



## Al La Carte

One piece per order

Fatty Tuna	M.P	Sweet Egg	\$3
Blue Fin Tuna	M.P	Octopus	\$3
Tuna	\$4	Squid	\$3
Super White Tuna	\$3.5	King Crab	\$7
Salmon	\$3.5	Surf Clam	\$3
Yellowtail	\$4	Sea Urchin	\$7
Red Snapper	\$4	Smoke Salmon	\$4
Fluke	\$3.5	Smelt Roe	\$3
Fresh Water Eel	\$4	Salmon Roe	\$4
Sea Eel	\$4	Black Tobiko	\$3.5
Mackerel	\$3	Wasabi Tobiko	\$3.5
Fresh Scallop	\$4	Red Tobiko	\$3.5
Tiger Shrimp	\$3	Citrus Tobiko	\$3.5
Sweet Shrimp	\$7	Oyster	\$4



## Ari Signature Nigiri

(All served with chef' special soy sauce)

<b>Big Eye Tuna</b>	\$4.5
served with shiitake mushroom sauteed in butter and soy	
<b>Seared Tuna</b>	\$4.5
tuna seared with garlic olive oil	
<b>Zuke Salmon</b>	\$4.5
seared salmon marinated in house special sauce and served with enoki mushroom soaked in white truffle oil	
<b>Seared Salmon</b>	\$4.5
fresh salmon seared with garlic olive oil and sea salt	
<b>Yellowtail (Hamachi)</b>	\$4.5
served with banana peppers sautéed in butter	
<b>Madai</b>	\$4.5
fresh red snapper from Japan served with chilly daikon radish, chives and citrus soy	
<b>Sweet Shrimp (Ama Ebi)</b>	\$7.5
served with garlic sautéed in butter	
<b>Mackerel (Saba)</b>	\$4.5
served with grated ginger, green onion and marinated with white seaweed	
<b>Seared Ika</b>	\$6.5
seared squid served over sea urchin with house soy	
<b>Kani (King Crab)</b>	\$8
king crab served with butter and lemon soy	



## Classic Maki

California	\$8	Tuna & Avocado	\$9
Tuna(tekka)	\$7	Yellow Tail & Scallion	\$8
Spicy Tuna	\$9	Spicy Salmon	\$8
Shrimp Tempura	\$7	Soft-shell Crab	\$10
Philadelphia	\$8	Calamari Tempura	\$7
Fresh Water Eel	\$8	Crunch Salmon	\$8
Spicy Octopus	\$8	Spicy Crunch	\$10
Salmon Skin	\$8	Spicy Scallop	\$8
Sweet Potato Tempura	\$6	Salmon & Avocado	\$8

Choice of Vegetable Maki \$5

Cucumber, Avocado, Shitake Mushroom, Oshinko, Kampyo



## Specialty Maki

	Half	Full
<b>Rainbow</b> (assorted fish over California)	\$10	\$16
<b>Dragon</b> (eel over shrimp tempura topped with red tobiko)	\$11	\$17
<b>White Dragon</b> (super white tuna over shrimp tempura)	\$10	\$16
<b>Black Dragon</b> (eel over spicy scallops topped black tobiko)	\$11	\$18
<b>Kamikaze</b> (tuna over spicy tuna)	\$11	\$17
<b>California Sunset</b> (fresh Salmon over California, served with sweet miso sauce)	\$10	\$16
<b>Tataki Tuna</b> (seared spicy tuna over spicy tuna)	\$11	\$17
<b>Caterpillar</b> (avocado over snow crab meat and shrimp tempura topped with black and red tobiko)	\$10	\$16
<b>Smoky</b> (seared smoke salmon over shrimp tempura and cream cheese served with unagi sauce)	\$10	\$16
<b>Alaskan</b> (spicy salmon over California)	\$10	\$15



## Deep Fried Maki

<b>King Kong</b>	\$16
spicy tuna snow crab meat shrimp tempura masago, avocado served with spicy mayo and unagi sauce	
<b>Fire Cracker</b>	\$16
spicy tuna with avocado and cucumber served spicy mayo and unagi sauce	
<b>Vegas</b>	\$16
shrimp tempura, snow crab meat, mozzarella and cream cheese, avocado served with spicy mayo, unagi sauce and creamy mayo	
<b>California Tempura</b>	\$12
snow crab meat, cucumber, avocado served with unagi sauce and creamy mayo	
<b>Volcano</b>	\$17
smoked salmon, cream cheese, crabmeat, and cucumber topped with crabmeat, and spicy sauce	



## Ari Signature Maki

### Ari Maki

yellowtail, jalapeno, avocado inside with fresh tuna served with truffled vinaigrette, topped with ground black pepper and radish sprouts

Half Full

\$13 \$19

### Hamachi & Yellowtail

chopped fresh yellow tail mixed with wasabi tobiko, scallion, wasabi mayo, avocado inside with fresh yellow tail, served with cucumber, red onion, bacon salsa with chive oil and radish sprouts

\$13 \$19

### Angry Mango

super white tuna, strawberries and avocado inside with fresh tuna drizzled Wasabi aioli, served with mango jalapeno salsa and red tobiko

\$13 \$19

### Ocean Drive

tuna, yellowtail, avocado, green pepper, cilantro and massago wrapped mamenori. Drizzled chili oil and fresh lime juice

\$13 \$19

### Dragon Festival

whole soft-shell crab, cucumber, avocado topped freshwater eel and red tobiko.

