

From the Akari Kitchen

Our Japanese dining room service follows traditional IZAKAYA family style meaning the menu is designed for sharing. Most appetizers and entrees are served as soon as prepared for your entire dinner party to share and enjoy.

Omakase

Japanese Master Chef Dinner

A 5-Course Omakase Dinner created by our Master Chef for a Memorable Dining Experience.
\$75 Per Person, Minimum Serving for Two

Kaiseki

Japanese Master Chef Tasting Menu

An 8-Course Kaiseki Dinner created by our Master Chef for a Memorable Tasting Experience.
\$125 Per Person, Minimum Serving for Two

Nabemono

SIRLOIN SUKIYAKI

Sirloin, Noodles & Assorted Vegetables in Soy Broth

SEAFOOD NABE

Lobster Tail, Scallop, Chilean Sea Bass, Salmon & Assorted Vegetables in Clear Broth

Nabemono for Two

Cooked on Your Table

SHABU SHABU

Sirloin, Noodles & Assorted Vegetables in Clear Broth

YOSENABE

Shrimp, Scallop, Chilean Sea Bass & Salmon with Assorted Vegetables in Clear Broth

KOBE BEEF SUKIYAKI

Kobe Beef, Noodles & Assorted Vegetables in Soy Broth

Rice & Noodles

UNAJU

Broiled Eel on Rice with Miso Soup & Oshinko Pickles

NABEYAKI UDON (Japanese White Noodles) or SOBA (Japanese Buckwheat Noodles)

Shrimp Tempura, Egg, Fishcake & Vegetables

TEMPURA ZARU UDON (Cold Japanese White Noodles) or SOBA (Cold Japanese Buckwheat Noodles)

Cold Noodles with Japanese Dipping Broth

YAKI UDON (Stir-Fried Japanese White Noodles) or SOBA (Stir-Fried Japanese Buckwheat Noodles) Your Choice:

Vegetable

Chicken

Beef

Shrimp

Seafood

From the Sushi Bar

Salads

SALMON SKIN SALAD

Broiled Salmon Skin on Field Greens with House Dressing

6.5

DAIKON & SHIITAKE MUSHROOM SALAD

Shredded Japanese Radish with Shiitake Mushrooms

7.5

Appetizers

LOBSTER TAIL & TOBBIKO SALAD

With Cucumber & Spicy Sauce

10

SPICY TUNA TARTAR

With Sunshine Quail Egg & Black Caviar

15

NALUTO ROLL

Tuna, Yellowtail, Salmon, Avocado, & Crabstick wrapped in thinly sliced Cucumber

15

USU ZUKURI

Thinly sliced White Fish served with Scallions & Spicy Minced Radish in Ponzu Sauce

15

BLACK PEPPER TUNA SASHIMI

Sliced Rare Tuna seared with Black Pepper in Ponzu Sauce

15

SUSHI 2-2-2

Two each of Tuna, Yellowtail & Salmon

15

TUNA TATAKI SASHIMI

Seared Tuna with Rare Center in Ponzu Sauce

15

SASHIMI APPETIZER

Chef's Assortment of Select Sashimi

16

SUSHI APPETIZER

Chef's Assortment of Nigiri & Maki

13

AVOCADO TARTAR IN SPICY SAUCE

Choice of Tuna, Salmon, Yellowtail or Crabstick

16

Entrees

Served with Miso Soup

VEGETABLE SUSHI DINNER

18

ALL TUNA SUSHI DINNER

25

SPECIAL ROLL COMBINATIONS

A. *Yellowtail Scallion, Tuna & California Rolls*

17

ALL YELLOWTAIL SUSHI DINNER

26

B. *Spicy Tuna, Salmon Avocado & Eel Cucumber Rolls*

19

SUSHI DINNER

28

TEKKA DON

Sliced Raw Tuna served over Sushi Rice

20

SASHIMI DINNER

32

CHIRASHI SUSHI

Assorted Sashimi served over Sushi Rice

22

SUSHI & SASHIMI COMBINATION

35

BROWN RICE MAKI COMBINATION

Black Pepper Tuna, Spicy Yellowtail, Smoked Salmon & Cucumber Brown Rice Rolls

25

CHEF'S DELUXE SUSHI FOR TWO

55

CHEF'S DELUXE SASHIMI FOR TWO

65

CHEF'S SPECIAL TREASURE BOAT

Sm. 70
Lg. 100

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Margaret Kuo uses only 0% Trans Fat, 0% Cholesterol Canola Oil for all cooking.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Soups & Salads

