

# AKO

ITADAKIMASU



## SOUP

<b>MISO SOUP</b>	4
<b>CLEAR SOUP</b> Vegetables broth with shiitake	4
<b>CLAM SOUP</b> Japanese style soy broth with veggie	8
<b>VEGETABLES TOFU SOUP</b> Clear broth w/mixed veggies & tofu	9
<b>LOBSTER MISO SOUP</b> Miso based broth with fresh lobster, fish cake & king oyster mushroom	12
<b>SPICY SEAFOOD SOUP</b> Kombu broth w/ fish cake, squid, shrimp, kani and veggie	12

## SALAD

<b>SALMON SKIN SALAD</b> Mixed green, crystalized ginger, yuzu wasabi dressing	12
<b>SASHIMI SALAD</b> Seared tuna & salmon, mesclun, sweet onion, sesame dressing	15
<b>FIELD GREEN SALAD</b> Mixed green, radish w/ ginger dressing	6
<b>SPICY MANGO SALAD</b> Jicama, crispy vermicelli, peanut, sweet chili sauce	11
<b>SEAWEED SALAD</b> Sweet sesame sauce	9
<b>AVOCADO SALAD</b> Ginger dressing	10
<b>KANI SALAD</b> Red onion, cucumber and tobiko	13
<b>HIJIKI SALAD</b> Cooked seaweed, tofu skin and carrots.	9

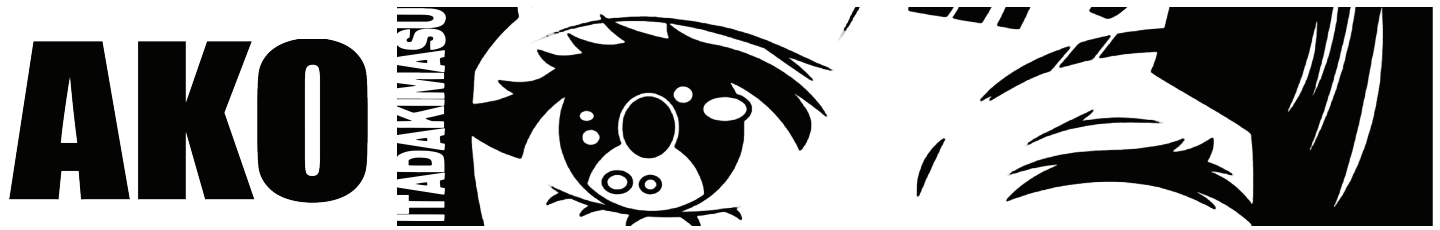
## COLD APPETIZER

<b>CAJUN TUNA TATAKI</b> Ponzu miso, honey wasabi	15
<b>YELLOWTAIL SERRANO</b> Cilantro, yuzu soy, basil oil	16
<b>SALMON CARPACCIO</b> Mixed greens, yuzu-wasabi sauce	15
<b>TORO TATAKI</b> Seared wild caught blue fin, ponzu and scallion	19
<b>TRIO ABURI</b> O-toro, salmon toro and yellowtail toro, seared special topping	22

## HOT APPETIZER

<b>HARUMAKI</b> Mini vegetables spring roll 4 pcs	7
<b>EDAMAME</b> Lightly salted	7
<b>SHRIMP SHUMAI</b> Steamed shrimp dumpling, home-made soy vinegar sauce	9
<b>BEEF NEGIMAKI</b> Ginger teriyaki sauce	14
<b>GYOZA</b> Pork or Vegetables Crispy pan-fried dumplings, soy vinegar	9
<b>HOMEMADE SHRIMP SPRING ROLL</b> Sweet chili sauce	10
<b>AGEDASHI TOFU</b> Soft dashi, daikon puree	8
<b>TEMPURA SAMPLER</b> Shrimp, seasonal vegetable, sweet soy dashi	13
<b>CRISPY CALAMARI</b> Pepper-tamarind sauce	14
<b>ROCK SHRIMP TEMPURA</b> Honey sriracha crema	15
<b>CHICKEN KARAAGE (GF)</b> Green tea sea salt, mayo	11
<b>YAKI SHISHITO PEPPERS</b> Garlic soy, bonito flakes	8
<b>GRILLED MISO EGGPLANT</b> Aged miso sauce	10
<b>CRISPY SOFTSHELL CRAB</b> Sweet sake chili sauce	14
<b>MISO GLAZED COD</b> Grilled cod, aged miso sauce	16
<b>TAKOYAKI</b> "Octopus ball," eel sauce, mayo, bonito flakes	9
<b>PURPLE FRIES</b> matcha mayo	7

