

APPETIZERS (From Kitchen)

EDAMAME <i>Steamed green soybeans</i>	5	Y.T. EDAMAME <i>Edamame Sautéed in garlic butter, soy sauce, and red pepper</i>	6
GYOZA <i>Fried pork dumplings</i>	7	SHUMAI <i>Steamed shrimp dumplings</i>	7
ASPARAGUS BEEF ROLL <i>Thinly sliced beef wrapped asparagus with teriyaki sauce</i>	10	SHITAKE MUSHROOM <i>Japanese Shitake mushroom sautéed with teriyaki sauce</i>	6
CALAMARI <i>Tender calamari battered and deep fried</i>	9	SOFT SHELL CRAB <i>Lightly battered and deep fried</i>	11
BANG BANG SHRIMP <i>Shrimp tempura tossed in a spicy creamy sauce</i>	9	AGE DASHI TOFU <i>Lightly battered and deep fried tofu in savory broth</i>	8
SHRIMP TEMPURA <i>Shrimp battered and deep fried</i>	9	VEGETABLE TEMPURA <i>Fresh vegetable mix battered and deep fried</i>	9
HAMACHI KAMA <i>Grilled collar of yellowtail</i>	10	YAKITORI <i>Skewered and grilled chicken</i>	11
PANKO CHICKEN <i>Chicken bites coated in Japanese-style bread crumbs</i>	9	OYSTER FRIED <i>Oyster coated in Japanese-style bread crumbs</i>	10

BLUE MUSSELS 12

Prince Edward Island mussels sautéed in garlic butter, lemon and wine sauce

* More appetizers available on our sushi a la carté menu.

What is Aburi?

Literally translated, Aburi means “flame seared”, but as a company philosophy this word encompasses so much more. When flame is applied to sushi, the heat changes the sushi’s flavour to create something new and exciting. With the same thought in mind, we take traditional Japanese ingredients and techniques and combine them with local ingredients and palates for a truly innovative culinary experience. Our vision is to introduce this fresh and addictive style of Aburi cuisine to the world.

SOUP & SALAD

MISO SOUP <i>Bean paste broth</i>	3	HOUSE SOUP <i>Chicken broth</i>	3
CUCUMBER SALAD <i>Cucumber slices and crab with sweet rice vinaigrette</i>	7	AVOCADO SALAD <i>Cucumber slices, deep fried breaded avocado with mango wasabi mayo dressing</i>	8
SEAWEED SALAD <i>Deliciously seasoned WAKAME seaweed</i>	9	SQUID SALAD <i>Deliciously seasoned squid and vegetable mix</i>	10
* CALIFORNIA SALAD <i>Fresh greens, crab, avocado, cucumber and masago with ginger dressing</i>	9	HOUSE SALAD <i>Fresh greens with ginger dressing</i>	6

RICE

WHITE RICE	2	FRIED RICE DINNER	14
SUSHI RICE	3	<i>House soup, salad, hibachi vegetables, and fried rice</i>	
FRIED RICE	5	SEAFOOD FRIED RICE	18
<i>Includes: beef, eggs, vegetables</i>		<i>House soup, salad, hibachi vegetables, and chopped shrimp and scallop fried rice</i>	

An 18% GRATUITY CHARGE WILL BE ADDED FOR PARTIES OF 6 OR MORE.

PLEASE NOTIFY SERVER IN ADVANCE IF ALLERGIC TO ANY SPECIFIC INGREDIENTS.

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.



LUNCH SPECIAL (11:00 a.m. to 2:00 p.m.)

BENTO BOX

Includes: House soup, salad, gyoza, spring roll, california roll (4pc), and white rice.

