

SOUPS & SALADS

Miso Soup	3.00	🍣 Min Salad	19.95
Clam Soup	9.00	seaweed salad with chopped tuna (raw), cucumbers, crunch, tobiko and sweet & spicy sauce	
Garden Salad	4.00	🍣 Seared Tuna Salad	16.95
Seaweed Salad	6.95	seared tuna on top of mesclun greens served with a light ginger dressing	
Crab Salad	11.95	🍣 Caribbean Tuna Salad	17.95
sushi crab stick on a bed of lettuce served with ginger soy vinaigrette		shredded cucumber, apple and sushi crab stick with raw tuna on top, served with sweet & spicy sauce	
Spicy Crab Salad	12.95	🍣 Akai Special Salad	17.95
Sushi crab stick, cucumbers and crunch served with spicy sauce		seaweed salad topped with sushi crab stick, crunch, tobiko & spicy mayo	
Grilled Chicken or Salmon Salad	15.95		
classic salad with your choice of chicken or salmon			

RAW BAR

Blue Point Oysters		Today's Clams (1/2 Dozen)	9.95
Per Piece	2.50	Raw Bar Special	17.95
1/2 Dozen	12.95	Four pieces each of oysters, clams and sushi shrimp	
1 Dozen	22.95		

APPETIZERS

Edamame	6.00	Tar Tar Sampler	22.50
Gyoza	Pork 8.50 Vegetable 7.50	finely chopped tuna, white tuna and salmon served with two sauces: spicy creamy sauce and creamy wasabi	
pan-fried or steamed pot-stickers		🍣 Lobster Pizza	15.95
Ebi Shumai	6.50	crispy rice topped with lobster salad and served with our sweet & spicy sauce	
steamed or deep fried shrimp dumplings		Seared Tuna	13.95
🍣 Wasabi Pork Shumai	9.00	seared tuna served with ginger-sesame sauce	
steamed spicy pork dumplings		Soup Dumpling	9.50
Agedashi Tofu	7.00	steamed pork dumplings served with ponzu sauce	
Deep-fried silk tofu served in dashi broth		🍣 Fried Wontons	9.95
Teriyaki Wings	9.95	2 filled with spicy crab, shrimp, tobiko, and 3 filled with cream cheese. Served with sweet & spicy sauce	
Beef Negimaki	12.50	🍣 Yellowtail Jalapeño	13.95
scallions wrapped in thin slices of shell steak served with teriyaki sauce		sliced yellowtail with sliced jalapeño, served with our jalapeño vinaigrette	
Yakitori	Chicken 8.50 Beef 9.95	🍣 Chef John Sushi Special	14.95
chicken or beef skewers, served with teriyaki sauce		grilled miso black cod topped with seared tuna, served with wasabi mayo and sweet soy sauce (3 pcs)	
Tempura Appetizer	Chicken/Shrimp 12.50	Scallop Special	14.50
.	Vegetable 9.50	baked scallops, Alaskan king crab, shrimp, tobiko, mushrooms, and red peppers in a creamy spicy sauce	
Soft-Shell Crab	9.50	🍣 Seafood Pockets	13.50
Batter-fried soft-shell crab with dipping sauce		masa (corn meal) pockets stuffed with spicy shrimp & crab stick, served w/ salsa & sweet chili sauce	
Sautéed Mushrooms	9.50	🍣 Tuna Pizza	15.95
Assorted mushrooms sautéed with zesty garlic butter		choice of chopped tuna/ salmon/ yellowtail/ eel on a tortilla with homemade guacamole, peppers, mango, served with spicy mayo, sweet soy & wasabi mayo	
🍣 Miso Eggplant	10.50	Alaskan Coral	13.95
Lightly fried & topped with sweet miso glaze		tempura-fried seaweed, topped with spicy salmon and honey wasabi sauce	
🍣 Prince Edward Island Mussels	12.50	🍣 Akai Tacos	14.95
sautéed with sake butter sauce		3 marinated rib-eye, scallions and pickled radish served in soft buns	
Shrimp & Scallop Appetizer	13.95	🍣 Seared Salmon Special	13.50
shrimps and scallops sautéed with sake butter sauce		crab stick and crunch wrapped in salmon, seared and served with sweet soy and honey wasabi sauce	
🍣 Rock Shrimp Tempura	12.95		
shrimp tempura tossed with a creamy spicy sauce			
🍣 Grilled Chilean Sea Bass	16.95		
filet of Chilean sea bass marinated with sake and miso			
Bonzai Tree	12.95		
tuna, salmon, yellowtail, avocado wrapped in thinly sliced cucumbers, served with ponzu sauce			
Tuna or Salmon Tar Tar	13.50		
finely chopped raw tuna or salmon served with two sauces: spicy creamy sauce and creamy wasabi			
🍣 Tuna Guacamole	14.50		
finely chopped raw tuna served with wasabi-soy sauce and topped with homemade guacamole			

