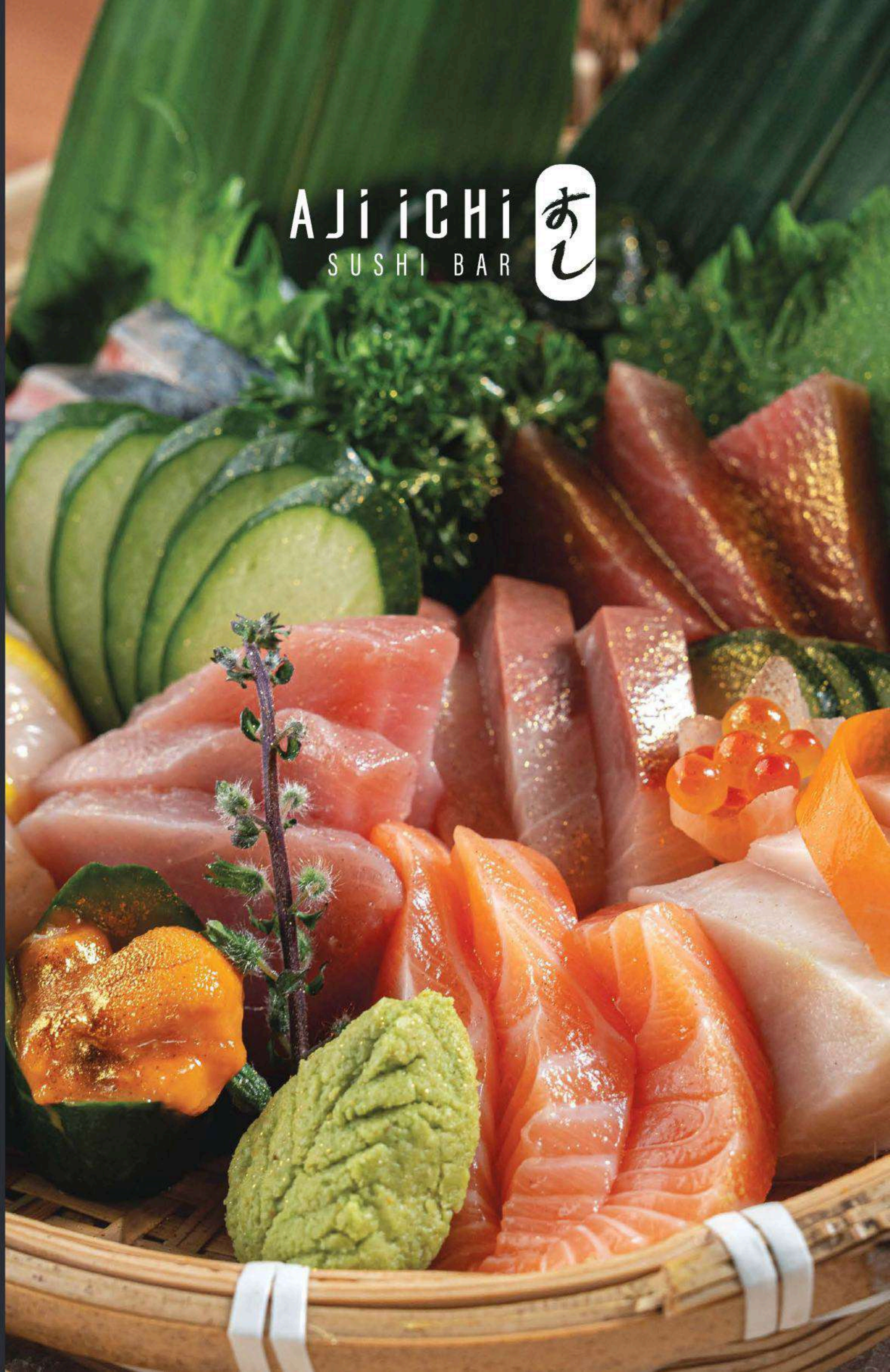


AJi i CHI
SUSHI BAR



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.