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## WINE

### WHITE / ROSE

<b>SAUVIGNON BLANC, JEAN MARIE BERTHIER</b> Loire Valley, France, 2022	14/45
<b>CHARDONNAY LA CREMA</b> Sonoma Coast, California 2023	15/46
<b>PINOT GRIGIO CANTINA</b> <b>ZACCAGNINI TERRE D'ABRUZZO</b> Abruzzi, Italy 2024	14/46
<b>SUSANA BALBO SIGNATURE ROSE</b> Uco Valley, Mendoza 2024	15/47

### RED

<b>ALAMOS SELECCION</b> Mendoza, Argentina 2023	14/43
<b>LA CREMA PINOT NOIR</b> Monterey, California 2023	15/46

### SPARKLING

<b>VILLA JOLANDA PROSECCO</b> D.O.C Italy ( 187 ml )	12
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### PLUM WINE

<b>TAKARA PLUM WINE</b>	11/42
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## BEER

### DRAFT

<b>SAPPORO PREMIUM LAGER</b> <b>ROTATING IPA</b>	8/28 9
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## SIGNATURE COCKTAIL

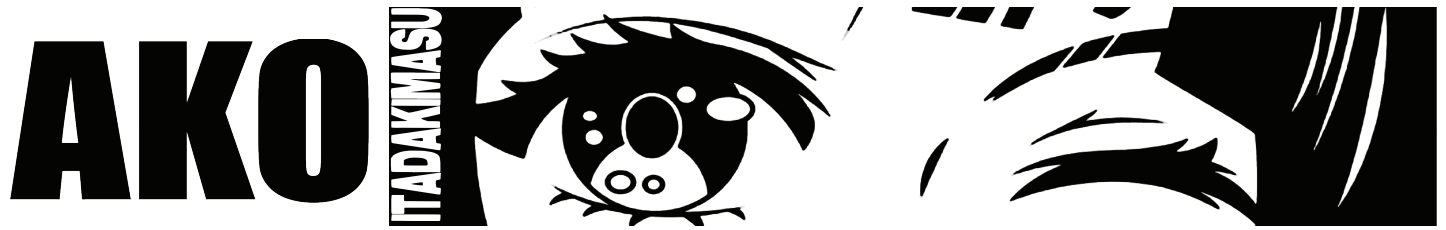
<b>MAITAI</b> Shochu, almond syrup, lime juice, orange infused sake	14
<b>LYCHEE SAKE SANGRIA</b> Lychee puree, sake, white wine	14
<b>RED FLOWER SPIRIT</b> Shochu, hibiscus syrup, st. agrestis paradiso, lemon juice, barrits tonic	14
<b>AKO OLD FASHIONED</b> Shochu, plum wine, ginger mint syrup	14
<b>BASIL SMASH</b> Shochu, pineapple juice, vermouth, lime juice, fresh basil	14
<b>ESPRESSO MARTINI</b> Espresso mix, Shochu	14
<b>MULLED WINE</b> Red wine, sake, pineapple juice, ginger mint syrup, plum wine	14

## SAKE

GLASS | CARAFE | BOTTLE

<b>DEWAZAKURA ICHIRO ABBEY ROAD</b> Exquisite, dry, smooth and full fragrant			120
<b>MABOROSHI "MYSTERY" JUNMAI GINJO</b> Clean and crisp well balance, note of floral & fruity	14	35	70
<b>TAMAGAWA - KINSHO</b> Full-flavored daiginjo, fruity and floral	16	42	84
<b>HAKAISSAN JUNMAI DAIGINJO 45</b> Clean gentle rice flavor with a dash of dryness	14	35	70
<b>WAKATAKE ONIKOROSHI DAIGINJO</b> Rich, dry, notes of melon and peach	15	50	105
<b>KASUMI TSURU SAKE KIMOTO (300ML)</b> Full bodied, umami with extra dry finish			22
<b>JOTO ONE CUP SAKE (200 ML)</b> Light, fresh notes of juicy green grape and watermelon			12
<b>OZEKI - JUNMAI</b> (House Sake, Hot - 9 oz) Earthy, rich, clean finish			12
<b>SHO CHIKU BAI - NIGORI (300 ML)</b> Creamy, rich, tropical			19
<b>HIZO OTOKOYAMA SPECIAL JUNMAI (300 ML)</b> Robust, rice forward, crisp and refreshingly dry finish			19
<b>GEKKEIKAN JUNMAI CAP ACE (180 ML)</b> Subtle rice notes, medium bodied light floral and fruity			12

