

welcome to aka sushi house. we are a izakaya style restaurant, a casual and relaxed style of dining where you can find many small plates to share or sample. we offer many exotic, traditional to an creative flare items that you only can find it here at aka. enjoy!

cold 冷菜

albacore tataki 8

seared albacore, spicy daikon, crispy shallots, garlic ponzu sauce

usuzukuri 10

seabass carpaccio, truffle salt, struffle oil, lemon zest, olive oil, ponzu

salmon ceviche 12

fresh salmon, cucumber, tomato, cilantro, crispy shallots, cilantro vinaigrette

koshau maguro 12

pepper corn tuna, apple, goat cheese, balsamic pesto

corean chirashi 12

tuna, salmon, white fish, lettuce, apple, spicy korean bean paste

hamachi thai chili 12

yellow tail, thai chili, garlic, sweet ponzu

hamachi cured 12

smoked yellow tail, apple, wasabi masago, yuzupon

black pepper beef 12

thinly sliced beef carpaccio, miso vinaigrette

hot 温物

aka dofu 5

lightly fried tofu, scallion crisps, sesame, cherry tomatoes, spicy soy

kakuni slider 5.5

braised pork bun, hoisin sauce, cucumber, scallion, sesame

crispy soft shell crab 8

crispy soft shell crab, sweet chili sauce

gin-dara 12

oven grilled miso marinated black cod

seabass karaage 12

crispy seabass nuggets, fried garlic, basil, honey mustard, raspberry sauce

shiba-mushi 12

sake steamed seabass, ginger, mushrooms, black bean sauce, sesame soy broth

hot rock beef 14

sliced ribeye strips grilled at your table on a hot stone and dipping sauce.

green サラダ

garden salad 3
creamy ginger or miso vinaigrette

seaweed salad 4
citrus soy marinated seaweed

edamame 4
steamed young soybeans. served hot or cold

spinach gom-ae 5
chilled spinach with sesame paste

sonomuno salad (tako / shrimp / kani) 6
cucumber, seaweed, sweet soy vinaigrette (choice of: octopus | shrimp | crabstick)

soup スープ

miso soup 2
miso, tofu, green onion, seaweed

asari miso 5
clams, miso, tofu, green onion, mushroom, seaweed

gu-takusan miso 5.5
"grandma's" comfort soup shrimp, chicken, fish cake, mushroom, mountain herbs.

tempura 天ぷら

kabocha tempura 2.5
two japanese pumpkin, tempura

yam tempura 2.5
two sweet yam, tempura

shrimp tempura 4.5
two tiger shrimp, tempura

tempura shiki 5.5
seasonal vegetables, tempura

rice ご飯物

yakimeshi 6
japanese vegetable fried rice.

iburi sake yakimeshi 8
smoked salmon, vegetable fried rice.

katsudon 6
pork cutlet, egg, onion, mushroom, scallion over rice.

una-ju 6
grilled eel over rice, scallion, seaweed, pickles over rice.

gyu-don 6
ribeye cube, scallion, mushrooms, raddish pickles over rice.

kakunidon 6
braised sweet pork belly, egg, vegetable, mustard, over rice.

sake ikura don 8
fresh salmon, ikura, furikake, seaweed over sushi rice.

tekka don 8
sashimi grade tuna, avocado over sushi rice.

hamachi don 8
sashimi grade yellow tail, quail egg, seaweed over sushi rice.

yakimono 焼き物

two skewers per order*

shiitake yaki (two skewers) 4.5
grilled fresh shiitake, teriyaki sauce

butabara (two skewers) 4
grilled pork belly, green onion, salt, lime juice

sabashio 5
grilled mackerel, sea salt, lemon

yakitori (two skewers) 5
grilled chicken, teriyaki sauce

beef kusiyaki (two skewers) 5.5
grilled rib eye, teriyaki sauce

ika teriyaki 9
grilled whole squid, teriyaki sauce

hamachi kama 12
grilled yellow tail collar

noodle 麺類

yaki-udon 7
udon noodle stir-fry, mixed vegetables

yaki-soba 7
japanese egg noodle stir-fry, mixed vegetables, yaki soba sauce

chasoba 7
green tea flavor noodle, shredded seaweed, sesame, dipping sauce

tonkotsu ramen (regular / spicy) 8
pork bone broth, egg noodle, roasted pork, egg, fishcake, spinach, sesame, scallion, seaweed, corn

nabeyaki udon 9
hot noodle soup, chicken, egg, fishcake, veg, shrimp and yam tempura

small entrée アントレー

teriyaki (chicken / beef / shrimp) 9 / 9.5 / 9.5
grilled chicken breast, rib eye or shrimp teriyaki sauce, vegetables, sansai rice

tori negi miso 9.5
grilled chicken breast, sweet miso sauce, asparagus gom-ae, sansai rice

shaking beef 10
rib eye cube, jalapeños, onion, garlic, lettuce, tomatoes, lime juice, steamed rice

shakushina-shiba 13
pan-seared sea bass, creamy miso sauce, bak-choy, sansai rice

18% gratuity will be added for party of 6 or more.
extra charge for substitutions. prices subject to change without notice.

sushi & sashimi set 寿司と刺身のセット

chirashi 18

assorted sashimi served over a box of sushi rice.