看板の料理

SIGNATURE

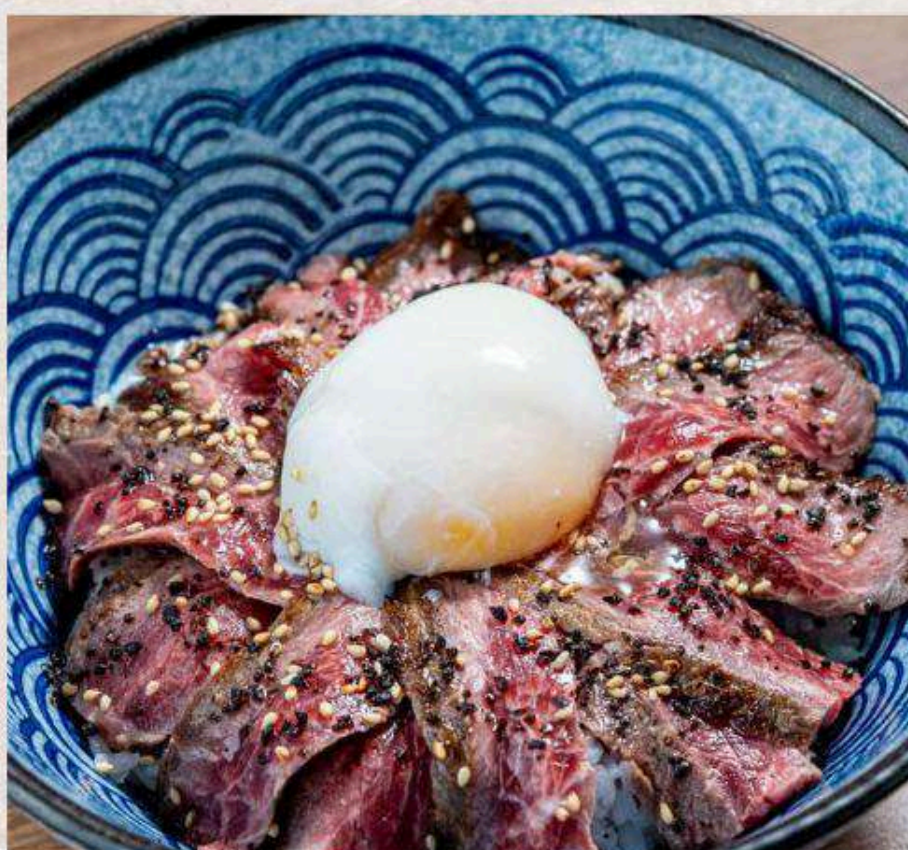


アップルウッドスモークウニとイクラのパイ生地タルト

APPLEWOOD SMOKED UNI & IKURA KUEH PIE TEE

applewood smoked fresh japanese sea urchin with salmon roe

\$45.8



トリュフ牛丼

TRUFFLE GYU DON

grilled japanese beef with onsen egg and truffle emulsion on rice

\$35.8



ネギトロ タルト

NEGITORO KUEH PIE TEE

applewood smoked tuna belly minced with truffle sour cream

\$15.8



ロブスターマキ

LOBSTER MAKI

poached lobster, salmon roe, black tobiko, spicy sesame sauce on ebi fry roll

\$48.8



ロブスタートリュフカペリーニ

LOBSTER TRUFFLE CAPELLINI

poached lobster with cold capellini pasta, truffle konbu soy

\$48.8

前菜

APPETIZER



茶碗蒸し

CHAWANMUSHI

steamed egg custard with naruto maki

\$3.0



イクラの茶碗蒸し

CHAWANMUSHI IKURA

steamed egg custard with salmon roe, naruto maki

\$8.0



ズワイガニの茶碗蒸し

CHAWANMUSHI ZUWAIGANI

steamed egg custard with Japanese snow crab, naruto maki

\$8.0



ウニの茶碗蒸し

CHAWANMUSHI UNI

steamed egg custard with fresh sea urchin, naruto maki

\$15.0



ロブスターサラダのりたこについて

LOBSTER SALAD ON NORI TACO

lobster salad on nori tempura

\$10.8



中華いだこ

CHUKA IDAKO

seasoned baby octopus

\$6.8



ひじき煮付け

HIJIKI NITSUKE

braised wild seaweed

\$6.8



中華くらげ

CHUKA KURAGE

seasoned jellyfish

\$6.8



ほたて中華

CHUKA HOTATE

seasoned scallop skirting

\$6.8



トリュフ枝豆

TRUFFLE EDAMAME

boiled green soy beans with truffle emulsion and furikake

\$5.8



ピータン豆腐

PIDAN TOFU

silken tofu with century egg sauce, chopped scallions and tobiko

\$6.8



ごぼうきんぴら

GOBO KINPIRA

braised burdock roots

\$6.8



たこわさび

