

あ

み

A  
M  
I  
S  
u  
s  
h  
i



AMI



# BOTTLED BEER

Kirin / Kirin Light  
Asahi  
Sapporo

Small 4.95  
Large 8.95



# WINE



Wine by the glass

GLASS 6.95

Red  
Cabernet Sauvignon, Merlot, Pinot Noir

White  
Chardonnay, Pinot Grigio,

Zinfandel  
White Zinfandel

Plum Wine  
Rich, sweet, and aromatic plum wine.

GLASS 5.95

# DRAFT BEER



Kirin  
Sapporo  
Bud Light

GLASS 4  
PITCHER 14

# HOT SAKE

Hot Sake

Flavored Hot Sake  
Mango, Peach, Raspberry



S 4.95  
L 8.95  
S 5.95  
L 9.95

# PREMIUM SAKE



Hakutsuru Draft

This sake has its refined freshness.  
It is characterized for its light, fresh  
and smooth taste

Japan 300ml 9

Hakutsuru Superior

This Sake offers a full and fruity aroma,  
with a light texture and a rich taste.  
One of the highest quality sakes available

Japan 300ml 11



Soju "Chamisul"

Korean Soju. Its taste is comparable to Vodka, though  
after slightly sweeter due to sugars added in the  
manufacturing process

Korea 375ml 10

Sayuri Unfiltered

This creamy sake passes through a mesh and  
it is coarsely filtered. It has a refreshing  
aroma, natural sweetness and smooth  
aftertaste

Japan 300ml 10



Sho Chiku Bai Nigori

Full-bodied, pleasantly sweet  
and complex flavor  
with a smooth texture

Japan 375ml 12

Sho Chiku Bai Ginjo

Special reserve, connoisseur class of sake.  
Highly polished rice and a distinctive strain  
of yeast are used to create a silky-smooth,  
rich texture, and an appealing, fruity flavor

Japan 300ml 13



Awayuki Sparkling Sake

Affectionately known as the "sparkling snow," this  
sake is light, fizzy, and mildly sweet, perfect for  
sharing or just for you! Hints of delicate cucumber,  
peach and marshmallows make this an irresistible  
treat to beat any summer heat

Japan 300ml 11

Kikusui

Delicate with clean aromatics and  
rich sapinity. Smooth, rooted  
and articulated in elegance

Japan 300ml 15



Otokoyama

Light, smooth and rich type. Grain-like aroma with a hint of fruity  
nose. Refreshing lightness with vivid acidity. Very dry sake with  
sharp, right and full-bodied taste.

Japan 300ml 16 720ml 36



# DRINKS

## Soft Drink \*

Coke, Diet Coke, Sprite, Lemonade, Pibb



2.95

Perrier

2.95

Ginger Ale

2.25



Organic Iced Green Tea \* 2.5

Organic Hot Green Tea \* 1.95

Iced Tea \* 1.95

Flavored Iced Tea \* 2.95  
Mango, Peach, Raspberry



\* Free refills

# SAKE BOMB SPECIAL



Hot Sake Bomb 1.95

One Beer Pitcher & Large Hot Sake 17

# DESSERT

## OREO Tempura Ice Cream

Green tea / Vanilla

6.75

## Mochi Ice Cream

Green Tea / Chocolate / Mango / Strawberry / Cookie and Cream

5.75

## Macaron Ice Cream

Mango / Coffee / Green tea / Strawberry / Vanilla

3.50

## Tempura Ice Cream

Green tea / Vanilla

5.75



Macaron Ice Cream



Mochi Ice Cream



Tempura Ice Cream



OREO Tempura Ice Cream

Actual presentation may vary from picture  
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg  
may increase your risk of foodborne illness



# STARTERS

**Albacore with Crispy Onion / 3pcs**

6.95

**Takoyaki / 5pcs**

5.95

**Shrimp Shumai / 5pcs**

5.95



Thinly sliced fresh albacore sashimi served with crispy onion & garlic ponzu



Osaka style deep fried octopus ball served with okonomiyaki sauce, mayo & bonito flakes



Steamed shrimp dimsum with soy vinegar sauce

**Mixed Sashimi / 5pcs**  
10.95



**Edamame**

3.95

**Shishito Pepper**

6.95

**Crispy Rice / 2pcs**

7.95



Steamed Japanese soybean



Lightly sautéed with house made sweet soy sauce served with bonito flakes



Spicy tuna served on bed of crispy rice. Topped with eel sauce, spicy mayo, avocado & jalapeno

