

## soups | salads | appetizers

**miso soup** 3.5

**kabocha corn soup** creamy japanese pumpkin and corn soup topped w/ chives 4.5

**edamame** steamed soybean pods 4.5

**house salad** mixed greens topped w/ ginger- carrot dressing 3.5

**seaweed salad** assorted wakame seaweed, tofu & cucumber served w/ vinaigrette dressing 5.5

**ice sake ceviche** chopped fresh salmon w/ ceviche sauce topped w/ avocado, ikura & sour cream mayo served in an ice bowl w/ satsumaimo chips 6.5

**sunomono moriawase** shrimp, octopus, whitefish w/ dashi vinaigrette dressing 10.5

**goma ae** blanched spinach served w/ black and white sesame dressing 5.5

**chawan mushi** japanese savory egg custard, w/ shiitake, shimeji, & enoki mushrooms 6.5

*Ai* **hamachi carpaccio** thinly sliced yellowtail topped w/ ceviche, cilantro, & citrus ohba sauce 15.5

**uni shooters with saké shot** fresh uni served w/ ponzu sauce, chives & momiji oroshi 10

**spicy tuna shooters with saké shot** two spicy tuna, ikura & scallion shots served w/ dashi vinaigrette dressing 6.5

**toro tartar** chopped o-toro tuna served over creamy soft tofu & ceviche sauce, topped w/ avocado & ikura 12.5

**gyu tataki** thinly sliced seared beef w/ daikon and carrot with chives, radish, and kaiware 9.5

**bagna cauda** shrimp & squid seasoned w/ garlic, olive oil & anchovy 10.5

**crab & shrimp cake** panko battered shrimp & crab cakes served w/ a house tartar sauce 9.5

*Ai* **beef and ebi tobanyaki** slices of new york strip, shrimp, shimeji & enoki mushrooms cooked tableside on a sizzling toban plate 15.5

**kaisen tobanyaki** shrimp, scallop, squid & shiitake mushrooms cooked tableside on a sizzling toban plate 15.5

**tempura moriawase** tempura battered fried shrimp & assorted vegetables 9.5

**mozzarella cheese age dashi** tempura mozzarella cheese, red snapper, zucchini with dashi sauce 9.5

**beef asparagus maki** grilled asparagus wrapped w/ sliced beef topped w/ honey pear sauce & shaved almonds 11.5

**NEW** **madai agedashi** 2 pieces of tempura fried Japanese sea bream snapper w/ fried tofu all in a tempura sauce topped w/ chives & momiji oroshi 7.5 **agedashi tofu** without madai 5.5

## kitchen entrees

**chicken teriyaki** chicken w/ sautéed broccoli & zucchini, teriyaki sauce in a crispy bowl 12

**salmon teriyaki** walnut & rosemary topped scottish salmon garnished w/ fried somen noodles and skewers of zucchini & cherry tomatoes 14.5

**seabass cartoccio** california seabass baked in lemon butter w/ asparagus, shimeji & enoki mushrooms 16.5

**NEW** **chaliapin steak** new york strip steak with ground onions, togarashi vinegar and ponzu sauce 16.5

**wasabi filet mignon** wasabi-rubbed 6 oz filet mignon served over japanese sweet potato 21.5

**seafood hotpot** shrimp, squid, octopus, scallop, whitefish, napa, tofu, shiitake & shimeji mushrooms, negi & yuzu in a miso based broth 17.5

**NEW**

## bento box entrees

**All bento boxes are served with:**

\*seasonal white fish sunomono in a japanese vinaigrette \*seasonal chef's choice sashimi

\*shrimp & vegetable tempura \*agedashi tofu \*miso soup \*rice

**chicken teriyaki** chicken w/ sautéed broccoli & zucchini in a teriyaki sauce 23

**chicken katsu** panko battered chicken flash fried served w/ a japanese bbq dipping sauce 23

**salmon teriyaki** scottish salmon topped w/ walnut & rosemary & teriyaki sauce 24

**beef teriyaki** tender cuts of new york strip steak in a teriyaki glaze 25

**honey miso steak** grilled new york strip steak served with our housemade honey miso sauce 26

## sushi entrees served w/ miso soup

**tuna don** assorted cuts of tuna served over a bed of kampyo, gari, unagi, seasoned sushi rice 20.5

**chirashi sushi** tuna, octopus, salmon, whitefish, hamachi, uni, ikura, kampyo, gari, unagi seasoned sushi rice 28.5

**unagi don** freshwater eel served over kampyo, gari and unagi seasoned steamed rice 20

**sushi moriawase** chef's assortment of nigiri served with spicy tuna maki 28.5

**sashimi sushi moriawase** chef's selection of sashimi & nigiri served with spicy tuna maki 29.5

## noodles

**tanuki udon** udon noodles served w/ shiitake, scallions, kamaboko, inari age, & tempura crunch 9.5

**organic vegetarian cha soba** organic cha soba noodles with mixed vegetables with a konbu broth 9.5

**nabeyaki udon** japanese style beef strips, shiitake, scallions & egg over udon noodles w/ a side of shrimp & vegetable tempura 15.5

# nigiri | sashimi

1 piece per order

## flights

- salmon** taste cuts of salmon 12.5
- white fish** taste cuts of white fish 18
- tuna** taste cuts of tuna 36
- toro** taste premium cuts of toro 39
- roe** array of infused tobiko 12

