

All You Can Eat

Aki only uses the finest ingredients

Sushi \$33.95 / SUSHI & SASHIMI \$42.95

APPETIZERS

Appetizer Chicken Teriyaki

Chicken Gyoza (3 pcs)

Fried Calamari

Shumai



Sashimi Appetizer (Limit to 1)

Miso Soup

Mixed Green Salad

Edamame

Seaweed Salad

Vegetable Spring Roll

MAKI ROLLS (8 pieces) / HAND ROLLS

Spicy Salmon

Spicy Tuna

Spicy Scallop

Spicy Yellowtail Jalapeno

Salmon Avocado

Tuna Avocado

Salmon Skin Avocado

Shrimp Tempura (5 pcs)

Chicken Tempura Roll

Eel Avocado

California

Philadelphia

Sweet Potato

Avocado

Vegetable Tempura

SPECIAL ROLL

Cancun Roll

Smoked salmon skin, avocado, topped with spicy salmon & drizzled with Sriracha

Tokyo Roll

Peppered tuna avocado top with spicy tuna, drizzled with Chef's special sauce

Rainbow Roll

Tuna, salmon & avocado wrapped around kanikama, cucumber and avocado

Pacific Tuna Tempura Roll

Spicy tuna tempura roll, drizzled with spicy mayo, topped with tobiko and scallion

Volcano Roll

Spicy tuna inside & crunchy topped with eel, tuna & avocado, drizzled with Chef's special sauce

Samurai Roll

Spicy snow crab, spicy salmon & avocado wrapped in pink paper-thin soybean wrap, drizzled with sweet chili.

Aki Tempura Roll

Lightly fried spicy salmon roll, topped with spicy blue crab, garnished with crunchy & wasabi mayo

Sumo Tempura Roll (5 pcs)

Spicy snow crab, salmon diced, avocado, jalapeno, cream cheese, seaweed on the outside, topped with Chef's masago sauce

Kobe Roll

Spicy scallop roll, topped with spicy salmon, bonito, garnished with scallion and drizzled with Chef's special sauce

Lobster Mazy Roll Add \$3

Marinated lobster, shrimp tempura, cucumber topped with lobster salad

Green Dragon Roll

Eel avocado wrapped with thin slices of avocado, dressed with eel sauce

Spicy Spider Roll (5 pcs)

Soft-shell crab tempura with cucumber, drizzled with spicy mayo

Osaka Roll

Spicy yellowtail with jalapeno wrapped with mango, drizzled with Chef's sauce



SUSHI

Salmon

Tuna

Yellowtail

White Tuna

Stripe Bass

Smoked Eel

Octopus

Tomago

Crab-Stick

Shrimp

Surf Clam

Uni Add \$7

Scallop Add \$5

Ikura Add \$5

Tofu Skin

SASHIMI

Salmon

Tuna

Yellowtail

White Tuna

\$42.95

Smoked Eel

Crab Stick



*Consuming raw or uncooked foods may increase risk of food borne illness. There is a gratuity of 18% for parties of 6 or more.

Order what you can finish. \$10 left over fee. No to go.

Drink Menu

CRAFTED COCKTAILS



Mojito 13
White Rum, mint leaves, simple syrup, lime juice, Club soda, to top



Pomegranate Cosmo 14
K1 Vodka, pomegranate juice, triple sec, garnished with pomegranate



Margarita 13
Tequila, triple sec, lime juice, kosher salt, lime wedges & ice



Lychee Martini 13
Vodka, Cranberry Juice, Fresh Lychee Juice



Sake-tini 13
Gin, Gekkeikan Sake, Lemon Syrup, Muddled Cucumber



Mango Ginger Martini 14
Absolute Vodka, Fresh mango Puree, ginger syrup, garnish w. mango and ginger slice



Aki Tai 14
Barcardi rum, almond liquor, grenadine and orange juice



Tropical Passion 14
Absolute Vodka, Passion fruit Liquor, Orange Juice



Geisha 14
K1 Vodka, mango puree, orange juice and grenadine

SAKE

Carafe 8oz / Bottle



12
House Sake
Warm or Chilled



16 / 42 720ml
Hana Lychee
Premium Lychee Flavored Sake



14 / 38 720ml
Ozeki Dry
Dry Junmai Sake



15 / 40 720ml
Sho Chiku Bai
Mild Sweet Nigori



13 / 42 720ml
Japanese Plum Wine
Takara Plum



16 / 45 720ml
Tozai Snow Maiden
Premium Japanese Junmai Nigori



20 / 65 720ml
Dassai 45
Junmai Daiginjo, Fragrant & Smooth, very floral aromas



16 / 48 720ml
Shirakabegura Tokubetsu
Junmai, Rich & Semi-Dry, Well Balanced & Smooth