ENTRÉES

Served with a choice of miso soup or garden salad and white rice

Classic Japanese Teriyaki


Our signature Akai teriyaki sauce


Tofu	18.95	Beef	23.95
Chicken	21.95	Salmon or Red Snapper	21.95
Pork	21.95	Combination (pick any two)	23.95
Shrimp	23.95		


Classic Japanese Tempura

Traditional Japanese batter-fried, served with a side of dipping sauce


Chicken	21.95	Shrimp	23.95
Vegetable	18.95	Combination (pick any two)	23.95


 **Beef Negimaki** 23.95
Scallions wrapped in thin slices of shell steak, served with teriyaki sauce

 **Skirt Steak** 24.95
Skirt steak served with a light miso-based teriyaki sauce, served with our wasabi mashed potatoes


 **Akai BBQ**
Your choice of beef short ribs served on the bone or chicken (dark meat), marinated Korean-style and grilled, served with our chicken and vegetable fried rice


Short Ribs	24.95	Chicken (dark meat)	20.95
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 **Lobster Tempura** 29.95
Tempura fried fresh lobster served with our spicy creamy sauce

 **Grilled Chilean Sea Bass** 27.95
Filet of Chilean sea bass marinated in sake-miso and grilled, served with a side of steamed broccoli

Japanese Katsu 21.95
Chicken or pork cutlet, breaded in Japanese panko, deep-fried, and served with katsu sauce

 **Akai Shrimp & Rice** 22.95
Pan-seared shrimp served with our chicken and vegetable fried rice

 **Cajun Miso Black Cod** 24.95
Filet of black cod marinated in sake-miso, grilled and topped with Cajun spices

 **D.E. Warrior Roll** 28.95
Fresh lobster, shrimp & crunch inside topped with sliced avocado and miso black cod, finished with sweet & spicy sauce. Also served with a side portion of grilled miso black cod


Side Vegetables


Baby Bok Choy.	10.50	Snow Pea Greens.	10.50
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NOODLES & RICE BOWLS

Served with a choice of miso soup or garden salad

Tempura Udon 14.95
Noodles with mixed tempura served in dashi (bonito-stock) broth

 **Sansai Udon** 12.95
Noodles with Japanese vegetables and seaweed served in dashi (bonito-stock) broth


 **Nabeyaki Udon** 16.95
Noodles with chicken, shrimp tempura, mushrooms, spinach and an egg served in dashi (bonito-stock) broth

Zaru Soba 11.95
Cold buckwheat noodles served with scallions, grated daikon, wasabi and dipping sauce

Ten-Zaru Soba 16.95
Cold buckwheat noodles served with shrimp and vegetable tempura

Una Don 23.95
Rice bowl topped with broiled eel, served with sweet eel sauce

Chirashi 26.95
Rice bowl topped with assorted raw fish

 **Seafood Yaki Udon** 22.95
Noodles and assorted seafood, stir-fried with our ginger-oyster sauce

SUSHI BAR ENTRÉES

Served with a choice of miso soup or garden salad
No substitutions, please

California Dinner	14.95	Sushi Dinner Plates: 10 pcs total; 5 pcs of each fish	
3 California rolls		Tuna & Salmon	27.95
Tekka Maki Dinner	17.50	Yellowtail & Salmon	27.95
3 tuna rolls		Yellowtail & Tuna	30.95
Maki Combo	17.50	Sushi & Sashimi Combo	35.00
California, tuna and eel roll		6 pcs sushi, 9 pcs sashimi, California roll	
Sushi Regular	25.95	Sushi for Two.	55.00
7 pieces of assorted sushi and a California roll		16 pcs sushi with a California roll & a spicy tuna roll	
Chef's Special Sushi Dinner.	35.00	Sashimi for Two	65.00
9 pieces of chef's best selection and tuna roll		28 pcs assorted sashimi	
Sashimi Regular	29.95	Sushi & Sashimi Special	70.00
12 pieces of assorted sashimi		10 pc sushi, 18 pc sashimi, and a Fantasy Roll	
Sashimi Deluxe	36.95	James's Favorite Handrolls.	21.00
18 pieces of assorted sashimi		Choice of 3 handrolls: spicy scallop, spicy octopus, Mexican, eel avocado, salmon skin, poke	

