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BOTTLED BEER

SAPPORO
ASAHI
KIRIN / KIRIN LIGHT

SMALL 6.95



HOT SAKE



HOUSE HOT SAKE

S 7.95
L 11.95

FLAVORED HOT SAKE
MANGO, PEACH, RASPBERRY

S 8.95
L 12.95

WINE



WINE BY THE GLASS

GLASS 8.95

RED
CABERNET SAUVIGNON, MERLOT, PINOT NOIR

WHITE
CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC

PLUM WINE
RICH, SWEET, AND AROMATIC PLUM WINE.

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 14.95

SAYURI NIGORI (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 14.95



SHO CHIKU BAI NIGORI (UNFILTERED)

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

JAPAN 375ML 15.95

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 15.95



KIKUSUI

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

JAPAN 300ML 18.95

SOJU

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

KOREA 375ML 13.95



FLAVORED SOJU

Peach/ Strawberry/ Yogurt/ Citron/ Apple

JAPAN 375ML 14.95

NEW

PINEAPPLE SAKE

*Available Only at Ami Sushi !!!
House Infused Ice Cold Pine-Apple Sake into Whole Pine-Apple No Kidding!!! Served with Pine-Apple Slices*

PINEAPPLE SIZE 18.95



DRINKS

SOFT DRINK*

COKE, DIET COKE, SPRITE, LEMONADE, PIBB,
ORANGE FANTA

3.50



PERRIER

3.95

GINGER ALE

3.50

ORGANIC ICED GREEN TEA*

3.95

ORGANIC HOT GREEN TEA*

3.95

ICED TEA (UNSWEET)*

3.50

FLAVORED ICED TEA*

3.95

MANGO, PEACH, RASPBERRY



* Free refills

DESSERT

TEMPURA ICE CREAM 6.95



GREEN TEA / VANILLA

MOCHI ICE CREAM 6.95



GREEN TEA / CHOCOLATE / STRAWBERRY / MANGO

TAIYAKI ICECREAM 6.95



STRAWBERRY / CHOCOLATE / GREEN TEA / RED BEEN

Small Dish

Aji (Spanish Mackerel) Tempura 13.95



Fried Spanish Mackerel Served with Lemon Zest and Ponzu Sauce

NEW

TAKOYAKI / 5PCS 7.95



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

BEST SELLER

SHRIMP SHUMAI / 5PCS 7.95



Steamed shrimp dimsum with soy vinegar sauce

EDAMAME 4.50



Steamed Japanese soybean

SPICY GARLIC EDAMAME 6.95



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

BEST SELLER

SHISHITO PEPPER 8.95



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

SPICY GARLIC GREEN BEAN 6.95



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

CRISPY RICE / 3PCS 9.95



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

BEST SELLER

GYOZA (BEEF / VEGE) 5PCS 7.25



Deep fried beef or vegetable gyoza with soy vinegar sauce

MIX TEMPURA 9.25



Shrimp only 4 pcs

CRAB MOZZARELLA 8.95



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

BEST SELLER

DYNAMITE APPETIZER 13.95



Shrimp, scallop, mushroom, bamboo shoot, sautéed and baked with sesame mayo.

SESAME CHICKEN 10.95



Marinated in Sesame Garlic Sauce and Lightly Fried

AGEDASHI TOFU 8.25



Lightly deep fried tofu with yuzu sauce (Japanese citrus)

ROCK SHRIMP TEMPURA 10.95



Deep Fried Rock Shrimp

JALAPENO POPPER / 4PCS 8.95



Lightly fried with spicy tuna, cream cheese in jalapeno

CALAMARI RINGS 8.95



Lightly fried calamari with house made sweet & spicy sauce

BAKED GREEN MUSSEL / 6PCS 10.95



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

OYSTER SHOOTER 8.95



Oyster Inside with mixture of sake and ponzu, Topped with Massago, Quail Egg and Green Onions.

SASAHIMI SAMPLER / 5PCS 15.95



Salmon 2, Tuna 1, Yellowtail 1, Albacore 1. *No Substitutions Allowed.