**Sesame Chicken**  
7.95



**Spicy Garlic Green Bean**

5.95

**Spicy Garlic Edamame**

4.95

**Gyoza (Veggie or Beef) / 5pcs**

6.95



Sautéed green bean with garlic, red pepper powder & house made sweet soy



Sautéed edamame with garlic, red pepper powder & house made sweet soy



Pan fried beef gyoza served with soy vinegar sauce

**Shrimp & Vegetable Tempura**  
7.95



(\*NEW)

**Honeymoon Oyster / 1pc**

1pc of kumamoto oyster with uni, ikura, masago, and green onion. Marinated with ponzu sauce.

6.95



**Baked Green Mussel / 6pcs**

6.95

**Crab Mozzarella**

6.95

**Agedashi Tofu**

6.95



Baked green mussel with mayo sauce. Served with eel sauce, green onion and masago



Lightly fried mozzarella and crab stick. Served hot with spicy mayo on the side



Lightly deep fried tofu with yuzu sauce (Japanese citrus)

(\*NEW)

**Blue Crab Tower / 2pc**

Creamy blue crab with chopped red onion, and avocado on top of wonton cracker

11.95



**Oyster or Uni Shooter**

7.95

**Ika Geso**

6.95

**Popcorn Shrimp**

9.95



Oyster or uni inside with mixture of sake and ponzu. Topped with masago, quail egg, green onion, lemon & touch of sriracha



Fried squid leg with sweet chili & tar-tar sauce



Deep Fried Shrimp Served with mild chive sauce

**Jalapeno Popper / 4pcs**

7.95

**Calamari Rings**

7.95

**Yellowtail Yuzu / 4pc**

10.95



Lightly fried with spicy tuna, cream cheese in jalapeno



Lightly fried calamari with house made sweet & spicy sauce



Yellowtail sashimi, salsa, and yuzu ponzu

(\*NEW)

**Albacore Cheviče**

Fresh albacore chopped and tossed with tomato, red onion, scallion, and smelt egg. Marinated with yuzu ponzu and olive oil

8.95



Hot Medium Mild





Pork Cutlet



Chicken Teriyaki



Bulgogi Bowl

## VALUE MEAL SPECIALS

Served with Miso Soup & House Salad

### G1 Pork Cutlet ..... 13.95

Pork brined and seasoned to perfection.  
Hand-battered in fresh panko and deep fried until juicy inside and crispy outside.  
Served with side of steamed rice

### G2 Chicken Teriyaki Bowl ..... 8.95

Grilled tender chicken served with house teriyaki sauce in a bowl  
with steamed vegetables

### G3 Beef Teriyaki Bowl ..... 9.95

Thin strips of tender and juicy steak with house teriyaki sauce  
in a bowl with steamed vegetables

### G4 Bulgogi Bowl ..... 9.95

Fresh thinly sliced beef marinated and aged in special house soy sauce,  
sautéed with mixed vegetables. Served in a bowl with steamed vegetables

## NOODLES

### N1 Udon ..... 8.95

Plain udon with vegetables and fish cake

### N2 Seafood Udon ..... 12.95

Scallop, shrimp, mussels and mixed vegetables lightly sautéed  
and served in udon in a hot bowl

### N3 Udon Combination

With Shrimp & Vegetable Tempura ..... 12.95

With Any Regular Roll ..... 13.95

### N4 Sansai Udon ..... 11.95

Traditional mixed Japanese vegetables in udon

### N5 Yakisoba

Thinly sliced beef, chicken or seafood marinated with house  
special sauce, mixed with stir fried cabbage, onion, bean sprout  
and carrot. Served with seaweed flakes

With Chicken ..... 12.95

With Beef ..... 13.95

With Seafood ..... 13.95

### N6 Seafood Udon Pasta ..... 14.95

Scallop, shrimp, mussels mixed with vegetables and udon noodles.  
Served with house special sauce



