



Al La Carte

One piece per order

Fatty Tuna	M.P	Sweet Egg	\$3
Blue Fin Tuna	M.P	Octopus	\$3.5
Tuna	\$4.5	Squid	\$4
Super White Tuna	\$4.5	King Crab	\$8
Salmon	\$4.5	Surf Clam	\$3
Yellowtail	\$4.5	Sea Urchin	\$8
Red Snapper	\$4.5	Smoke Salmon	\$4.5
Fluke	\$4.5	Smelt Roe	\$3
Fresh Water Eel	\$4.5	Salmon Roe	\$4.5
Mackerel	\$3.5	Black Tobiko	\$3.5
Fresh Scallop	\$4.5	Wasabi Tobiko	\$3.5
Tiger Shrimp	\$3.5	Red Tobiko	\$3.5
Sweet Shrimp	\$7.5	Citrus Tobiko	\$3.5
		Oyster	\$4



Ari Signature Nigiri

(All served with chef' special soy sauce)

Big Eye Tuna	\$5
served with shiitake mushroom sauteed in butter and soy	
Seared Tuna	\$5
tuna seared with garlic olive oil	
Zuke Salmon	\$5
seared salmon marinated in house special sauce and served with enoki mushroom soaked in white truffle oil	
Seared Salmon	\$5
fresh salmon seared with garlic olive oil and sea salt	
Yellowtail (Hamachi)	\$5
served with banana peppers sautéed in butter	
Madai	\$5
fresh red snapper from Japan served with chilly daikon radish, chives and citrus soy	
Sweet Shrimp (Ama Ebi)	\$8
served with garlic sautéed in butter	
Mackerel (Saba)	\$5
served with grated ginger, green onion and marinated with white seaweed	
Seared Ika	\$8.5
seared squid served over sea urchin with house soy	
Kani (King Crab)	\$9
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	\$8	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



Specialty Maki

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



Deep Fried Maki

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



Ari Signature Maki

	Half	Full
Ari Maki yellowtail, jalapeno, avocado inside with fresh tuna served with truffled vinaigrette, topped with ground black pepper and radish sprouts	\$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, jalapeno, cilantro and wrapped mamenori. Drizzled chili oil and fresh lime juice	\$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, 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
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 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, 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, 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



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 crabmeat topped with fresh salmon, red tobiko, served creamy with citrus sauce	\$13	\$19
Golden Lobster lobster tempura, cucumber, avocado topped fresh water eel and citrus tobiko	\$14	\$20
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 crabmeat topped fresh salmon and red tobiko drizzled citrus mayo chili sauce	\$12	\$19
Mackerel Mania mackerel covered with marinated white seaweed, chopped sushi ginger and oba mixed sushi rice topped with chopped cucumber	\$20	
Salad Maki mixed organic green, Oshinko, Shiitake mushroom, cucumber and avocado wrapped with mamenori. Served with house ginger dressing.	\$17	

18% Gratuity added with group of 6 or more



Sushi Bar Entrees

"Served with Miso Soup and Salad"

Sushi Combination	\$32
4 pieces chef's choice nigiri, California roll and shrimp tempura roll		
Nigiri Combination	\$34
9 pieces chef's choice assorted nigiri		
Chef Supreme	\$47
6 pieces chef's choice sashimi, 6 pieces nigiri sushi and Caterpillar		
Sashimi Combination	
Chef's choice of assorted cut of fresh fish		
12 pieces \$38	15 pieces
 \$45	
Chirashi	\$32
Assorted fresh cuts of fish over sushi rice and served with Japanese pickled veggies		
Tekka-Don	\$34
Fresh cuts of tuna over sushi rice served with Japanese pickled veggies		
Salmon-Don	\$32
Fresh cuts of salmon over sushi rice served with Japanese pickled veggies		
Una-ju	\$34
Sweet broiled fresh water eel over rice served with Japanese pickled veggies		
Spicy Veggies Don (Hoedeopbab)	\$28
Assorted slices of fish and vegetables served with rice and spicy house sauce		



Kitchen Entrees

"Served with Miso Soup and Salad"

Chicken Teriyaki	\$23
Grilled chicken teriyaki with vegetables		
Donkatsu (Pork Cutlet)	\$21
Deep fried pork tenderloin with a cabbage salad		
Salmon Teriyaki	\$25
Grilled salmon teriyaki with grilled asparagus and vegetables		
Beef Teriyaki	\$27
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

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