



SEASONAL SPECIALS



- 8

24

30

1. 5-PIECE OR 10-PIECE OMAKASE SUSHI

Chef's choice of the day's freshest, premium fish.

5 Pcs31.50

10 Pcs85.50

2. PREMIUM TORO

Prime tuna belly. Ask for grilled with garlic for +50 cents!

Sushi22.50

Sashimi48.00

3. TRUFFLE SALMON SASHIMI

Includes truffle oil, lemon and sea salt.

25.95

4. UNI SHOOTER

Includes cold sake, smelt egg, scallions, quail egg and ponzu.

22.50

5. SEARED ENGAWA SUSHI

The dorsal fin of a halibut.

12.75

6. SALMON SAMPLER SUSHI

Three pieces of three different kinds of salmon.

17.50

7. 4-KIND SASHIMI (8 PC)

Tuna, yellowtail, salmon and albacore with unique garnishes.

35.00

8. GARLIC MISO RAMEN (REGULAR OR SPICY)

With crispy softshell crab or thin-sliced salmon shabu shabu. Includes egg, crispy onions, bamboo shoots, scallions and seaweed. Extra noodles for +95 cents.

19.50

9. SPICY POPCORN SHRIMP ROLL (8 PC)

Spicy popcorn shrimp on top of a spicy tuna roll, wrapped in soy paper.

20.50

10. BLUE FIN TUNA & TORO SASHIMI ROLL

This elegant roll is wrapped in cucumber and served with truffle soy sauce.

27.50
- OYSTERS
11. KUMAMOTO

½ DzMP

12. SHIGOKU

½ DzMP

13. KUSHII

½ DzMP

14. OYSTER TRIO

MP

15. HONEYMOON SPECIAL

23.50

Fat Bastard oysters with uni, ikura and black caviar.
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- 2 Prices Subject to Change Without Notice • 12915 Ventura Blvd, Studio City, CA 91604 • (818) 981-0277 • AhiSushi.com