16 300ml
Flavored Soju
Apple, Peach, Strawberry, Yogurt

BEER

Kirin Ichiban 8	Heineken 8
Sapporo 8	Hoegaarden 8
Asahi Super Dry 8	Victory Hop Devil 8
Angry Orchard 7	Stella Artois 8
Corona Extra 7	Yuengling 7



RED

Malbec Argentina	12 / 42
Cabernet Sauvignon California	12 / 42
Pinot Noir France	13 / 44

WHITE

Sauvignon Blanc Chile	12 / 42
Pinot Grigio Italy	13 / 46
Chardonnay California	13 / 44

Glass / Bottle

Buns

Warm pillowy steamed buns
w. cucumber, lettuce, spicy mayo

	2 pcs	3 pcs		2 pcs	3 pcs
Pork Buns <i>Our classic and best seller</i>	9	12	Salmon Buns <i>Salmon in Teriyaki glaze</i>	10	14
Chicken Buns <i>Slices of Chicken Chashu</i>	9	12	Eggplant Buns <i>Tempura Eggplant</i>	9	12



Appetizers

Chicken Gyoza <i>Japanese pan fried dumplings w. house dipping sauce</i>	7	Miso Soup <i>Shiro miso, tofu, seaweed & scallion</i>	3
Karaage Chicken <i>Lightly battered boneless chicken, served w. spicy mayo</i>	9	Wakame Seaweed Salad <i>Green wakame seaweed salad</i>	6
Shrimp Shumai <i>Lightly fried in chef dipping sauce</i>	7	Edamame <i>Steamed soybean pods sprinkle with salt</i>	6
Takoyaki 🔥 <i>Japanese mountain potato encrusted octopus in hoisin sauce & spicy mayo</i>	9	Vegetable Spring Roll <i>With homemade duck sauce</i>	6
Spicy Shrimp Tempura 🔥 <i>Shrimp lightly battered, gently fried, drizzle of spicy mayo</i>	12	Spring Salad w. Avocado <i>Mixed greens with ginger dressing</i>	5 7
Spicy Soft-Shell Crab Tempura 🔥 <i>Lightly battered gently fried served w. spicy mayo</i>	15	Pepper Tuna Tataki <i>Fresh tuna sashimi lightly seared in ponzu vinaigrette</i>	12
Crispy Calamari 🔥 <i>Tempura squid serve w. spicy mayo</i>	12	Yellowtail Jalapeno 🔥 <i>Thin sliced served w. ponzu sauce</i>	13
Crispy Shrimp <i>Wrapped in noodles in garlic chili sauce</i>	11	Sushi Sashimi Sampler <i>Assorted sushi & sashimi</i>	13



🔥 Hot & Spicy

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of food borne illness. There is a gratuity of 18% for parties of 6 or more.

RAMEN

Hakata Tonkotsu Ramen House



Aki Nom Nom

Our most popular and favorite ramen. Rich and smooth tonkotsu broth, pork belly chashu, kikurage mushroom, naruto, cabbage, scallions and chef's Aki bomb, half nitamago with fragrant black garlic drizzle.

R 15 L 18



Tan Tan Ramen

Our newest ramen creation from our ramen master Chef! Your choice of Pork Belly, Chicken or Vegetarian topping. Choice of mild tan tan or spicy tan tan sauce.

R 14 L 17



Tofu Ramen

(Vegetarian Broth)

Inari tofu, braised bamboo shoots, kikurage mushroom, cabbage, nori, scallion in our rejuvenating mushroom dashi broth

R 14 L 16

Choice of Flavor:

Yuzu Shio / Wasabi Shoyu / Spicy Miso



Classic Pork Belly Tonkotsu Ramen (36 Hours Pork Broth)

Steeped in Hakata traditions, Aki Nom Nom has refined our method of crafting our beloved tonkotsu that involve 4 steps method in 36 hours. The result is a unique broth that is rich, full body & silky smooth for you to savour!

R L

Shio Tonkotsu 14 16

Japanese sea salt taré with benishoga

Shoyu Tonkotsu 14 16

Soy sauce taré with nori

Spicy Miso Tonkotsu  14 16

With fragrant black garlic oil



Kyoto Chicken Chintan Ramen

Chicken chashu in our clear Kyoto style chicken broth that is insanely flavorful and comforting.

R L

Shio Chintan 14 16

Japanese sea salt seasoning

Shoyu Chintan 14 16

Soy sauce tare

Spicy Miso Chintan  14 16

With fragrant black garlic oil

Curry Chicken Ramen  15 17



Shrimp Tempura Ramen

Shrimp, boiled seasoned egg, braised bamboo shoots, kikurage mushroom, cabbage, nori, scallion, naruto, Tonkotsu broth, drizzled with fragrant black garlic oil

R 15 L 18

Choice of Flavor:

Shio / Shoyu / Spicy Miso

 **Hot & Spicy**

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Noodle firmness are adjustable to your liking (harder or softer). Soup can be adjusted to saltiness (regular or light salty).

