

URAMAKI ROLL

(Inside - out)

Mackerel Gari Ginger Roll **6.50**

Salmon Avocado Roll **6.80**

Spicy salmon avocado Roll **7.00**

Tuna Avocado Roll **7.50**

Spicy Tuna Avocado Roll **7.80**

California Roll **7.20**

Eel Cucumber Roll **7.90**

Vegetarian Roll **6.50 V**

SPECIAL ROLL

Crispy Prawn

Avocado Roll **11.00**

prawn tempura, avocado, sesame with unagi sauce and spicy mayo on top

Salmon Teriyaki Roll **11.00**

salmon teriyaki, avocado, cucumber with honey teriyaki sauce on top

Soft-shell Crab Roll **11.90**

fried soft shell crab, cucumber, lettuce with and kimchi sauce

Rainbow Roll **11.80**

crabmeat, cucumber, avocado wrapped in a variety of fresh seafood

Dragon Roll **11.90**

fresh water eel, cucumber, avocado, fish roe with eel sauce on top

Philadelphia Roll **11.50**

salmon, cheese, cucumber and avocado with seared salmon on top

Seafood Volcano Roll **11.90**

fried sushi roll contain mixed seafood, avocado, cucumber served with spicy teriyaki & sweet chilli sauce

Vegetable Volcano Roll **11.00**

fried sushi roll contain mixed vegetables served with spicy teriyaki & sweet chilli sauce **V**

Double King Prawn Roll **12.00**

fried sushi roll contain 2 king prawn, avocado, cucumber, pickled radish on top sweet soya, spicy mayo and sweet chilli sauce.

SUSHI RICE BOWL

Fresh Seafood on Sushi Rice served with Miso Soup

Chirashi Don **13.50**

mixed sashimi on a top of sushi rice

Salmon Don **12.50**

salmon sashimi on a top of sushi rice

Salmon Aburi Don **12.50**

seared salmon on a top of sushi rice

Salmon Avocado Don **12.00**

salmon sashimi & avocado on a top of sushi rice

Salmon Tuna Don **13.50**

salmon & tuna sashimi on a top of sushi rice

Tuna Don **14.50**

tuna sashimi on a top of sushi rice

SASHIMI SET

3 kinds of Sashimi **12.50**

chef's choice 2 piece each

4 kinds of Sashimi **17.00**

chef's choice 2 piece each

5 kinds of Sashimi **21.50**

chef's choice 2 piece each

3 piece of salmon sashimi **6.00**

5piece of salmon sashimi **10.50**

10 piece of salmon sashimi **20.50**

NIGIRI SET

6 piece of Nigiri **14.50**

chef's Choice

8 piece of Nigiri **16.50**

chef's Choice

SUSHI SET

Salmon Sakura Set **16.50**

sashimi 2ps, nigiri 2pcs, seared salmon 2pcs, salmon hosomaki roll 6pcs

Tuna Sakura Set **17.50**

sashimi 3ps, nigiri 3pcs, tuna hosomaki roll 6pcs

Fuji Set **19.00**

Assorted nigiri 7 pcs, tuna or salmon avocado roll 6pcs

Mitsu Maki Set **14.50**

3 kinds of hosomaki roll (tuna, salmon & yellowtail)

Vegetarian Maki Set **10.50**

3 kinds of hosomaki roll (cucumber, avocado & asparagus) **V**

CHEF'S SPECIAL

Crabmeat Taco (price per piece) **2.25**

crab meat taco with tomato salsa & fish roe

Salmon Taco (price per piece) **2.75**

salmon taco with tomato salsa & fish roe

Salmon Tartare **10.80**

salmon with mango salsa and ponzu sauce

Tuna Tataki **11.90**

tuna tataki with mango salsa and ponzu sauce

Hamachi Carpaccio **11.90**

seared Hamachi with spring onion, sesame oil, tomato on top with yuzu sauce

New style Salmon Sashimi **10.50**

thinly slice salmon with yuzu, tomato salsa, white truffle oil and fish roe on top

