

AKO

ITADAKIMASU



WINE

WHITE / ROSE

MON CHENIN ALEXANDER M	14/48
Vin de France	
SAUVIGNON BLANC, JEAN MARIE BERTHIER	13/40
Loire Valley, France, 2022	
FINCA ROSE, "WOLFFER ESTATE"	13/41
Mendoza, Argentina	
PINOT GRIGIO, CORTENOVA	12/38

RED

LAPOSTOLLE, CUVÉE ALEXANDRE	75
Carbenet Sauvignon Apalta 2022	
FINCA MALBEC, "WOLLFER ESTATE"	13/41
Mendoza, Argentina 2022	
BODEGA, GARZON	13/42
Tannat, Uruguay 2022	
BODEGA GARZON	13/42
Carbenet Franc, Uruguay 2022	

SPARKLING

VILLA JOLANDA PROSECCO	11
D.O.C Italy (187 ml)	

BEER

DRAFT

SAPPORO PREMIUM LAGER ROTATING IPA	7/25
	9

JUICE PACK SAKE

MANEKI WANKO	11
Lucky dog sake (180 ml)	
MANEKI WANKO	38
Lucky dog sake (900 ml)	

SIGNATURE COCKTAIL

PANDANTINI	13
Shochu, sake, pandan syrup, bitters	
LYCHEE SAKE SANGRIA	13
Lychee, sake, white wine	
RED FLOWER SPIRIT	13
Shochu, hibiscus syrup, st. agrestis paradise, lemon juice, fever tree cucumber tonic	
BERRIES SPRITZ	13
Shochu, mix berries consome, lime Juice, prosecco	
AKO SOUR	13
Shochu, vermouth, yuzu sake, lavender syrup, red wine float	
ESPRESSO MARTINI	13
Espresso mix, Shochu	
CHILLI CHILLING MANGORITA	13
Maya agave wine, lime juice, mango puree, habanero agave syrup, chipotle salt rim and dry lime	

SAKE

GLASS | CARAFE | BOTTLE

DEWAZAKURA ICHIRO ABBEY ROAD			120
Exquisite, dry, smooth and full fragrant			
BROOKLYN KURA CATSKILLS	13	48	60
Light body, nose full of citrus and vanilla notes			
TOYO BIJIN OKARAKUCHI	13	46	54
Super dry, melon, rind, mineral and peach			
TAMAGAWA - KINSHO	16	65	82
Full-flavored daiginjo, fruity and floral			
MASUMI SHIRO - JUNMAI GINJO	14	48	59
Smooth, light and well balance			
SHO CHIKU BAI- NIGORI (300 ML)			17
Creamy, rich, tropical			
WAKATAKE ONIKOROSHI DAIGINJO	15	62	77
Rich, dry, notes of melon and peach			
AKITABARE DAIGINJO	15	56	72
Light, fragrant, clean and smooth			
MANEKI WANKO - LUCKY DOG	9	28	38
Soft and light, less sweet, rich in mineral			
OZEKI - JUNMAI			11
(House Sake, Hot - 9 oz) Earthy, rich, clean finish			
KINSEN - PLUM WINE	10		40
Rich, aromatic violet candy, plum and cherry			
HOJUN YUZU	13		58
Light nigori unfiltered, citrusy and fresh			

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SOUP

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

SALAD

- SALMON SKIN SALAD** 12
Mixed green, crystalized ginger, yuzu wasabi dressing
- SASHIMI SALAD** 15
Seared tuna & salmon, mesclun, sweet onion, sesame dressing
- FIELD GREEN SALAD** 5
Mixed green, radish w/ ginger dressing
- SPICY MANGO SALAD** 11
Jicama, crispy vermicelli, peanut, sweet chili sauce
- SEAWEED SALAD** 9
Sweet sesame sauce
- AVOCADO SALAD** 10
Ginger dressing
- KANI SALAD** 12
Red onion, cucumber and tobiko
- HIJIKI SALAD** 9
Cooked seaweed, tofu skin and carrots.

