

AKASAKA SUSHI

TASTE OF JAPAN- KOREAN FUSION

SIGNATURE ROLLS

BOLD COMPOSITIONS AND SIGNATURE CREATIONS

*AKASAKA BOMB — 21

SALMON, CRUNCH SALAD, CREAM CHEESE, AND AVOCADO AND SWEET PLANTAIN.

🍣 AKASAKA PRESS — 21

PRESSED SUSHI LAYERED WITH TUNA, SALMON, SPICY TUNA, AND TOBIKO.

AMERICAN CRISPY ROLL — 24

DEEP-FRIED ROLL WITH SMOKED SALMON, KANI, TUNA, AVOCADO, AND DYNAMITE SALAD.

★ CHAMPIONSHIP ROLL — 21

SHRIMP TEMPURA, CREAM CHEESE, AVOCADO, KANI MAYO AND TORCHED SALMON.

🍣 CRAZY MAMA ROLL — 20

SHRIMP TEMPURA, REAL CRAB, AND AVOCADO LAYERED WITH SPICY TUNA AND CRUNCH.

GODZILLA ROLL — 19

KANI, EEL, AND SMOKED SALMON WITH AVOCADO, AND SPICY MAYO.

LOBSTER ROLL — 18

LOBSTER, ASPARAGUS, KANI, SHRIMP, AND MAYO.

MANGO TANGO ROLL — 16

SHRIMP TEMPURA WITH MANGO, COCONUT FLAKES, AND CREAM CHEESE.

*REAL LOBSTER ROLL — 24

LOBSTER TEMPURA WITH SALMON, TUNA, AVOCADO, MAYO, AND TOBIKO.

ROCK & ROLL — 17

EEL, SMOKED SALMON, AND SHRIMP TEMPURA WITH AVOCADO, FINISHED WITH EEL SAUCE.

★ ROLLS ROYCE ROLL — 19

KANI, MASAGO, AND TEMPURA CRUNCH, FINISHED WITH A GLOSSY EEL SAUCE.

*SUPER PROTEIN ROLL — 18

SALMON, TUNA, YELLOWTAIL, MASAGO AND SCALLION.

🍣 UNFORGETTABLE ROLL — 20

SPICY TUNA AND EEL WITH AVOCADO, CUCUMBER AND TEMPURA CRUNCH.

*VOLCANO ROLL — 19

SALMON, KANI, AVOCADO, CREAM CHEESE, SCALLION, EEL SAUCE AND SCALLOP TOPPED WITH MASAGO.



★ 24K WAGYU ROLL

OUR MOST SOUGHT-AFTER, CHEF-CURATED PREMIUM ROLLS

★ *24K WAGYU ROLL — 36

SHRIMP TEMPURA, LOBSTER WITH AVOCADO, FINISHED WITH SEARED WAGYU, CHIMICHURRI, TRUFFLE OIL AND EDIBLE GOLD FLAKES.

★ *FLAMING K ROLL — 27

SMOKED SALMON, SCALLION, KANI, AND SHRIMP TEMPURA WITH AVOCADO, TOPPED WITH TORCHED SALMON, CITRUS JUICE, EEL SAUCE, AND FINISHED WITH A RICH CURRY GLAZE.

★ *OSAKA TRUFFLE ROLL — 27

KANI, SMOKED SALMON, TUNA, SCALLION, CREAM CHEESE WITH AVOCADO AND SWEET PLANTAIN, ELEVATED WITH TRUFFLE OIL, CURRY SAUCE, CRISPY SHRIMP AND TOBIKO, ON RICE PAPER.

NEW YORK LOBSTER ROLL — 26

CRISPY LOBSTER TEMPURA AND AVOCADO, SEARED NY STEAK AND FINISHED WITH CHIMICHURRI SAUCE.

★ *UMAMI ROLL — 25

A SAVORY BLEND OF SALMON, EEL, KANI, CREAM CHEESE, SCALLION, AND SHRIMP TEMPURA, FINISHED WITH TOBIKO, EEL SAUCE AND FUJI SAUCE.