A LA CARTE








Tuna Maguro	3.50	Octopus Tako	3.50
White Tuna	3.25	Squid Ika	3.25
Salmon Sake	3.25	Scallop Hotategai.	3.50
Yellowtail Hamachi	3.50	Spicy Scallop	3.75
Baby Yellowtail	3.75	Red Clam Hokkigai	3.25
Fluke Hirame	3.25	Sweet Shrimp Ama Ebi	M.P.
Striped Bass Suzuki	3.25	Shrimp Ebi	3.25
Mackerel Saba	3.25	Crab Stick Kani	3.00
Smoked Salmon	3.00	Eel Unagi	3.50
Salmon Roe Ikura	3.25	Flying Fish Roe Tobiko	3.25
California Sea Urchin Uni	6.00	Egg Tamago	2.75
Quail Egg	2.00	Alaskan King Crab	4.75

Please ask about our seasonal specials

ROLLS & HAND ROLLS

California Roll	5.50	Eel Avocado Roll	7.00
Tuna Roll	6.50	Shrimp Tempura Roll	8.50
Toro Scallion Roll	12.50	Salmon Skin Roll	6.00
Salmon Avocado Roll	6.50	Boston Roll	6.50
Yellowtail Scallion Roll	6.50	shrimp and cucumber with mayonnaise	
Spicy Tuna/ Yellowtail/ Salmon Roll	7.00	Philadelphia Roll	7.00
(choose one)		smoked salmon with cream cheese	
Futo Maki Roll	7.50	Alaska Roll	6.50
Egg, crab stick, cucumber, avocado and oshinko		cooked salmon, cucumber and avocado	
Avocado Roll	4.00	Mexican Roll	8.00
Cucumber Roll	4.00	spicy tuna, crunch and avocado with orange tobiko	
Oshinko Roll (picked radish)	4.00	Spider Roll	13.50
Cucumber & Avocado Roll	4.75	tempura fried soft shell crab, cucumber and avocado, served with tobiko on the outside and eel sauce	
Eel Cucumber Roll	7.00		

