

Aoi



Japanese Restaurant & Bar

Sushi Entrée

<u>寿司</u>	<u>SUSHI DINNER</u> <i>with Soup or Salad</i> 9 Pieces of Nigiri & 1 Roll	32	
	<u>SUSHI OMAKASE</u> <i>with Soup or Salad</i> Chef's Choice of 9 Pieces Deluxe Nigiri Sushi & 1 Roll	57	
<u>刺身</u>	<u>SASHIMI DINNER</u> <i>with Rice & Soup or Salad</i> 15 Pieces of Sliced Raw Sashimi	40	
	<u>SASHIMI OMAKASE</u> <i>with Rice & Soup or Salad</i> Chef's Choice of 15 Pieces Deluxe Sashimi	70	
<u>寿司&刺身</u>	<u>SUSHI & SASHIMI DELUXE</u> <i>with Soup or Salad</i> Combination of 12 Pieces Sashimi & 6 Nigiri Sushi	60	
<u>ちらし</u>	<u>CHIRASHI</u> <i>with Soup or Salad</i> Assorted Sashimi on Sushi Rice	25	
<u>鉄火丼</u>	<u>TEKKA DON</u> <i>with Soup or Salad</i> Tuna Sashimi & Quail Egg on Sushi Rice	25	
<u>サーモン丼</u>	<u>SALMON DON</u> <i>with Soup or Salad</i> Salmon Sashimi & Ikura on Sushi Rice	25	
<u>バッテラ</u>	<u>BATTERA</u> Pressed Japanese Mackerel Sushi	25	
<u>手巻きセット</u>	<u>HAND ROLL SET</u> <i>with Soup or Salad</i> (Choose from column below)	2 Rolls 12 3 Rolls 15	
<u>巻物セット</u>	<u>REGULAR ROLL SET</u> <i>with Soup or Salad</i> (Choose from column below)	2 Rolls 14 3 Rolls 17	

Spicy Tuna	Tuna	Cucumber
Spicy Salmon	Salmon	Oshinko
Philly	Yellowtail	Umekyu
California	Vegetable	Natto
Shrimp Tempura	Avocado	Kanpyo

A la Carte

寿司、刺身 *Sushi & Sashimi* 1 piece

<u>稲荷</u>	<u>INARI</u>	Bean Curd	3
<u>玉子</u>	<u>TAMAGO</u>	Egg	3
<u>蛸</u>	<u>TAKO</u>	Octopus	4
<u>烏賊</u>	<u>IKA</u>	Squid	4
<u>海老</u>	<u>EBI</u>	Shrimp	4
<u>帆立</u>	<u>HOTATE</u>	Scallop	4
<u>槍烏賊</u>	<u>YARIIKA</u>	Spear Squid	4
<u>ズワイガニ</u>	<u>ZUWAIGANI</u>	Snow Crab	4
<u>平目</u>	<u>HIRAME</u>	Fluke	5
<u>赤身</u>	<u>AKAMI</u>	Tuna	5
<u>ハマチ</u>	<u>HAMACHI</u>	Yellowtail	5
<u>サーモン</u>	<u>SA-MON</u>	Salmon	5
<u>青柳</u>	<u>AOYAGI</u>	Orange Clam	5
<u>イクラ</u>	<u>IKURA</u>	Salmon Roe	5
<u>鰻</u>	<u>UNAGI</u>	Eel	5
<u>ビントロ</u>	<u>BINTORO</u>	Albacore	6
<u>鯛</u>	<u>TAI</u>	Sea Bream	7
<u>鱈</u>	<u>SABA</u>	Japanese Mackerel	7
<u>穴子</u>	<u>ANAGO</u>	Sea Eel	7
<u>ボタン海老</u>	<u>BOTAN EBI</u>	Botan Shrimp	8
<u>大トロ</u>	<u>OTORO</u>	Fatty Tuna	9
<u>雲丹</u>	<u>UNI</u>	Sea Urchin	10

Roll - Rice Outside

<u>CALIFORNIA ROLL</u>	<i>Crab Stick, Avocado, Tobiko</i>	7
<u>YELLOWTAIL ROLL</u>	<i>Yellowtail, Scallion</i>	7
<u>PHILLY ROLL</u>	<i>Salmon, Scallion, Cream Cheese</i>	7
<u>SPICY TUNA ROLL</u>	<i>Spicy Mayo, Tuna, Scallion</i>	8
<u>SPICY SALMON ROLL</u>	<i>Spicy Mayo, Salmon, Scallion</i>	8
<u>EEL CUCUMBER ROLL</u>	<i>Eel, Cucumber, Eel Sauce</i>	8
<u>SHRIMP TEMPURA ROLL</u>	<i>Shrimp Tempura, Lettuce, Eel Sauce</i>	8

Special Rolls

<u>SPIDER ROLL</u>	<i>Softshell Crab, Lettuce, Avocado, Tobiko, Eel sauce</i>	13
<u>DRAGON ROLL</u>	<i>Eel, Cucumber, Avocado, Tobiko, Eel sauce</i>	13
<u>RAINBOW ROLL</u>	<i>Crabstick, Avocado, Tobiko, Tuna, Yellowtail, Salmon</i>	16
<u>TROPICAL ROLL</u>	<i>Spicy Salmon, Mango, Avocado, Tuna, Wasabi sauce</i>	18
<u>DANCING SHRIMP ROLL</u>	<i>Shrimp Tempura, Lobster, Boiled Shrimp, Avocado</i>	18