NEW YORK TOWER ROLL — 25

SEARED NEW YORK STEAK LAYERED WITH CRUNCH, KANI FINISHED WITH MAYO AND SCALLION, BUTTER/TERIYAKI ON THE SIDE.

*SUPER VOLCANO ROLL — 26

BAKED SPICY CRAB AND KANI OVER AVOCADO, SPICY SALMON, TOPPED WITH MASAGO, FINISHED WITH EEL SAUCE AND SPICY MAYO.

★ AVENTURA ROLL — 26

DEEP-FRIED ROLL WITH SHRIMP TEMPURA, AVOCADO, CREAM CHEESE, AND SCALLION, TOPPED WITH SIGNATURE VOLCANO TOPPING OF SPICY CRAB AND SPICY MAYO/EEL SAUCE.

WANT MORE SUSHI? SCAN THIS QR CODE
TO VIEW OUR HIDDEN SELECTIONS



CLASSIC FAVORITES

TIMELESS SELECTIONS, REFINED EXECUTION

CALIFORNIA ROLL (REAL CRAB) — 14

FRESH CRAB, AVOCADO, CUCUMBER, AND MAYO.

PHILADELPHIA ROLL — 13

SMOKED SALMON, CREAM CHEESE, AND AVOCADO.

★ *RAINBOW ROLL — 18

FRESH TUNA, CUCUMBER, SALMON, KANI, MASSAGE AVOCADO, WHITE FISH.

SHRIMP TEMPURA ROLL — 12

CRISPY SHRIMP TEMPURA WITH AVOCADO.

🍣 *SPICY TUNA ROLL — 12

SPICY TUNA WITH CUCUMBER.

🍣 *CRUNCH SPICY TUNA — 17

SPICY TUNA, MAYO, SCALLION, WASABI MAYO AND CRUNCH RICE.

🍣 *SPICY SAMURAI ROLL — 16

TUNA AND SPICY TUNA WITH AVOCADO AND CUCUMBER.

SALMON LOVER'S ROLL — 13

TEMPURA SALMON WITH AVOCADO, MAYO, FINISHED WITH EEL SAUCE.

🍣 *SALMON FRESH ROLL — 13

FRESH SALMON AND SCALLION.

VEGETARIAN

CLEAN, BALANCED, AND FLAVORFUL

🌿 VEGETABLE ROLL — 10

CHOICE OF AVOCADO, CUCUMBER, OR SWEET POTATO.

★ *AKASAKA SIGNATURE TOFU CRUNCH ROLL — 17

CRISPY TEMPURA TOFU WITH AVOCADO AND CUCUMBER, FINISHED WITH HOUSE MISO GLAZE.



FLAMING K ROLL

* INDICATES RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MENU INDICATIONS  VEGETARIAN  SPICY  FAVORITES  GLUTEN FREE
MORE GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

AKASAKA SUSHI

TASTE OF JAPAN- KOREAN FUSION

RAW BAR

DELICATE, LIGHTLY PREPARED, AND SERVED FRESH

★ AKASAKA YUZU CEVICHE MIXTO — 26

WHITE FISH, OCTOPUS, SHRIMP MARINATED IN CITRUS JUICE A VIBRANT MIX OF FRESH SEAFOOD, CITRUS, AND HERBS.

TATAKI — 23 ^{*BLUEFIN UPGRADE + \$16}

CHOICE OF TUNA OR SALMON, LIGHTLY SEARED AND THINLY SLICED WITH PONZU SAUCE.

* TARTAR — 27 ^{*BLUEFIN UPGRADE + \$16}

CHOICE OF TUNA OR SALMON, FINELY CHOPPED WITH SPICY SEASONING, WITH AVOCADO & TOBIKO.

* YELLOWTAIL TRUFFLE TIRADITO — 25

FRESH THINLY SLICED YELLOWTAIL SASHIMI SERVED WITH PONZU SAUCE, JALAPEÑO AND FINISHED WITH TRUFFLE ESSENCE.