Seafood Udon Pasta



Sansai Udon



Udon & Tempura



Seafood Yakisoba



Sashimi Salad



Seaweed & Cucumber Salad



Salmon Skin Salad



Mango Avocado Salad

## SALAD

### S1 Sashimi Salad ..... 14.95

### S2 Blue Crab Avocado Salad ..... 12.95

### S3 Spicy Tuna Salad ..... 12.95

### S4 Softshell Crab Salad ..... 11.95

### S5 Mango Avocado Salad ..... 11.95

### S6 Salmon Skin Salad ..... 10.95

### S7 Garden Salad ..... 8.95

### S8 Seaweed & Cucumber Salad ..... 6.95

### S9 House Ginger Salad ..... 4.95

## SIDE ORDERS

Sushi Rice ..... 2.50

Fresh Cut jalapeno ..... 1.00

Rice ..... 2.00

Sesame Seed ..... 1.00

Miso Soup ..... 2.00

Yama-Gobo ..... 2.00

Avocado ..... 2.00

Kizami-Wasabi ..... 3.00



# SUSHI

		Sushi (2pcs)	Sashimi (5pcs)			Sushi (2pcs)	Sashimi (5pcs)
Tuna <i>Maguro</i>		5.35	13.50	Egg <i>Tamago</i>		3.95	
Salmon <i>Sake</i>		4.95	12.40	Crab <i>Kani</i>		3.95	
Salmon Belly <i>Sake Toro</i>		5.25	13.00	Octopus <i>Tako</i>		4.95	12.40
Yellowtail <i>Hamachi</i>		5.25	13.00	Fresh Water Eel <i>Unagi</i>		5.95	
Yellowtail Belly <i>Hamachi Toro</i>		5.45	13.60	Jumbo Scallop <i>Hotate</i>		5.75	
Seared Albacore <i>Tataki Shiro Maguro</i>		4.95	11.90	Salmon Egg <i>Ikura</i>		5.80	
Squid <i>Ika</i>		4.80		Snow Crab Sushi		4.95	
Hailbut <i>Hirame</i>		5.35	12.90	Spanish Mackerel		5.95	M.P
Black Snapper <i>Kuro Dai</i>		4.95	12.40	Bluefin Tuna		M.P	M.P
Mackerel <i>Saba</i>		4.75	12.30	Sea Urchin <i>Uni</i>		M.P	
Scallop <i>Kaibashira</i>		4.50		Fatty Tuna <i>Toro</i>		M.P	M.P
Smelt Egg <i>Masago</i>		4.25		Live Shrimp		M.P	Seasonal
Shrimp <i>Ebi</i>		4.15					

## SUSHI COMBINATION

Served with Miso Soup & Seaweed Salad

<b>Sc1 Premium Sushi Combination</b> .....	25.95
8pcs chef's choice of premium sushi with chef's choice hand roll	
<b>Sc2 Lover Sushi Combo</b>  .....	14.95
(Choose 1 fish: tuna/salmon/yellowtail/albacore) 2pcs sushi, 3pcs sashimi and a roll with choice of your fish	
<b>Sc3 Bruin Sushi Combo</b> .....	18.95
Tuna, salmon, yellowtail, seared albacore, halibut, stick crab, shrimp, octopus, and egg. Choice of California roll or spicy tuna roll	
<b>Sc4 Sashimi A</b>  .....	18.95
Assorted sashimi /12pcs	
<b>Sc5 Sashimi B</b> .....	37.95
Assorted sashimi /24pcs	
<b>Sc6 Chirashi</b> .....	19.95
Assorted sashimi on a bed of sushi rice	
<b>Sc7 Unagi Don</b> .....	16.95
Freshwater eel sashimi, avocado, seasoned rice	



## Ami Maki Roll

Cut Roll or Hand Roll



Tuna Roll / 6pcs	5.75	Asparagus Roll / 8pcs	4.95
Salmon Roll / 6pcs	5.80	Mango Salmon Roll / 8pcs	6.35
Yellowtail Roll / 6pcs	5.95	Salmon Avocado Roll / 8pcs	6.25
Scallop Roll / 6pcs	4.95	Baby Philly Roll / 8pcs	6.75
Spicy Scallop Roll / 6pcs	5.15	Big Roll / 6pcs	6.25
Salmon Skin Roll / 6pcs	4.95	Crabmeat, avocado, shrimp, sweet squash, tamago	
Vegetable Roll / 6pcs	4.95	Mexi-Calif Roll / 8pcs	5.95
California Roll / 8pcs	4.95	Spicy crabmeat, mango, avocado	
Spicy Tuna Roll / 8pcs	5.75	Spicy Yellowtail Roll / 8pcs	6.35
Spicy Albacore Roll / 8pcs	5.75	Seared Albacore Roll / 8pcs	5.25
Shrimp Roll / 8pcs	4.75	Spicy Salmon Roll / 8pcs	5.25
Fresh Water Eel Roll / 8pcs	6.75	Cucumber Roll / 8pcs	4.50
Scallop with Crab Roll / 8pcs	5.35	Blue Crab Roll / 8pcs	8.95
Avocado Roll / 8pcs	4.75	Negi Toro / 8pcs	9.50

