chicken, beef, shrimp or tofu*)
**Bok Choy, red and green bell peppers, egg, garlic and egg noodles*
- 4. Mongolian Beef**
**Served with steamed rice, stir fried beef, green onion and ginger*
- 5. Singapore Chow Mei Fun**
**Choice of chicken, beef or shrimp*
- 6. Orange Chicken**
**Served with steamed rice and sautéed vegetables*
- 7. General Tso's Chicken**
**Served with steamed rice and sautéed vegetables*
- 8. Sweet and Sour**
**Served with steamed rice and sautéed vegetables*
- 9. Yaki Soba**
**Cabbage, carrot, bean sprouts, egg, stir fried yaki soba noodles with garlic and yaki sauce*
- 10. Yaki Udon**
**Cabbage, carrot, bean sprouts, egg, stir fried udon noodles with garlic and yaki sauce*



Bento Box Lunch Set

**Served with soup, salad, steamed rice, fruit and homemade iced-lemon tea or iced tea*

B1. Teriyaki Chicken - \$10.50

B2. Teriyaki Beef - \$11.00

B3. Tempura Set - \$10.50

**Tempura shrimp, tempura crab and tempura vegetables*

B4. Sushi Roll Sets - \$10.00

**Served with tamago instead of steamed rice*

Choose one:

- A) Salmon Skin tempura roll with eel sauce and bonito flake
- B) Cream cheese, crab and avocado roll
- C) Spicy tuna with cucumber roll
- D) Tempura shrimp and avocado roll with eel sauce
- E) California roll



**Lunch Specials and Boxes
available 11:30 - 3:00**

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