TERIYAKI CHICKEN/BEEF/SALMON 9.95/10.95/10.95



Grilled Chicken/Beef with Hawaiian Style House Made Teriyaki Sauce

SOFT SHELL CRAB 10.95



Deep Fried Soft Shell Crab with Ponzu

SPICY SEAFOOD MISO 10.95



Spicy miso soup cooked with shrimp, scallop and green mussel

NEW

FRIED CORN CHIP 8.25



Deep Fried Corn and Chip with Wasabi Mayo, Sour Cream, and Micro Cilantro.

NEW

HOT STONE POT SPECIALS

Served with Miso Soup & House Salad



- | | | | | |
|--|--|--|--|---|
| CHICKEN TERIYAKI HOT STONE 14.95
<i>Grilled Chicken Leg Meat and Vegetable with Teriyaki Sauce on Bed of White Rice on Hot Stone Pot</i> | BEEF TERIYAKI HOT STONE 16.95
<i>Thin Strips of Tender and Juicy Steak and Vegetable with Teriyaki Sauce on Bed of White Rice on Hot Stone Pot</i> | BULGOGI HOT STONE 15.95
<i>House Made Marinated Beef Bulgogi and Vegetable with Teriyaki Sauce on Bed of Rice on Hot Stone Pot</i> | SPICY PORK HOT STONE 15.95
<i>Go Chu Jang Marinated Pork and Vegetable on Bed of Rice on Hot Stone Pot</i> | SALMON TERIYAKI HOT STONE 18.95
<i>Grilled Salmon and Vegetable with Teriyaki Sauce on Bed of Rice on Hot Stone Pot</i> |
|--|--|--|--|---|

Noodle SPECIALS



- | | | | |
|--|--|---|--|
| UDON 10.95
<i>Dashi Based Udon Soup with Thick Japanese Noodle</i> | SANSAI UDON 14.95
<i>Traditional mixed Japanese vegetables in udon</i> | SEAFOOD UDON SOUP 17.95
<i>Scallop, shrimp, mussels and mixed vegetables lightly sautéed and served in udon in a hot bowl</i> | YAKISOBA
<i>Thinly sliced beef, chicken or seafood marinated with house special sauce, mixed with stir fried cabbage, onion, and carrot on the top onsen tamago.</i> |
| | | SEAFOOD UDON PASTA 17.95
<i>Udon Noodles In Creamy Pasta Sauced with Stir Fried Mussels, Scallops, and Shrimp.</i> | with Chicken 14.95 with Vege 14.95 with Seafood 17.95 with Beef 16.95 |



TEMPURA UDON 16.95
Dashi Based Udon Soup with Thick Japanese Noodle Comes with Mixed Tempura on the Side



MAKI UDON COMBO 17.95
Dashi based udon soup with thick japanese noodle comes with one regular roll.
[California roll, or spicy california roll, or spicy tuna roll, or spicy albacore roll, or spicy salmon roll, or avocado roll, or cucumber roll, or shirmp roll, or mexi-cali roll]



SPICY SEAFOOD MISO UDON 18.95
Korean influenced noodle soup with red, spicy sea food miso broth flavored.

Curry & Cutlet SPECIALS



PORK CUTLET COMBO 17.95
Panko Fried Pork Cutlet Served with rice, miso soup, and salad



CURRY PORK KATSU BOWL 17.95
House Made Curry with Panko Fried Pork Katsu Served with Rice, Green Onions and Fukuzinjuke



SHIRMP AJI CURRY BOWL 18.95
House Made Curry with 3pcs Fried Shrimp Tempura and 2pcs Fried Panko Aji (Spanish Mackerel, Seaweed Tempura) Served with Rice, Green Onions and Fukujinjuke

JALAPENO CHEESE PORK CUTLET COMBO 20.95
Jalapeno Cheese Stuffed Pork Cutlet Served with Rice, Miso Soup, and Salad.

