

## 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*

MISO SOUP <i>Tofu Soup with Scallions</i>	2.5	FIELD GREEN SALAD WITH GINGER DRESSING	4.5
SHIITAKI SOUP <i>Enoki &amp; Shiitaki Mushrooms in Light Broth</i>	3.5	SEAWEED SALAD	6.5
SPICY SEAFOOD SOUP <i>Shrimp, Whitefish &amp; 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 &amp; 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 &amp; 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 &amp; Grilled Sirloin Steak in Kinoko Mushroom Sauce</i>	32

### *Teriyaki*

Served with Miso Soup

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

### *Tempura*

Served with Miso Soup

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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