

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

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



A
m
i
S
u
s
h
i

あ
み

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 : toro 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)**

13.95



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

F6 Bell Air Roll

13.95



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

12.95  **F7 Fire Cracker**

13.95



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

 **F8 Giant Salmon Roll**

12.95



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

F9 Cilantro Sake Roll

13.95

 **F10 Hungry Roll**

12.95



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



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

F11 Red Dragon Roll

12.95



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

F12 Philadelphia Roll

11.95



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

F13 Alaska Roll

12.95

 **F14 Ex-Girlfriend Roll**

12.95

F15 Rainbow Roll

11.95

 **F16 Aloha Roll (*NEW)**

9.95



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



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



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



In: spicy tuna, mango
Out: seaweed, avocado

 **F17 Ika Roll (*NEW)**

9.95

F18 House Roll (*NEW)

9.95

 **F19 Kamikaze Roll (*NEW)**

9.95

F20 Heart Attack Roll

8.95



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



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



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



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

	SAYURI NIGORI <i>The creamy sake passes through a mesh and it is coarsley filtered. It has a refreshing aroma, natural sweetness and a smooth aftertaste</i>	JAPAN 300ML	7.95		HAKUTSURU SUPERIOR <i>This Sake offers a full and fruity aroma, with a light texture and a rich taste. One of the highest quality sakes available</i>	JAPAN 300ML	7.95		SHO CHIKU BAI NIGORI <i>Full-bodied, pleasantly sweet and complex flavor with a smooth texture</i>	CALIFORNIA 375ML	8.95
					SOJU <i>Korean Soju. Its taste is comparable to Vodka, though after slightly sweeter due to sugars added in the manufacturing process</i>	KOREA 375ML	7.95		KIKUSUI <i>Delicate with clean aromatics and rich sapinity smooth, rooted and articulated in elegance</i>	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.