## AMI JAPANESE POKE SPECIAL

\*Served with Miso Soup

### WHAT IS POKE?

Poke is Hawaiian For specialty that Fresh raw fish marinated in various combinations of asian sauces, Fresh vegetables.



Veggie Poke	12.95	Salmon Poke	13.95	Spicy Poke	13.95	Tuna Poke	14.95	Westwood Poke	15.95
-------------	-------	-------------	-------	------------	-------	-----------	-------	---------------	-------



Seaweed Salad, Red Onion, Green Onion, Cucumber, Avocado, Sweet Pickled Veggie, Asparagus, Gobo, Lightly Deep Fried Tofu  
Sauce: House Poke Soy Dressing and Sesame Oil.



Marinated Fresh Salmon, Seaweed, Avocado, Cucumber and Sweet Onion, Green Onion, Masago on Bed of Seasoned Rice.  
Sauce: House Shoyu Dressing, Sesame Oil, Spicy Mayo



Crispy Rice Balls, Served with Spicy Tuna, Guacamole, Spicy Chunk Salmon and Assorted Seaweed.Served on Bed of Seasoned Rice.  
Sauce: House Shoyu Dressing, Sesame Oil, Spicy Mayo



Marinated Fresh Tuna, Assorted Seaweed, Avocado, Cucumber and Sweet Onion, Green Onion, Masago on Bed of Seasoned Rice.  
Sauce: House Shoyu Dressing, Sesame Oil



Tuna, Salmon, Yellowtail, Imitation Crabmeat, Avocado, Cucumber, Red Onion, Green Onion, Masago, Micro Mix Green, Macadamia nut and Crispy Onion. Served on Bed of Seasoned Rice.  
Sauce: House Shoyu Dressing, Soy Mustard Sauce, Sesame Oil



# FUSION CUISINE

**E1 Salmon Blue Crab** / 6pcs 17.95



In : real blue crab meat, avocado, asparagus  
Out : fresh salmon, ponzu, black sea salt, truffle oil

**E2 Bluefin Toro with Truffle Roll** / 8pcs **(\*NEW)** 19.95



In : asparagus, tempura, avocado, snow crab  
Out : tomo with truffle oil, kizami wasabi

**E3 Yellowtail Special** / 6pcs 17.95



In : spicy tuna, avocado, asparagus  
Out : fresh yellowtail, yuzu ponzu

**E4 Jessica Albacore** / 6pcs 16.95



In : spicy tuna, avocado, jalapeno  
Out : seared albacore, yuzu ponzu, sriracha, furikake flake

**E5 Roll Up** / 6pcs 13.95



In : spicy crabmeat  
Out : fresh tuna & salmon, spicy mayo, crunch powder

**E6 Bora Bora Luau** / 8pcs 19.95



In : Spicy tuna, bay scallop, asparagus, avocado, crunch flakes  
Out : Fresh tuna, eel sauce, soy mustard

**E7 King Scallop with Uni** / 4pcs 18.95



Sea urchin on seared scallop with ginger garlic sauce

**E8 Tuna Tartare** 14.95



Tuna, tomato, avocado, crispy onion, ponzu, smelt egg, sesame oil, and wasabi mayo