JALAPENO CHEESE CURRY PORK KATSU BOWL 20.95
House Made Curry with Panko Fried Pork Katsu Served with Rice, Green Onions and Fukuzinjuke

SUSHI

SUSHI (2PCS) SASHIMI (5PCS)

TUNA Maguro		6.95	17.95
CAJUN TUNA Tataki Maguro		7.50	18.50
SALMON Sake		6.50	17.95
SALMON BELLY Sake Toro		6.95	16.95
SWEET SALMON Fresh salmon with house made sweet sauce and marinated onion		6.95	—
SEARED SALMON Aburi Sake		7.50	—
YELLOWTAIL Hamachi		6.95	17.95
YELLOWTAIL BELLY Hamachi Toro		7.50	18.50
SEARED ALBACORE Aburi Shiro Maguro		6.25	15.95
SQUID Ika		5.95	—
HAILBUT Hirame		7.95	18.95
BLACK SNAPPER Kuro Dai		6.25	15.50
MACKEREL Saba		5.95	14.95
SCALLOP Kaibashira		4.95	—
SMELT EGG Masago		5.25	—
HOUSEMADE SHRIMP Ebi		5.95	—
SEARED SHRIMP Aburi Ebi		6.95	—
EGG Tamago		4.50	—
CRAB Kani		4.50	—
OCTOPUS Tako		6.50	15.95
FRESH WATER EEL Unagi		7.50	—
JUMBO SCALLOP Hotate		8.25	—
SALMON ROE Ikura		8.95	—
BLUEFIN TUNA Hon Maguro		9.95	23.95
SEA URCHIN Uni		M.P	M.P
FATTY TUNA Toro		M.P	M.P

SUSHI COMBINATION

Served with Miso Soup & Seaweed Salad

Sc1 BRUIN SUSHI COMBO	29.95
<i>Tuna, salmon, yellowtail, seared albacore, halibut, stick crab, shrimp, octopus, and egg. Choice of California roll or spicy tuna roll</i>	
Sc2 LOVER SUSHI COMBO	23.95
<i>(Choose 1 fish: tuna/salmon/yellowtail/albacore) 2pcs sushi, 3pcs sashimi and a roll with choice of your fish</i>	
Sc3 PREMIUM SUSHI COMBINATION	37.95
<i>8pcs chef's choice of premium sushi with chef's choice hand roll</i>	
Sc4 KUSHI SASHIMI COMBO	31.95
<i>Assorted sashimi /12pcs</i>	
Sc5 HIGATA SASHIMI COMBO	59.95
<i>Assorted sashimi /24pcs</i>	
Sc6 CHIRASHI	27.95
<i>Assorted sashimi on a bed of sushi rice</i>	
Sc7 UNAGI DON	27.95
<i>Freshwater eel sashimi, avocado, seasoned rice</i>	



CHIRASHI

Ami Maki Roll

Cut Roll or Hand Roll
*ADD SPICY +\$1 *SOY PAPER +\$2

CALIFORNIA ROLL / 8PCS	5.95	AVOCADO ROLL / 8PCS	5.95
SPICY TUNA ROLL / 8PCS	6.95	VEGETABLE ROLL / 6PCS	5.95
SPICY ALBACORE ROLL / 8PCS	6.95	CUCUMBER ROLL / 8PCS	4.95
TUNA ROLL / 6PCS	7.50	MEXI CALI ROLL / 8PCS	6.95
YELLOWTAIL ROLL / 6PCS	7.50	BABY PHILLY ROLL / 8PCS	8.95
SPICY SALMON ROLL / 8PCS	6.95	SALMON AVOCADO ROLL / 8PCS	7.50
SALMON SKIN ROLL / 6PCS	5.95	MANGO SALMON ROLL / 8PCS	7.50
FRESH WATER EEL ROLL / 8PCS	8.25	SHRIMP CRAB ROLL / 6PCS	7.50
BIG ROLL / 6PCS	8.25	SCALLOP ROLL / 6PCS	7.25
SALMON ROLL / 6PCS	7.25	BLUE CRAB ROLL / 8PCS	12.95

