

## APPETIZER



**Agedashi Tofu**  
7  
batter-fried soft tofu  
in tempura sauce



**Monkey Ball 10**  
stuffed mushroom(2)  
w/ spicy tuna, cream  
cheese, krab. panko  
fried, house sauce



**Calamari  
Tempura 10**  
tempura style  
calamari steak



**Edamame 6**  
boiled and lightly salted  
soy bean



**Shiso Taco 10**  
spicy tuna wrapped in  
Shiso Leaves(4),  
tempura fried, unagi  
sauce



**Chicken  
kara-age 9**  
Japanese style fried  
chicken. dark meat,  
boneless and seasoned



**Vegetable  
Tempura 9**  
batter-fried assorted  
vegetable



**Sexy Edamame  
10**  
sautéed edamame bean  
in garlic and chili



**Fried Brussels  
Sprout 9**  
Tempura fried Brussels  
sprout, house sauce



**Gyoza 9**  
deep-fried  
pork dumplings(8)



**Epic Jalapeño  
9**  
stuffed Jalapeño(2)  
w/ spicy tuna, cream  
cheese, krab. panko  
fried, house sauce



**Takoyaki 8**  
"octopus ball"  
seasoned fried balls with  
chopped octopus (4)  
served with sauce and  
bonito flakes

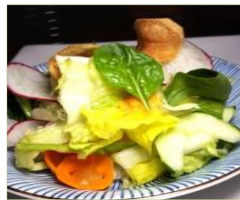
## SALAD



**Seaweed Salad 6**  
seasoned hijashi seaweed



**Ika Salad 9**  
seasoned soft calamari salad



**ARI Salad 3.5**  
mixed green salad with  
zesty house dressing



**Sunomono**  
Cucumber only 6  
Ebi 9 | Tako 11  
cucumber, choice of meat, in  
ponzu-soy mustard dressing



**Tuna Poke  
Salad\* 13**  
tuna sashimi cubes  
and cucumber  
in house Poke sauce

## SOUP



**Miso Soup 2.50**  
mild soy bean paste soup



**Spicy Seafood Soup  
15.95**  
assorted seafood in spicy  
broth,  
onion and clear noodle

## NOODLE



**Yakisoba**  
Beef steak 16.95  
Chicken Thigh 13.95  
Tofu 12.95  
Seafood 21.95  
(shrimp, salmon)  
choice of meat, stir  
fried with soft noodle and  
assorted vegetable



**ARI Udon 16.95**  
Sanuki Udon noodle  
in clear broth with  
tempura shrimp(1),  
poached egg,  
bean curd,  
napa cabbage,  
green onion

## DESSERT



**MOCHI  
Ice Cream  
5.95**  
2 pcs mochi ice cream  
Mango or Green tea

## BENTO

( no substitution possible )



### ARI BENTO\* 27.<sup>95</sup>

choice of teriyaki (Beef steak, Chicken thigh or Salmon), combination tempura, house selection of nigiri(4), tuna roll, seasoned rice ball, miso soup, ARI salad



### FAMILY BENTO\* 127.<sup>95</sup>

choice of teriyaki (Beef steak or Chicken thigh), combination tempura, gyoza(12), house selection of nigiri(10) choice of 3 rolls miso soup(4), ARI salad(4), rice  
**(Great for family of 4 or more)**



### KID'S BENTO 7.<sup>95</sup>

chicken thigh teriyaki, edamame, tater tots, rice

## ARI ENTRÉE

(served with Miso soup and ARI salad)

### SUSHI COMBO\*

#### Regular Sushi 23.<sup>95</sup>

house selection of nigiri(7) and tuna roll

#### Deluxe Sushi 30.<sup>95</sup>

house selection of nigiri(10) and california roll



### SASHIMI COMBO\*

#### Regular Sashimi 29.<sup>95</sup>

house selection of 5 different kinds of sashimi

#### Deluxe Sashimi 37.<sup>95</sup>

house selection of 10 different kinds of sashimi



### CHIRASHI\* 25.<sup>95</sup>

Assorted sashimi on a bed of rice with Japanese pickled vegetable



### UNAGI DON 25.<sup>95</sup> Grilled fresh water eel on a bed of rice



# HOT KITCHEN ENTRÉE

(served with rice and ARI salad)