* *Extra Spicy Mayo / Sriracha / Eel Sauce*

1

Maki - Seaweed Outside

<u>KAPPA MAKI</u>	<i>Cucumber, Sesame</i>	5
<u>OSHINKO MAKI</u>	<i>Pickled Radish, Sesame</i>	5
<u>UMEKYU MAKI</u>	<i>Cucumber, Plum Paste, Sesame</i>	5
<u>NATTO MAKI</u>	<i>Fermented Soybeans, Scallion</i>	6
<u>KANPYO MAKI</u>	<i>Dried Gourd Shavings, Sesame</i>	6
<u>TEKKA MAKI</u>	<i>Tuna</i>	7
<u>ANAKYU MAKI</u>	<i>Sea Eel, Cucumber, Sesami, Eel sauce</i>	9
<u>TOROTAKU MAKI</u>	<i>Fatty Tuna, Pickled Radish, Sesame</i>	13

APPETIZERS

SEE INSERT

SOUPS

<u>MISO SOUP</u>	3
<u>CLEAR SOUP</u>	4

SALADS

<u>HOUSE SALAD</u>	5
<u>SEAWEED SALAD</u>	7
<u>KANI SALAD</u>	9

Kitchen Entrée

<u>照り焼き</u>	<u>チキン</u>	<u>CHICKEN TERIYAKI</u>	<i>with Rice and Soup</i>	16
	<u>ビーフ</u>	<u>BEEF TERIYAKI</u>	<i>with Rice and Soup</i>	28
	<u>トーフ</u>	<u>TOFU TERIYAKI</u>	<i>with Rice and Vegie Clear Soup</i>	17
<u>サーモン</u>		<u>SALMON TARTARE</u>	<i>with Rice and Soup</i>	19
	<u>タルタル</u>	<i>Breaded and Fried Salmon Served with Japanese Tartare Sauce</i>		
<u>天麩羅</u>		<u>SHRIMP TEMPURA</u>	<i>with Rice and Soup or Salad</i>	22
		<i>5 Pieces of Shrimp Tempura</i>		
		<u>ASSORTED TEMPURA</u>	<i>with Rice and Soup or Salad</i>	20
		<i>3 Pieces of Shrimp Tempura and Vegetable Tempura</i>		
		<u>VEGETABLE TEMPURA</u>	<i>with Rice and Vegetable Clear Soup</i>	16
		<i>7 Pieces of Vegetable Tempura</i>		
<u>チキン照り焼き丼</u>		<u>CHICKEN TERIYAKI DON</u>	<i>with Soup or Salad</i>	14
		<i>Chicken Teriyaki on Rice</i>		
<u>牛たたき丼</u>		<u>GYU TATAKI DON</u>	<i>with Soup or Salad</i>	18
		<i>Thin Sliced Beef Steak on Rice</i>		
<u>天丼</u>		<u>TEN DON</u>	<i>with Soup or Salad</i>	15
		<i>Tempura on Rice</i>		

Noodle Soups

HOT

鍋焼きうどん

NABEYAKI UDON

14

*Shrimp Tempura and Vegetable
Udon Noodle in a pot*

天麩羅

TEMPURA SOBA or UDON

14

そば or うどん

Noodle soup with Shrimp Tempura

とろろ

TORORO SOBA or UDON

14

そば or うどん

Noodle Soup with Grated Yam Potato

COLD

天ざる

TEN ZARU

14

*Shrimp Tempura and Soba
Accompanied with Cold Dipping Sauce*

とろろざる

TORORO ZARU

14

*Grated Yam Potato and Soba
Accompanied with Cold Dipping Sauce*

* SOBA- Buckwheat noodles
UDON- Wheat flour noodles

VEGETABLE DISHES

<u>VEGETABLE CLEAR SOUP</u>		5
<u>VEGETABLE HOUSE SALAD</u>		5
<u>SEAWEED SALAD</u>		7
<u>EDAMAME</u>		5
<u>VEGETARIAN HOMEMADE TOFU</u>		6
<u>VEGETARIAN SHISHITO</u>		7
<u>VEGETABLE TEMPURA</u>	<i>with Rice and Vegie Clear Soup</i>	16
<u>TOFU TERIYAKI</u>	<i>with Rice and Vegie Clear Soup</i>	17
<u>VEGETABLE SUSHI SET</u>	<i>6 Pieces of Nigiri & 1 Roll with Vegetable Clear Soup</i>	16
<u>JELLY DOME</u>	<i>Fruits Mixed Clear Jelly with Brown Sugar Syrup</i>	5

DESSERT

<u>ICE CREAM</u>	<i>Green Tea or Vanilla with Red Beans on Top</i>	3.5
<u>ICE CREAM TEMPURA</u>	<i>Deepfried Ice Cream with Tempura Batter</i>	5.5
<u>JELLY DOME</u>	<i>Fruits Mixed Clear Jelly with Brown Sugar Syrup</i>	5

KAISEKI - A Traditional Japanese Multiple Course Meal

Midori

\$65 pp

Vegetarian

Appetizers

Soba

Tofu steak

Agemono - Deep fried dish

Nigiri Sushi

Tome-Wan - Soup

Dessert

Nishiki

\$75 pp

Appetizers

Otsukuri - Sashimi

Yakimono - Grilled Beef/ Fish

Agemono - Deep Fried Dish

Nigiri Sushi

Tome-Wan - Soup

Dessert

AOI

\$100 pp

Appetizers

Chawanmushi - Steamed Egg Custard

Otsukuri - Sashimi

Yakimono - Grilled Beef/ Fish

Agemono - Deep Fried Dish

Nigiri Sushi

Tome-Wan - Soup

Dessert

All Kaiseki Courses need to be reserved 3 days in advance

Due to the seasonal and constant changing nature of Kaiseki cuisine,
We will always provide the best value for our guest.