SALAD

SASHIMI SALAD	16.95
BLUE CRAB AVOCADO SALAD	18.95
SPICY TUNA SALAD	15.95
SOFTSHELL CRAB SALAD	15.95
MANGO AVOCADO SALAD	13.95
SALMON SKIN SALAD	14.95
GARDEN SALAD	9.95
SEAWEED & CUCUMBER SALAD	7.95
HOUSE GINGER SALAD	5.95

SIDE ORDERS

SUSHI RICE /8oz bowl	3.50	RICE /8oz bowl	3.00
FRESH CUT JALAPENO /1 each	2.00	SESAME SEED /0.5oz	1.00
MISO SOUP /8oz	3.00	AVOCADO /Half	3.00
YAMA-GOBO /1.5oz	3.00	KIZAMI-WASABI /1oz	3.50
SLICED ONION	1.00	CRUNCH ONION	3.00
SPICY OIL	2.00	TRUFFLE OIL /1oz	3.00
EXTRA SAUCE /1.5oz	1.00		

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SIGNITURE DISH

E1 SALMON BLUE CRAB / 6PCS

22.95

E2 TRUFFLE TORO / 8PCS

25.95

E3 SALMON CARPACCIO / 6pcs

22.95



E4 JESSICA ALBACORE / 6PCS

21.95



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



NEW

In : Asparagus tempura, Avocado, Blue Crab
Out : Bluefin tuna with Truffle, Truffle oil, and Kizami Wasabi



In : Seared salmon, salmon egg, crunch garlic, green onion with ponzu sauce.



In : Spicy tuna, avocado, jalapeno
Out : Seared albacore, yuzu ponzu, sriracha, furikake flake

E5 BORA BORA LUAAU / 6PCS

22.95

E6 YELLOWTAIL SUNRISE / 6pcs

23.95

E7 TUNA CARPACCIO / 6pcs

23.95

E8 TUNA TARTARE

19.95



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



Mango salsa and jalapeno on yellowtail sashimi



Seared tuna steak with tomato, mango, green onion, kaiware, onion, sesame seed, oba and house special sauce



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

E9 ROLL UP / 6pcs

19.50

E10 TRUFFLE UNAGI SASHIMI / 5pcs

22.95



E11 YELLOWTAIL JALAPEÑO / 6PCS

21.95

E12 ALBACORE WITH CRISPY ONION / 6PCS

19.95



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



NEW

Baked Unagi sashimi served with truffle oil and maldon salt, whole grain mustard, with ginger sliced



Yellowtail sashimi with yuzu soy sauce



Seared albacore sashimi with crispy onion and garlic ponzu sauce

Hot Medium Mild

FRESH ROLL

F1 ZEN ROLL 18.95



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

F2 CORAL REEF ROLL 15.95



In: Soy paper, Asparagus, Cucumber, Gobo
Out: Guacamole, Chip, Eel sauce, wasabi mayo

NEW

F3 PINK LADY ROLL 15.95



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

F4 LEMON ROLL 15.95



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

F5 BENJIE ROLL 15.95



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

F6 BEL AIR ROLL 16.95



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

NO RICE

F7 FIRE CRACKER 15.50



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

F8 GIANT SALMON ROLL 15.95



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

F9 CALIENTE ROLL 14.95



Spicy crabmeat, pickled jalapeno, sushi shrimp, cucumber inside and avocado on top. Served with spicy mayo

NEW

F10 HUNGRY ROLL 15.95



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

F11 RED DRAGON ROLL 15.95



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

F12 SUPER PHILADELPHIA ROLL 15.95



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

F13 ALASKA ROLL 15.95



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

F14 EX-GIRLFRIEND ROLL 17.95



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

NO RICE

F15 RAINBOW ROLL 14.95



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

F16 ROLS ROYCE ROLL 17.95



In: Crabmeat, Avocado, Cucumber
Out: Tuna Chunk, Tomato, Smelt Egg, Green Onion with Wasabi and Ponzu Sauce

