

AJi iCHi   
SUSHI BAR

At AJi iCHi, our mission is to take you on a gastronomy journey. Savor a variety of all-time favorite Japanese dishes from Sashimi, Sushi and Donburi to the most contemporary Japanese food trends like Zosui and Tiradito. Carefully prepared with only the most premium ingredients such as Koshihikari rice imported from Niigata, Kurobuta pork and Wagyu from Japan.

Humbly brought to you by the ASTONS Group, AJi iCHi maintains the firm philosophy of bringing diners top-grade quality, authentic, delectable yet affordable Japanese cuisine.

# 酒

ALCOHOL  
& BEVERAGES



# 飲料

## BEVERAGES



### HOT BEVERAGE

<b>JAPANESE GENMAI HOJICHA</b>	5
<b>MELONA MANPUKA</b> rich in nutrients japanese sencha with honey melon	5
<b>KOKU YUZU KUKICHA</b> a refreshing & cleansing tea japanese twig tea with kochi yuzu	5
<b>MOMOTARO</b> soothing & relaxation japanese sencha with white peach	5
<b>UME UME</b> high in antioxidant japanese sencha with ume & cherry blossoms	5
<b>MILKY POPCORN</b> satisfy your sweet tooth japanese sencha with roasted rice, popcorn & butterscotch aroma	5
<b>XOXOLAT HOJICHA</b> metabolism booster roasted japanese twig tea with cocoa	5



### COLD BEVERAGE

<b>MATCHA LATTE</b>	8
<b>EARL GREY LATTE</b>	8
<b>JAPANESE PURPLE SWEET POTATO LATTE</b>	8
<b>TART CHERRY</b>	8

### SPARKLING TEA

botanically cold brewed & blended with real fruit juice

<b>HANAMI</b> with white peach	6
<b>CHAMOMILE DREAM</b> with apple	6
<b>PEARL OF THE ORIENT</b> with lychee	6
<b>OSMANTHUS SENCHA</b> with passionfruit	6
<b>EARL GREY LAVENDER</b> with strawberry	6



### CARBONATED DRINKS

<b>BUNDABERG ROOT BEER</b>	6
<b>BUNDABERG GINGER BEER</b>	6
<b>BUNDABERG LEMON LIME &amp; BITTERS</b>	6
<b>BUNDABERG BLOOD ORANGE</b>	6
<b>SOFT DRINKS</b> coke   coke zero   sprite   ginger ale   tonic   soda water	3.8

### WATER

<b>ACQUA PANNA</b> 750ml (still)	6
<b>SAN PELLEGRINO</b> 750ml (sparkling)	8

# 酒 ALCOHOL



COLD SAKE 300ml

\$18



HOT SAKE 120ml

\$10



## SAKE 720ml

BOTTLE

DASSAI 23	200
DASSAI 39	120
TAMANO HIKARI 94 JUNMAI GINJYO	68
OKUNOMATSU ADATARA GINJYO	68
GOLD-NINKI JUNMAI DAIGINJYO	78
OKUNOMATSU TOKUBETSU JUNMAI NAMA-CHO	78
KUBOTA SENJYU GINJYO	88
KOSHI NO KANBAI MUKU JUNMAI DAIGINJYO	88
KAMOSHIBITO KUHEIJI	98
HAKUSHIKA NADAJIKOMI DRY 1.8l	138