SPECIAL ROLLS

-  **A.M. Roll** 16.00
Toasted eel, smoked salmon, shrimp and avocado in soy bean wrap with spicy sauce and eel sauce
-  **Bassterd Roll** 16.50
Spicy tuna and crunch topped with avocado and grilled Chilean sea bass, with eel sauce
- Bonsai Roll** 15.00
Shrimp tempura and sweet potato topped with spicy tuna
-  **Butterfly Roll** 15.00
Eel and avocado topped with shrimp tempura, red tobiko and eel sauce
- Chicken Tempura Roll** 14.00
Chicken tempura, cucumber, eel sauce topped with avocado and smoked salmon
- Crazy California Roll** 14.00
crab stick tempura with avocado & cucumber, topped with shrimp and black tobiko
- Crazy Tuna Roll** 14.50
Shrimp, cucumber & avocado, topped with spicy tuna
- December Roll** 14.50
Spicy tuna and crunch topped with salmon and avocado
-  **Devil's Advocate Roll** 15.50
Spicy yellowtail, shrimp & cucumber topped with red and white tuna, chili sauce & black tobiko
- Dragon Roll** 14.00
Toasted eel and cucumber topped with avocado
- Dynamite Roll** 14.00
Spicy crab stick & avocado topped with salmon
-  **EZ Ryder Roll** 17.00
Eel, asparagus, avocado and crunch topped with shrimp and skirt steak. Served with miso-teriyaki sauce
-  **Fantasy Roll** 15.50
Spicy tuna and crunch topped with avocado and seaweed flakes
-  **Fiesta Roll** 16.00
Spicy tuna and cucumber inside topped with yellowtail and thinly sliced jalapeño
-  **Goodfellas Roll** 21.00
Spicy yellowtail and crunch, topped with toro & thinly sliced lemon
- Godzilla Roll** 15.50
Spicy eel, cucumber and avocado topped with lobster salad
- Green Kiwi Roll** 13.50
Tuna and cucumber topped with fresh kiwi
-  **Green River Roll** 15.50
Giant roll stuffed with crab stick, eel, grilled whitefish, avocado, crunch, scallions & spicy sauce, topped with wasabi tobiko & eel sauce
-  **Green Monster Roll** 16.95
Grilled Chilean sea bass, asparagus, cucumber & crunch topped with layer of spicy crab stick & avocado and sweet & spicy sauce
-  **Jersey Roll** 14.00
Shrimp tempura topped with avocado, smoked salmon, and eel sauce
-  **Jets Roll** 16.00
Smoked salmon, toasted eel and cream cheese deep-fried and served with sweet & spicy sauce
- Jingle Roll** 16.00
Deep fried eel, salmon, whitefish and tuna roll. Served with sweet & spicy sauce and scallions
-  **Jingle 2 Roll** 15.50
Spicy tuna topped with toasted eel and eel sauce
- King Crab 2 Roll** 17.50
Fresh Alaskan king crab and avocado topped with spicy tuna
- Koi Roll** 16.50
Spicy yellowtail and avocado, topped with seared scallop
- Lady Dragon Roll** 15.00
Eel tempura and avocado topped with spicy tuna
-  **Fresh Lobster Roll** 16.50
Fresh lobster with cucumber and miso paste, topped with avocado and seaweed flakes
- Latin Roll** 15.00
Skirt steak and tempura plantain topped with avocado
-  **Mario Roll** 14.00
Sweet potato tempura and crab stick topped with shrimp and sweet & spicy sauce
-  **Maryland Crab Cake Roll** . . 14.00
Maryland crab cake, cucumber, and spicy sauce topped with sliced avocado and sweet sauce
- Mets Roll** 14.50
Spicy tuna, crunch & avocado topped with salmon & white tuna
- Mount Fuji Roll** 14.50
Spicy shrimp and cucumber topped with tuna and avocado
-  **NY Knicks Roll** 16.00
Grilled Chilean sea bass and crunch topped with seared salmon, eel sauce and wasabi mayo
-  **New Year's Roll** 16.00
Eel, avocado and wasabi mayonnaise topped with yellowtail and scallions and sweet sauce
-  **New York Roll** 17.50
Chopped Alaskan king crab, shrimp and spicy sauce, toasted, then rolled with avocado and crunch, topped with green tobiko and sweet sauce
-  **O.M.G. Roll** 18.50
Spicy tuna, spicy salmon, lobster salad & shrimp tempura wrapped in a special corn-seaweed topped with our chef's special sauces
-  **Pacific Roll** 14.50
Spicy tuna and fresh mango topped with avocado and seaweed flakes
-  **Paradise Roll** 16.50
Chilean sea bass, lettuce, avocado and crunch wrapped in soy paper, served with spicy mayo, wasabi mayo, and eel sauce
-  **Pain in the A** Roll** 16.00
Spicy tuna and lobster salad, topped with shrimp tempura, red tobiko and eel sauce
- Pac-Man Roll** 17.00
Shrimp tempura and crab stick topped with seared tuna, seared yellowtail, chili sauce, sweet & spicy sauce, and orange tobiko
- Red Dragon Roll** 14.00
Spicy salmon tempura, cucumber and avocado topped with shrimp tempura and red tobiko
-  **Sunrise Roll** 14.50
Spicy salmon topped with tuna and black tobiko
- Super California Roll** 14.00
Tempura fried crab stick, cucumber and avocado topped with spicy tuna
- Super Rainbow Roll** 15.00
Eel and cucumber roll topped with tuna, salmon, fluke, yellowtail, avocado and sweet sauce
- Super Tuna Roll** 14.50
Spicy white tuna and avocado topped with red tuna and black tobiko
-  **Surf & Turf Roll** 17.50
Fresh Alaskan king crab, avocado and spicy mayo topped with seared (med-rare) skirt steak
- Viper Roll** 14.50
Shrimp tempura and avocado topped with spicy tuna
- Volcano Roll** 14.00
Broiled salmon and cucumber topped with shrimp, black tobiko and sweet sauce
-  **Yankee (Bob) Roll** 15.00
Spicy tuna, crunch and avocado topped with lobster salad



SPECIAL MAKI LUNCH

Choice of one roll from the following list served with miso soup OR garden salad, add \$1.00 for both