TAKO WASABI

seasoned octopus with wasabi

\$6.8

新鮮な牡蠣

FRESH OYSTERS

fresh japanese oysters with shiso dressing

\$14.0 for 5pc

\$25.0 for 10pc

室津産牡蠣イクラ・ワカメ添え

MUROTSU OYSTERS WITH IKURA & WAKAME

fresh japanese oyster with salmon roe and seasoned seaweed

\$19.9 for 6pc

\$40.0 for 12pc



白見トリュフ

SHIROMI TRUFFLE

yellowtail with truffle konbu soy, tobiko and furikake

\$15.8



ほたてセビーチェ

HOTATE CEVICHE

hokkaido scallops with scallion ponzu, homemade pickles

\$15.8



うにといくら海苔天ぷら

UNI AND IKURA ON NORI TEMPURA

fresh sea urchin and salmon roe on nori tempura

\$30.8

きのこバター

KINOKO BUTTER

braised assorted mushrooms with butter & sake

\$8.8

アップルウッドスモークウニとイクラのパイ生地タルト

APPLEWOOD SMOKED UNI & IKURA KUEH PIE TEE

applewood smoked fresh japanese sea urchin with salmon roe

\$45.8

あさりスープ

ASARI SOUP

japanese clams with dashi & sake

\$8.8



わさびマヨネーズを添えた鮭の皮のフライ

FRIED SALMON SKIN WITH WASABI MAYO

crispy salmon skin with wasabi mayo dip

\$5.0

ネギトロ タルト

NEGITORO KUEH PIE TEE

applewood smoked tuna belly minced with truffle sour cream

\$15.8

サラダ SALAD

刺身サラダ

SASHIMI SALAD

assorted sliced sashimi with mixed greens, wasabi yuzu dressing

\$15.0



カニアボカドサラダ

KANI AVOCADO SALAD

crabstick and sliced avocado with mixed greens, creamy japanese sesame dressing

\$11.8

チンミサラダ

CHINMI SALAD

assorted seasoned seafood with mixed greens, wasabi yuzu dressing

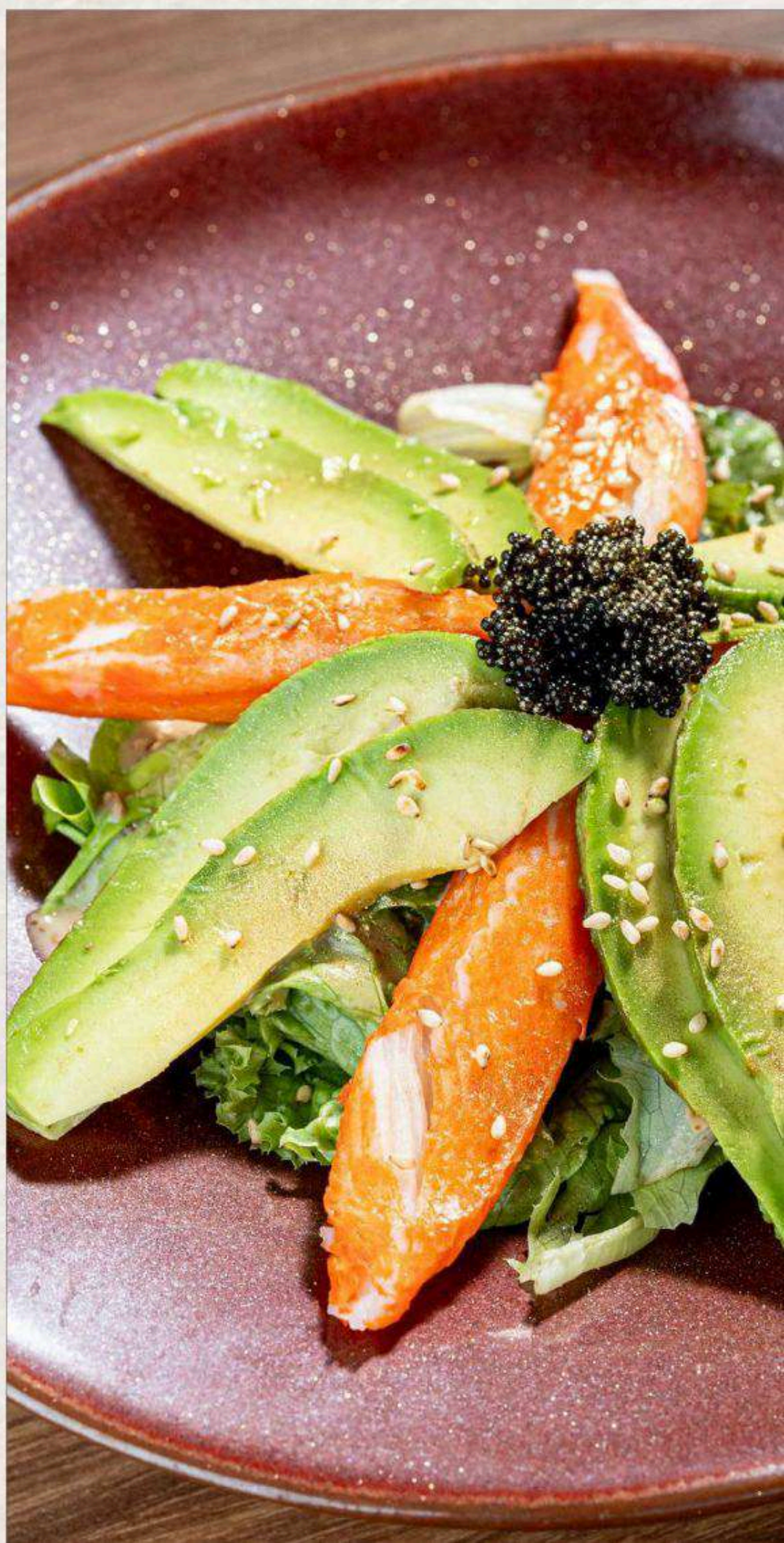
\$11.8

茶そばサラダ

CHA SOBA SALAD

assorted seasoned seafood, green tea buckwheat noodles, creamy japanese sesame dressing