## BEER

1/2 PINT 1 PINT

ASAHI DRAFT BEER	7	10
CARLSBERG SMOOTH BOTTLED		8
CONNOR'S		12



## HIGHBALL

GLASS

CLASSIC	10
YUZU	10
PEACH	10
UME	10





## WINES <sup>750ml</sup>

GLASS BOTTLE TAKEAWAY  
min. 6 bottles

### WHITE

**HOUSEPOUR**  
white wine

12  
2 for 20

**MONTMEYRAC GRANDE** <sup>FRANCE</sup>  
selection blanc

35 30

**BURONGA HILL** <sup>AUSTRALIA</sup>  
sauvignon blanc

35 30

**GRAF JOHANN IV** <sup>GERMANY</sup>  
riesling haltrocken

45 40

**KRONTIRAS DOÑA SILVINA** <sup>ARGENTINA</sup>  
torrontes organic

45 40

**CHATEAU DE CATHOLOGNE** <sup>FRANCE</sup>  
blanc

55 50

**CRANEFORD BOUQUET** <sup>AUSTRALIA</sup>  
chardonnay

55 50

### RED

**HOUSEPOUR**  
red wine

12  
2 for 20

**MONTMEYRAC GRANDE** <sup>FRANCE</sup>  
selection rouge

35 30

**THE HARBOUR** <sup>AUSTRALIA</sup>  
shiraz

35 30

**B&G PARTAGER** <sup>FRANCE</sup>  
vin rouge

45 40

**MARQUIS DE SAINT LOUIS** <sup>FRANCE</sup>  
vin rouge

45 40

**CHATEAU DE CATHOLOGNE** <sup>FRANCE</sup>  
rouge

55 50

**CRANEFORD BOUQUET** <sup>AUSTRALIA</sup>  
shiraz

55 50



## SINGLE MALT

GLASS BOTTLE

**GLENFIDDICH 12 YEARS**

16 160

**GLENFIDDICH 15 YEARS**

- 220

**SUNTORY CHITA**

15 110

## BLENDED WHISKY

GLASS BOTTLE

**MONKEY SHOULDER**

16 170

**HATOZAKI PURE MALT**

16 180

**SUNTORY KAKUBIN**

16 120

## GIN

GLASS BOTTLE

**HENDRICK'S**

15 170

**ROKU**

15 180

## VODKA

GLASS BOTTLE

**SMIRNOFF VODKA**

16 100



署名

# SIGNATURE

Our curated set list of dishes that identify with AJi iChi.



**APPLEWOOD SMOKED UNI TART** (4 pieces) 28

**WAGYU RIBS** 38  
with wasabi shoyu and truffle oil

**SALMON KUEH PIE TEE** 11  
applewood smoked salmon on kueh pie tee

**UNI AND IKURA ON NORI TEMPURA** 30

**LOBSTER SALAD**  
on nori taco

**\$10**

**JUMBO EBI TEMPURA**  
with sriracha mayo

**\$15**



**FROG LEG TEMPURA**  
har cheong style, sambal belacan

**\$20**







**NEGITORO ON GARLIC TOAST**

minced fatty tuna with avocado,  
wasabi dressing

**\$9**

**FOIE GRAS DAIKON**

duck liver, winter radish

**\$22**



**ASARI ZOSUI**

japanese clam & rice in savoury broth

**\$19**



**HOKKAIDO ZUWAIGANI DONABE**

snow crab claypot rice

**\$35**



# 前菜

## APPETIZER

Indulge in some of our delectable starters

**UNI AND IKURA  
ON NORI TEMPURA**

**\$30**



**NEGITORO ON  
GARLIC TOAST**

minced fatty tuna with  
avocado, wasabi dressing

**\$9**



**FOIE GRAS DAIKON**  
duck liver, winter radish

**\$22**



**ASARI SOUP**  
enoki, sake, butter

**\$8**





# 前菜

## APPETIZER

Indulge in some of our delectable starters



**FRESH OYSTER** with shiso dressing

5 Pieces

10 Pieces

14

25

**CHAWANMUSHI** (original)

add ikura +\$5

add zuwaigani +\$5

add uni +\$12

3

**ICHIYADORI**

grilled chicken, yuzu kosho

11



**APPLEWOOD SMOKED UNI TART** (4 pieces)

28

**SALMON KUEH PIE TEE**

applewood smoked salmon on kueh pie tee

11

**SALMON TIRADITO** 🗡️

15

**HAMACHI TIRADITO** 🗡️

15



**TAKO TIRADITO** 🗡️

15

**LOBSTER SALAD**

on nori taco

**\$10**



**JAPANESE NASU**

eggplant, goma dressing, yogurt

**\$8**



**TRUFFLE EDAMAME**

furikake, ponzu

**\$5**





刺身

# SASHIMI

The freshest picks, combined with our chef's culinary touch to present the best of our sashimi selection.