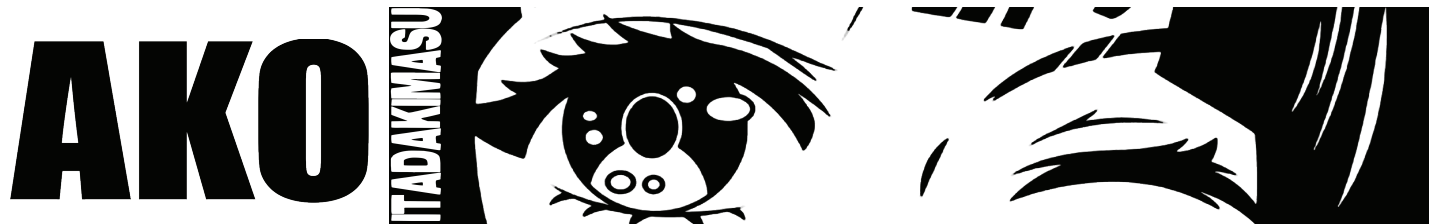
COLD APPETIZER

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

HOT APPETIZER

- HARUMAKI** 7
Mini vegetables spring roll 4 pcs
- EDAMAME** Lightly salted 6
- SHRIMP SHUMAI** 9
Steamed shrimp dumpling, home-made soy vinegar sauce
- BEEF NEGIMAKI** 14
Ginger teriyaki sauce
- GYOZA** Pork or Vegetables 9
Crispy pan-fried dumplings, soy vinegar
- HOMEMADE SHRIMP SPRING ROLL** 10
Sweet chili sauce
- AGEDASHI TOFU** 8
Soft dashi, daikon puree
- TEMPURA SAMPLER** 13
Shrimp, seasonal vegetable, sweet soy dashi
- CRISPY CALAMARI** 14
Pepper-tamarind sauce
- ROCK SHRIMP TEMPURA** 15
Honey sriracha crema
- CHICKEN KARAAGE** 11
Green tea sea salt, mayo
- YAKI SHISHITO PEPPERS** 8
Garlic soy, bonito flakes
- GRILLED MISO EGGPLANT** 10
Aged miso sauce
- CRISPY SOFTSHELL CRAB** 14
Sweet sake chili sauce
- MISO GLAZED COD** 16
Grilled cod, aged miso sauce
- TAKOYAKI** 9
"Octopus ball," eel sauce, mayo, bonito flakes
- PURPLE FRIES** matcha mayo 7

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TERIYAKI

VEGETABLE TERIYAKI Grilled vegetables with mushrooms, snow peas, carrots, broccoli, squash	18
TOFU TERIYAKI Fried tofu with assorted vegetables	20
CHICKEN TERIYAKI Grilled chicken with seasonal vegetables	25
BEEF NEGIMAKI Sliced short rib rolled with scallion	27
SALMON TERIYAKI Grilled salmon with assorted vegetables	27
SHRIMP TERIYAKI Grilled shrimp with assorted vegetables	27
RIB-EYE STEAK TERIYAKI Grilled New Zealand black angus rib-eye with seasonal vegetables	37

DONBURI & TEMPURA

VEGETABLE TEMPURA Crunchy & lightly battered, sweet-soy dip	18
TON KATSU Crispy panko crusted pork tenderloin	24
SHRIMP & VEGETABLES TEMPURA Crunchy & lightly battered, sweet-soy dip	26
CHICKEN KATSU Crispy panko crusted white meat chicken	24
OYAKO DON White meat chicken, onion, egg, mirin-soy	18
KATSU DON Panko crusted pork cutlet, egg, vegetables, mirin-soy	18
GYU DON Sliced short ribs, onions over rice	18
UNAGI DON Broiled eel over rice	28

NOODLE SOUP

Udon or soba, soy-kombu broth

VEGETABLE Kombu broth with broccoli, snow peas, mushrooms, carrots topped with scallion	17
CHICKEN Vegetable noodle soup with chicken	19
BEEF Vegetable noodle soup with beef	20
TEMPURA Vegetable noodle soup with shrimp & vegetable tempura on the side	21
SEAFOOD Vegetable noodle soup with shrimp, squid, crab stick and fish cake	21
NABEYAKI UDON Traditional japanese hot pot noodle with shrimp tempura, chicken, poached egg	23
SUKIYAKI Japanese style beef stew w/ yam noodle, tofu, vegetables, sweet soy broth	23

YAKI SOBA OR UDON

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

VEGETABLE Broccoli, cabbage, mushroom, snow peas, onion	17
CHICKEN Chicken, onion, carrot, cabbage, snow peas	19
BEEF Beef, snow peas, onion, carrots, cabbage	20
SEAFOOD Shrimp, squid, crab stick, onion, snow peas, carrot, cabbage	21

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NIGIRI | SASHIMI ROLL /HANDROLL

O-TORO	12.0
MAGURO	4.5
SPICY TUNA	3.5
WHITE TUNA	3.5
SAKE	3.5
SAKE TORO	4.0
KING SALMON	5.0
SMOKED SALMON	4.0
HAMACHI	4.0
HAMACHI TORO	5.0
KANPACHI	5.5
MADAI	5.0
SUZUKI	3.5
HIRAME	3.5
EBI	3.5
BOTAN EBI	4.5
SPICY SCALLOP	4.5
UNI (California)	8.0
IKURA	5.0
TOBIKO	4.0
UNAGI	4.0
SABA	3.5
KANI	3.5
HOTATE	4.0
TAMAGO	3.5

TUNA	6.75
TUNA AVOCADO	7.75
SPICY TUNA	7.75
CRUNCHY SPICY TUNA	8.25
WHITE TUNA JALAPENO	8.25
SALMON	6.75
SALMON AVO	7.75
SPICY SALMON	7.75
CRUNCHY SPICY SALMON	8.25
SALMON SKIN CUCUMBER	7.75
SALMON MANGO	8.25
YELLOWTAIL SCALLION	7.75
SPICY YELLOW	7.75
YELLOWTAIL JALAPENO	8.25
SHRIMP ASPARAGUS	7.75
SHRIMP AVOCADO	7.75
SHRIMP CUCUMBER	7.75
SHRIMP TEMPURA	8.75