\$15.0



刺身 SASHIMI



シェフの厳選

CHEF'S SELECTION

3 Kinds \$45.8

5 Kinds \$68.8

7 Kinds \$88.8

サーモン
SALMON
salmon \$6.9

マグロ
MAGURO
tuna \$6.9

たこ
TAKO
boiled octopus \$6.9

ジャンボ生エビ
AKA EBI
jumbo fresh shrimp \$6.9

ハマチ
HAMACHI
yellowtail \$8.9

メカジキ
MEKAJIKI
swordfish belly \$8.9

生ほたて
NAMA HOTATE
hokkaido scallop \$6.9

シマアジ
SHIMA-AJI
striped jack \$9.9

マダイ
MADAI
sea bream \$9.9

イクラ
IKURA
salmon roe \$13.9

中トロ
CHUTORO
medium fatty tuna \$22

ウニ
UNI 30gm
sea urchin \$40.9



寿司 SUSHI



高級握り寿司

PREMIUM NIGIRI SUSHI



イクラ
IKURA
salmon roe
\$6.0



ウニ
UNI
fresh sea urchin
\$11.0



寿司にぎり盛り合わせ
SUSHI NIGIRI MORIAWASE
assortment of sushi
\$35.0



ハマチ
HAMACHI
yellowtail
\$6.0



赤エビ
AKA EBI
jumbo fresh shrimp
\$6.0



カルパッチョ赤エビ
AKA EBI CARPACCIO
jumbo fresh shrimp with sauce
\$6.0



シマアジ
SHIMA-AJI
striped jack
\$6.0



真鯛
MADAI
sea bream
\$6.0



うなぎの蒲焼き
UNAGI
chargrilled river eel
\$6.0



生ほたて
NAMA HOTATE
hokkaido scallop
\$7.8



中トロ
CHUTORO
fatty tuna belly
\$7.8

軍艦寿司

GUNKAN SUSHI

\$2.6/2pcs



タマゴマヨ
TAMAGO MAYO
japanese omelette with
mayonnaise



かにふみマヨ
KANIFUMI MAYO
crabstick with mayonnaise



中華いだこ
CHUKA IDAKO
seasoned baby octopus



中華ほたて
CHUKA HOTATE
seasoned scallop skirting



中華くらげ
CHUKA KURAGE
seasoned jellyfish



中華わかめ
CHUKA WAKAME
seasoned seaweed



えびこ
EBIKO
shrimp roe



とびこ
TOBIKO
flying fish roe



ロブスターサラダ
LOBSTER SALAD



ネギトロ
NEGITORO
tuna minced



スパイスサーモン
SPICY SALMON

握り寿司

NIGIRI SUSHI

\$2.8/2pcs



カンカマ
KANIFUMI
crabstick



卵
TAMAGO
japanese omelette



いなり
INARI
sweet beancurd skin



エビ
EBI
cooked prawn



サーモン
SALMON



締めサバ
SHIME SABA
seasoned mackerel



マグロ
MAGURO
tuna



カジキ
MEKAJIKI
swordfish



タコ
TAKO
boiled octopus

寿司タコス

SUSHI TACOS



キュウリ

KAPPA

japanese cucumber on sushi rice

\$2.8



卵

TAMAGO

japanese omelette, japanese cucumber on sushi rice

\$2.8



カリフォルニア

CALIFORNIA

japanese omelette, crabstick, avocado, japanese cucumber, tobiko on sushi rice

\$3.8



サーモン

SALMON

salmon slice, japanese cucumber on sushi rice

\$3.8



ユニ

UNI 10gm

fresh sea urchin, japanese cucumber on sushi rice

\$15.8



スパイスサーモン

SPICY SALMON

salmon slice, japanese cucumber, spicy sauce on sushi rice

\$3.8



ロブスターサラダ

LOBSTER SALAD

crawfish salad, japanese cucumber, tobiko on sushi rice

\$3.8



マグロ

TEKKA

tuna, japanese cucumber on sushi rice

\$3.8



アボカド

AVOCADO

avocado, japanese cucumber on sushi rice

\$3.8



生ほたて

NAMA HOTATE

hokkaido scallop, japanese cucumber on sushi rice

