

## APPETIZERS (From Kitchen)

EDAMAME	5	Y.T. EDAMAME	6
Steamed green soybeans		Edamame Sautéed in garlic butter, soy sauce, and red pepper	
GYOZA	7	SHUMAI	7
Fried pork dumplings		Steamed shrimp dumplings	
ASPARAGUS BEEF ROLL	10	SHITAKE MUSHROOM	6
Thinly sliced beef wrapped asparagus with teriyaki sauce		Japanese Shitake mushroom sautéed with teriyaki sauce	
CALAMARI	9	SOFT SHELL CRAB	11
Tender calamari battered and deep fried		Lightly battered and deep fried	
BANG BANG SHRIMP	9	AGE DASHI TOFU	8
Shrimp tempura tossed in a spicy creamy sauce		Lightly battered and deep fried tofu in savory broth	
SHRIMP TEMPURA	9	VEGETABLE TEMPURA	9
Shrimp battered and deep fried		Fresh vegetable mix battered and deep fried	
HAMACHI KAMA	10	YAKITORI	11
Grilled collar of yellowtail		Skewered and grilled chicken	
PANKO CHICKEN	9	OYSTER FRIED	10
Chicken bites coated in Japanese-style bread crumbs		Oyster coated in Japanese-style bread crumbs	
BLUE MUSSELS 12			
Prince Edward Island mussels sautéed in garlic butter, lemon and wine sauce			

\* More appetizers available on our sushi a la carte 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	3	HOUSE SOUP	3
Bean paste broth		Chicken broth	
CUCUMBER SALAD	7	AVOCADO SALAD	8
Cucumber slices and crab with sweet rice vinaigrette		Cucumber slices, deep fried breaded avocado with mango wasabi mayo dressing	
SEAWEED SALAD	9	SQUID SALAD	10
Deliciously seasoned WAKAME seaweed		Deliciously seasoned squid and vegetable mix	
* CALIFORNIA SALAD	9	HOUSE SALAD	6
Fresh greens, crab, avocado, cucumber and masago with ginger dressing		Fresh greens with ginger dressing	

## RICE

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

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 (Korean-style barbecued beef)	15
DON-KATSU (Japanese-style pork cutlet)	15
VEGETABLES AND SHRIMP TEMPURA	14
SALMON TERIYAKI	15
N.Y. STEAK TERIYAKI	16
<b>SUSHI COMBO</b>	
Includes: Miso soup, cucumber salad	
* SASHIMI COMBO	12
3pc Sashimi (tuna, salmon, snapper) with your choice of 1 of the following (Alaskan, California, Spicy tuna)	
* NIGIRI COMBO	14
3pc Nigiri (tuna, salmon, snapper) with your choice of 1 of the following (Alaskan, California, Spicy tuna)	
* ROLL COMBO	16
Alaskan, California and Spicy tuna	

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

## NOODLES

YUM YUM NOODLES	14	DRUNKEN NOODLES	14
Pan-fried noodles with chicken and vegetables		Pan-fried noodles with bulgogi and vegetables	
KAKE U-DON	12	TEMPURA U-DON	14
Hot u-don noodles soup with fishcake, seaweed		Hot u-don noodles soup with shrimp tempura	
* CHASHU RAMEN	15	* NABEYAKI U-DON	16
Pork bone broth ramen soup with pork belly confit, vegetables, fish cake and soft boiled egg		Hot u-don noodles soup with chicken, egg, vegetables and shrimp tempura	
* SHOYU RAMEN	14	* MISO RAMEN	14
Chicken broth, soy sauce ramen soup with chicken, vegetables, fish cake and soft boiled egg		Miso paste ramen soup with chicken, vegetables, fish cake and soft boiled egg	
* JAPANESE CURRY RAMEN 16		* Tofu can be substituted for all meat.	
Japanese-style curry ramen with panko chicken and soft boiled egg			

## DONBURI (RICE ENTREE)

Includes: Soup and white rice

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

## FAVORITES

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

## 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	26	STEAK & SALMON (or SCALLOP)	25 (26)
Handcut U.S.D.A choice			
LOBSTER TAIL	32	STEAK & LOBSTER	29