

LUNCH AT Ai愛

MONDAY - FRIDAY 11:30AM-5PM

drinks

ramune Japanese soft drink 3.5
ai sangria ai's twist on this popular, refreshing drink 5
japanese import beers asahi, kirin ichiban, sapporo, sapporo light 5
hot sake 5

pinot noir 2010 Sea Glass, Santa Barbara, California 10
cabernet sauvignon La Terre, Woodridge, California 9
pinot grigio 2008 Anterra, Delle Venezie, Italy 9
sauvignon blanc 2008 Clifford Bay, Marlborough, New Zealand 10

soups | salads

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 served w/ vinaigrette dressing 5.5
sunomono moriwase shrimp, octopus, whitefish w/ dashi vinaigrette sauce 10.5
goma ae blanched spinach served cold w/ black and white sesame dressing 5.5

appetizers

ebi fry panko battered fried shrimp 5
harumaki Japanese vegetarian spring rolls 4
gyoza pork and vegetable dumplings 4
ebi shumai shrimp and vegetable dumplings 4
chicken kara age Japanese style popcorn chicken 4
cheese spring rolls fried spring rolls filled with mozzarella cheese and spinach 4
tako yaki balls of breaded octopus with kewpee 4

noodles

tanuki udon udon noodles served w/ shiitake, green onion, mitsuba, 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 & egg over udon noodles 10.5

lunch entrees

served with miso soup & green tea ice cream

sushi moriwase 18.95

choice of:

spicy tuna tuna, chives, ra-yu

OR

california crab, avocado, cucumber
along with 10 pieces of chef's choice nigiri.

donburi rice bowls

tuna don assorted cuts of tuna served over a bed of kampyo, gari, unagi, seasoned sushi rice 13.5
chirashi sushi tuna, octopus, salmon, whitefish, hamachi, kampyo, gari, unagi seasoned sushi rice 14.5
unagi don cooked freshwater eel served over kampyo, gari and unagi seasoned steamed rice 15

maki moriwase 13.95

choice of **TWO** of the following maki:

alaskan king salmon, avocado
philadelphia smoked salmon, cream cheese, cucumber
spicy tuna tuna, chives, ra-yu
negi hama yellowtail, scallions
spicy tempura ebi shrimp tempura, green onion
california crab, avocado, cucumber

hawaiian tuna, avocado
garden carrots, asparagus, shiitake, spinach
salmon skin smoked salmon skin toasted, kaiware, cucumber, yamagobo
tropical avocado, mango
cream sake fresh salmon, cream cheese
firecracker spicy tuna, jalapeno, tempura crunch

bento boxes

FEATURED IN CRAIN'S MAGAZINE AS MOST BUSINESS WORTHY LUNCH & BEST STOCKED BENTO - all bento boxes come with a side of house salad with ginger dressing, 2 pieces of spicy tuna maki, edamame, mashed Japanese sweet potato, seaweed salad, ebi shumai, and Japanese vegetarian egg rolls

chicken teriyaki chicken w/ sautéed broccoli, teriyaki sauce 13.5
salmon teriyaki walnut & rosemary encrusted Norwegian salmon with teriyaki sauce 13.5
honey miso steak grilled new york strip steak served with homemade honey miso sauce 15

nigiri | sashimi flights

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

white fish

- hamachi** yellowtail 2.5
spicy hamachi toro fatty yellowtail w/ Japanese yuzu pepper 4
hirame fluke 2.5
madai Japanese sea bream snapper 4
shima aji striped jack 4
shime saba marinated mackerel 3.5

salmon

- sake** salmon 2.5
zuke sake marinated salmon 3
kunsei sake smoked salmon 3.5
beni toro fatty salmon 3.5

tuna

- akami tuna** lean tuna 2.5
super white tuna escolar 3
Ai **kappa negi-toro** chopped fatty tuna served gunkkan 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
Ai **tuna avocado** tuna topped w/ avocado & wasabi mayo 3.5

shellfish

- hotate** Hokkaido 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 MP
spicy hotate 2 pieces of spicy scallop nigiri topped with avocado & wrapped with seaweed 6.95

others

- tako** octopus 3
tamago sweet egg omelet 2.5
tobiko flying fish roe: black, red, yellow, orange, or wasabi 2.5
ikura salmon roe 3.5
anago shio sea eel, salt 4
anago tare sea eel, sauce 4
unagi freshwater eel 4
unagi sansho freshwater eel w/ mountain pepper 4.5
Ai **smoked duck** cherrywood smoked 4
mongo ika giant squid 2.5
uni-ika squid and sea urchin MP
NEW **spicy tako** 2 pieces of spicy octopus nigiri wrapped with seaweed 6.95

signature maki

- madai ceviche** avocado & cucumber topped w/ Japanese sea bream, ceviche sauce, cilantro & togarashi 12.5
rainbow spicy walnut tuna spicy tuna w/ walnuts & rosemary topped w/ assorted seafood 12.5
dragon shrimp tempura & tamago topped w/ slices of unagi & avocado 12.95

standard maki

- salmon skin** smoked salmon skin toasted, kaiware, cucumber, yamagobo 6.5
alaskan king salmon, avocado 6.5
philadelphia smoked salmon, cream cheese, cucumber 6.5
cream sake king salmon, cream cheese 6.5
Ai **firecracker** tuna spiced with chives & ra-yu, jalapeno, tempura crunch 6.5
spicy tuna tuna, chives, ra-yu 6.5
hawaiian tuna, avocado 6.5
negi toro fatty tuna, scallions 8.5
negi hama yellowtail, scallions 6.5
rainbow our 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, green onion 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
tropical mango, avocado 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

WEEKLY DINNER SPECIALS

MONDAY: ½ priced bottles of wine & sake

WEDNESDAY: \$5 Martinis

THURSDAY: \$3 Sapporo, Sapporo Light, Sapporo Draft, and Hot Sake

SUNDAY: All you can eat for \$31.95. Up to **70 ITEMS** to choose from including nigiri!

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.

DELIVERY AND CARRY OUT AVAILABLE