EEL AVOCADO	8.25
EEL CUCUMBER	8.25
CALIFORNIA	7.25
PHILADELPHIA	8.25
AVOCADO	5.75
ASPARAGUS	5.75
CUCUMBER	5.75
A.A.C	6.25
AVOCADO CUCUMBER	6.25
PEANUT AVOCADO	6.25
ASPARAGUS	5.75
KAMPYO	5.75
OSHINKO	5.75
SWEET POTATO TEMPURA	6.25
VEGETABLES TEMPURA	6.25
SHIITAKE CUCUMBER	6.25
ZEN ZEN	7.25
VEGETABLE FUTO	7.25

SPECIAL ROLL

AKO WASABI Tuna, salmon, avocado, cucumber, wasabi tobiko	11	GREEN DRAGON Eel cucumber topped with avocado	16
SPICY SEAFOOD TEMPURA Kani, white fish, onion and carrot tempura	11	RAINBOW California roll topped with assorted fish	16
KAMIKAZE Crunchy spicy tuna, red tobiko	11	BLACK DRAGON Kani cucumber topped with eel avocado	16
SPIDER Soft shell crab tempura, avocado, lettuce, red tobiko	13	TORO SCALLION	12
		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	33
SASHIMI DELUXE 21 pcs chef's daily inspiration	35
SUSHI & SASHIMI FOR ONE 10 pcs sashimi, 4 pcs sushi with crunchy spicy salmon	35
SUSHI & SASHIMI FOR TWO Chef's inspiration of 15 pcs sashimi, 8 pcs sushi, golden dragon, eel avocado, crunchy spicy salmon	72
SUSHI FOR TWO 12 pcs sushi, spicy girl, california, crunchy spicy tuna	62
SASHIMI DON TRIO Tuna, salmon and yellowtail over sushi rice	33
SUSHI RESERVE O'toro, sake toro, hamachi toro, kanpachi, maguro, toro scallion roll	37
CHIRASHI Japanese traditional rice bowl with variety of sashimi	30
AMERICAN DREAM Tuna, salmon, yellowtail sushi with crunchy spicy tuna	33
SPICY ROLL COMBO Spicy tuna, spicy yellowtail, crunchy spicy salmon rolls	22
CLASSIC ROLL COMBO Tuna, salmon, california roll	18

SIGNATURE ROLL

(Strictly no substitution/modification)

ENCORE TUNA Spice crusted tuna, white tuna, cucumber topped w/ fresh tuna, avocado	18
RED DRAGON Shrimp tempura topped with spicy tuna, crunch	18
TUNA LOVE Pepper corn crusted white tuna, avocado topped w/ spicy tuna, crunch	18
TUNA SALMON TWISTER Crunchy spicy salmon, honey roasted peanut topped with Japanese spice-crusting tuna, avocado, spicy cherry aioli	18
LOBSTER ROCK'N ROLL Shrimp, avocado, cucumber topped with lobster salad, mango	18
GOLDEN DRAGON Spicy yellowtail, tuna, cucumber topped with fresh mango, wasabi mayo	18
NARUTO ROLL Sashimi cucumber roll with choice of: tuna, salmon, yellowtail or rainbow	20
SPICY GIRL Crunchy spicy salmon topped with tuna, salmon, yellowtail, avocado	18
FOUR SEASON Spicy tuna, salmon, yellowtail topped with four kinds of caviar	18
DINOSAUR Shrimp tempura roll topped with eel, avocado, tobiko, eel sauce	19
SEAFOOD DYNAMITE Tempura style roll with kani, white fish, asparagus, tamago, tobiko, spicy mayo bbq sauce	19
MARBLE TRIO Tuna, salmon, yellowtail, avocado, cucumber, tobiko wrapped in marble seaweed	18
PINK LADY TEMPURA Shrimp tempura, spicy tuna, jicama, avocado, soybean crepe, spicy strawberry cream	18
OCEAN 14 Crunchy spicy kani, cucumber, avocado, spicy scallop, topped with tobiko	18
TORO DYNASTY Crunchy spicy tuna, cucumber topped with tuna toro, salmon toro, yellowtail toro	21

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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	14
ANY THREE ROLLS	19

CHOICE ROLL

tuna	shrimp asparagus
tuna avocado	shrimp avocado
spicy tuna	shrimp cucumber
crunchy spicy tuna	eel avocado
white tuna jalapeno	eel cucumber
salmon	avocado
salmon avocado	asparagus
spicy salmon	cucumber
crunchy spicy salmon	a.a.c
salmon skin cucumber	avocado cucumber
salmon mango	peanut avocado
yellowtail scallion	shiitake cucumber
spicy yellowtail	sweet potato tempura
yellowtail jalapeno	veggie tempura
california	
philadelphia + 1	

BENTO BOX Served with california roll, shumai and white rice	16
TERIYAKI OPTION: Chicken, beef, shrimp, salmon and tofu	
Short rib negimaki	
Mixed tempura	
Chicken katsu	

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