

SOUP

<u>Miso Soup</u>	7
seaweed, chives, tofu	
<u>Corn Potage</u>	9
Cream corn soup, crispy shallots, chive oil	
<u>Kinoko Chawanmushi</u>	11
Dashi broth steamed egg and mixed mushroom with ponzu glaze	

SALAD

<u>Mixed Salad</u>	9
Tsunomono Persian cucumber and house wakame salad, dressed in sweet miso vinegar sauce and sesame	
<u>Cucumber Salad</u>	9
Pickled cucumber with sweet miso vinegar sauce and sesame	
<u>Seaweed Salad</u>	8
Wakame seaweed, dressed in sweet miso vinegar and sesame	

STARTERS

<u>Grilled Edamame</u>	9.50
Extra virgin olive oil, Japanese sea salt	
<u>Garlic Edamame</u>	
Extra virgin olive oil, Japanese sea salt & garlic	9.75
<u>Crispy Rice with Avocado and Truffle Oil 3pc</u>	14
<u>Crispy rice with Bluefin Sp. Tuna 3pc</u>	18
<u>Shishito Pepper 8pc</u>	12
Fried and sauté in kabayaki glaze, bonito flakes, sesame	
<u>A5 Wagyu Striploin Tobanyaki 6 oz</u>	75
Wagyu tobanyaki in ponzu glaze, shishito, mixed mushrooms, chives, charred lemon wedge	
<u>Mixed Mushroom Tobanyaki 7oz</u>	23
Shimeji, enoki, maitake mushrooms tobanyaki in ponzu glaze, charred lemon wedge	
<u>Uni AA grade shooter</u>	18
Uni-Soy marinated salmon eggs, mountain yam, quail egg, chives	
<u>Toro Tuna Tartare</u>	18
Minced tuna and Hass avocado, wasabi ponzu	
<u>Chicken Gyoza 5 pc</u>	12
Pan fried or Deep fried with gyoza sauce	

<u>Grilled Mackerel Half filet</u>	22
Side white rice	
<u>Grilled Salmon</u>	21
Salmon with side lemon	
<u>Assorted Tempura 2pc each</u>	19
White shrimp, kabocha squash, eggplant, enoki, shishito pepper and tempura sauce	
<u>Shrimp Tempura 4pc</u>	13
Fried shrimp side of spicy mayo	
<u>Tempura Eggplant</u>	9.50
Lightly fried, tossed in miso glaze	
<u>Tempura Enoki, Maitake mushroom</u>	14
Fried Japanese mushrooms with tempura sauce	
<u>Chicken Karaage 8pc</u>	12
Fried boneless chicken with spicy mayo	
<u>Miso Cod</u>	18
Broiled Cod	
<u>Truffle Fries</u>	9.75

SIDES AND ADDITIONALS

<u>1 oz Kaluga Golden reserve caviar can</u>	80
<u>Sliced black truffle 1pc</u>	10
<u>Grated Fresh Wasabi root 3 grams</u>	7
<u>Truffle Paste 3 grams</u>	4
<u>Gobo 5 pc</u>	2.50
<u>Shin Shoga young sushi ginger 1pc</u>	5
<u>Hass Avocado 3 slices</u>	3
<u>Soy paper 1 sheet</u>	2
<u>Seaweed 100% Natural 2pc</u>	1
<u>Rice 1 bowl</u>	5
<u>Sushi Rice 1 bowl</u>	6
<u>Crispy Rice 3pc</u>	6
<u>Quail Egg Yolk 1pc</u>	2
<u>Yuzu Kosho</u>	2



AJI MORI
HOUSE

SUSHI 1pc / SASHIMI 3pc

<u>Tuna</u>	
Spain blue fin Tuna	7 / 21
Spain blue fin Belly Toro	MP
3pc Tuna Tasting	30

<u>Salmon</u>	
Scottish Salmon	6 / 18
Shoyu marinated Salmon eggs	8
3pc Salmon Tasting	20
Seared King salmon with truffle paste	8

<u>Jack Fish</u>	
Amber Jack	7 / 18
Young Yellowtail	7 / 21
3pc Jack Fish Tasting	21

<u>White Fish</u>	
Black Snapper	7 / 21
Seabass	7 / 21
3pc White fish Tasting	21

<u>Shell Fish</u>	
Japanese Sea Urchin	MP
Jumbo Scallop Hokkaido Wild	6 / 18
Sweet Spotted Shrimp	9
Spearhead Squid	7

<u>Miscellaneous</u>	
A5 Wagyu Strip Loin .5 oz	MP
Crispy fresh water eel	6
Anchovy	4
Tamago Egg Omelette	4

<u>10 pc Omakase Sushi Chef Choice</u>	95
Our most special catch of the day	

SASHIMI SPECIALS

<u>Deluxe Sashimi Sampler 24 pc</u>	140
8 different kinds freshest catch	

<u>Sashimi Sampler 12pc</u>	75
6 different kinds of fresh fish 2 pc each	

<u>Salmon Truffle 5pc</u>	29
truffle paste, reduced soy, truffle oil, sesame	

<u>Sea Bream Miso 5pc</u>	29
Black Snapper, miso, ginger, chives, lemon juice	

<u>Yellowtail Yuzu Kosho 5pc</u>	29
Yuzu kosho, wasabi ponzu	

HANDROLLS

<u>Toro</u> – soy sauce, takwan, sushi ginger, chives, ryu	16
<u>Bluefin Tuna</u> - spicy mayo, takwan, sesame, chives, ryu	12
<u>Crispy Freshwater Eel</u> - avocado, shiso, eel sauce	11
<u>Shrimp Tempura</u> - avocado, tamago, spicy mayo	10
<u>Scallop</u> - spicy mayo, sesame, chive, ryu	11
<u>King Salmon</u> -sesame, avocado, kanpyo, chive, ryu	11
<u>Jack fish</u> – yellowtail, amberjack, chive, sesame, ryu	11
<u>Umeboshi Plum</u> - shiso, avocado	9

CUT ROLLS

<u>Aji Mori Roll</u>	23
Premium fish, avocado slices, Aji Mori spicy aioli	

<u>Aji Mori Dynamite 5pc</u>	20
Oven baked bluefin Sp tuna with Aji Mori Sp aioli	

<u>Shrimp Butterfly</u>	24
4 pc Tempura shrimp, Blue Fin tuna, sesame, avocado, spicy mayo, soy paper	

<u>Futo Maki</u>	20
Diced assorted white fish, Kanpyo gobo, egg omelet, avocado, sesame, chives, ryu	

<u>Spicy Bluefin Tuna Roll</u>	16
Minced blue fin tuna, sesame, spicy mayo, takwan, chives	

<u>Crispy Soft Shell Crab Roll</u>	22
Crab, gobo, house tartar sauce, mashed avocado and pickled Persian cucumber, house furikake	

<u>Avocado Roll</u>	9
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<u>Scottish Salmon with avocado</u>	13
Fresh salmon with avocado	

<u>King Salmon-Philly Roll</u>	16
King salmon, avocado, cream cheese	

<u>Vegetable Roll</u>	12
Kanpyo, avocado, gobo, takwan, shiso	

DESSERT

<u>House Dessert</u>	
Yuzu granita, ice cream, seasonal toppings	15

<u>Green Tea Ice Cream</u>	9
Seasonal toppings	

<u>Sesame Ice Cream</u>	9
Seasonal toppings	

Aji Mori House is more than dining — it's an experience. Each dish is crafted with care, using the freshest ingredients from Japan. Thank you for sharing this moment with us. Thank you.



AJI MORI
HOUSE