New style Tuna Sashimi **11.90**

thinly slice tuna with yuzu, tomato salsa, white truffle oil and fish roe on top

Mix Sashimi Salad **10.70**

mixed sashimi with home made garlic sauce

Seared Salmon in butter

ponzu sauce **11.50**

Crispy Sushi rice with spicy

salmon on top **10.50**

Crispy Sushi rice with Avocado

Crab meat on top **10.50**

DESSERT

MOCHI

Pounded sticky rice dumpling formed around an ice-cream filling

Mango ice cream mochi **2.00**

Green tea ice cream mochi **2.00**

Chocolate ice-cream mochi **2.00**

Coconut ice-cream mochi **2.00**

Vanilla Ice cream mochi **2.00**

DORAYAKI

Japanese Pancake

Chocolate dorayaki **3.50**

Custard dorayaki **3.50**

Green tea doayaki **3.50**

Strawberry dorayaki **3.50**

Red bean dorayaki **3.50**



Ajimi

Japanese Restaurant

Please inform our staff if you are allergic to any food items before placing your order.

Due to all food being produced in a kitchen that contains allergens and we are unable to guarantee the absence of allergens in our dishes.

A 10% service charge will be added to your final bill

APPETISER

Edamame 3.50
boiled lightly salted soybeans V

Spicy Edamame 3.80
with chilli garlic sauce V

Gomaae 4.50
boiled spinach with creamy
sesame paste V

Kimchi 4.00
spicy pickles cabbage V

Kuki Wakame 4.50
seasoned seaweed stems V

Ume Kyu 4.20
cucumber with plum paste V

Moro Kyu 4.20
cucumber with moromi miso V

Maguro Natto 6.50
diced fresh tuna with fermented
sticky soybean

Tsukimi Natto 4.90
fermented sticky soybean with egg yolk

Natsu Dengaku 6.80
grilled aubergine topped with sweet
miso paste V

Vegetables Spring Roll 4.50
vegetable spring roll served with
sweet chilli sauce V

Agedashi Tofu 6.50
deep fried tofu with tempura
dipping sauce V

Croquette 6.20
your choice of potato or pumpkin
panko-crumbed patties (2pcs) V

Gyoza 6.20
your choice of chicken or pork
pan-fried Japanese dumplings(5pcs)

Takoyaki 6.50
fried octopus dough balls (5pcs)

Cheese Chikuwa 5.80
4 pcs of deep fried fish cake with
melted cheese

Thai Fish Cake 5.80
served with sweet chilli sauce

Kaki Fried 7.50
oysters deep fried in breadcrumbs

Age Shumai 5.80
deep fried seafood dumplings

River Shrimp 6.00
deep fried river sweet shrimp

Calamari 6.80
deep fried baby squid

Buta Kakuni 8.90
braised pork belly with ginger

Buta Kimchi 8.90
stir-fried pork slices and spicy pickled
cabbage

Gyutan Shioyaki 8.50
grilled ox tongue

GRILLED/FRIED

Chicken Karaage 9.50
deep fried Japanese style
seasoned chicken with mayonnaise

Chicken Katsu 9.50
deep fried chicken cutlet

Pork Katsu 9.50
deep fried pork cutlet

Chicken Teriyaki 9.90
stir fried chicken with teriyaki sauce

Salmon Teriyaki 10.90
grilled salmon with teriyaki sauce

Saba Shioyaki 9.50
grilled salted mackerel

Gindara Saikyozuke 18.50
grilled black cod marinated with
sweet miso paste

FRIED NOODLES

Yaki Udon/Soba 10.50
stir fried Japanese noodle with
vegetables, chicken or pork

Seafood Yaki Udon/Soba 11.50
stir fried Japanese noodle with seafood

Vegetable Yakisoba 10.00
stir fried Japanese noodle with
vegetables V

TEMPURA

Vegetable Tempura 8.90
battered and deep fried vegetables V

Assorted Tempura 10.20
assorted vegetables & prawn
tempura (2pcs)

Prawn Tempura 10.50
battered deep fried prawns (4pcs)

SOUP/RICE

Miso Soup 2.50
wakame, tofu & spring onion
traditional Japanese soup V

Kimuchi Tamago Soup 5.50
clear soup with kimchi

Dobin Mushi 9.90
clear soup with prawn, chicken,
fish & vegetables served in traditional
ceramic kettle