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## TERIYAKI

<b>VEGETABLE TERIYAKI</b>	18
Grilled vegetables with mushrooms, snow peas, carrots, broccoli, squash	
<b>TOFU TERIYAKI</b>	20
Fried tofu with assorted vegetables	
<b>CHICKEN TERIYAKI</b>	26
Grilled chicken with seasonal vegetables	
<b>BEEF NEGIMAKI</b>	28
Sliced short rib rolled with scallion	
<b>SALMON TERIYAKI</b>	28
Grilled salmon with assorted vegetables	
<b>SHRIMP TERIYAKI</b>	28
Grilled shrimp with assorted vegetables	
<b>RIB-EYE STEAK TERIYAKI</b>	39
Grass fed New Zealand black angus rib-eye with seasonal vegetables	

## DONBURI & TEMPURA

<b>VEGETABLE TEMPURA</b>	18
Crunchy & lightly battered, sweet-soy dip	
<b>TON KATSU</b>	25
Crispy panko crusted pork tenderloin	
<b>SHRIMP &amp; VEGETABLES TEMPURA</b>	27
Crunchy & lightly battered, sweet-soy dip	
<b>CHICKEN KATSU</b>	25
Crispy panko crusted white meat chicken	
<b>OYAKO DON</b>	19
White meat chicken, onion, egg, mirin-soy	
<b>KATSU DON</b>	19
Panko crusted pork cutlet, egg, vegetables, mirin-soy	
<b>GYU DON</b>	19
Sliced short ribs, onions over rice	
<b>UNAGI DON</b>	28
Broiled eel over rice	

## NOODLE SOUP

Udon or soba, soy-kombu broth

<b>VEGETABLE</b>	17
Kombu broth with broccoli, snow peas, mushrooms, carrots topped with scallion	
<b>CHICKEN</b>	19
Vegetable noodle soup with chicken	
<b>BEEF</b>	20
Vegetable noodle soup with beef	
<b>TEMPURA</b>	21
Vegetable noodle soup with shrimp & vegetable tempura on the side	
<b>SEAFOOD</b>	21
Vegetable noodle soup with shrimp, squid, crab stick and fish cake	
<b>NABEYAKI UDON</b>	25
Traditional japanese hot pot noodle with shrimp tempura, chicken, poached egg	
<b>SUKIYAKI</b>	25
Japanese style beef stew w/ yam noodle, tofu, vegetables, sweet soy broth	

## YAKI SOBA OR UDON

Stir fried noodles, japanese napa cabbage, seasonal veggie, sesame-soy

<b>VEGETABLE</b>	17
Broccoli, cabbage, mushroom, snow peas, onion	
<b>CHICKEN</b>	19
Chicken, onion, carrot, cabbage, snow peas	
<b>BEEF</b>	21
Beef, snow peas, onion, carrots, cabbage	
<b>SEAFOOD</b>	21
Shrimp, squid, crab stick, onion, snow peas, carrot, cabbage	

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## NIGIRI | SASHIMI ROLL /HANDROLL

O-TORO 12.0  
MAGURO 4.75  
SPICY TUNA 3.75  
WHITE TUNA 3.75

SAKE 3.75  
SAKE TORO 4.25  
KING SALMON 5.25  
SMOKED SALMON 4.25

HAMACHI 4.25  
HAMACHI TORO 5.25  
KANPACHI 5.75  
MADAI 5.25  
SUZUKI 3.75  
HIRAME 3.75

EBI 3.75  
BOTAN EBI 4.75  
SPICY SCALLOP 4.75  
UNI (California) 8.25  
IKURA 5.25  
TOBIKO 4.25  
UNAGI 4.25  
SABA 3.75  
KANI 3.75  
HOTATE 4.25

TAMAGO 3.75

TUNA 7.0  
TUNA AVOCADO 8.0  
SPICY TUNA 8.0  
CRUNCHY SPICY TUNA 8.50  
WHITE TUNA JALAPENO 8.50

SALMON 7.0  
SALMON AVO 8.0  
SPICY SALMON 8.0  
CRUNCHY SPICY SALMON 8.50  
SALMON SKIN CUCUMBER 8.0  
SALMON MANGO 8.50

