

Aji Japanese Bistro

ASK YOUR SERVER ABOUT THE TRUST OPTION.

STREET FOOD

AJI SPICED EDAMAME | 9

sautéed with garlic, onion, ginger & jalapeño

TEMPURA ARTICHOKE HEARTS | 11

served with garlic miso & ponzu

MANGO GLAZED EGGPLANT | 13

crispy panko eggplant with a yuzu-mango glaze

GARLIC GREEN BEANS | 13

sautéed beans in butter garlic

MIXED TEMPURA | 15

tempura battered shrimp & seasonal vegetables

HONEY & CASHEW PRAWNS | 16

house honey glaze, cashew, green onion

CRISPY CALAMARI | 16

served with lemon & house wasabi cocktail sauce

GRILLED SHISHITO PEPPERS | 10

served with ponzu dipping sauce

PAN SEARED GYOZA | 10

pork & veggie pot stickers served with ponzu

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 | 14

house rainbow poke with sunomono slaw in a crispy wonton shell

YAKINIKU BABY BACK STACK | 15

pork ribs in japanese-style bbq sauce

AGEDASHI TOFU | 11

crispy tofu, chilled dashi, green onion

CRISPY LUMPIA | 10

chicken & veggie served with house sweet chili

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 a 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 | 20

seared salmon over sautéed mushrooms, served with pickled japanese slaw

FISH & CHIPS | 21

panko fried alaskan cod over togarashi fries with house miso-tartar, ponzu & sunomono

STEAK BATAYAKI | 19

thinly sliced rare ribeye, garlic mushroom, ponzu onions

NOODLE & RICE

YAKISOBA | 13

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

VEGETABLE DONBURI | 18

seasonal vegetables, mushrooms, napa cabbage, ginger & roasted cashews over brown rice

COLD UDON | 12

chilled dashi, kakiage, tempura shrimp, green onion, nori flakes

JUMBO PRAWNS | 25

large prawns, salt & pepper style, over garlic noodles

TONKOTSU RAMEN | 18

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

SPICY CHICKEN RAMEN | 19

grilled chicken, sprouts, spinach, kimchi, menma, kamaboko, jalapeño & 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

S A L A D S

HOUSE GREEN SALAD | 7

WAKAME | 7

SUNOMONO | 7

MOOKIE SALAD | 16

sliced cucumber, ika sansai, ponzu, sesame

ZESTY SALMON SALAD | 18

mixed greens, avocado, sunomono, crispy chickpeas and seared salmon with house yuzu dressing

CHOPPED CHICKEN SALAD | 17

mixed greens, cabbage, crispy wontons, carrots and grilled teriyaki chicken with house sesame ginger 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

HAMACHI JALAPEÑO | 19

hamachi, spicy miso, sesame, ponzu, and jalapeños

7PC SASHIMI | 18

chef's choice sashimi

NO SUBSTITUTIONS

STANDARD RAW | 36

maguro, bincho maguro, sake, hamachi, hotate and smoked ika sansai

S U S H I R O L L S

EGGPLANT MAKI | 14

grilled eggplant, tempura asparagus, avocado and cucumber

YATTO MAKI | 14

crab mix, cucumber, avocado and *torched* bincho maguro

RŪKĪ MAKI | 14

ebi, avocado, crab mix 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 jalapeño

TATAKI MAKI | 16

sea steak, tempura shrimp, crab mix, avocado and cream cheese

DRAGON MAKI | 16

tempura shrimp, crab mix, avocado and broiled unagi

TSUKIJI MAKI | 16

tempura shrimp, spicy tuna, sake, bincho maguro and jalapeño

RAINBOW MAKI | 16

tempura shrimp, spicy tuna, crab mix, hamachi, sake, ebi, and maguro

UNIVERSAL MAKI | 17

tempura shrimp, crab mix, spicy tuna, maguro, avocado and broiled unagi

ZATOICHI MAKI | 19

"the blind roll" chef's choice maki
NO SUBSTITUTIONS

N I G I R I B Y T H E P I E C E

MAGURO | 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