Rice 2.50
a bowl of plain rice

SALAD

Avocado Salad 6.50
sliced avocado with onion, ponzu
& katsuobushi

Seaweed Salad 6.50
assorted seaweed served with
sesame sauce V

Tofu Salad 6.50
a mix of tofu, tomato, and seaweed
salad with sesame dressing

CURRY

Chicken Katsu Curry 12.50
Japanese style curry served with deep
fried chicken cutlet over rice

Pork Katsu Curry 12.50
Japanese style curry served with deep
fried pork cutlet over rice

Chicken Karaage Curry 12.50
Japanese style curry served with deep
fried chicken karaage over rice

Croquette Katsu Curry 12.00
Japanese style curry served with deep
fried vegetable croquette over rice V

DONBURI

Served with Miso Soup

Oyakodon 12.00
chicken and egg in seasoned broth on
a bed of rice

Chicken Teriyaki Don 12.00
grilled chicken with teriyaki sauce on
a bed of rice

Salmon Teriyaki Don 12.50
grilled salmon with teriyaki sauce on
a bed of rice

Chicken Katsu Don 12.00
deep fried chicken cutlet cooked
with egg on a bed of rice

Pork Katsu Don 12.00
deep fried pork cutlet cooked with
egg on a bed of rice

Tendon 12.50
prawn & vegetable tempura with
tendon sauce on a bed of rice

Una Tama Don 14.50
grilled eel with egg and onion on
a bed of rice

Unadon 16.50
grilled eel with eel sauce on
a bed of rice

BENTO BOX

Served with Miso soup (LUNCH ONLY)
main dish of your choice with mix salad,
vegetable pickles, chef's daily side,
Japanese rice served with miso soup

Chicken Teriyaki 13.00

Salmon Teriyaki 14.00

Chicken Katsu 13.00

Tonkatsu (Pork) 13.00

Vegetable Croquette V 12.50

Sashimi Bento Box 20.00
Chef's selection sashimi with mix salad,
vegetable pickles, chef's daily side,
Japanese rice served with miso soup

Sushi Bento Box 15.00
Chef's Selection 5 kinds of nigiri,
California roll, mix salad, vegetable
pickles, chef's daily side served with
miso soup

UDON & SOBA

Noodle soup (hot)

Kimuchi Udon/Soba 10.40
udon/soba noodle in hot soup with
kimchi V

Take Udon/Soba 10.20
udon/soba noodle in hot soup V

Miso Nikomi Udon/Soba 12.50
udon/soba noodle in miso broth

Nabeyaki Udon/Soba 12.50
udon/soba noodle in hot soup with
prawn tempura, egg & vegetables

UDON & SOBA

Noodle soup (cold)

Zaru Udon/Soba 11.50
cold udon/soba noodle served
with dipping sauce V

Tem Zaru Udon/Soba 13.50
cold udon/soba noodle & prawn
tempura served with dipping sauce

RAMEN

Miso Ramen 12.50
noodle, pork & vegetables in soya
bean paste soup

Tonkotsu Ramen 12.50
noodle, pork & vegetables in pork
broth soup

Crispy Chicken Ramen 13.00
noodle, deep fried chicken &
vegetables in pork broth soup

Seafood Ramen 13.00
noodle, seafood & vegetables in
pork broth soup

Vegetable Miso Ramen 12.50
noodle soup with a broth
seasoned with miso served with
a variety of vegetables.

SUSHI BAR MENU

SASHIMI- Price per piece

Salmon 2.30

Tuna 2.50

Sea Bream 2.40

Yellowtail 3.50

Freshwater Eel 3.50

Omelette 2.00

Scallop 3.00

Prawn 2.50

Sweet Shrimp 2.50

Shime Saba 2.40

Octopus 2.50

NIGIRI

Price per piece

Salmon 2.30

Tuna 2.50

Sea Bream 2.40

Yellowtail 3.50

Freshwater Eel 3.50

Omelette 2.00

Scallop 3.00

Prawn 2.50

Sweet Shrimp 2.50

Shime Saba 2.40

Octopus 2.50

HOSOMAKI ROLL

(Thin roll)

Cucumber Roll V 3.80

Cucumber Plum Roll V 4.20

Avocado Roll V 4.20

Pickled Radish Roll V 3.80

Natto Roll V 4.20

Asparagus Roll V 3.80

Salmon Roll 5.20

Tuna Roll 5.80