## tuna

- akami tuna** lean tuna 3
- super white tuna** escolar 3
- Ai* **kappa negi-toro** chopped fatty tuna served gunkan wrapped in cucumber topped w/ negi 4.5
- chu-toro** medium fatty tuna 6.5
- o-toro** premium fatty tuna 8
- aburi toro** torched fatty tuna 8.5
- tuna avocado** tuna topped w/ avocado & wasabi mayo 3.5

## salmon

- sake** salmon 3
- zuke sake** marinated salmon 3
- kunsei sake** smoked salmon 3.5
- Ai* **beni toro** fatty salmon 3.5

## shellfish

- hotate** scallop 3
- kani** crab 4
- o-ebi** tiger prawn 2.5
- botan ebi** botan shrimp, head served fried 4
- Ai* **botan ebi mayo** botan shrimp w/ torched mayo, head served fried 4.5
- uni** sea urchin 4.5
- uni-ika** squid and sea urchin 4.5
- uni-hotate** torched sea urchin & scallop 4.5
- spicy hotate** 2 pieces of spicy scallop nigiri topped w/ avocado & wrapped w/ seaweed 6.95
- NEW** **baby abalone** steamed conch w/unagi sauce & chives 3.5

## white fish

- hamachi** yellowtail 3.5
- Ai* **spicy hamachi toro** fatty yellowtail w/ japanese yuzu pepper 4
- hirame** fluke 3.5
- madai** japanese sea bream snapper 4
- shima aji** striped jack 4

## others

- tako** octopus 3
- tamago** sweet egg omelet 2.5
- tobiko** flying fish roe: black, red, yellow, orange, or green 2.5
- ikura** salmon roe 3.5
- unagi** freshwater eel 4
- unagi sansho** freshwater eel w/ mountain pepper 4.5
- anago shio or tare** sea eel 4
- smoked duck** cherrywood smoked duck 4
- yari ika** spear squid 2.5
- spicy tako** 2 pieces of spicy octopus nigiri wrapped w/ seaweed 6.95

# Maki

## standard

- salmon skin** smoked salmon skin toasted, kaiware, cucumber, yamagobo 6.5
- alaskan** salmon, avocado 6.5
- philadelphia** smoked salmon, cream cheese, cucumber 6.5
- Ai* **firecracker** spicy tuna, tempura crunch, jalapeno 6.95
- spicy tuna** tuna, chives, ra-yu 6.95
- hawaiian** tuna, avocado 6.5
- negi toro** chopped fatty tuna, scallions 8.5
- negi hama** yellowtail, scallions 6.5
- rainbow** california maki topped w/ assorted seafood 10.5
- spider** soft shell crab tempura, cucumber, avocado, scallion, ohba, spicy mayo drizzled w/ eel mayo 10.5
- scorpion** fried calamari, kaiware, cucumber, roe, chili sauce 9.5
- spicy tempura ebi** shrimp tempura, spicy mayo, scallion 7.5
- california** crab, avocado, cucumber 7.5
- futomaki** shrimp, eel, tamago, spinach, roe, kampyo, shiitake 10.5
- garden** carrots, asparagus, shiitake, spinach 6.5
- tempura satsumaimo** sweet potato tempura 6.5
- tempura shiitake** shiitake tempura 6.5
- unagi cucumber** freshwater eel, cucumber 8.5
- unagi sushi tempura** tempura sushi w/ freshwater eel, tamago, yamagobo, spinach 8.5

## ai signature

- Ai* **soft shell crab volcano** cucumber, avocado, tempura crunch topped w/ chopped soft shell crab & spicy mayo sauce 14.95
- crazy jalapeño** akami tuna & hamachi wrapped in soy paper w/ avocado, cilantro, jalapeño & wasabi tobiko topped w/ sour cream & cherry tomatoes served over spicy mayo 14.95
- Ai* **chef hemmi spicy tuna** spicy tuna each piece topped w/: spicy tako; avocado, spicy mayo & ikura; walnuts & rosemary; cucumber wrapped tempura flakes w/ wasabi mayo; masago & jalapeño 14.5
- chef hemmi veggie** garden maki each piece topped w/: cucumber & moro-miso; mango; endive & sansho; avocado & nori paste; oshinko 14.5
- madai ceviche** avocado & cucumber topped w/ Japanese sea bream, ceviche sauce, cilantro & togarashi 14.95
- Ai* **orange maki** shrimp tempura & scallions w/ fresh salmon brushed w/ ponzu, chives, black tobiko, & momiji oroshi 14.95
- dragon** shrimp tempura & tamago topped w/ slices of unagi & avocado 14.95
- Ai* **habanero lobster** tempura fried maine lobster w/ kampyo, ginger, mango & avocado topped w/ habanero ceviche, capers, cilantro & sour cream mayo 15.95
- tropical mango** tuna & avocado topped w/ slices of fresh mango & traditional koshyu grape sauce 14.95
- NEW** **red dragon** soft shell crab, jalapeno & spicy mayo topped w/ tuna & avocado drizzled w/ unagi sauce & chili sauce 14.95
- hotate volcano** 2 pieces of smoked salmon & cucumber maki crowned w/ spicy scallop & spicy mayo then torched 6.95

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

20% gratuity will be added to parties of 6 or more.

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

. Rice \$2 | Sushi rice \$2.50 | Extra sauces \$1-\$2.50 | Fresh wasabi \$2.00

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

*Ai* Menu items that are signature to Ai.