**E9 Salmon Avocado Salsa** / 6pcs **(\*NEW)** 17.50



Sashimi cut salmon topped with mango avocado, salsa sauce, and spicy ponzu

**E10 Baked Hokkaido Scallop w/ Shell** **(\*NEW)** 16.95



3pcs. Baked Hokkaido scallop with garlic butter, asparagus, smelt egg

**E11 Yellowtail Jalapeño** / 6pcs 17.95



Yellowtail sashimi with yuzu soy sauce

**E12 Albacore with Crispy Onion** / 6pcs 15.95



Seared albacore sashimi with crispy onion and garlic ponzu sauce



# FRESH ROLL

 **F1 Zen Roll**



In: tuna, salmon, yellowtail  
Out: soy paper, avocado, soy mustard, sriracha

14.95  **F2 Sakura Roll**



In: spicy yellowtail, cucumber  
Out: seaweed, yellowtail, onion, jalapeno, pineapple, red bell pepper, house sauce

14.95 **F3 Pink Lady Roll**



In: imitation crabmeat, avocado  
Out: seaweed, salmon, red onion, soy mustard

13.95  **F4 Lemon Roll**



In: spicy tuna, cucumber, avocado  
Out: seaweed, tuna, lemon slice, ponzu sauce

 **F5 Benije Roll (\*NEW)**



In: spicy tuna, cucumber  
Out: seaweed, salmon, lemon slice, cilantro on top, spicy ponzu, sweet chili sauce, spicy mayo

13.95 **F6 Bell Air Roll**



In: tuna, salmon, yellowtail, avocado, crabmeat  
Out: cucumber, soy mustard, spicy mayo

12.95  **F7 Fire Cracker**



In: spicy scallop, crabmeat, avocado  
Out: seaweed, spicy salmon, crunch powder, eel sauce, spicy mayo

13.95  **F8 Giant Salmon Roll**



In: imitation crabmeat, avocado  
Out: seaweed, salmon, spicy salmon, spicy mayo, ponzu sauce

**F9 Cilantro Sake Roll**



In: imitation crabmeat, avocado  
Out: cucumber, salmon chunk, smelt egg, cilantro, red onion, soy mustard, and house mayo

13.95  **F10 Hungry Roll**



In: spicy albacore, cucumber, avocado  
Out: seaweed, albacore, scallion, smelt egg, garlic ponzu sauce

12.95 **F11 Red Dragon Roll**



In: imitation crabmeat, asparagus, avocado  
Out: seaweed, tuna, deep fried garlic, garlic butter, eel sauce

12.95 **F12 Philadelphia Roll**



In: cream cheese, avocado, cucumber  
Out: seaweed, salmon

**F13 Alaska Roll**



In: tuna, salmon, yellowtail, imitation crabmeat, avocado  
Out: soy paper

12.95  **F14 Ex-Girlfriend Roll**



In: spicy tuna, imitation crabmeat  
Out: soy paper, tuna, salmon, yellowtail, soy mustard

12.95 **F15 Rainbow Roll**



In: imitation crabmeat, avocado  
Out: seaweed, tuna, salmon, albacore, shrimp, avocado

11.95  **F16 Aloha Roll (\*NEW)**



In: spicy tuna, mango  
Out: seaweed, avocado

 **F17 Ika Roll (\*NEW)**



In: avocado, tamago  
Out: seaweed, seared ika, spicy ponzu, rayu, sriracha, masago on top

9.95 **F18 House Roll (\*NEW)**



In: avocado, cream cheese, crab meat  
Out: seaweed, crab stick on top, crunch powder, spicy mayo, and eel sauce

9.95  **F19 Kamikaze Roll (\*NEW)**



In: sauteed shishito pepper, cucumber  
Out: seaweed, spicy albacore, and bonito flakes

9.95 **F20 Heart Attack Roll**



In: spicy tuna, avocado, jalapeno  
Out: seaweed, crunch flake, eel sauce

 Hot  Medium  Mild

Crabmeat = Imitation Crabmeat  
Special request(Soy Paper, Spicy Flavor, Smelt Egg,  
Asparagus, Real Crab, Snow Crab, etc) can be added for an additional charge

Actual presentation may vary from picture  
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg  
may increase your risk of foodborne illness



# BAKED ROLL

**B1 UCLA Roll**

13.95



In: imitation crabmeat, avocado  
Out: seaweed, baked salmon, spicy salmon scallion, smelt egg, baked mayo, eel sauce

**B2 Tiger Roll**

12.95



In: imitation crabmeat, avocado  
Out: seaweed, salmon, baked eel, eel sauce

**B3 Baby Rockstar**

12.95



In: imitation crabmeat, avocado  
Out: seaweed, baked crawfish, scallion smelt egg, baked mayo, eel sauce

