

miso soup 3.5

kabocha corn soup 4.5

creamy Japanese pumpkin and corn soup topped with chives

edamame 4.5

steamed soybean pods

house salad 3.5

mixed greens topped with ginger carrot dressing

seaweed salad 5

assorted wakame seaweed, tofu served with vinaigrette dressing

mushi tori salad 7.5

steamed chicken over greens served with house miso dressing

goma ae 5.5

blanched spinach served with black and white sesame dressing

satsumaimo & pasta sticks 4.5

seasoned Japanese sweet potato and fried angel hair pasta sticks

kaisen tobanyaki 15

shrimp, scallop, squid, and shimeji and shiitake mushrooms cooked tableside on a sizzling toban plate

crab & shrimp cake 9

panko battered shrimp and crab cake served in house tartar sauce

*Aie signature*

toro tartar 12

chopped o-toro tuna served over creamy soft tofu and ceviche sauce, topped with fried spring roll skins

*Aie signature*

oyster & uni shooter with saké shot 12

fresh hama hama oysters and sea urchin each served with ponzu sauce, chives and momoji oroshi

lobster salad 28

half maine lobster, snow crab, seasonal white fish, salmon roe, served over greens with ceviche sauce and shiso dressing

*Aie signature*

ice sake shabu shabu 15

Chef Hemmi's twist on Japanese fondue is seasonal whitefish served with ice cold saké and a tangy miso sauce.

*Aie signature*

midori sushi 14.5

a bed of unagi seasoned sushi rice topped with spicy kani, tuna, shimeji mushrooms, wasabi tobiko, asparagus and tempura ohba all wrapped in a thin slice of cucumber topped with flakes of edible gold

bagna cauda 10

shrimp & squid seasoned w/garlic, olive oil and anchovy

sunomono moriwase 10

shrimp, octopus, whitefish with dashi vinaigrette sauce

*Aie signature*

hamachi carpaccio 15

thinly sliced yellowtail topped with ceviche, cilantro, and citrus obha sauce

beef and ebi tobanyaki 15

thin slices of grass fed filet mignon, shrimp and shimeji and shiitake mushrooms cooked tableside on a sizzling toban plate

tempura moriwase 9

tempura battered fried shrimp and assorted vegetables

beef asparagus maki 11

grilled asparagus wrapped with sliced beef topped with honey pear sauce and shaved almonds

hamachi kama shio or tare 10

grilled yellowtail collar with salt or sauce

chawan mushi 6

Japanese savory egg custard, with shiitake, shimeji, and enoki mushrooms

## Salmon

sake salmon 3  
zuke sake marinated salmon 3  
kunsei sake smoked salmon 3  
beni toro fatty salmon 3.5

## Tuna

akami tuna lean tuna 3  
super white tuna escolar 3  
chu-toro medium fatty tuna 6  
o-toro premium fatty tuna 7  
aburi toro torched fatty tuna 7.5  
tuna avocado tuna topped with avocado and wasabi mayo 3.5

## Whitefish

hamachi yellowtail 3.5  
hirame fluke 3.5  
madai Japanese sea bream snapper 4  
shima aji striped jack 4  
kampachi amberjack 3.5  
kampachi toro fatty amberjack 4.5  
shime saba marinated mackerel 3.5

## Shell Fish

aori ika Japanese imported squid 3  
aori ika sumi Japanese imported squid with ink 4  
hotate Hokkaido scallop 3  
kani crab 4  
o-ebi giant black tiger prawn 4  
botan ebi botan shrimp, head served fried 4  
botan ebi mayo botan shrimp w/ torched mayo, shrimp head served fried 4.5  
uni sea urchin 4.5  
uni ika sea urchin & squid 4.5

## Flights

salmon flight taste of our cuts of salmon 12  
white fish flight taste of our cuts of white fish 18  
tuna flight taste of our cuts of tuna 29.5  
toro flight taste of our cuts of toro 32  
roe flight array of infused tobiko 12

## Others

tako octopus 3  
tamago egg omelet 2.5  
tobiko black, red, yellow, orange, or wasabi 2.5  
ikura salmon roe 3.5  
anago tare sea eel, sauce 4  
anago shio sea eel, salt 4  
unagi sansho freshwater eel w/mountain pepper 4  
smoked duck cherrywood smoked duck 4

## Ai Signatures

beni toro fatty salmon 3.5  
tuna avocado tuna topped with avocado and wasabi mayo 3.5  
spicy hamachi toro fatty yellowtail with Japanese yuzu pepper 4  
o-ebi giant black tiger prawn 4  
aori ika sumi Japanese imported squid with ink 4  
botan ebi mayo botan shrimp w/ torched mayo, shrimp head served fried 4.5  
uni ika sea urchin & squid 4.5  
unagi sansho freshwater eel w/mountain pepper 4  
smoked duck cherrywood smoked duck 4  
aburi toro torched fatty tuna with zuke soy and scallions 7.5  
kampachi toro fatty amberjack 4.5