* SALMON JOE — 18

4 PC RICE BALL WRAPPED WITH SALMON AND SALMON TARTAR WITH HOUSE PONZU SAUCE.

* TRIO TARTAR — 29

A SELECTION OF TUNA, SALMON, AND YELLOWTAIL TARTAR, AVOCADO, TOBIKO AND HOUSE SAUCE



★ SIGNATURE
WAGYU NIGIRI

NIGIRI & SASHIMI

2 PCS NIGIRI | 3 PCS SASHIMI

★ 23 WAGYU NIGIRI

25 / 25 * UNI

9 / 11 * KANI • MASAGO • HYDROGEN BOMB • TAMAGO • SABA

10 / 12 * SHRIMP • SQUID • ALBACORE • ESCOLAR • IZUMIDAI • CONCH • SALMON (FRESH) • SALMON BELLY • SMOKED SALMON

15 / 15 SWEET SHRIMP

11 / 12

* UNAGI • YELLOWTAIL • TUNA • OCTOPUS
• SCALLOP • TOBIKO

13 / 14 * IKURA

13 / 15

* TUNA W/ 14K GOLD FLAKES

BLUEFIN TUNA SELECTION

23 / 23 * OTORO

16

* BLUEFIN GUNKAN

HAND-PRESSED SUSHI RICE DELICATELY BOUND WITH NORI AND CROWNED WITH PREMIUM BLUEFIN TUNA.

SIGNATURE BOATS & SETS

ALL INGREDIENTS IN THIS SECTION ARE RAW

CURATED SELECTIONS DESIGNED FOR SHARING

★ * ROYAL SET (3-4 GUESTS) — 260

20 PIECES PREMIUM SASHIMI, 20 PIECES NIGIRI, AND 4 SIGNATURE CHEF'S CHOICE ROLLS.

* ROYAL SET (1-2 GUESTS) — 140

10 PIECES PREMIUM SASHIMI, 10 PIECES NIGIRI, AND 2 SIGNATURE CHEF'S CHOICE ROLLS.

★ * TSUNAMI BOAT — 172

12 PIECES NIGIRI, 12 PIECES SASHIMI, AND 8 CHEF'S CHOICE ROLLS.

* HURRICANE BOAT — 133

12 PIECES NIGIRI, 12 PIECES SASHIMI, AND 4 CHEF'S CHOICE ROLLS.

* TROPICAL STORM BOAT — 89

7 PIECES NIGIRI, 9 PIECES SASHIMI, AND 3 CHEF'S CHOICE ROLLS.



★ ROYAL SET-4



CHEF SELECTIONS

★ BLUEFIN TASTING 3PCS — 30

BLUEFIN TUNA OTORO, CHUTORO, AKAMI. NIGIRI OR SASHIMI

★ BLUEFIN COMBO SET — 49

BLUEFIN OTORO, CHUTORO, AKAMI

* SUSHI MASTER — 57

CHEF'S SEASONAL SELECTION OF PREMIUM SUSHI, SASHIMI, AND ROLLS.

* SASHIMI COMBO — 54

21 PIECES OF CHEF'S CHOICE SASHIMI.

★ * SUSHI SASHIMI COMBO — 39

7 PIECES NIGIRI AND 8 PIECES SASHIMI.

* SUSHI COMBO — 34

7 PIECES NIGIRI WITH 4PC SPICY TUNA AND 4PC BUBBA ROLL.

* TRIO SET — 29

SALMON, TUNA, AND YELLOWTAIL (CHOICE OF NIGIRI OR SASHIMI).

* CHOICE SET — 29

CHOICE OF SALMON, TUNA, OR YELLOWTAIL PREPARED AS TATAKI, NIGIRI, SASHIMI, AND MAKI.

HANDROLL SELECTION

HANDCRAFTED TO ORDER

CHOICE OF:

* TUNA • SALMON • YELLOWTAIL • SP. TUNA • SHRIMP TEMPURA • EEL • CRAB • LOBSTER MIX — 9
UNI — 13

VEGETARIAN

CHOICE OF: AVOCADO • CUCUMBER • SWEET POTATO — 8

* INDICATES RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MENU INDICATIONS

VEGETARIAN SPICY ★ FAVORITES GLUTEN FREE

MORE GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST