

AJI JAPANESE BISTRO

THANK YOU

For joining us for our last week. Please forgive us as we are filtering through a lot of our product. Basic cocktails and your favorite old fashioned are available.

We appreciate your patronage, support, and love over the last decade. It's been a fun, wild ride and we could not have done it without the support of this community.

Should you have a craving for some of our staple dishes, please visit us at our new venture in Sacramento:

FUJI SACRAMENTO
1235 BROADWAY
SACRAMENTO, CA 95818
916-661-5327

STREET FOOD

- AJI SPICED EDAMAME | 9
sautéed with garlic, onion, ginger & jalapeño
- TEMPURA ARTICHOKE HEARTS | 12
served with garlic miso & ponzu
- BRUSSEL SPROUTS | 13
furikake & truffle oil
- SEMSAME GREEN BEANS | 13
chilled salad beans with yakiniku & sesame
- HONEY & MACADAMIA NUT PRAWNS | 17
house honey glaze, macadamia nut, green onion
- CRISPY CALAMARI | 16
served with lemon & house wasabi cocktail sauce
- GRILLED SHISHITO PEPPERS | 11
served with ponzu dipping sauce
- PAN SEARED GYOZA | 10
pork & veggie pot stickers served with ponzu
- YAKINIKU BABY BACK STACK | 16
pork ribs in japanese-style bbq sauce
- JAPANESE SPLIT WINGS | 14
wing flats served japanese salt-style with a side of house sweet chili sauce
- KALBI TACOS | 14
korean-style short rib with garlic miso & kimchi slaw
- CRISPY COD TACOS | 14
crispy cod with house kantan sauce & slaw
- CRISPY LUMPIA | 10
chicken & veggie served with house sweet chili
- POTATO CROQUETTE | 15
deep fried potato and vegetable patty with tonkatsu sauce

NOODLES

- YAKISOBA | 13
stir fried noodles with onions, carrots, napa cabbage & anori flakes
- JUMBO PRAWNS | 27
large crispy prawns over garlic noodles

AJI FAVORITES

- SWEET GRILLED RIB EYE | 33
thinly sliced in a sweet yakiniku-teriyaki sauce, served with steamed rice & seasonal veggies
- MISOYAKI SALMON | 21
seared salmon over sautéed mushrooms, served with pickled japanese slaw
- FISH & CHIPS | 21
panko fried alaskan cod over togarashi fries with house tartar, ponzu & sunomono
- STEAK BATAYAKI | 21
thinly sliced rare ribeye, garlic mushroom, ponzu onions
- VEGETABLE DONBURI | 18
seasonal vegetables, mushrooms, napa cabbage, ginger & roasted cashews over brown rice

PLEASE NOTE: since we are filtering out of a lot of our product, we may not be able to accommodate allergy or dietary restrictions as we previously have been able. We sincerely apologize for this inconvenience.

SUSHI ROLLS

YATTO MAKI | 15
crab mix, cucumber, avocado and *torched* bincho maguro

RŪKĪ MAKI | 15
ebi, avocado, crab mix and shrimp tempura

SURO MAKI | 17
spicy tuna, tempura shrimp, avocado and sake

ANGRY TUNA MAKI | 15
spicy tuna, maguro, cucumber, sriracha and togarashi

DRAGON MAKI | 17
tempura shrimp, crab mix, avocado and broiled unagi

TSUKIJI MAKI | 17
tempura shrimp, spicy tuna, sake, bincho maguro and jalapeño

RAINBOW MAKI | 17
tempura shrimp, spicy tuna, crab mix, bincho maguro, sake, ebi, and maguro

UNIVERSAL MAKI | 18
tempura shrimp, crab mix, spicy tuna, maguro, avocado and broiled unagi

SALADS

HOUSE GREEN SALAD | 7

WAKAME | 7

SUNOMONO | 7

ZESTY MIXED GREEN SALAD | 18
mixed greens, avocado, sunomono, crispy chickpeas with house yuzu dressing seared salmon

CHOPPED CHICKEN SALAD | 17
mixed greens, cabbage, crispy wontons, carrots and grilled teriyaki chicken with house sesame ginger dressing

RAW BAR

GARLIC SALMON | 18
lightly torched sake, crunchy garlic and lomi sauce with shiso pico

HAMACHI JALAPEÑO | 19
hamachi, spicy miso, sesame, ponzu, and jalapeños

AJI FIN | 18
bincho maguro, sesame, ponzu, green onions and jalapeños

7PC SASHIMI | 18
chef's choice sashimi
no substitutions

NIGIRI BY THE PIECE

MAGURO | 5.5
SAKE | 4
BINCHO MAGURO | 4

EBI | 4
HAMACHI | 4
UNAGI | 4

ADD FRESH WASABI | 3.5

* CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS *

THE BAR

SYRUPS, TONICS, & MIXERS ARE MADE IN HOUSE BY OUR AMAZING BAR TEAM.

HOUSE STAPLES

HOUSE GIN & TONIC | 14
gin, house tonic, lime, soda

CUCUMBER MULE | 14
house infused cucumber vodka, ginger, lime

AJI OLD FASHIONED | 14
old forester bourbon, natural cane, orange bitters
get it cedar smoked + 1

BOURBON BERRY | 14
old forester bourbon, house sour, fresh berries

WINE BY THE GLASS

PROSECCO | 9

SPRAKLING ROSÉ | 11

ROSÉ | 9

CHARDONNAY | 9

PINOT GRIGIO | 10

PINOT NOIR | 11

CABERNET SAUVIGNON | 10

BEER

SAPPORO | 7

ASAHI | 6

JETRONIC HAZY IPA | 8
red bus brewing co.

KABRU WEST COAST IPA | 8
solid ground brewing co.

HOUSE HOT SAKE

SMALL | 7

LARGE | 10