\$8.8



サーモン&イクラ

SALMON & IKURA

salmon slice, salmon roe, japanese cucumber on sushi rice

\$6.8



ソフトシェルクラブ

SOFT SHELL CRAB

soft shell crab, japanese cucumber, tobiko on sushi rice

\$4.8



エビフライ

EBI FRY

breaded prawn, japanese cucumber on sushi rice

\$4.8



ネギトロ

NEGITORO

tuna minced, japanese cucumber on sushi rice

\$6.8



鰻の蒲焼き

UNAGI KABAYAKI

chargrilled river eel, japanese cucumber on sushi rice

\$6.8

巻き寿司 MAKIMONO



ロブスターマキ

LOBSTER MAKI

poached lobster, salmon roe, black tobiko, spicy sesame sauce on ebi fry roll

\$48.0

\$58.0 with uni



ドラゴンロールマキ

DRAGON ROLL MAKI

king prawn, sushi ebi, sliced avocado, homemade special sauce

\$20.8



カリフォルニアロール

CALIFORNIA MAKI

crabstick, avocado, Japanese cucumber, Japanese omelette, tobiko

\$16.0



ネギトロ巻き

NEGITORO MAKI

tuna belly mince, chopped scallions

\$18.0



ソフトシェルクラブマキ

SOFT SHELL CRAB MAKI

soft shell crab, Japanese cucumber, furikake, tobiko

\$20.0



スパイシーサーモンマキ

SPICY SALMON MAKI

salmon with spicy sauce on California sushi roll

\$20.0



サーモンアボカド巻き

SALMON AVOCADO MAKI

salmon, avocado on California sushi roll

\$20.0



うなたままき

UNA-TAMA MAKI

chargrilled river eel, Japanese omelette, Japanese cucumber

\$20.0

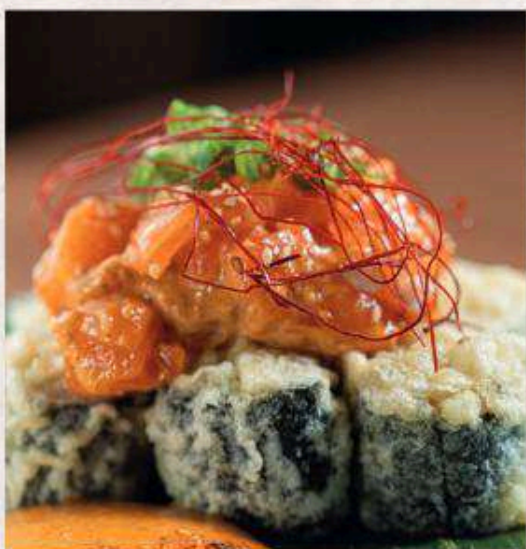


ピリ辛エビ巻き

SPICY EBI MAKI

ebi fry, sushi ebi, Japanese cucumber

\$20.0



スパイシーサーモンの巻き揚げ

FRIED MAKI WITH SPICY SALMON

salmon, spicy sauce on tempura roll

\$24.0



トリオ巻き寿司

TRIO MAKI

kani mayo, tuna belly mince, spicy salmon on Japanese cucumber sushi roll

\$22.0

ミニ巻き寿司 MINI MAKI

ミニカッパマキ

KAPPA MINI MAKI

Japanese cucumber

\$1.8

ミニたまごマキ

TAMAGO MINI MAKI

Japanese omelette

\$1.8

ミニサーモンマキ

SALMON MINI MAKI

salmon

\$1.8

ミニ鉄火マキ

TEKKA MINI MAKI

tuna

\$1.8



焼き物

YAKIMONO

ハマチカマ

HAMACHI KAMA
grilled yellowtail collar

\$28.8

イカヤキテリヤキ

IKAYAKI TERIYAKI
grilled japanese squid
with teriyaki sauce

\$15.8

いか焼き 塩焼き

IKAYAKI SHIOYAKI
grilled japanese squid
with sea salt

\$15.8

照り焼きサーモン

SALMON TERIYAKI
grilled salmon with teriyaki sauce

\$15.8

鮭の塩焼き

SALMON SHIOYAKI
grilled salmon with sea salt

\$15.8

牛ステーキ

GYU STEAK
grilled japanese beef
with onion garlic sauce

\$38.8

サバの塩焼き

SABA SHIOYAKI
grilled mackerel with sea salt

\$10.8

鰻の蒲焼き

UNAGI KABAYAKI
chargrilled river eel with sauce

\$18.8

カリフラワー明太ポッパーズ

CAULIFLOWER MENTAI POPPERS
grilled tempura cauliflower with mentaiko
sauce

\$8.8

揚げ物

AGEMONO

かきあげ

FERRIS WHEEL AGEMONO

