

AJI JAPANESE BISTRO

ASK YOUR SERVER ABOUT THE TRUST OPTION.

STREET FOOD

AJI SPICED EDAMAME | 9
garlic, onion, ginger, & jalapeños

TEMPURA ARTICHOKE HEARTS | 11
with garlic miso & spicy ponzu

MANGO GLAZED EGGPLANT | 13
panko eggplant, yuzu-mango glaze

SESAME GREEN BEANS | 13
yakiniiku sauce & sesame oil

MIXED TEMPURA | 15
with shrimp & assorted vegetables

HONEY & CASHEW PRAWNS | 16
with honey glaze & green onion

CRISPY CALAMARI | 16
with lemon & wasabi cocktail sauce

GRILLED SHISHITO PEPPERS | 10
served with ponzu dipping sauce

JAPANESE SPLIT WINGS | 14
japanese salt served with side of sriracha

KALBI TACOS | 14
with garlic miso & kimchi slaw

CRISPY COD TACOS | 14
with house kantan sauce & slaw

VEGGIE TACOS | 14
with garlic miso & sunomono slaw

POKE TACOS | 14
rainbow poke & sunomono slaw

YAKINIKU BABY BACK STACK | 15
pork ribs in japanese bbq sauce

STREET TONKATSU | 13
with katsu dipping sauce

PAN SEARED GYOZA | 10
pork & veggie with spicy ponzu

CRISPY LUMPIA | 10
pork & veggie with sweet chili

AJI FAVORITES

AJI BURGER & FRIES | 16
house beef patty, tomato and garlic miso with togarashi fries

SHISHITO TUNA MELT | 18
seared tuna, grilled shishito peppers, parm crust on a japanese toast

BRAISED SHORT RIBS | 20
sweet chili and boneless thai basil short ribs over broccoli

SWEET GRILLED NEW YORK | 22
thinly sliced in a sweet yakiniiku-teriyaki sauce

NIKU TATAKI | 19
seared new york, crispy onions, ponzu, garlic miso

STEAK BATAYAKI | 19
thinly sliced rare ribeye, garlic mushrooms, ponzu onions

MISOYAKI SALMON | 20
seared salmon with wild mushrooms and japanese slaw

FISH & CHIPS | 21
panko fried alaskan cod with miso-tartar, ponzu and sunomono

NOODLE & RICE

YAKISOBA | 13
stir fried noodles with onions, carrots, napa cabbage, aonori flakes and beni shōga

VEGETABLE DONBURI | 18
seasonal vegetables, mushrooms, napa cabbage, ginger, and toasted cashews over brown rice

JUMBO PRAWNS | 25
large prawns, salt and pepper style, over garlic noodles

CHILLED UDON | 16
shrimp tempura, green onion, sesame, kakiage, and nori flakes in chilled house broth

TONKOTSU RAMEN | 18
char siu, egg, tempura shrimp, spinach, bamboo, wood ear and green onions in house tonkotsu broth

SPICY CHICKEN RAMEN | 19
grilled chicken, sprouts, spinach, kimchi, menma jalapeños and crunchy garlic in house spicy broth

SPLIT CHARGE + 4 | SUB UDON + 3 | SUB BROWN RICE + 3
ADD EGG + 2 | ADD MUSHROOMS OR CRISPY TOFU + 5
ADD CHAR SIU OR TERIYAKI CHICKEN + 5 | KALBI BEEF OR SEARED SALMON +7

SALADS

HOUSE GREEN SALAD | 7

WAKAME | 7

SUNOMONO | 7

NY STEAK SALAD | 19
mixed greens, shiso pico, avocado, miso balsamic dressing

RAW BAR

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

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

SEA STEAK | 18
seven spice seared maguro, ponzu onions and micro greens

SUSHI ROLLS

EGGPLANT MAKI | 14
grilled eggplant, tempura asparagus, avocado and cucumber

YATTO MAKI | 14
snow crab, cucumber, avocado and *torched* bincho maguro

RŪKĪ MAKI | 14
ebi, avocado, snow crab and shrimp tempura

SURO MAKI | 16
spicy tuna, tempura shrimp, avocado and sake

ANGRY TUNA MAKI | 14
spicy tuna, maguro, cucumber, sriracha and togarashi

AJI MAKI | 16
panko fried tempura shrimp, spicy tuna, cream cheese and jalapeños

ZESTY SALMON SALAD | 18
mixed greens, avocado, crispy chickpeas and seared salmon with house yuzu dressing

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

HAMACHI JALAPEÑO | 19
hamachi, spicy miso, sesame, lemon, soy and jalapeños

7PC SASHIMI | 18
chef's choice sashimi
NO SUBSTITUTIONS

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

TATAKI MAKI | 16
sea steak, tempura shrimp, snow crab, avocado and cream cheese

DRAGON MAKI | 16
tempura shrimp, snow crab, avocado and broiled unagi

TSUKIJI MAKI | 16
tempura shrimp, spicy tuna, sake, bincho maguro and jalapeños

RAINBOW MAKI | 16
tempura shrimp, spicy tuna, snow crab, hamachi, sake, ebi, and maguro

UNIVERSAL MAKI | 17
tempura shrimp, snow crab, spicy tuna, maguro, avocado and broiled unagi

ZATOICHI MAKI | 19
"the blind roll" chef's choice maki
NO SUBSTITUTIONS

NIGIRI BY THE PIECE

AKAMI | 5.5
CHU-TORO | MP
SAKE | 4
BINCHO MAGURO | 4

EBI | 4
HAMACHI | 4
UNAGI | 4
HOTATE | MP

TOBIKO | 5.5
HAMACHI BELLY | 5.5
SAKE BELLY | 5.5
ADD FRESH WASABI | 3.5