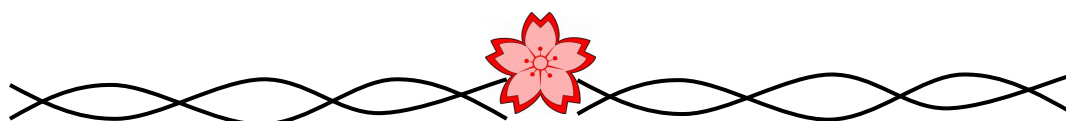


DINNER MENU

*SERVING AURORA FRESH SUSHI & JAPANESE CUISINE
SINCE 1988*



Appetizers

Any substitutions are subject to an additional charge. Please ask your server.
If you have any food allergies please inform your server before ordering.

Pork Belly: Pork belly simmered with sweet soy sauce	8.50
Agedashi: Deep-fried bean curd soup.....	6.50
Baked Green Mussels: Baked in sauce and seasoned.....	7.00
New Zealand Green Lipped Mussels: Steamed and served with two of our special sauces.....	12.50
Top Neck Clams: East coast top neck clams steamed and served with sauce	15.00
Baked Bay Scallops: Baked with mushrooms and a kupi mayo sauce.....	8.50
Soft Shell Crab: Tempura style	8.50
Kaki Fry: Panko breaded deep-fried oysters	12.00
*Oyster on the Half Shell (2 pieces) : Served with our special ponzu sauce.....	7.50
Tempura:	
Shrimp (3) & Vegetables.....	9.00
Calamari.....	7.50
Gindako Takoyaki: Pancake bites with octopus with mozzarella and spicy mentai mayo topping.....	11.50
Takoyaki: Pancake bites with octopus	7.00
Shumai (4 pieces): Shrimp dumplings.....	8.00
Gyoza (6 pieces): Pork and chicken filled dumplings.....	7.50
Yakitori: Two chicken kabobs dipped in teriyaki sauce.....	8.00
Negi Maki: Scallion rolled with thinly sliced rib-eye steak.....	12.50
Magic Mushroom:	
Baked salmon with avocado/shrimp covered with Japanese pepper and sauce.....	8.50
Lobster Appetizer: Grilled lobster served with our Ginger sauce.....	19.50
Karaage: Japanese fried chicken.....	7.50
Geso Age: Deep fried squid leg.....	7.50

Vegetarian Appetizers

Edamame: Gluten Free.....	6.00
Egg Plant: Gluten Free.....	6.00
Spicy Edamame	6.00
Vegetable Tempura (sauce contains fish sauce)	7.00
Shishito Pepper	6.00
Vegetable Gyoza	7.00

Today's Special Appetizer

GRILLED FISH

* PLEASE ASK YOUR SERVER FOR TODAY'S
AVAILABILITY

**Sushi, oysters, and over easy eggs may be served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Sushi Bar Appetizers

*New Style Sashimi: (choice of one of the following listed below)

Tuna, Yellowtail, Salmon, Albacore Tuna, or white fish.....16.00

Sushi Bar Entrees

*Sushi Dinner (assorted raw fish on Sushi rice)

Regular (7 pcs of Sushi with 6 pcs of Tuna Roll).....26.00

Deluxe (10 pcs of Sushi with 8 pcs of California Roll).....36.50

*Sashimi Dinner.....37.50

Chef's selection of assorted raw fish

*Chirashi.....37.50

Assorted sashimi served on sushi rice

*Sushi, oysters, and over easy eggs may be served raw or undercooked.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dinner Entrees

Karaage Chicken: Japanese fried chicken.....19.50

Yakizakana: Broiled mackerel.....19.50

Tempura Dinner: Shrimp and Vegetables.....19.50

Teriyaki Chicken.....19.50

Chicken Yakitori: Chicken kabobs dipped in teriyaki sauce.....19.50

Chicken Cutlet: Breaded deep-fried chicken.....21.00

Tonkatsu: Breaded deep-fried pork.....21.00

Calamari Steak: Grilled tenderized squid.....21.00

Kaki Fry: Breaded deep-fried oysters.....28.00

Negi Maki: Scallion rolled with thinly sliced rib-eye steak.....28.00

Sukiyaki: Traditional style hot pot beef dish.....28.00

Sea Scallops: Grilled fresh sea scallops.....35.00

New York Steak: Teriyaki style or garlic style or plain.....35.00

For 7.50 you can add a shrimp tempura & vegetable to any entrée.



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Noodles

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Nabeyaki Udon.....15.00
Served with tempura shrimp and assorted vegetables cooked in our udon broth

Seafood Udon.....18.00
Served with assorted seafood and vegetables cooked in our udon broth
*Choice of **Mild, Medium, Spicy, Extra Spicy,** and **Extra Extra Spicy**

Seafood Ramen.....18.00
Served with assorted seafood and vegetables cooked in our seafood broth

Ramen Noodles: Traditional Japanese style noodle with homemade broth (comes with California roll)20.50

*Ramen Noodle Choices: **Shoyu** (Soy Sauce), **Miso,** or **Spicy Miso**

Vegetarian Noodles

Vegetarian Ramen: Kelp base soup with kale noodles (with yasai roll)20.50

Fish Specials

SALMON 19.50

CHILEAN SEA BASS 38.00

* PLEASE ASK YOUR SERVER FOR TODAY'S AVAILABILITY

Soups & Salads

Miso Soup.....3.00

Seaweed Salad.....5.00

Hamaguri Soup.....7.50

*GF - Clear broth with clam and green onion

Sunomono Salad: Assorted seafood with sauce.... 8.00

Mozuku Salad:7.50

Seaweed with vinegar base sauce

Seafood Organic Salad16.50

Chicken Organic Salad.....16.50

Vegetarian Sides

Takuwan.....2.50

Rice.....3.00

Homemade Pickle2.50

Sushi Rice.....3.00

House Salad.....3.00

Served with ginger dressing

House Soup.....3.00

*GF - Clear broth with mushroom, green onion and tofu

Kinoko Soup.....7.50

*GF - Assorted mushrooms

*GF: Gluten Free

Beverages

Soft Drinks (all Coke Products).....3.00

Green Tea (O-Cha)3.00

Herbal Tea.....3.00

Bottled Ramune.....4.00

Perrier (sparkling water).....3.00

Bottled Green Tea (cold).....4.00

Matcha Latte (hot or cold).....5.00

Desserts

Ogura Ice Cream (Homemade)4.50

Ice Cream:4.50

Choice of Green Tea or Vanilla

Raspberry Sorbet.....4.50

Yuzu Sorbet (Japanese citrus).....4.50

Tempura Ice Cream.....9.00

Choice of Green Tea or Vanilla

Mochi Ice Cream.....9.00

Ask your server for flavors

PLEASE ASK YOUR SERVER FOR
TODAY'S CAKE DESSERTS
SPECIALS (GLUTEN FREE)
\$9.00