**B4 Snow Cone**

12.95



In: imitation crabmeat, avocado  
Out: seaweed, baked albacore, crawfish meat, scallion, smelt egg, baked mayo, eel sauce

**B5 Dynamite Roll**

11.95



In: imitation crabmeat, avocado  
Out: seaweed, baked scallop, scallion, smelt egg, baked mayo, eel sauce

**B6 Caterpillar Roll**

12.95



In: baked eel, cucumber, imitation crabmeat  
Out: seaweed, avocado, eel sauce

**B7 Baked Salmon Roll**

11.95



In: imitation crabmeat, avocado  
Out: seaweed, baked salmon, scallion, smelt egg, baked mayo, eel sauce

**B8 Caliland Roll**

8.95



In: imitation crabmeat, avocado  
Out: seaweed, cream cheese, scallion, smelt egg, baked mayo, eel sauce

# TEMPURA ROLL

**T1 Crunch Dragon Roll**

14.95



In: shrimp tempura, imitation crabmeat  
Out: seaweed, baked fresh water eel, avocado, crunch powder, eel sauce

**T2 Caliente Roll**

14.95



In: shrimp tempura, imitation crabmeat, spicy salmon, avocado  
Out: soy paper, albacore, onion, jalapeno, pineapple, red bell pepper, house sauce

**T3 Samurai Roll**

13.95



In: shrimp tempura, crabmeat, avocado  
Out: seaweed, seared tuna, spicy albacore, green onion, smelt egg, spicy ponzu

**T4 Malibu Roll**

14.95



In: shrimp tempura, spicy tuna, cucumber  
Out: seaweed, tuna, salmon, jalapeno, yuzu ponzu, spicy mayo, eel sauce

**T5 Bruin Roll**

14.95



In: spicy tuna, shrimp tempura, avocado, asparagus.  
Out: seaweed, albacore, deep fried onion, jalapeno eel sauce, spicy mayo, and soy mustard

**T6 Crazy Roll**

14.95



In: shrimp tempura, avocado, cucumber  
Out: seaweed, spicy albacore, crab stick, scallion, smelt egg, spicy mayo, eel sauce, crunch powder

**T7 Energy Roll**

13.95



In: imitation crabmeat, spicy tuna  
Out: soy paper, deep fried eel, spicy mayo, eel sauce, crunch powder

**T8 Mystery Roll**

13.95



In: blue crab, mango, shrimp tempura, cucumber  
Out: seaweed, avocado, salmon, yuzu ponzu

Hot Medium Mild

Crabmeat = Imitation Crabmeat  
Special request(Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, Snow Crab, etc) can be added for an additional charge

Actual presentation may vary from picture  
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness



 **T9 Kings Roll (\*NEW)** 13.95

 **T10 Monster Roll (\*NEW)** 13.95

 **T11 Black Tiger Roll (\*NEW)** 13.50

 **T12 Golden Tiger Roll (\*NEW)** 12.95



In: shrimp tempura, imitation crab meat, avocado  
Out: Seaweed, baked spicy salmon, crab stick, spicy mayo, eel sauce, wasabi mayo, and crunchy powder




In: deep fried eel, spicy salmon, avocado, smelt egg  
Out: seaweed, eel sauce





In: shrimp tempura, cucumber, avocado  
Out: deep fried seaweed, spicy tuna, spicy mayo, eel sauce




In: shrimp tempura, cream cheese, avocado  
Out: seaweed, spicy crabmeat, crunch powder, spicy mayo, and eel sauce

 **T13 Lady In Red Roll** 12.95

 **T14 Shrimp Lover Roll** 12.95

 **T15 Tornado Roll** 12.95

 **T16 Fantasy Roll** 12.95



In: spicy tuna, avocado, cucumber  
Out: seaweed, spicy albacore, crispy onion, yuzu ponzu, eel sauce, and spicy mayo



In: shrimp tempura, imitation crabmeat, cucumber.  
Out: seaweed, shrimp, avocado eel sauce





In: spicy tuna, imitation crabmeat, avocado  
Out: soy paper, deep fried crispy potato string eel sauce, spicy mayo