Sub. fried rice: 3.00

CHICKEN TERIYAKI	14
GRILLED SHRIMP	15
BULGOGI <i>(Korean-style barbecued beef)</i>	15
DON-KATSU <i>(Japanese-style pork cutlet)</i>	15
VEGETABLES AND SHRIMP TEMPURA	14
SALMON TERIYAKI	15
N.Y. STEAK TERIYAKI	16

SUSHI COMBO

Includes: Miso soup, cucumber salad

* SASHIMI COMBO <i>3pc Sashimi (tuna, salmon, snapper) with your choice of 1 of the following (Alaskan, California, Spicy tuna)</i>	12
* NIGIRI COMBO <i>3pc Nigiri (tuna, salmon, snapper) with your choice of 1 of the following (Alaskan, California, Spicy tuna)</i>	14
* ROLL COMBO <i>Alaskan, California and Spicy tuna</i>	16

SIDE ORDERS

FRIED RICE	5
SOUP	3
SALAD	6
WHITE RICE	2
SUSHI RICE	3
HIBACHI VEGETABLES	6
CHICKEN	8
SHRIMP	9
N.Y. STEAK	11

SUSHI ENTRÉE COMBINATIONS

Includes: Miso soup, cucumber salad

* SASHIMI COMBO <i>Tuna roll and 6pcs. sashimi</i>	18	* NIGIRI COMBO <i>California roll and 6pcs. nigiri</i>	20
* ABURI COMBO <i>VIP roll and 6pcs. seared nigiri</i>	30	* SASHIMI AND NIGIRI COMBO <i>California roll, 6pcs. sashimi and 6pcs. nigiri</i>	30

NOODLES

YUM YUM NOODLES <i>Pan-fried noodles with chicken and vegetables</i>	14	DRUNKEN NOODLES <i>Pan-fried noodles with bulgogi and vegetables</i>	14
KAKE U-DON <i>Hot u-don noodles soup with fishcake, seaweed</i>	12	TEMPURA U-DON <i>Hot u-don noodles soup with shrimp tempura</i>	14
* CHASHU RAMEN <i>Pork bone broth ramen soup with pork belly confit, vegetables, fish cake and soft boiled egg</i>	15	* NABEYAKI U-DON <i>Hot u-don noodles soup with chicken, egg, vegetables and shrimp tempura</i>	16
* SHOYU RAMEN <i>Chicken broth, soy sauce ramen soup with chicken, vegetables, fish cake and soft boiled egg</i>	14	* MISO RAMEN <i>Miso paste ramen soup with chicken, vegetables, fish cake and soft boiled egg</i>	14

* JAPANESE CURRY RAMEN 16

Japanese-style curry ramen with panko chicken and soft boiled egg

* Tofu can be substituted for all meat.

DONBURI (RICE ENTRÉE)

Includes: Soup and white rice

* SASHIMI DONBURI (HOE DEOP BAP) <i>Assorted diced sashimi, lettuce served on sushi rice and enjoy GOCHUJANG sauce</i>	23	KATSU DONBURI <i>Japanese-style pork cutlet cooked with vegetables and egg in sweet soy sauce served on rice</i>	17
BEEF DONBURI (BULGOGI) <i>Korean-style BBQ beef with vegetables served with rice</i>	17	DONKATSU <i>Japanese-style panko fried pork cutlet with French fries</i>	17
UNAJU <i>BBQ eel with avocado served with sushi rice</i>	20	* CHIRASHI <i>Assorted sashimi served on sushi rice</i>	23
JAPANESE CURRY <i>Japanese-style curry with panko chicken served with rice</i>	17	ORANGE SWEET & SOUR CHICKEN <i>Chicken battered and deep fried with vegetables in sweet & sour glaze</i>	16

FAVORITES

* SALMON POKÉ <i>Tamago, mango, crab, avocado, cucumber, onion, tobiko with shichimi poke sauce</i>	20	* TUNA POKÉ <i>Korean-style BBQ beef on double layered soft and hard shell with French fries</i>	20
* BULGOGI TACO <i>Korean-style BBQ beef on double layered soft and hard shell with French fries</i>	17	* K.F.C. <i>Korean-style Fried Chicken glazed with sweet gochujang sauce and served with cheesy risotto</i>	17

HIBACHI

Includes: House soup, salad, assorted hibachi vegetables and white rice. Sub. fried rice: 3.00

CHICKEN TERIYAKI	18	SHRIMP & CHICKEN	21
GRILLED SCALLOP	26	SHRIMP & SALMON (or SCALLOP)	23 (24)
GRILLED SHRIMP	22	STEAK & CHICKEN	23
SALMON TERIYAKI	24	STEAK & SHRIMP	24
N.Y. STEAK <i>Handcut U.S.D.A choice</i>	26	STEAK & SALMON (or SCALLOP)	25 (26)
LOBSTER TAIL	32	STEAK & LOBSTER	29