**CHEF'S SELECTION**  
7 Kinds

**\$88**



# 刺身

## SASHIMI



**CHEF'S SELECTION (5 kinds)**

68



**CHEF'S SELECTION (7 kinds)**

88

**SASHIMI (3 kinds)**

salmon, maguro, hamachi

19.8

**SHAKE (3 pieces)**

salmon

6.9

**MAGURO (3 pieces)**

tuna

6.9

**AKAMI (3 pieces)**

tuna

19

**CHUTORO (3 pieces)**

medium fatty tuna

22

**OTORO (3 pieces)**

fatty tuna

28

**IKURA (30g)**

salmon roe

13.9

**HAMACHI (3 pieces)**

amberjack

8.9

**MEKAJIKI (3 pieces)**

swordfish

8.9

**NAMA HOTATE (3 pieces)**

hokkaido scallop

6.9

**AKA EBI (3 pieces)**

jumbo fresh shrimp

6.9

**TAKO (3 pieces)**

octopus

6.9

**HIRAME**

japanese turbot

9.9

**SHIMA AJI**

striped jack

9.9

**TAI**

sea bream

9.9



# 握 々 寿 司

## NIGIRI SUSHI

Nigiri (pronounced as "nee-gee-ree") translate to "two fingers". It is the portion of rice used that will bed a delicious slice of fresh fish.

**\$2.60**



### TAMAGO

japanese egg



### INARI

sweet beancurd



### SHAKE

salmon



### MAGURO

tuna



### SHIME SABA

marinated mackerel



### AKA EBI

jumbo fresh shrimp



### AKA EBI CARPACCIO

jumbo fresh shrimp with sauce



### EBI

cooked prawn



### KANIFUMI

japanese crabstick



### MEKAJIKI

swordfish



### TAKO

octopus



# 軍艦壽司

## GUNKAN SUSHI

Gunkan (pronounced as ghoon-khahn) resemble to a war boat, the boat-shaped sushi rice is wrapped with seaweed and topped with different toppings

\$2.60



### TAMAGO MAYO

japanese egg with mayo



### KANIFUMI MAYO

crabstick with mayo



### CHUKA KURAGE

seasoned jellyfish



### CHUKA HOTATE

seasoned scallop



### CHUKA WAKAME

seasoned seaweed



### CHUKA IDAKO

seasoned baby octopus



### EBIKO

shrimp roe



### TOBIKO

flying fish roe



### LOBSTER SALAD



### SPICY SALMON



### NEGITORO

minced tuna

# 高級寿司

## PREMIUM NIGIRI SUSHI

A selection of top grade varieties imported directly from japan.