sushi platter 16

seven pieces of nigiri sushi and crunchy roll

sashimi platter 26

fifteen pieces of four assorted sashimi

sushi sashimi dinner 32

ten pieces of five kind sashimi, four nigiri sushi tuna roll

sashimi deluxe 43

twenty one pieces of seven assorted sashimi



sushi platter



sashimi dinner



sushi sashimi platter



sashimi deluxe

nigiri & sashimi 握り寿司とお刺し身

nigiri: two pieces per order

sashimi: three pieces per order

nigiri sashimi

maguro	tuna	4.75	8.25
koshau maguro	pepper tuna	4.95	8.25
abako	white tuna	3.75	6.95
binnaga	seared escolar	4.25	6.95
sake	fresh salmon	3.95	7.95
iburi sake	smoked salmon	4.25	8.25
hamachi	yellow tail	4.95	8.75
iburi machi	smoked yellow tail	4.95	8.75
suzuki	sea bass	3.75	6.95
tai	red snapper	3.95	7.5
hirame	halibut	4.75	7.5
saba	mackerel	3	5.75
ebi	tiger shrimp	3	na
ama ebi	sweet shrimp	8.75	na
unagi	fresh water eel	4	7.25
anago	sea eel	3.95	6.75
hotate	scallop	4.25	na
tako	octopus	3.95	7.5
ika	cuttlefish	3.5	6.25
hokki gai	surf clam	3.5	6.25
uni	sea urchin	mp	mp
ikura	salmon roe	4	na
masago	smelt roe	3.25	na
tobiko	flying fish roe	4	na
tamago	egg omelette	2.5	na

special maki 特別まき

- 🔥 **á-bill** 13.5
 asparagus, kani tempura, avocado, strawberry, spicy chopped scallop, crispy onion, eel sauce, honey wasabi
- 🔥 **bonzai** 13
 soft shell crab, cilantro, cucumbers. topped with spicy tuna, spicy soy vinaigrette
- 🍳 **bricktown** 12.5
🔥 grilled eel, spicy crawfish, avocado, cucumber, cream cheese
- 🍳 **caterpillar** 11.5
 fresh water eel, cucumber, avocado, eel sauce
- 🔥 **cherry blossom** 12
 kanikama, tobiko, cucumber, tuna, radish sprout, creamy horseradish, wasabi sauce
- 🔥 **chili garlic** 13
 shrimp tempura, crab mixed, cucumber, hamachi, thai chili, garlic ponzu
- 🍳 **crater** 13.5
 kani, masago, avocado, baked scallop, masago mayo
- 🍳 **dragon** 12
 grilled eel, shrimp tempura, romaine lettuce, cucumber, avocado, crab mix
- 🔥 **flamin'** 13.5
 spicy salmon, tempura crunch, pepper tuna, avocado, tobiko, sesame seeds, eel sauce, honey wasabi
- 🔥 **fireworks** 12
 yamagobo, avocado, cucumber, tobiko, korean pepper paste, cilantro, escalor, hot pepper thread
- 🔥 **french kiss** 12
 shrimp tempura maki, cucumber, yellow tail, black tobiko, lemon, truffle oil, truffle salt, ponzu
- 🔥 **godzilla** 12.5
 spicy tuna, doritos chips, fresh salmon, spicy godzilla sauce
- 🔥 **huon** 12
 avocado, cucumber, tobiko, seared salmon, honey mustard, tempura flakes
- 🔥 **kamikaze** 12
 tuna, salmon, avocado, soy paper, lightly fried, spicy mayo, eel sauce, honey wasabi, scallions, masago
- 🔥 **louisiana** 13
 spicy crawfish, crunch, spicy crab mix, spicy tuna, wasabi tobiko, eel sauce, sriracha
- 🍳 **nautilus** 12.5
 crab mix, escolar, fresh salmon, avocado, honey wasabi
- 🔥 **ninja** 13
 spicy tuna, cucumber, avocado. topped with blackened tuna, crumbled goat cheese, honey wasabi, balsamic soy
- 🍳 **rainbow** 12
 california roll. topped with seven different kind of fish
- 🔥 **red moon** 13
 pepper tuna, spicy salmon, avocado, wasabi tobiko
- 🍳 **shaggy dog** 13
🔥 shrimp tempura, cream cheese, cucumber, soy paper, kani, honey wasabi, eel sauce, spicy mayo
- 🔥 **spider-mon** 13
 spider roll, topped with fresh salmon, garlic oil, onion, tomato, cilantro, ponzu
- 🔥 **surf-n-turf** 12
 shrimp tempura, crab mix. topped with pepper beef carpaccio, eel sauce
- 🍳 **tsunami** 13
 apple slices, shrimp tempura, cucumber, crab mix, eel sauce, mango sauce
- 🔥 **yakuza** 13
 shrimp tempura, avocado, cucumber, spicy tuna, grilled eel, dynamite sauce, lightly torched.
- 🔥 **zen** 13
 ebi, crab mix, avocado. topped with red snapper, jalapeños, sriracha, mayo, ponzu
- 🌿 **green** 12
 asparagus, gobo, cucumber, kaiware, sundried tomato, grilled shiitake, avocado, balsamic soy vinaigrette

🍳 cooked

🔥 spicy

🌿 vegetarian