In: spicy tuna, shrimp tempura  
Out: seaweed, avocado, spicy mayo, eel sauce

 **T17 Snake Roll** 12.95

 **T18 Fire Dragon Roll** 12.95

 **T19 Grenade Roll** 13.95

 **T20 Popcorn Roll** 11.95



In: spicy tuna, shrimp tempura, cream cheese, avocado, jalapeno.  
Out: seaweed, salmon, deep fried crab stick, crunch powder, spicy mayo, eel sauce, and yuzu soy



In: imitation crabmeat, shrimp tempura, avocado  
Out: seaweed, spicy tuna, crunch powder Spicy mayo, eel sauce



In: imitation crabmeat, avocado, cucumber  
Out: seaweed, deep fried bay scallop, crunch powder, spicy mayo, eel sauce, sweet chili sauce



In: imitation crabmeat, avocado  
Out: seaweed, deep fried crawfish, eel sauce, and spicy mayo, sweet chili sauce

 **T21 Spider Roll** 11.95

 **T22 Calamari Tempura Roll** 11.95

 **T23 Vegetable Tempura Roll** 9.95

 **T24 Crunch Roll** 9.95



In: soft shell crab, radish sprout, cucumber, gobo, avocado, imitation crabmeat  
Out: seaweed, smelt egg, crunch powder, eel sauce



In: spicy tuna, spicy crabmeat, avocado  
Out: seaweed, calamari tempura, spicy mayo eel sauce



In: deep fried vegetables (sweet potato, carrot, string bean, squash)  
Out: seaweed, crunch powder, eel sauce



In: shrimp tempura, salmon, imitation crabmeat, spicy tuna  
Out: soy paper, crunch powder, eel sauce

 **T25 Gangster Roll** 9.95

 **T26 Shrimp Crunch Roll** 9.95

 **T27 Golden Spicy Tuna Roll** 8.95

 **T28 Tempura California Roll** 8.95



In: imitation crabmeat, avocado  
Out: seaweed, spicy tuna, crunch powder eel sauce, spicy mayo



In: imitation crabmeat, shrimp tempura, avocado, cucumber.  
Out: seaweed, crunch powder, eel sauce



In: spicy tuna, avocado.  
Out: seaweed, eel sauce spicy mayo



In: imitation crabmeat, avocado  
Out: seaweed, eel sauce, sesame mayo

 Hot  Medium  Mild

Crabmeat = Imitation Crabmeat  
Special request(Soy Paper, Spicy Flavor, Smelt Egg, Asparagus, Real Crab, Snow Crab, etc) can be added for an additional charge

Actual presentation may vary from picture  
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness



# AMI BENTO COMBINATION

***Make your own BENTO BOX Combination!!***

***Pick any 1 or 2 items***

**SERVED WITH MISO SOUP, RICE, SALAD, AND VEGETABLE TEMPURA OR STEAMED VEGETABLE**

Each item can't be duplicated for combination

## **LUNCH BENTO BOX**

Open ~ 4:00pm

**1 item 12.95 | 2 items 14.95**

## **DINNER BENTO BOX**

4:00pm ~ Close

**1 item 13.95 | 2 items 16.95**

### **ITEMS**

Salmon Teriyaki	Bulgogi
Chicken Teriyaki	Beef Gyoza
Sesame Chicken	Shrimp Shumai
Pork Cutlet	Fried Calamari

California Roll	Mango Salmon Roll
Spicy Tuna Roll	Baby Philly Roll
Spicy Salmon Roll	Vegetable Roll
Spicy Albacore Roll	Avocado Roll

### **PREMIUM ITEMS** *Add \$1*

4pcs Sushi	4pcs Mixed Sashimi
Crispy Rice	Shrimp Tempura Roll
Steak Teriyaki	Popcorn Shrimp

\*Add \$2 to choose one fish



*Actual presentation may vary from picture  
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg  
may increase your risk of foodborne illness*



# AMC'S BEST HAPPY HOUR

## IN LOS ANGELES

MON, TUE | ALL DAY • WED - SUN | 3PM - 6PM / 9PM - CLOSE



### HAPPY HOUR DRINK

DRAFT BEERS	16 OZ.	1.95	BOTTLED BEERS	SMALL	2.50
SAPPORO / KIRIN/ BUD LIGHT	PITCHER	9.95	SAPPORO / KIRIN / KIRIN LIGHT / ASAHI	LARGE	4.50
HOT SAKE	SMALL	2.50	FLAVORED HOT SAKE	SMALL	3.00
	LARGE	4.50		LARGE	5.00
WINE		3.50			