**UNI**

sea urchin

**\$11**

**SUSHI MORIAWASE**

5 pieces of chef's selection

**\$35**



**HIRAME**

japanese turbot

**\$6**



**SHIMA AJI**

striped jack

**\$6**



**TAI**

sea bream

**\$6**



**IKURA**

salmon roe

**\$6**



**UNAGI KABAYAKI**

eel

**\$6**



**HAMACHI**

amberjack

**\$6**



**CHUTORO**

medium fatty tuna

**\$7.8**



**JUMBO NAMA HOTATE**

jumbo hokkaido scallop

**\$7.8**



**OTORO**

fatty tuna

**\$9.8**



手卷

# TEMAKI

Chef wrapped handrolls with specialty fillings

**SPICY SALMON**  
salmon, sriracha mayo

2.8

**EBI FRY**  
breaded prawn, wasabi mayo

4.8

**SOFT SHELL CRAB**  
soft shell crab, wasabi mayo

\$4.8



**SALMON**  
\$2.8

**CALIFORNIA**  
crabstick, japanese  
egg, cucumber  
\$2.8



# 卷 物

## MAKIMONO

Specially curated sushi rice rolls made with quality ingredients

**UNAGI TAMAGO** 20



**SPICY SALMON** 20

**KAPPA MINI** 1.8  
japanese cucumber

**TEKKA MINI** 1.8  
tuna

**TAMAGO MINI** 1.8  
japanese egg



**FRIED MAKI WITH  
SPICY SALMON**

**\$24**



**TRIO MAKI**

**\$22**





**SOFT SHELL CRAB**  
**\$20**



**CALIFORNIA**  
crabstick, japanese egg,  
cucumber  
**\$16**



**NEGITORO**  
minced tuna  
**\$18**



 **SPICY EBI TANUKI**  
**\$20**



**SALMON AVOCADO**  
**\$20**



# 雜 炊

## ZOSUI

Comforting japanese rice soup  
in a savoury broth



**ASARI**  
japanese clam

**\$19**



**WAKADORI**  
chicken thigh

**\$18**



**JAPANESE  
MUSHROOM**

**\$18**





# 土鍋

## DONABE

Japanese claypot rice cooked in our specialty soup base



### JAPANESE A3 WAGYU & FOIE GRAS

duck liver

**\$33**



### HOKKAIDO ZUWAIGANI

snow crab, tobiko

**\$35**



### WAKADORI

chicken thigh, onsen egg

**\$18**



### JAPANESE MUSHROOM

array of mushroom, truffle paste

**\$18**



# 麵類

## NOODLE

A creative combination of Japanese, Italian and local flavours



**HOTATE UME SOMEN** (cold)  
hokkaido scallop, ikura, shio kombu, truffle oil

**\$24**



**UNI SPAGHETTI**  
uni, uni emulsion, salmon roe

**\$35**



**INANIWA UDON**  
hot | cold

**\$10**



**CHA SOBA**  
hot | cold

**\$9**



**SAKURA EBI CAPELLINI**  
japanese shrimp, shio kombu

**\$22**



# 丼 DONBURI

Donburi rice bowls are the quintessential Japanese comfort meal. “Don” (丼) refers to the bowl that the dish is served in, so for a typical donburi, you get a bowl of fluffy steamed rice with toppings such as vegetables and meat or seafood all in one meal.

Complimentary Miso Soup (worth \$3) for every donburi

<b>CHIRASHI</b>	<b>23</b>
<b>UNAGI</b>	<b>20</b>
<b>UNATAMA</b>	<b>22</b>
<b>SALMON TERIYAKI</b>	<b>20</b>
<b>CHICKEN TERIYAKI</b>	<b>16</b>
<b>OYAKO</b>	<b>16</b>
SIDES	
<b>JAP KOSHIHIKARI RICE</b>	<b>3.5</b>
<b>ONSEN EGG</b>	<b>2</b>
<b>MISO SOUP</b>	<b>3</b>



**AJI ICHI BARA CHIRASHI**  
**\$20**



**CHICKEN KATSU**

**\$16**

add curry +\$3



**HAMBURG**

**\$16**

beef patty



**KUROBUTA PORK KATSU**

**\$20**

add curry +\$3

# サンド SALAD

<b>SASHIMI</b> with goma dressing	<b>15</b>
<b>CHA SOBA</b>	<b>15</b>



# 揚げ物

## AGEMONO

Agemono are dishes prepared by deep-frying vegetables or seafood in a relatively at a high temperature.

It is a delectable selection of deep fried sides to go with your meal or drinks.



### FERRIS WHEEL

frog leg tempura, ebi fry, tori karaage, amaebi karaage & truffle fries. served with chef's specialty sauce.

\$28



### SPAM FRIES

with gojuchang mayo

\$12



### SOFT SHELL CRAB

with green chilli salsa

\$12



### TORI KARAAGE

fried chicken

\$7





# 揚げ物

## AGEMONO

- AMA EBI KARAAGE** 8  
with tobiko mayo
-  **UNAGI KARAAGE** 10  
eel
- YASAI TEMPURA**  9
- TAKO KARAAGE**  8  
octopus
- FRIED SALMON SKIN** 5  
with wasabi mayo



**FROG LEG TEMPURA**

**\$20**

har cheong style,  
sambal belacan



**JUMBO EBI TEMPURA**

**\$15**

breaded prawn,  
sriracha mayo



**TRUFFLE FRIES**

**\$12**

with wasabi mayo

# 焼き物

## YAKIMONO

Yakimono are dishes that are grilled directly over fire. It is the best way to end a meal with our crispy, smoky, and savoury yakimono dishes.

-  **GINDARA SAIKYO**  35  
miso cod (high level of omega-3 fatty acids)
- UNAGI KABAYAKI** 16  
grilled eel
- SABA SHIOYAKI**  10  
grilled mackerel
-  **WAGYU RIBS** 38  
with wasabi shoyu and truffle oil
-  **IKAYAKI (shio | teriyaki)**  15  
grilled squid
- SALMON (shio | teriyaki)**  11

デザート

DESSERT



**AMAOU MOCHI PARFAIT**  
amaou strawberry mochi parfait  
with hokkaido milk

**\$4.8**



**UJI MATCHA MOCHI PARFAIT**  
uji matcha mochi parfait with  
hokkaido milk

**\$4.8**



**DAIFUKU MOCHI**  
matcha azuki | tiramisu | durian

**\$3.5**  
3 for **\$10**





AJIICHI  
SUSHI BAR



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