YELLOWTAIL SCALLION 8.0  
SPICY YELLOW 8.0  
YELLOWTAIL JALAPENO 8.50

SHRIMP ASPARAGUS 8.0  
SHRIMP AVOCADO 8.0  
SHRIMP CUCUMBER 8.0  
SHRIMP TEMPURA 9.0

EEL AVOCADO 8.50  
EEL CUCUMBER 8.50  
CALIFORNIA 7.50  
PHILADELPHIA 8.50

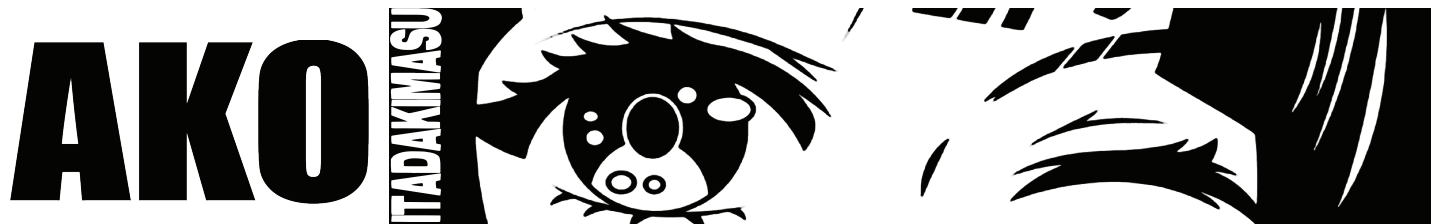
AVOCADO 6.0  
ASPARAGUS 6.0  
CUCUMBER 6.0  
A.A.C 6.50  
AVOCADO CUCUMBER 6.50  
PEANUT AVOCADO 6.50  
ASPARAGUS 6.0  
KAMPYO 6.0  
OSHINKO 6.0  
SWEET POTATO TEMPURA 6.50  
VEGETABLES TEMPURA 6.50  
SHIITAKE CUCUMBER 6.50  
ZEN ZEN 7.50  
VEGETABLE FUTO 7.50

## SPECIAL ROLL

**AKO WASABI** 11.5  
Tuna, salmon, avocado,  
cucumber, wasabi tobiko  
**SPICY SEAFOOD TEMPURA** 11.5  
Kani, white fish, onion and  
carrot tempura  
**KAMIKAZE** 11.5  
Crunchy spicy tuna, red tobiko  
**SPIDER** 13.5  
Soft shell crab tempura,  
avocado, lettuce, red tobiko

**GREEN DRAGON** 16.5  
Eel cucumber topped with  
avocado  
**RAINBOW** 16.5  
California roll topped with  
assorted fish  
**BLACK DRAGON** 16.5  
Kani cucumber topped with eel  
avocado  
**TORO SCALLION** 12.5  
**CRUNCH SPICY SCALLOP** 13

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## SUSHI ENTRÉE

(Strictly no substitution/modification)

### SUSHI DELUXE

9 pcs chef's daily inspiration with crunchy spicy salmon

### SASHIMI DELUXE

21 pcs chef's daily inspiration

### SUSHI & SASHIMI FOR ONE

10 pcs sashimi, 4 pcs sushi with crunchy spicy salmon

### SUSHI & SASHIMI FOR TWO

Chef's inspiration of 15 pcs sashimi, 8 pcs sushi, golden dragon, eel avocado, crunchy spicy salmon

### SUSHI FOR TWO

12 pcs sushi, spicy girl, california, crunchy spicy tuna

### SASHIMI DON TRIO

Tuna, salmon and yellowtail over sushi rice

### SUSHI RESERVE

O'toro, sake toro, hamachi toro, kanpachi, maguro, toro scallion roll

### CHIRASHI

Japanese traditional rice bowl with variety of sashimi

### AMERICAN DREAM

Tuna, salmon, yellowtail sushi with crunchy spicy tuna

### SPICY ROLL COMBO

Spicy tuna, spicy yellowtail, crunchy spicy salmon rolls

### CLASSIC ROLL COMBO

Tuna, salmon, california roll

34

36

36

75

65

34

37

31

34

23

19

## SIGNATURE ROLL

(Strictly no substitution/modification)