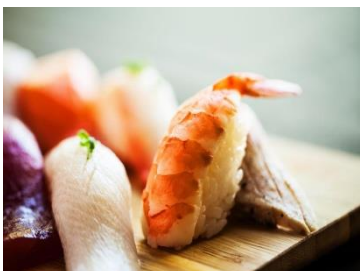
- Beef Steak Teriyaki**.....19.<sup>95</sup>  
*sirloin steak, broiled with teriyaki sauce*
- Chicken Thigh Teriyaki**..... 12.<sup>95</sup>  
*juicy chicken thigh, broiled with teriyaki sauce  
(try Spicy Teriyaki Chicken for \$2.00 more)*
- Salmon Steak Teriyaki**.....22.<sup>95</sup>  
*salmon steak, broiled with teriyaki sauce*
- Spicy Pork**.....16.<sup>95</sup>  
*thinly sliced and spicy marinated pork loin,  
sautéed with vegetable*

- Saba Shioyaki**..... 16.<sup>95</sup>  
*lightly salted gilled mackerel, boneless*
- Tempura Combination**..... 17.<sup>95</sup>  
*batter fried shrimp (3) and assorted vegetable  
(add extra shrimp for \$2.50 each)*
- Beef Bulgogi**..... 17.<sup>95</sup>  
*thinly sliced and marinated rib-eye, sautéed with onion*
- Chicken Katsu** .....15.<sup>95</sup>  
*breaded juicy chicken thigh cutlet, served with  
house made katsu sauce(sauce served on the side)*



# NIGIRI & SASHIMI

	NIGIRI (2PCS)	SASHIMI (3PCS)		NIGIRI (2PCS)	SASHIMI (3PCS)
<b>Amaebi / Sweet Shrimp w/ fried heads*</b>	11	15		7	11
<b>Ebi / Cooked Shrimp</b>	5	12		6	7
<b>Hamachi / Yellow Tail*</b>	7	11		7	11
<b>Hotate / Scallop*</b>	8	10		6	11
<b>Hokkigai / Surf Clam</b>	6	8		6	7
<b>Ika / Squid*</b>	6	9		7	11
<b>Ikura / Salmon Roe*</b>	7	11		7	11
<b>Inari / Bean Curd</b>	4	n/a		4	7
<b>Karai Hotate / Spicy Scallop*</b>	6	10		7	10
<b>Karai Maguro / Spicy tuna*</b>	6	10		7	10
<b>Kunsei Sake / Smoked Salmon</b>	8	12		7	10
<b>Kurodai / Black snapper*</b>	8	13		7	10
				<b>Maguro / Tuna*</b>	7
				<b>Saba / Mackerel*</b>	6
				<b>Sake / Salmon*</b>	7
				<b>Shiro Maguro / Albacore Tuna*</b>	7
				<b>Shiromi / Escolar (super white fish)*</b>	6
				<b>Tai / Red Snapper*</b>	6
				<b>Tako / Cooked Octopus</b>	7
				<b>Tamago / Egg Omelet</b>	7
				<b>Unagi / Grilled Fresh Water Eel</b>	4
				<b>Catch of the day</b>	7
				<small>(Please check with your server for detail)</small>	mp
				<b>O-toro / Fatty Tuna*</b>	mp
				<small>(Seasonal item. Please check for availability)</small>	mp
				<b>Uni / Sea urchin*</b>	mp
				<small>(Seasonal item. Please check for availability)</small>	mp



\*Indicates raw or undercooked animal product. Consuming raw or undercooked items may increase your chance of food borne illness  
18% gratuity will be added to your bill for table of 6 or more  
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# ROLL



**Angus Beef Roll \$17**  
 IN : sautéed beef, onion, clear noodle  
 OUT : thinly sliced Angus beef, unagi sauce, potato crunch