\$13 \$19

### Rainbow Dragon

lightly battered spicy tuna, cream cheese, cucumber, avocado and snow crabmeat topped with fresh assorted fish and citrus tobiko drizzled citrus mayo chili sauce

\$12 \$18

### Crunchy Melt

melted mozzarella cheese over shrimp tempura, cucumber, tempura crunch and cream cheese, drizzled with unagi sauce

\$11 \$17

### Spicy Tataki

soft-shell crab, cucumber, avocado topped with seared spicy tuna and red tobiko, drizzled chili oil and unagi sauce

\$13 \$19

### Fire Bird

spicy tuna, cucumber, avocado with thin slices of jalapeno and fluke, topped with red tobiko and drizzled with wasabi mayo, chili sauce and citrus mayo and chili sauce

\$13 \$19

### Tropical

fresh tuna with mixture of scallop, snow crab meat, shrimp and masago, mango, wrapped with mamenori and topped with sweet vinaigrette and drizzle of citrus mayo and chili sauce

\$12 \$18

### Pink Snow

shrimp tempura, cucumber, avocado wrapped with pink mamenori topped with mixture scallop, snow crab meat, shrimp and unagi sauce and red tobiko

\$12 \$18

### Millennium Maki

shrimp tempura with cream cheese, cucumber, masago, avocado and spicy chili sauce rolled in crunch, drizzled with creamy wasabi and unagi sauce

\$12 \$18

### White Sox

seared super white tuna over spicy tuna and shrimp tempura, cucumber topped with black tobiko drizzled citrus soy and olive garlic sauce

\$13 \$19

### Tuna & Hamachi Shrimp

fresh tuna, yellowtail jalapeno inside layered tiger shrimp topped with spicy mayo, served with pico de gallo

\$13 \$19

### Sunny

mixed scallop, snow crab meat, shrimp, cucumber and avocado layered with fresh salmon and thinly sliced of lemon topped with Pico de gallo and spicy sweet vinaigrette

\$13 \$19



## Ari Signature Maki

Half Full

### Green Turtle

fresh water eel, avocado and tempura Crunch topped with Tiger shrimp and wasabi tobiko drizzled Wasabi mayo and unagi sauce

\$11 \$17

### King Dragon

jumbo soft-shell crab, cucumber, avocado and snow crabmeat topped with fresh salmon, micro green, served creamy with citrus sauce

\$13 \$19

### Golden Lobster

lobster tempura, cucumber, avocado topped fresh water eel and citrus tobiko

\$14 \$20

### Mackerel Mania

mackerel covered with marinated white seaweed, chopped sushi ginger and oba mixed sushi rice topped with chopped cucumber

\$14 \$20

### Salad Maki

mixed organic green, Oshinko, Shiitake mushroom, asparagus, cucumber and avocado wrapped with mamenori. Served with house ginger dressing.

\$11 \$17

### White Blossom

spicy tuna, Pico de gallo inside topped with creamy mayo and slices of jalapeno

\$11 \$17

### Salmon Mania

lightly battered spicy salmon, cream cheese, cucumber, avocado and snow crabmeat topped fresh salmon and red tobiko drizzled citrus mayo chili sauce

\$12 \$18

18% Gratuity added with group of 6 or more



## Sushi Bar Entrees

"Served with Miso Soup and Salad"

<b>Sushi Combination</b>	.....	<b>\$29</b>
4 pieces chef's choice nigiri, California roll and shrimp tempura roll		
<b>Nigiri Combination</b>	.....	<b>\$32</b>
9 pieces chef's choice assorted nigiri		
<b>Chef Supreme</b>	.....	<b>\$45</b>
6 pieces chef's choice sashimi, 6 pieces nigiri sushi and Caterpillar		
<b>Sashimi Combination</b>	.....	
Chef's choice of assorted cut of fresh fish		
12 pieces	..... <b>\$35</b>	15 pieces
	..... <b>\$42</b>	
<b>Chirashi</b>	.....	<b>\$30</b>
Assorted fresh cuts of fish over sushi rice and served with Japanese pickled veggies		
<b>Tekka-Don</b>	.....	<b>\$32</b>
Fresh cuts of tuna over sushi rice served with Japanese pickled veggies		
<b>Salmon-Don</b>	.....	<b>\$30</b>
Fresh cuts of salmon over sushi rice served with Japanese pickled veggies		
<b>Una-ju</b>	.....	<b>\$32</b>
Sweet broiled fresh water eel over rice served with Japanese pickled veggies		
<b>Spicy Veggies Don (Hoedeopbab)</b>	.....	<b>\$28</b>
Assorted slices of fish and vegetables served with rice and spicy house sauce		



## Kitchen Entrees

"Served with Miso Soup and Salad"

<b>Chicken Teriyaki</b>	.....	<b>\$23</b>
Grilled chicken teriyaki with vegetables		
<b>Donkatsu (Pork Cutlet)</b>	.....	<b>\$21</b>
Deep fried pork tenderloin with a cabbage salad		
<b>Salmon Teriyaki</b>	.....	<b>\$25</b>
Grilled salmon teriyaki with grilled asparagus and vegetables		
<b>Beef Teriyaki</b>	.....	<b>\$27</b>
6 oz. grilled steak teriyaki with grilled asparagus and vegetables		



## Dinner Box

Served with Miso Soup

Boxes contain Shrimp, Vegetable tempura, Gyoza, and cabbage salad

<b>Chicken Box</b>	.....	<b>\$28</b>
Grilled chicken teriyaki, vegetable stir fry and rice		
<b>Salmon Box</b>	.....	<b>\$30</b>
Grilled salmon with teriyaki sauce, vegetable stir fry and rice		
<b>Beef Box</b>	.....	<b>\$32</b>
Grilled steak with teriyaki sauce, vegetable stir fry and rice		