## Maki

- salmon skin *smoked toasted salmon skin, kaiware, cucumber, yamagobo* 6.5
- alaskan *king salmon, avocado* 6.5
- philadelphia *smoked salmon, cream cheese, cucumber* 6.5
- spicy tuna *tuna, chives, ra-yu* 6.5
- hawaiian *tuna, avocado* 6.5
- negi toro *fatty tuna, scallions* 8
- negi hama *yellowtail, scallions* 6.5
- rainbow *our california maki topped with assorted seafood* 10
- spider *fried soft shell crab, cucumber, avocado, scallion topped with tuna flakes* 10
- scorpion *fried calamari, kaiware, cucumber, masago, chili sauce* 9.5
- spicy tempura ebi *shrimp tempura, green onion* 7
- california *crab, avocado, cucumber* 7
- futomaki *shrimp, eel, tamago, spinach, masago, kampyo, shiitake* 10
- garden *carrots, asparagus, shiitake, spinach* 6
- tempura satsumaimo *tempura sweet potato* 6
- tempura shiitake *tempura battered, fried shiitake* 6
- unagi cucumber *freshwater eel, cucumber* 8
- Ai\** unagi sushi tempura *tempura sushi with freshwater eel, tamago, yamagobo spinach* 8

## Signature Maki

- Ai\** soft shell crab volcano 14.5  
*cucumber, avocado, tempura crunch topped with chopped soft shell crab and spicy mayo sauce*
- chef hemmi veggie 14.5  
*our garden maki topped with: cucumber and moro-miso; mango; endive and sansho; avocado and nori paste; oshinko*
- spicy hotate 14.5  
*spicy shrimp, avocado, and cucumber topped with slices of scallop, cucumber, and spicy nori paste*
- crunchy salmon 14.5  
*our california topped with salmon, wasabi tobiko, wasabi mayo, on a bed of tempura flakes*
- chef hemmi spicy tuna 14.5  
*spicy tuna topped with: spicy tako; avocado and ikura; pinenuts; cucumber wrapped tempura flakes with wasabi mayo*
- madai ceviche 14.5  
*avocado and cucumber topped with Japanese red snapper, ceviche sauce, cilantro and togarashi*
- rainbow spicy pinenut tuna 14.5  
*spicy tuna with pinenut, pistachio, and rosemary topped with assorted seafood*
- dragon 14.5  
*shrimp tempura and tamago topped with slices of unagi and avocado*
- kani motoyaki 14.5  
*crab and cucumber with grilled motoyaki mayo and ponzu sauce*
- tropical mango 14.5  
*tuna and mango topped with slices of avocado and traditional koshyu grape sauce*

## Noodles

**somen 8**  
cold somen noodle served over ice

**tanuki udon 9**  
inaniwa udon noodles served with shiitake mushroom, green onion, mitsuba, kamaboko, inari age, and tempura crunch

**nabeyaki udon 15**  
Japanese style beef strips and egg over inaniwa udon noodles with a side of shrimp and vegetable tempura

## Entrees

**chicken teriyaki 14**  
grilled sliced Amish chicken with sautéed broccoli in a teriyaki sauce

**ebi shiogama yaki 16**  
shell-on shrimps baked with rosemary in a salt crust, which is cracked open and served tableside

**wasabi filet mignon 21**  
wasabi-rubbed 6 oz filet mignon served over Japanese sweet potato

**lobster 28**  
Lobster tail motoyaki with lobster claws in a tomato chili sauce served with mashed Japanese sweet potato

**seabass cartoccio 16**  
california seabass baked in lemon butter with asparagus, shimeji and enoki mushrooms

**pistachio salmon teriyaki 16**  
pistachio encrusted Norwegian salmon with fried angel hair pasta and skewers of zucchini and cherry tomatoes

**unagi don 18**  
cooked freshwater eel served over kampyo, gari and unagi seasoned steamed rice served with miso soup

**chirashi sushi 28**  
tuna, octopus, salmon, whitefish, hamachi, uni and ikura served over a bed of kampyo, gari, unagi, seasoned sushi rice served with miso soup

**tuna don 20**  
assorted cuts of tuna served over a bed of kampyo, gari, unagi, seasoned sushi rice served with miso soup

**sushi moriawase 28**  
chef's assortment of nigiri served with spicy tuna maki served with miso soup

**sashimi sushi moriawase 29**  
chef's selection of sashimi and nigiri served with spicy tuna maki served with miso soup

The opening of **Ai** marks the third Japanese restaurant for owners **and siblings** Eugene Chua and Agnes Chua Yoshikawa. *Ai*, the Japanese word for "love" was named for Agnes' daughter, **Ashley**.

The brother and sister team came to Chicago **from California** in 1996, **and created the** sushi catering company, A-One. In 2000, they opened their first sushi restaurant, Ringo, in Lincoln Park, which continues to be a neighborhood favorite today.

Following the success of Ringo, in 2004 Agnes and Eugene opened Tsuki Japanese Restaurant and Lounge, also in Lincoln Park. Tsuki, set in a modern-industrial space, serves a Japanese tapas-style menu created by Chef Toyoji Hemmi.

Chef Hemmi came **to America** from Tokyo in **1999**, **after an apprenticeship** with Hatori Cooking School. Hatori Cooking school in Japan was known for supplying chef assistants to the "Iron Chef" show in Japan. Chef Hemmi was honored by *Food and Wine Magazine* as the "Most Innovative Sushi Chef in Chicago" in September of 2005. **Ai** is proud to **present** a unique menu **designed** by Chef Hemmi, featuring both sushi and traditional Japanese dishes with modern interpretations. Chef Hemmi now lives in Chicago with his wife and young son.

We welcome you to **Ai** and hope you have an enjoyable experience!

Please inform us of any food allergies so that we can better serve you.

20% gratuity included for parties of 6 or more

Substitutions and changes are subject to a minimum \$1 charge

prices are subject to change

rice \$2.00      sushi rice \$2.50

extra sauces \$1.00 - \$2.50

fresh wasabi available \$2.00

our sushi rice is made with a mixture of premium brown rice and short grain rice