F17 ALOHA ROLL 13.95



In: spicy tuna, mango
Out: seaweed, avocado

F18 HOUSE ROLL 13.50



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

F19 GANGSTER ROLL 13.95



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

F20 HEART ATTACK ROLL 13.95



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 17.95 **B2 TIGER ROLL** 16.50 **B3 BABY ROCKSTAR** 15.95 **B4 SNOW CONE** 15.95 **B5 B.S.C.R** 15.95



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



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



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



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



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

B6 CATERPILLAR ROLL 15.50 **B7 BAKED SALMON ROLL** 15.95 **B8 CALILAND ROLL** 12.95 **B9 DRAGON ROLL** 15.95 **B10 ELLOTE ROLL** 15.95



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



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



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



In: Crabmeat, Avocado, Eel Sauce
Out: Fresh Water Eel, Avocado



In: Baked, Spicy Crabmeat, Cream Cheese, Avocado
Out: Fried Corn, Wasabi Mayo, Spicy Mayo, Sour Cream, Micro Cilantro

NEW

TEMPURA ROLL

T1 CRUNCH DRAGON ROLL 17.25 **T2 CAPTAIN AMERICA ROLL** 17.95 **T3 SAMURAI ROLL** 16.95 **T4 MALIBU ROLL** 17.25



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



Spicy tuna, deep fried crawfish, cucumber, shrimp tempura inside. Baked fresh water eel, avocado on top. Served with wasabi mayo, eel sauce and crunch powder



In: shrimp tempura, crabmeat, avocado
Out: seaweed, seared cajun tuna, spicy albacore, scallion, spicy ponzu



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

T5 BRUIN ROLL 17.25 **T6 CRAZY ROLL** 17.25 **T7 T.N.T ROLL** 13.95 **T8 MYSTERY ROLL** 17.25



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



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



In: Deep fried house made shrimp ball on top of California roll.
Out: Served with green onion, jalapeno mayo, sriracha, furikake, and eel sauce



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

NEW

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

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

T9 JALAPENO BOMB CRUNCH ROLL 16.95



NEW

In: Crabmeat, avocado, asparagus, shrimp tempura
Out: Jalapeno poppers, crunch onion and furikake on top.
Served with eel sauce, jalapeno mayo and spicy mayo

T10 ISLAND ROLL 17.95



NEW

Shrimp tempura, spicy crabmeat inside. Salmon, avocado and shrimp on top. Served with house mango salsa. Served with spicy ponzu and spicy mayo

T11 BLACK TIGER ROLL 15.95



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

T12 GOLDEN TIGER ROLL 16.95



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

T13 LADY IN RED ROLL 16.95



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

T14 SHRIMP KILLER ROLL 15.95



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

T15 JALAPENO TEPURA ROLL 13.95



In: Jalapeno Tempura, Spicy Tuna, Avocado, and Cucumber
Out: Crunch, Eel Sauce, Spicy Mayo

T16 FANTASY ROLL 15.95



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

T17 BLUEFIN DREAM 16.95



NEW

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

T18 FIRE DRAGON ROLL 15.95



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

T19 MONSTER ROLL 16.25



NEW

In: shrimp tempura, avocado, takuan, crab stick, and ooba
Out: bluefin tuna, ooba

T20 POPCORN ROLL 15.95



In: shrimp tempura, avocado
Out: salmon tempura, crabmeat, honey mustard & eel sauce

T21 SPIDER ROLL /6pcs 14.95



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

T22 CALAMARI TEMPURA ROLL 15.95



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

T23 VEGETABLE TEMPURA ROLL 13.95



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

T24 CRUNCH ROLL 14.25



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

T25 SEARED SHRIMP ROLL 17.95



In: Crabmeat, Avocado, Shrimp Tempura
Out: Seared Shrimp, Jalapeno, Eel Sauce, Spicy Mayo

T26 SHRIMP TEMPURA ROLL 13.95



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

T27 GOLDEN SPICY TUNA ROLL 13.95



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

T28 GOLDEN CALIFORNIA ROLL 11.95



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

T29 ROCK SHRIMP TEMPURA ROLL 15.95



In: Avocado, Spicy Tuna, Eel Sauce, Spicy Mayo
Out: Rock Shrimp Tempura with spicy mayo, sweet chili