\$13.50

<p>Crazy California Roll Crab stick tempura with avocado & cucumber, topped with shrimp and black tobiko</p> <p>December Roll Spicy tuna and crunch topped with salmon and avocado</p> <p>Dragon Roll Toasted eel and cucumber topped with avocado</p> <p>Dynamite Roll Spicy crab stick & avocado topped with salmon</p> <p>Jersey Roll Shrimp tempura topped with avocado, smoked salmon, and eel sauce</p> <p>Lady Dragon Roll Eel tempura and avocado topped with spicy tuna</p>	<p>Mario Roll Sweet potato tempura and crab stick topped with shrimp and sweet & spicy sauce</p> <p>Maryland Crab Cake Roll Maryland crab cake, cucumber, and spicy sauce topped with sliced avocado and sweet sauce</p> <p>Mount Fuji Roll Spicy shrimp and cucumber topped with tuna and avocado</p> <p>NY Knicks Roll Grilled Chilean sea bass and crunch topped with seared salmon, eel sauce and wasabi mayo</p> <p>Spider Roll Soft-shell crab, cucumber, and avocado, with tobiko outside and eel sauce</p>	<p>Sunrise Roll Spicy salmon topped with tuna and black tobiko</p> <p>Super California Roll Tempura fried crab stick, cucumber and avocado topped with spicy tuna</p> <p>Super Tuna Roll Spicy white tuna and avocado topped with red tuna and black tobiko</p> <p>Viper Roll Shrimp tempura and avocado topped with spicy tuna</p> <p>Volcano Roll Broiled salmon and cucumber topped with shrimp, black tobiko and sweet sauce</p>
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BISTRO LUNCH BOX

Served with rice, miso soup or garden salad, and 4 pieces of California roll

<p>Rock Shrimp 12.95</p> <p>Chicken Teriyaki. 12.95</p> <p>Beef Teriyaki. 14.95</p> <p>Shrimp Teriyaki. 13.95</p> <p>Pork Teriyaki. 12.95</p> <p>Beef Negimaki. 13.95</p> <p>Pan-Seared Red Snapper. 12.95 Served with teriyaki sauce</p> <p>Grilled Chilean Sea Bass. 15.95 Marinated with sake and miso and grilled</p> <p>Fish of the Day. 12.95</p> <p>Shrimp & Scallop Special. 14.95</p> <p>Seafood Pockets. 12.95</p>	<p>Shrimp Tempura. 13.95</p> <p>Vegetable Tempura. 11.95</p> <p>Chicken Katsu. 12.95</p> <p>Katsu Don. 12.95</p> <p>Tempura Soba or Udon. 12.50</p> <p>Salad with Grilled Chicken or Salmon. 12.95</p> <p>Tuna and Salmon Sushi. 15.00 3 pieces of tuna and 3 pieces of salmon sushi</p> <p>Yellowtail and Salmon Sushi. 15.00 3 pieces of yellowtail and 3 pieces of salmon sushi</p> <p>Yellowtail and Tuna Sushi. 15.50 3 pieces of yellowtail and 3 pieces of tuna sushi</p>
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SUSHI BAR LUNCH

Choice of one roll from the following list served with miso soup OR garden salad, add \$1.00 for both

<p>Chirashi Lunch. 15.50 Assorted raw fish served over a bed of sushi rice</p> <p>Unadon Lunch. 17.00 Broiled eel with sweet soy sauce served over a bed of sushi rice</p>
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Maki Rolls Special

Choose any 2 rolls from the following for 13.00, any 3 rolls for 17.00:

<p>Spicy Tuna</p> <p>Spicy Yellowtail</p> <p>Spicy Salmon</p> <p>Tuna</p> <p>Tuna & Avocado</p> <p>Tuna & Cucumber</p>	<p>Salmon</p> <p>Salmon & Avocado</p> <p>Salmon & Cucumber</p> <p>Philadelphia</p> <p>Alaska (cooked salmon)</p> <p>Eel & Avocado</p>	<p>Eel & Cucumber</p> <p>Boston</p> <p>California</p> <p>Cucumber & Avocado</p> <p>Yellowtail</p> <p>Yellowtail & Scallion</p>	<p>Avocado</p> <p>Cucumber</p> <p>Oshinko</p> <p>Spinach</p> <p>Sweet Potato Tempura</p>
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