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|--|-----|--|-----|
| MISO SOUP <i>Tofu Soup with Scallions</i> | 2.5 | FIELD GREEN SALAD WITH GINGER DRESSING | 4.5 |
| SHIITAKI SOUP <i>Enoki & Shiitaki Mushrooms in Light Broth</i> | 3.5 | SEAWEED SALAD | 6.5 |
| SPICY SEAFOOD SOUP <i>Shrimp, Whitefish & Scallop</i> | 6 | OSHITASHI <i>Cooked Japanese Spinach with Bonito Fish Flakes. Served Cold</i> | 7 |
| JAPANESE CLAM SOUP <i>For Two</i> | 12 | AVOCADO & FIELD GREEN WITH GINGER DRESSING | 7 |
| DOBINMUSHI <i>Steamed Assorted Seafood Soup served in a Terracotta Teapot</i> | 10 | TOFU & FIELD GREEN WITH GINGER DRESSING | 7.5 |
| | | RARE-CENTER TUNA SALAD WITH WASABI DRESSING | 10 |
| | | GRILLED CHICKEN SALAD <i>Chicken Breast in Japanese Mustard Dressing</i> | 10 |

Appetizers

| | | | |
|--|---|--|----|
| EDAMAME <i>Stewed Soy Beans</i> | 4 | VEGETABLE TEMPURA <i>Deep-Fried Assorted Vegetables</i> | 9 |
| VEGETABLE GYOZA <i>Vegaetable Dumplings in Spinahc Wrap</i> | 6 | OYSTER KAKIFRY <i>Breaded Oysters with Ton Katsu Sauce</i> | 9 |
| GYOZA <i>Pan-Fried Pork Dumplings</i> | 6 | ROCK SHRIMP TEMPURA <i>Crispy Shrimp with Spicy Sauce</i> | 10 |
| SHRIMP SHUMAI <i>Steamed or Crispy Shrimp Dumplings</i> | 6 | SOFT-SHELL CRAB TEMPURA <i>In Japanese Ponzu Sauce</i> | 12 |
| AGEDASHI DOFU <i>Crispy Tofu with Minced Radish and Special Sauce</i> | 6 | BEEF NEGIMAKI <i>Scallion Wrapped in Broiled Beef</i> | 12 |
| WASABI SHUMAI <i>Steamed Spicy Wasabi Flavored Pork Dumplings</i> | 6 | SHRIMP TEMPURA <i>Deep-Fried Jumbo Shrimp & Vegetables</i> | 12 |
| HIYAYAKO <i>Traditional Japanese Cold Tofu</i> | 6 | IKA SUGATA <i>Grilled Squid</i> | 12 |
| CHAWANMUSHI <i>Steamed Egg Custard with Seafood & Vegetables</i> | 7 | BEEF TATAKI <i>Thinly Sliced Rare Filet Mignon in Ponzu Sauce</i> | 15 |
| NASU DENGAKU <i>Grilled Japanese Eggplant in Sweet Miso</i> | 8 | MISOYAKI <i>Grilled Chilean Sea Bass in Orange Miso Sauce</i> | 15 |

From the Akari Kitchen

Entrees

Served with Miso Soup

| | |
|---|----|
| GRILLED CHILEAN SEA BASS <i>In Orange Miso Sauce</i> | 22 |
| BLACK SESAME TUNA IN GINGER SAUCE <i>With Rare Center</i> | 25 |
| KINOKO FILET MIGNON TERIYAKI <i>Grilled Filet Mignon with Mushrooms in Teriyaki Sauce</i> | 25 |
| SURF & TURF <i>Grilled Lobster Tail in Polynesian Sauce & Grilled Sirloin Steak in Kinoko Mushroom Sauce</i> | 32 |

Teriyaki

Served with Miso Soup

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|-----------------------|----|
| CHICKEN TERIYAKI | 16 |
| SHRIMP TERIYAKI | 20 |
| WILD SALMON TERIYAKI | 20 |
| LOBSTER TAIL TERIYAKI | 32 |

Tempura

Served with Miso Soup

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|-------------------|----|
| VEGETABLE TEMPURA | 16 |
| SHRIMP TEMPURA | 20 |
| SEAFOOD TEMPURA | 32 |

Katsu

Served with Miso Soup

| | |
|---------------|----|
| CHICKEN KATSU | 18 |
| PORK KATSU | 18 |
| SHRIMP KATSU | 20 |

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