Please let us know of any allergies prior to your order.

Maki Roll & Hand Roll

\$7.50 each

Spicy Salmon 🍣
 Spicy Tuna 🍣
 Spicy Yellowtail 🍣
 Spicy Scallop 🍣
 Yellowtail Jalapeno 🍣

Salmon Avocado
 Tuna Avocado
 Eel Avocado
 Salmon Skin
 California

Philadelphia
 Shrimp Tempura
 Avocado Cucumber
 Sweet Potato



Special Roll (8 pcs Rolls)

Green Dragon Roll 14
 Eel avocado cucumber wrapped with thin slices of avocado, dressed with eel sauce

Samurai Roll 15
 Salmon avocado topped with snow crab wrapped in pink paper-thin soybean wrap, drizzled with sweet chili.

Rainbow Roll 14
 Tuna, salmon & avocado wrapped around kanikama, cucumber and avocado

Sumo Tempura Roll (5 pcs) 13
 Spicy snow crab, salmon skin, avocado, jalapeno, cream cheese, tempura fried

Volcano Roll 15
 Spicy tuna inside & crunchy topped with eel, tuna & avocado, drizzled with Chef's special sauce

Aki Tempura Roll 15
 Lightly fried spicy salmon roll, topped with spicy crab, garnished with crunchy & spicy mayo

Osaka Roll 15
 Spicy yellowtail with jalapeno wrapped with mango, drizzled with sweet Thai chili sauce

Kobe Roll 16
 Spicy scallop roll, topped with spicy salmon, drizzled with sweet Thai chili sauce

Spicy Spider Roll 🍣 (5 pcs) 15
 Soft-shell crab tempura with cucumber, drizzled with spicy mayo

Cancun Roll 🍣 13
 Crispy salmon skin, avocado, topped with spicy salmon & drizzled with Sriracha

Tokyo Roll 🍣 14
 Tuna avocado top with spicy tuna, drizzled with sweet Thai chili sauce

Lobster Mazy Roll 17
 Shrimp tempura, cucumber topped with lobster salad

Pacific Tuna Tempura Roll 🍣 14
 Spicy tuna tempura roll, drizzled with spicy mayo, topped with tobiko



Sushi / Sashimi

\$6.50 (2 pcs)

Salmon
 Tuna
 Yellowtail
 White Tuna
 Smoked Eel

Octopus
 Tamago
 Tofu Skin
 Striped Bass
 Crab-Stick

Shrimp
 Surf Clam
 Uni \$15
 Scallop \$12
 Ikura \$12

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Sushi Entree

Served w. soup or salad

	Lunch (14 pcs)	Dinner (22 pcs)
Sushi Deluxe <i>Chef hand selected sushi with tuna roll</i>	18.95	30
Sushi & Sashimi Deluxe <i>Assorted sushi & sashimi with tuna roll</i>	23.95	34
Sashimi Deluxe <i>Chef selected sashimi with bowl of rice</i>	25.95	34
Chirashi Don <i>Chef hand selected sashimi on a bed of sushi rice</i>	25.95	34



Sushi Deluxe



Sushi & Sashimi Deluxe



Chirashi Don

Bento Entree

Bento Box served with steamed vegetables, shumai & California roll

	Lunch	Dinner
Tofu Teriyaki <i>Tofu & vegetables in teriyaki glaze (Bento w. cucumber roll)</i>	16.95	20
Chicken Teriyaki <i>Pan seared chicken in teriyaki glaze</i>	16.95	20
Salmon Teriyaki <i>Pan seared salmon with Aki Nom Nom's teriyaki glaze</i>	18.95	24
NY Strip Steak Teriyaki <i>Pan seared steak with Aki Nom Nom's teriyaki glaze</i>	18.95	24
Unagi Don <i>Flame broiled eel on bed of rice</i>	21.95	28
Chicken Katsu <i>Deep Fried Chicken Cutlet in curry sauce</i>	16.95	20

Rice & Noodle

House Fried Rice <i>Shrimp, chicken & vegetables fried rice</i>	15.95
Yaki Udon <i>Stir-fry udon noodles with shrimp, chicken & vegetables</i>	15.95

Lunch Maki Roll Special

Mon-Fri (until 4pm)

Served w. soup or salad

Any 2 rolls \$12.95 Any 3 rolls \$15.95

Spicy Salmon 🍣
 Spicy Tuna 🍣
 Spicy Yellowtail 🍣
 Spicy Scallop 🍣
 Yellowtail Jalapeno 🍣
 Salmon Avocado

Tuna Avocado
 Eel Avocado
 Salmon Skin
 California
 Philadelphia
 Shrimp Tempura

Avocado Cucumber
 Sweet Potato
 Green Dragon Roll + \$2
 Rainbow Roll + \$2
 Cancun Roll 🍣 + \$2