**ARI Roll \$15**  
 IN : batter-fried california roll  
 OUT : krab stick, soy mustard dressing, spicy mayo, unagi sauce, served in flame



**Avocado Roll \$8**  
 IN : avocado



**Blushing Geisha\* \$15**  
 IN : salmon and tuna in house poke sauce, asparagus  
 OUT : avocado, pickled daikon strips, tobiko



**California Roll\* \$8**  
 IN : krab, avocado, cucumber  
 OUT : tobiko  
**Make it spicy for \$1 more**



**Caterpillar Roll\* \$16**  
 IN : grilled fresh water eel, cucumber  
 OUT : avocado, unagi sauce, jalapeño mayo, tobiko



**Chicken Teriyaki Roll \$9**  
 IN : chicken thigh strip, cucumber  
 OUT : avocado, unagi sauce



**Crunch Shrimp Roll \$12**  
 IN : tempura shrimp, smoked salmon, cream cheese, avocado, cucumber, pickled veggie  
 OUT : crunch flake, jalapeño mayo, unagi sauce



**Delight Albacore\* \$14**  
 IN : tempura asparagus, tempura green onion  
 OUT : albacore tuna sashimi, cilantro aioli, tobiko



**Dragon Roll\* \$15**  
 IN : tempura shrimp, cucumber, tobiko  
 OUT : grilled fresh water eel, unagi sauce



**Dynamite Roll \$15**  
 IN : california roll  
 OUT : fish cubes and vegetable in dynamite sauce. baked, jalapeño mayo and unagi sauce



**Epic Tuna Roll\* \$15**  
 IN : batter-fried spicy tuna roll  
 OUT : tuna, cilantro aioli, soy mustard dressing, spicy mayo, unagi sauce, served in flame



**Fishermen's Feast \$16**  
 IN : california roll  
 OUT : salmon, scallop, avocado, tobiko, creamy mayo. baked. unagi sauce



**Futo Maki \$8**  
 IN : cucumber, tamago, Japanese pickled vegetable



**Heart Attack Roll\* \$14**  
 IN : spicy krab, tempura Jalapeno, cream cheese  
 OUT : spicy tuna, avocado, unagi sauce, sriracha



**Heaven of Tuna Roll\* \$15**  
 IN : tempura shrimp roll  
 OUT : spicy tuna, unagi sauce, potato crunch



**How-Much Roll\* \$16**  
 IN : california roll  
 OUT : yellow tail sashimi, sliced Jalapeno, sriracha



**Jackie Roll\* \$15**  
 IN : tempura shrimp roll  
 OUT : tuna sashimi, salmon sashimi, pickled daikon strips



**Kappa Maki \$5**  
 IN : cucumber



**Killer Salmon Roll\* \$16**  
 IN : california roll  
 OUT : salmon, cream cheese, soy mustard dressing, spicy mayo, unagi sauce, served in flame



**Kiss Me Mucho\* \$12**  
 IN : tempura shrimp, spicy tuna, krab, cream cheese  
 OUT : batter-fried, unagi sauce, jalapeño mayo



**Las Vegas Roll\* \$11**  
 IN : salmon, avocado, cream cheese  
 OUT : panko batter-fried, spicy mayo



**Lava Roll\* \$16**  
 IN : vegetable roll  
 OUT : tuna sashimi cubes in house poke sauce, potato crunch



**Mt. Fuji Roll \$14**  
 IN : tempura vegetable  
 OUT : krab, tempura scallop, potato crunch, spicy mayo



**Ninja Roll\* \$15**  
 IN : tempura asparagus, tempura green onion  
 OUT : krab, tuna sashimi, unagi sauce, sriracha, crunch flakes



**Oshinko Roll \$5**  
 IN : Japanese yellow pickled radish



**Paradise Roll\* \$16**  
 IN : california roll  
 OUT : smoked salmon sashimi, pickled daikon strips, tobiko



**Pearls on the Beach\* \$15**  
 IN : spicy tuna roll  
 OUT : tempura scallop, cilantro aioli, unagi sauce, potato crunch