frog leg tempura, ebi fry, tori karaage, amaebi karaage, truffle fries

\$28.8

ソフトシェルの唐揚げ

SOFT SHELL CRAB

\$15.8

スパムフライ

SPAM FRIES

\$12.8

トリュフフライ

TRUFFLE FRIES

\$12.8

手羽先の胡麻揚げ

SESAME FRIED CHICKEN WINGS

\$8.8

鳥からあげ

TORI KARAAGE

fried chicken

\$7.8

甘エビからあげ

AMAEBI KARAAGE

river shrimp karaage

\$8.8

たこからあげ

TAKO KARAAGE

boiled octopus karaage

\$8.8

カーモンかわあげ

SALMON SKIN

crispy fried salmon skin

\$5.8

野菜の天ぷら

YASAI TEMPURA

assorted vegetables tempura

\$9.8

とうもろこしの天ぷら

JAPANESE CORN TEMPURA

lightly battered tempura corn cob

\$6.8



カエルの足天から

FROG LEG TEMPURA

served with in-house belacan

\$20.8

丼 DONBURI

海鮮ちらし丼

KAISEN CHIRASHI DON

assorted sliced sashimi on
sushi rice

\$25.8



ばらちらし丼

BARA CHIRASHI DON

assorted sliced sashimi on sushi rice

\$22.8



マグロ丼盛り合わせ

TOKUSEN TEKKA DON

fatty tuna belly, tuna and tuna belly minced on sushi rice

\$35.8



海老天丼

EBI TEMPURA DON

tiger prawn tempura with chopped shio konbu and shiso leaf on sushi rice

\$25.8



ネギトロ丼

NEGITORO DON

tuna belly minced with chopped scallions on sushi rice

\$18.8



サーモンイクラ丼

SALMON IKURA DON

salmon and salmon roe on sushi rice

\$22.0

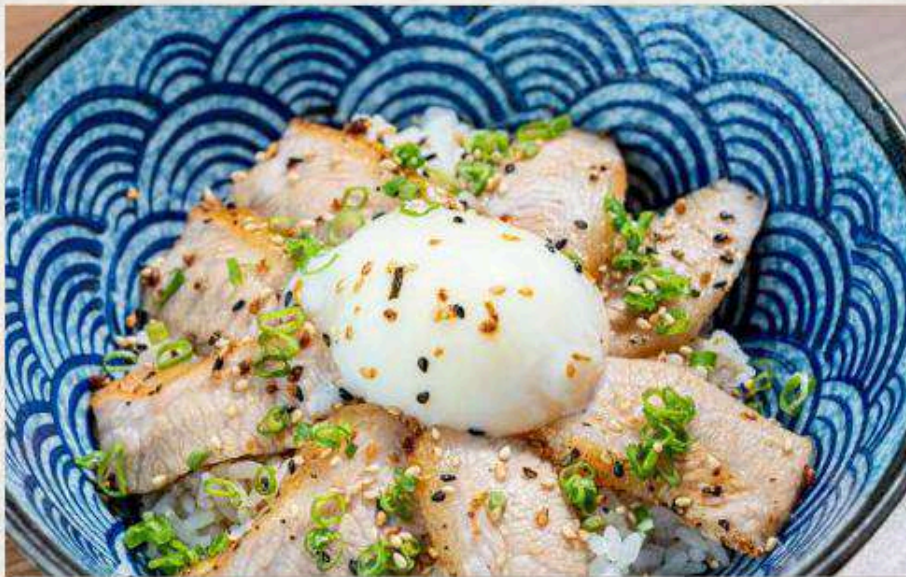


トリュフ牛丼

TRUFFLE GYU DON

grilled Japanese beef with onsen egg and truffle emulsion on rice

\$35.8



トントロ丼

TONTORO DON

grilled pork jowl with mixed greens, scallion ponzu dressing on rice

\$15.8



照り焼主干モン丼

CHICKEN TERIYAKI DON

grilled chicken with teriyaki sauce on rice

\$16.8



黒豚ポークカツカレー丼

KUROBUTA PORK KATSU CURRY DON

Japanese pork cutlet with Japanese curry on rice

\$25.8

サーモン照り焼き丼

SALMON TERIYAKI DON

grilled salmon with teriyaki sauce on rice

\$22.8

チキンカツ丼

CHICKEN KATSU DON

chicken cutlet with egg and sauce on rice

\$16.8

チキンカツカレー丼

CHICKEN KATSU CURRY DON

chicken cutlet with Japanese curry on rice

\$19.8

黒豚カツ丼

KUROBUTA PORK KATSU DON

Japanese pork cutlet with egg and sauce on rice

\$22.8

親子丼

OYAKO DON

braised chicken and egg on rice

\$16.8

うな玉丼

UNA-TAMA DON

chargrilled river eel and egg on rice

\$24.8



うなぎ丼

UNAGI DON

chargrilled river eel on rice

\$22.8

ADD-ONS

温泉卵

ONSEN EGG

\$2.8

コシヒカリ米

JAPANESE KOSHIHIKARI RICE

\$3.8

みそ汁

MISO SOUP

\$3.8

麺類 NOODLES

ロブスタートリュフカペリーニ

LOBSTER TRUFFLE CAPELLINI
poached lobster with cold capellini
pasta, truffled konbu soy

\$48.8



ほたて梅そうめん

HOTATE UME SOMEN (COLD)
chilled japanese plum vermicelli with hokkaido scallops, salmon
roe, sea urchin cream emulsion

