

AJI JAPANESE BISTRO

ASK YOUR SERVER ABOUT OUR TRUST OPTION.

STREET FOOD

AJI SPICED EDAMAME | 9

sautéed with garlic, onion, ginger & jalapeño

KAKUNI BUNS | 15

bao bun, braised pork belly, hoisin, green onion

TEMPURA ARTICHOKE HEARTS | 12

served with garlic miso & ponzu

BRUSSEL SPROUTS | 13

furikake & truffle oil

GARLIC GREEN BEANS | 13

sautéed beans in butter garlic

MIXED TEMPURA | 16

tempura battered shrimp & seasonal vegetables

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

VEGGIE TACOS | 13

crispy asparagus, pickled red onion, garlic miso & sunomono slaw

POKE TACOS | 15

house rainbow poke with sunomono slaw in a crispy wonton shell

CRISPY LUMPIA | 10

chicken & veggie served with house sweet chili

SALT & PEPPER

sautéed with jalapeno, onion, & five spice
crispy tofu 12 | pork belly 15 | crispy shrimp 17

POTATO CROQUETTE | 15

deep fried potato and vegetable patty with tonkatsu sauce

AJI FAVORITES

AJI BURGER & FRIES | 16

house beef patty with oyster sauce, tomato & garlic miso served with house togarashi fries

SHISHITO TUNA MELT | 18

seared tuna, grilled shishito peppers, parmesan crust on japanese toast, served with house togarashi fries

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

NOODLES

YAKISOBA | 13

stir fried noodles with onions, carrots, napa cabbage & anori flakes

SAPPORO TEMPURA UDON | 17

sapporo miso broth, tempura shrimp, zucchini, eggplant, asparagus, & kakiage

TONKOTSU RAMEN | 19

char siu, egg, tempura shrimp, spinach, bamboo, wood ear, kamaboko & green onions in house tonkotsu broth

JUMBO PRAWNS | 27

large crispy prawns over garlic noodles

NIKU UDON | 21

thinly sliced ribeye, onion, kamaboko, bamboo, udon noodles and shiro dashi

SPICY CHICKEN RAMEN | 19

grilled chicken, sprouts, spinach, kimchi, bamboo, kamaboko, jalapeño & crunchy garlic in house spicy broth

SALADS

HOUSE GREEN SALAD | 7

WAKAME | 7

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

RAW BAR

AJI COMBO | 25
chef's choice sushi plate
5pc sashimi, 3pc nigiri, 3 pc tekka maki
NO SUBSTITUTIONS

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

TUNA CRUNCH | 20
panko crusted, light sear, sesame and yakiniku

SALMON BON BON | 18
fresh salmon, crab mix, kantan sauce, garlic miso, &
bubu arare

SUSHI ROLLS

EGGPLANT MAKI | 15
grilled eggplant, tempura asparagus, avocado and
cucumber

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

RONIN MAKI | 18
crab mix, tempura shrimp, avocado, *torched* sake,
unagi, and togarashi

SUNOMONO | 7

ZESTY MIXED GREEN SALAD | 18
mixed greens, avocado, sunomono, crispy chickpeas
with house yuzu dressing with choice of seared
salmon or sea steak

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

STANDARD RAW | 36
maguro, bincho maguro, sake, hamachi, hotate and
smoked ika sansai

CHIRASHI | 40
chef's choice sashimi, sunomono, wakame and fresh
wasabi over sushi rice

TAIHA MAKI | 19
crab mix, avocado, tempura shrimp topped with
bincho maguro and maguro poke

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

ZATOICHI MAKI | 20
"the blind roll" chef's daily maki
NO MODIFICATIONS

NIGIRI BY THE PIECE

MAGURO | 5.5
SAKE | 4
BINCHO MAGURO | 4

EBI | 4
HAMACHI | 4
UNAGI | 4

TOBIKO | 5.5
HOTATE | 5.5
ADD FRESH WASABI | 3.5

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