

From The Akari Kitchen

Our Japanese dining room service follows traditional IZAKAYA style, meaning, the menu is designed for sharing.
Most appetizers and entrees are served as soon as prepared for your entire dinner party to share and enjoy.

Omakase

Japanese Master Chef Dinner

A 5-Course Omakase Dinner created by our Master Chef for a memorable dining experience.
\$85 per person, minimum serving for two

Nabemono

WAGU (Choice Japanese Beef) SUKIYAKI	for one	38
Wagu Rib Eye with Noodles & Assorted Vegetables in Soy Broth	for two	75
SEAFOOD NABE		40
Lobster Tail, Scallops, Chilean Sea Bass, Salmon & Assorted Vegetables in Clear Broth		

Nabemono for TwoCooked on Your Table

SHABU SHABU	85
Wagu Rib Eye with Noodles & Assorted Vegetables in Clear Broth	
YOSENABE	85
Shrimp, Scallops, Chilean Sea Bass, Salmon & Assorted Vegetables in Clear Broth	

Rice & Noodles

UNAJU	22
Broiled Eel on Rice with Miso Soup & Oshinko Pickles	
NABEYAKI UDON (Japanese White Noodles) or SOBA (Japanese Buckwheat Noodles)	22
Shrimp Tempura, Egg, Fishcake & Vegetables	
COLD ZARU UDON (Cold Japanese White Noodles) or SOBA (Cold Japanese Buckwheat Noodles)	19
Cold Noodles with Tempura Shrimp with Japanese dipping broth	
YAKI UDON (Stir-Fried Japanese White Noodles) or SOBA (Stir-Fried Japanese Buckwheat Noodles) Your Choice:	
Vegetable	19
Chicken	19
Beef	22
Shrimp	22
Seafood	25

Margaret Kuo uses only 0% trans fat, 0% cholesterol canola oil for all cooking.

From The Akari Sushi Bar

Starters

SALMON SKIN SALAD	8	SUSHI APPETIZER	16
Broiled Salmon Skin on Field Greens with House Dressing		Chef's Assortment of Nigiri & Maki	
LOBSTER TAIL & TOBIKO SALAD	12	SASHIMI APPETIZER	18
with Cucumber & Spicy Sauce		Chef's Assortment of Select Sashimi	
NALUTO ROLL	17	AVOCADO TARTAR IN SPICY SAUCE	18
Tuna, Yellowtail, Salmon, Avocado & Crab Sticks		Choice of Tuna, Yellowtail, Salmon or Crab Sticks	
wrapped in thinly sliced Cucumber		Served with Sunshine Quail Egg	
BLACK PEPPER TUNA SASHIMI	17	USU-ZUKURI	18
Sliced Rare Tuna seared with Black Pepper in Ponzu Sauce		Thinly sliced White Fish served with Scallion & Spicy minced Radish in Ponzu Sauce	
TUNA TATAKI SASHIMI	17		
Seared Tuna with Rare Center in Ponzu Sauce			

EntreesServed with Miso Soup

VEGETABLE SUSHI DINNER	22	ALL TUNA SUSHI DINNER	32
SPECIAL ROLL COMBINATIONS		ALL YELLOWTAIL SUSHI DINNER	32
A. Yellowtail Scallion, Tuna & California Rolls	18	SUSHI DINNER	30
B. Spicy Tuna, Salmon, Avocado & Eel Cucumber Rolls	21	SASHIMI DINNER	35
TEKKA DON	23	SUSHI & SASHIMI COMBINATION	40
Sliced Raw Tuna served over Sushi Rice		CHEF'S DELUXE SUSHI FOR TWO	65
CHIRASHI SUSHI	25	CHEF'S DELUXE SASHIMI FOR TWO	75
Assorted Sashimi served over Sushi Rice		CHEF'S SPECIAL TREASURE BOAT	Sm. 95 Lg. 150
BROWN RICE MAKI COMBINATION	26		
Black Pepper Tuna, Spicy Yellowtail, Smoked Salmon & Cucumber Brown Rice Rolls			

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Soups & Salads

MISO SOUP	3	SEAWEED SALAD	7
Tofu Soup with Scallions			
SHIITAKI SOUP	5	OSHITASHI	7
Enoki & Shiitaki Mushrooms in Light Brown Broth		Cooked Japanese Spinach with Bonito Fish Flakes, served cold	
SPICY SEAFOOD SOUP	7	AVOCADO & FIELD GREENS WITH GINGER DRESSING	9
Shrimp, Whitefish & Scallops			
DOBIN MUSHI	12	RARE-CENTER TUNA SALAD WITH WASABI DRESSING	15
Steamed assorted Seafood Soup served in a terra cotta teapot		FIELD GREENS SALAD WITH GINGER DRESSING	6

Appetizers

EDAMAME	5	VEGETABLE TEMPURA	13
Stewed Soy Beans		Deep-Fried Assorted Vegetables	
VEGETABLE GYOZA	7	OYSTER KAKI FRY	12
Vegetable Dumplings in Spinach Wrap		Breaded Oysters with Ton Katsu Sauce	
GYOZA	7	ROCK SHRIMP TEMPURA	12
Pan-Fried Pork Dumplings		Crispy Shrimp with Spicy Sauce	
SHRIMP SHUMAI	7	SOFT SHELL CRAB TEMPURA	15
Steamed or Crispy Shrimp Dumplings		In Japanese Ponzu Sauce	
AGEDASHI DOFU	8	BEEF NEGIMAKI	13
Crispy Tofu with Minced Radish and Special Sauce		Scallion wrapped in Broiled Beef	
WASABI SHUMAI	7	SHRIMP TEMPURA	15
Steamed Spicy Wasabi flavored Pork Dumplings		Deep Fried Jumbo Shrimp & Vegetables	
CHAWANMUSHI	9	IKA SUGATA	13
Steamed Egg Custard with Seafood & Vegetables		Grilled Squid	
NASU DENGAKU	9		
Grilled Japanese Eggplant in Sweet Miso			

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Entrees Served with Miso Soup

GRILLED CHILEAN SEA BASS	26
In Orange Miso Sauce	
BLACK SESAME TUNA IN GINGER SAUCE	29
with Rare Center	
KINOKO FILET MIGNON TERIYAKI	30
Grilled Filet Mignon with Mushrooms in Teriyaki Sauce	
SURF & TURF	40
Grilled Lobster Tail in Polynesian Sauce & Grilled Sirloin Steak in Kinoko Mushroom Sauce	

Teriyaki Served with Miso Soup

CHICKEN TERIYAKI	20
SHRIMP TERIYAKI	26
SALMON TERIYAKI	26
LOBSTER TAIL TERIYAKI	35

Tempura Served with Miso Soup

VEGETABLE TEMPURA	20
SHRIMP TEMPURA	26
SEAFOOD TEMPURA	35

Katsu Served with Miso Soup

CHICKEN KATSU	22
PORK KATSU	22
SHRIMP KATSU	25

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