\$24.8



ウニとイクラのパスタ

UNI & IKURA PASTA
fresh sea urchin cream pasta with salmon
roe

\$35.8



サクラエビカッペリーニ

SAKURA EBI CAPELLINI
fresh japanese river shrimp pasta with shio
konbu oil

\$22.8



茶そば

CHA SOBA (COLD/HOT)
green tea buckwheat noodles

\$9.8



稲庭うどん

INANIWA UDON (COLD/HOT)
flat wheat noodles

\$10.8

雜炊 ZOSUI

あさり雑炊

ASARI ZOSUI

japanese clams
claypot porridge

\$19.8



若鶏雑炊

WAKADORI ZOSUI

grilled chicken
claypot porridge

\$18.8



きのこ雑炊

KINOKO ZOSUI

assorted mushrooms
claypot porridge

\$18.8



土鍋 DONABE



牛土鍋

GYU DONABE

grilled japanese beef with onion
garlic sauce claypot rice

\$38.8

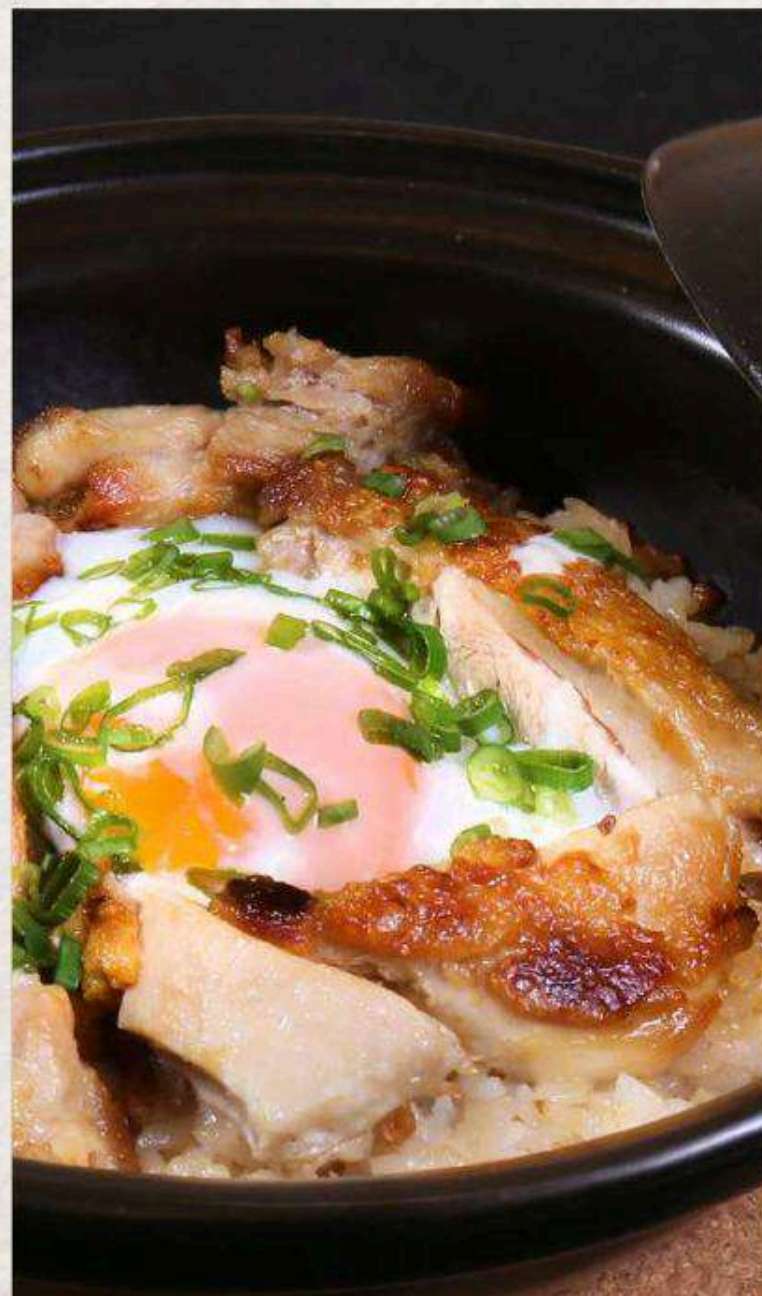


ズワイガニ土鍋

ZUWAIGANI DONABE

japanese snow crab, tobiko and sakura denbu claypot rice

\$35.8



若鶏土鍋

WAKADORI DONABE

grilled chicken with teriyaki sauce claypot rice

\$18.8



きのこの土鍋

KINOKO DONABE

assorted sautéed mushrooms with truffle emulsion claypot rice

\$18.8

スパイシーサーモンといくらの土鍋

SPICY SALMON & IKURA DONABE

salmon and salmon roe with spicy sesame sauce claypot rice

\$25.8

飲み物

BEVERAGES & ALCOHOL



飲み物

BEVERAGES



熱飲 HOT BEVERAGE

JAPANESE GENMAI HOJICHA	\$5	A 0%
MELONA MANPUKU rich in nutrients japanese sencha with honey melon	\$5	A 0%
KOKU YUZU KUKICHA a refreshing & cleansing tea japanese twig tea with kochi yuzu	\$5	A 0%
MOMOTARO soothing & relaxation japanese sencha with white peach	\$5	A 0%
UME UME high in antioxidant japanese sencha with ume & cherry blossoms	\$5	A 0%
MILKY POPCORN satisfy your sweet tooth japanese sencha with roasted rice, popcorn & butterscotch aroma	\$5	A 0%
XOXOLAT HOJICHA metabolism booster roasted japanese twig tea with cocoa	\$5	A 0%
DOUBLE HAPPINESS FLORAL TEA calms the mind, soothes the skin, eases coughing, comfort the lung	\$8	A 0%
OSMANTHUS FLORAL TEA gentle on the skin, relieves coughs, soothes the lungs, calms the mind, warms the stomach	\$8	A 0%
GOLD INGOT FLORAL TEA especially beneficial for respiratory health, it gently nurtures the skin, relieves coughs, eases breathing, and calms the mind	\$8	A 0%