T30 BLACK SPIDER ROLL 18.95



In : Crabmeat, Avocado, Soft Shell Crab
Out : Fresh Water Eel, Bonito Flakes, Eel Sauce

T31 IN&OUT SALMON ROLL 16.95



NEW

In: Crabmeat, Avocado, Deep Fried Salmon Tempura
Out: Salmon, Spicy Mayo, Eel Sauce

T32 LAS VEGAS ROLL 13.95



Cream cheese, salmon, avocado inside and whole roll deep fried

AMI BENTO COMBINATION

MAKE YOUR OWN BENTO BOX COMBINATION!!

PICK 1 OR 2 MAIN ITEMS

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

Items Can Not Be Duplicated, No Substitutions Allowed

*ADD CURRY +\$3

LUNCH BENTO BOX

Open ~ 4:00pm

1 item 14.95 | 2 items 16.95

DINNER BENTO BOX

4:00pm ~ Close

1 item 17.95 | 2 items 21.95

MAIN ITEMS

Chicken Teriyaki
Spicy Chicken
Bulgogi
Spicy Pork
Pork Cutlet
Gyoza /4pcs
Shrimp Shumai /4pcs
Calamari Ring
Takoyaki /4pcs

California Roll
Spicy Tuna Roll
Spicy Salmon Roll
Spicy Albacore Roll
Vegetable Roll
Avocado Roll
Cucumber Roll
Mexi-Cali Roll
Popcorn Shrimp

SPECIAL MAIN ITEMS Add \$2

Salmon Teriyaki
Crispy Rice /3pcs
Jalapeno Cheese
Pork Cutlet

Salmon Avocado Roll
Mango Salmon Roll
Steak Teriyaki
Baby Philly Roll

PREMIUM MAIN ITEMS Add \$3

Items Can Not Be Duplicated, No Substitutions Allowed

Mixed Sushi/ 4pcs
(SALMON 2, TUNA 1, ALBACORE 1)

Mixed Sashimi/ 4pcs
(SALMON 2, TUNA 1, ALBACORE 1)

Shrimp Tempura Roll/ 6pcs

Heart Attack Roll /6PCS

Vegetable Temp Roll /6PCS

Jalpeno Tempura Roll /6pcs

Spider Roll /6pcs

Calamari Tempura Roll /6pcs



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

- Mon - Fri : 3pm - 6pm & 9pm - close
- Sat - Sun : Open- 4pm

IN LOS ANGELES



HAPPY HOUR DRINK

HOT SAKE SMALL 4.95
LARGE 7.95

BOTTLED BEERS SMALL 3.95
SAPPORO / KIRIN / KIRIN LIGHT / ASAHI

WINE GLASS 5.95

FLAVORED HOT SAKE SMALL 5.95
LARGE 8.95

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 11.95



SHO CHIKU BAI NIGORI

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

CALIFORNIA 375ML 12.95



SHO CHIKU BAI GINJO

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 12.95



SAYURI NIGORI

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

JAPAN 300ML 11.95



SOJU

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

KOREA 375ML 10.95



FLAVORED SOJU

Peach / Strawberry/ Yogurt/ Citron/ Apple

KOREA 375ML 11.95

*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



BEST HAPPY HOUR IN LOS ANGELES

• Mon - Fri : 3pm - 6pm & 9pm - close • Sat - Sun : Open- 4pm

AMI HAPPY HOUR SUSHI & SASHIMI



SALMON SUSHI /2PCS	4.95	SALMON SASHIMI /5PCS	12.95
TUNA SUSHI /2PCS	5.25	CRUNCH ALBACORE SASHIMI /5PCS	12.95
SEARED ALBACORE SUSHI /2PCS	4.50	TUNA SASHIMI /5PCS	12.95
SHIRMP SUSHI /2PCS	4.75		