**Polar Bear Roll\* \$14**  
 IN : california roll  
 OUT : escolar (super white fish) sashimi, jalapeño mayo, tobiko



**Philly Roll \$10**  
 IN : smoked salmon, avocado, cream cheese



**Rainbow Roll\*** \$14  
 IN : california roll  
 OUT : 4 different kinds of sashimi, avocado



**Red Dragon Roll\*** \$16  
 IN : spicy tuna roll  
 OUT : tuna sashimi, thinly sliced cucumber



**Rock Star Roll** \$16  
 IN : california roll  
 OUT : baby shrimp, lobster meat, krab, mozzarella in creamy wasabi sauce, baked, unagi sauce



**Salmon Lover Roll\*** \$16  
 IN : spicy salmon roll  
 OUT : salmon sashimi, thinly sliced lemon, soy mustard dressing



**Salmon Roll\*** \$9  
 IN : salmon, avocado



**Salmon Skin Roll\*** \$8  
 IN : crispy salmon skin, cucumber, pickled veggie, tobiko, unagi sauce



**Spicy Salmon Roll\*** \$10  
 IN : spicy salmon, cucumber



**Spicy Scallop Roll** \$13  
 IN : california roll  
 OUT : scallop, krab meat in spicy sauce



**Spicy Tuna Roll\*** \$10  
 IN : spicy tuna, cucumber, tobiko



**Spider Roll\*** \$12  
 IN : batter-fried soft shell crab, krab, avocado, cucumber, pickled veggie  
 OUT : tobiko



**Tekka Maki\*** \$5  
 IN : tuna sashimi



**Tempura Cali Roll** \$9  
 IN : california roll  
 OUT : batter-fried, unagi sauce



**Tempura Shrimp Roll\*** \$10  
 IN : tempura shrimp, cucumber, tobiko,  
 OUT : unagi sauce



**Tiger Roll** \$14  
 IN : california roll  
 OUT : cooked shrimp, soy mustard dressing



**Unagi Roll** \$10  
 IN : grilled fresh water eel, cucumber  
 OUT : unagi sauce



**Vegetable Roll** \$8  
 IN : avocado, cucumber, Japanese pickled veggie



**Yellow Tail Roll\*** \$10  
 IN : diced yellow tail sashimi, chopped green onion



**Yum Yum Maki** \$13  
 IN : tempura asparagus, tempura green onion  
 OUT : spicy krab, tempura scallop, cilantro aioli, soy mustard dressing, crunch flake



**Yummy Mini\*** \$9  
 IN : spicy tuna wrapped in seaweed(no rice)  
 OUT : panko batter-fried, tobiko, unagi sauce, spicy mayo, jalapeño mayo



**Hand Roll 1pc** \$8  
 IN : cone shaped sushi roll with selected ingredient (no rice, no seaweed)  
 (ask your server for options to choose from)

## CHEF JACKIE'S RECOMMENDATION



**Puyallup Tower\*** \$19  
 IN : layers of rice, spicy tuna, spicy salmon, whipped cream, potato crunch  
 OUT : assorted tobiko



**Tuna in the Box\*** \$17  
 IN : spicy tuna, avocado, rice in box shape  
 OUT : tuna sashimi, jalapeño mayo, tobiko



**Salmon in the Box\*** \$17  
 IN : krab, avocado, rice in box shape  
 OUT : salmon sashimi, thinly sliced lemon, tobiko-citrus dressing



**Monster Maki\*** \$20  
 IN : tuna, salmon, yellow tail, red snapper, cooked shrimp, unagi, tobiko, Japanese pickled veggie, cilantro aioli tempura flake



**Summer Cool\*** \$14  
 IN : tuna and salmon sashimi, avocado, krab, pickled veggie (no rice, no seaweed)  
 OUT : thinly sliced cucumber, ponzu sauce, sriracha

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: vegetarian

: gluten free

: served in flame