冷飲 COLD BEVERAGE

MATCHA LATTE	\$8	D 15%
EARL GREY LATTE	\$8	D 15%
JAPANESE PURPPLE SWEET POTATO LATTE	\$8	D 15%
HANAMI SPARKING TEA with white peach	\$6	B 5%
CHAMOMILE DREAM SPARKING TEA with apple	\$6	B 5%
PEARL OF THE ORIENT SPARKING TEA with lychee	\$6	C 9%
OSMANTHUS SENCHA SPARKING TEA with passionfruit	\$6	C 9%
EARL GREY LAVENDER SPARKING TEA with strawberry	\$6	C 9%



汽水 CARBONATED DRINKS

BUNDABERG ROOT BEER	\$6	D 12%
BUNDABERG GINGER BEER	\$6	D 11%
BUNDABERG LEMON LIME & BITTERS	\$6	D 12%
BUNDABERG BLOOD ORANGE	\$6	D 12%
SOFT DRINKS		
coca-cola original less sugar	\$3.8	B 5%
coca-cola original zero sugar	\$3.8	B 0%
sprite	\$3.8	B 5%
ginger ale tonic	\$4	B 5%
soda water	\$4	A 0%

水 WATER

ACQUA PANNA 750ml (still)	\$6	A 0%
SAN PELLEGRINO 750ml (sparkling)	\$8	A 0%



Nutri-Grade is based on default preparation (before addition of ice).

アルコール ALCOHOL



酒 SAKE

SAKE HOUSEPOUR

COLD SAKE 300ml	\$18
HOT SAKE	\$10

SAKE 720ml bottle

DASSAI 23	\$200
DASSAI 39	\$120
DASSAI 45	\$98
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

SAKE 300ml bottle

DASSAI 45	\$45
KIKUSUI MINORI NO SPARKLING YUZU	\$18
KIKUSUI NO KARAKUCHI	\$22
KUROMATSU HAKUSHIKA JUNMAI GINJYO	\$24
KITAYA KANSANSUI JUNMAI GINJYO	\$26



ビール BEER

	½ PINT	1 PINT
SAPPORO DRAFT BEER	7	10
CARLSBERG SMOOTH BOTTLED		8
CONNOR'S		12



ハイボール HIGHBALL

	GLASS
CLASSIC	10
YUZU	10
PEACH	10
UME	10

アルコール ALCOHOL



ワイン WINES	glass	bottle	takeaway min. 6 bottles
WHITE WINES 750ml			
HOUSEPOUR white wine	\$12 2 for \$20		
MONTMEYRAC GRANDE france selection blanc		\$35	\$30
BURONGA HILL australia sauvignon blanc		\$35	\$30
GRAF JOHANN IV germany riesling hal trocken		\$45	\$40
KRONTIRAS DOÑA SILVINA argentina torrontes organic		\$45	\$40
CHATEAU DE CATHALOGNE france blanc		\$55	\$50
CRANEFORD BOUQUET australia chardonnay		\$55	\$50
RED WINES 750ml			
HOUSEPOUR red wine	\$12 2 for \$20		
MONTMEYRAC GRANDE france selection rouge		\$35	\$30
THE HARBOUR australia shiraz		\$35	\$30
B&G PARTAGER france vin rouge		\$45	\$40
MARQUIS DE SAINT LOUIS france vin rouge		\$45	\$40
CHATEAU DE CATHALOGNE france rouge		\$55	\$50
CRANEFORD BOUQUET australia shiraz		\$55	\$50



烈酒 SPIRIT	glass	bottle
SINGLE MALT WHISKY		
GLENFIDDICH 12 YEARS	\$16	\$160
GLENFIDDICH 15 YEARS	-	\$220
SUNTORY CHITA 12 YEARS	\$15	\$110
BLENDED WHISKY		
MONKEY SHOULDER	\$16	\$170
HATOZAKI PURE MALT	\$16	\$180
SUNTORY KAKUBIN	\$16	\$120
GIN		
HENDRICK'S	\$15	\$170
ROKU	\$15	\$180
VODKA		
SMIRNOFF VODKA	\$16	\$100

デザート DESSERT

大福もつ

DAIFUKU MOCHI

strawberry, tiramisu, matcha azuki,
seasalt cheese, grapefruit yuzu,
mango, watermelon, blueberry

\$3.5
3 for \$10

いちご
Strawberry 🍓

ティラミス
Tiramisu 🍰

抹茶あずき
Matcha Azuki 🍡



AJIICHI 
SUSHI BAR

 ajiichi.com.sg

  [ajiichi.sg](https://www.facebook.com/ajiichi.sg)