AMI HAPPY HOUR HAND ROLL



CALIFORNIA HAND ROLL	3.95
SPICY CALIFORNIA HAND ROLL	4.25
SPICY TUNA HAND ROLL	5.50
SPICY SALMON HAND ROLL	5.25
SPICY ALBACORE HAND ROLL	4.95
VEGETABLE HAND ROLL.....	3.95

AMI HAPPY HOUR ROLL

HOUSE ROLL.....	10.95	GOLDEN CALIFORNIA ROLL	8.95
RAINBOW ROLL	11.95	BAKED SALMON ROLL	11.95
CALILAND ROLL	9.95	SNOW CONE ROLL	11.95
SHRIMP TEMPURA ROLL.....	9.95	GOLDEN SPICY TUNA ROLL	9.95
GANSTER ROLL	9.95	VEGETABLE TEMPURA ROLL	8.95
HEART ATTACK ROLL.....	9.95	JALAPENO TEMPURA ROLL	9.95
CRUNCH ROLL	11.95	LAS VEGAS ROLL	11.95

AMI HAPPY HOUR SMALL DISH

EDAMAME	3.50	BAKED GREEN MUSSEL (4pcs)	5.95
SPICY GARLIC EDAMAME	4.95	POPCORN SHRIMP.....	5.95
SHRIMP SHUMAI (4pcs)	5.95	JALAPENO POPPER (2pcs)	4.50
GYOZA (4pcs)	4.95	VEGETABLE TEMPURA	6.95
TAKOYAKI (4pcs).....	4.95	SESAME CHICKEN	6.95

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AMI

FUSION JAPANESE RESTAURANT

Tel. 310.209.1994

1051 Broxton Ave. Los Angeles, CA 90024

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.

Uber Eats



POST
MATES

GRUBHUB



DOOR
DASH

LUNCH SPECIAL

MUST TRY

Monday To Friday 11:30am To 3:00pm

***Items cannot be duplicated No substitutions allowed*

Dine-in Only

Lunch Special Sushi Combo 17.95

UDON + 6PCS SUSHI (Salmon 2pcs, Tuna 1pc, Albacore 1pc, Shrimp 1pc, Tamago 1pc)

Lunch Special Sashimi Combo 21.95

Udon + 8Pcs Sashimi Lunch Special Combo
(Salmon 2Pcs, Albacore 2Pcs, Yellowtail 2 Pcs, Tuna 2Pcs)

Lunch Special Shrimp Lover Combo 21.95

Shrimp Tempura Roll + 3Pcs Shrimp Sushi +
5 Pcs Shrimp Tempura + Miso Soup



HAND ROLL SPECIAL

Baked California Hand Roll 8.50

Baked Crabmeat, Crabstick, Avocado, Soy Paper

Orange Hand Roll 8.95

Baked Crabstick and Shrimp with Spicy Mayo, Masago, Eel Sauce, Soy Paper

Truffle Unagi Hand Roll 9.95

Baked Freshwater Eel, Truffle Oil, Soy Paper

Oishi Hand Roll 8.95

Scallop, Masago, Shiso Tempura, Soy Paper

Heart Attack Hand Roll 8.95

Creamy Spicy Tuna, Masago, Deepfried Jalapeno, Cream Cheese, Soy Paper

Shrimp Tempura Hand Roll 8.95

Shrimp Tempura, Crabmeat, Avocado, Soy Paper

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.

Westwood Poke 20.95



Tuna, Salmon, Albacore, Imitation Crabmeat, Avocado, Cucumber, Red Onion, Green Onion, Masago, Micro Mix Green, and Crispy Onion. Served on Bed of Seasoned Rice.

Sauce : House Shoyu Dressing, Soy Mustard Sauce, Sesame Oil

Salmon Poke 19.95



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

Tuna Poke 19.95



Marinated Fresh Tuna, Assorted Seaweed, Avocado, Cucumber and Sweet Onion, Green Onion, Masago on Bed of Seasoned Rice.

Sauce : House Shoyu Dressing, Sesame Oil

Spicy Poke 19.95



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

Veggie Poke 16.95



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