### COLD SAKE



**HAKUTSURU SUPERIOR**  
*This Sake offers a full and fruity aroma, with a light texture and a rich taste. One of the highest quality sakes available*

JAPAN 300ML 7.95



**SHO CHIKU BAI NIGORI**  
*Full-bodied, pleasantly sweet and complex flavor with a smooth texture*

CALIFORNIA 375ML 8.95



**SAYURI NIGORI**  
*The creamy sake passes through a mesh and it is coarsley filtered. It has a refreshing aroma, natural sweetness and a smooth aftertaste*

JAPAN 300ML 7.95



**SOJU**  
*Korean Soju. Its taste is comparable to Vodka, though after slightly sweeter due to sugars added in the manufacturing process*

KOREA 375ML 7.95



**KIKUSUI**  
*Delicate with clean aromatics and rich sapinity smooth, rooted and articulated in elegance*

JAPAN 300ML 10.95

\*NO SUBSTITUTIONS ON HAPPY HOUR MENU. WE CHARGE REGULAR PRICE FOR ANY CHANGES ON HAPPY HOUR MENU  
\*18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE \*HAPPY HOUR PRICES ARE FOR DINE-IN ONLY  
\*TAKE OUT ORDERS WILL BE CHARGED REGULAR PRICE



## AMI'S FRESH SASHIMI (5pcs)

TUNA SASHIMI .....	9.50
YELLOWTAIL SASHIMI .....	9.50
SALMON SASHIMI .....	8.50



## HAND ROLL SPECIAL \$3.5

CALIFORNIA ROLL	SPICY SALMON
AVOCADO ROLL	SPICY ALBACORE
SPICY TUNA ROLL	

## ROLL SPECIAL (MENU A)

PHILADELPHIA ROLL .....	8.50	RAINBOW ROLL .....	7.95
BAKED SALMON ROLL .....	7.95	CRUNCH ROLL .....	6.95
GANGSTER ROLL .....	6.95	CALILAND ROLL .....	5.95
SHRIMP TEMPURA ROLL .....	5.95	CALIFORNIA TEMPURA ROLL .....	5.95
SPICY TUNA TEMPURA ROLL .....	5.95		

## SNACKS (MENU B)

SESAME CHICKEN .....	6.50	VEGE TEMPURA .....	6.50
SHRIMP SHUMAI .....	5.50	GYOZA .....	5.50
BAKED GREEN MUSSEL .....	4.95	CRISPY RICE SPICY TUNA .....	5.50
JALAPENO POPPER .....	4.95	SPICY GARLIC EDAMAME .....	3.95
EDAMAME .....	2.95		

## MAKE YOUR OWN COMBO

Menu A + Menu B + 16 Oz Beer / Any Soft Drink 13.50

\*NO SUBSTITUTIONS ON HAPPY HOUR MENU. WE CHARGE REGULAR PRICE FOR ANY CHANGES ON HAPPY HOUR MENU  
\*18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE \*HAPPY HOUR PRICES ARE FOR DINE-IN ONLY  
\*TAKE OUT ORDERS WILL BE CHARGED REGULAR P



# PARTY TRAY

**A** 55pcs Sushi of Chef's Choice 175  
Rainbow/ Fire Dragon/ Shrimp Crunch Roll

**B** 40pcs Sushi of Chef's Choice 145  
Rainbow/ Fire Dragon/ California Roll



**GRUBHUB**



**POST  
MATES**



**ChowNow**

**EAT24**



**UBER  
EATS**



**DOOR  
DASH**

\*Catering orders required at least 5 hour notice. Longer time is needed for larger and more inclusive service options. 15% service charge will be added on catering orders.



**AMI**

FUSION JAPANESE RESTAURANT

Tel. 310.209.1994

1051 Broxton Ave. Los Angeles, CA 90024

## Business Hours

Mon~Wed	11:30am ~ 10:30pm
Thur~Fri	11:30am ~ 11:00pm
Sat	12:00pm ~ 11:00pm
Sun	12:00pm ~ 10:00pm

All prices are subject to change without notice. Actual presentation may vary. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Not all ingredients may be listed on the menu for each item. Please let your server know if you have any food allergies. 18% Gratuity will be added to parties of 5 or more.