### ENCORE TUNA

Spice crusted tuna, white tuna, cucumber topped w/ fresh tuna, avocado

### RED DRAGON

Shrimp tempura topped with spicy tuna, crunch

### TUNA LOVE

Pepper corn crusted white tuna, avocado topped w/ spicy tuna, crunch

### TUNA SALMON TWISTER

Crunchy spicy salmon, honey roasted peanut topped with Japanese spice-crusted tuna, avocado, spicy cherry aioli

### LOBSTER ROCK'N ROLL

Shrimp, avocado, cucumber topped with lobster salad, mango

### GOLDEN DRAGON

Spicy yellowtail, tuna, cucumber topped with fresh mango, wasabi mayo

### NARUTO ROLL

Sashimi cucumber roll with choice of: tuna, salmon, yellowtail or rainbow

### SPICY GIRL

Crunchy spicy salmon topped with tuna, salmon, yellowtail, avocado

### FOUR SEASON

Spicy tuna, salmon, yellowtail topped with four kinds of caviar

### DINOSAUR

Shrimp tempura roll topped with eel, avocado, tobiko, eel sauce

### SEAFOOD DYNAMITE

Tempura style roll with kani, white fish, asparagus, tamago, tobiko, spicy mayo bbq sauce

### MARBLE TRIO

Tuna, salmon, yellowtail, avocado, cucumber, tobiko wrapped in marble seaweed

### PINK LADY TEMPURA

Shrimp tempura, spicy tuna, jicama, avocado, soybean crepe, spicy strawberry cream

### OCEAN 14

Crunchy spicy kani, cucumber, avocado, spicy scallop, topped with tobiko

### TORO DYNASTY

Crunchy spicy tuna, cucumber topped with tuna toro, salmon toro, yellowtail toro

### FIRE ISLAND

Yellowtail jalapeno, crunch, spicy tuna and chilli pepper sprinkle

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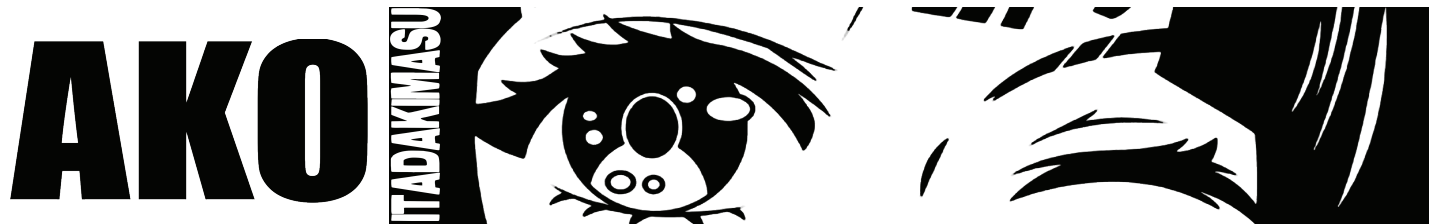
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## LUNCH SPECIAL

(12PM-4PM) everyday, excluding holiday

(Option: soup or salad) +1 both

### SUSHI LUNCH

5 pcs of sushi and california roll

17

### SASHIMI LUNCH

10 pcs assorted fish

18

### SUSHI & SASHIMI LUNCH

4 pcs sushi, 6 pcs sashimi & crunchy spicy salmon

20

### CHIRASHI LUNCH

Japanese rice bowl with variety of sashimi

19

### ANY TWO ROLLS

15

### ANY THREE ROLLS

19

## CHOICE ROLL

tuna

tuna avocado

spicy tuna

crunchy spicy tuna

white tuna jalapeno

salmon

salmon avocado

spicy salmon

crunchy spicy salmon

salmon skin cucumber

salmon mango

yellowtail scallion

spicy yellowtail

yellowtail jalapeno

california

philadelphia + 1

shrimp asparagus

shrimp avocado

shrimp cucumber

eel avocado

eel cucumber

avocado

asparagus

cucumber

a.a.c

avocado cucumber

peanut avocado

shiitake cucumber

sweet potato tempura

veggie tempura

### BENTO BOX

Served with california roll, shumai and white rice

17

### TERIYAKI OPTION:

Chicken, beef, shrimp, salmon and tofu

Short rib negimaki

Mixed tempura

Chicken katsu

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