

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

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



COLD BEVERAGE

MATCHA LATTE	D 15% sugar	8
EARL GREY LATTE	D 15% sugar	8
JAPANESE PURPLE SWEET POTATO LATTE	D 15% sugar	8

SPARKLING TEA

botanically cold brewed & blended with real fruit juice

HANAMI with white peach	B 5% sugar	6
CHAMOMILE DREAM with apple	B 5% sugar	6
PEARL OF THE ORIENT with lychee	C 9% sugar	6
OSMANTHUS SENCHA with passionfruit	C 9% sugar	6
EARL GREY LAVENDER with strawberry	C 9% sugar	6



CARBONATED DRINKS

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

WATER

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



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

酒 ALCOHOL



COLD SAKE 300ml

\$18



HOT SAKE 120ml

\$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

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



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 750ml

GLASS BOTTLE TAKEAWAY
min. 6 bottles

WHITE

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 haltrocken

45 40

KRONTIRAS DOÑA SILVINA ARGENTINA
torrontes organic

45 40

CHATEAU DE CATHALOGNE FRANCE
blanc

55 50

CRANFORD BOUQUET AUSTRALIA
chardonnay

55 50

RED

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

CRANFORD BOUQUET AUSTRALIA
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 TRUFFLE TART (4 PIECES)

\$28

LOBSTER UNI MAKI

\$58

UNI AND IKURA ON NORI TEMPURA

\$30



JUMBO EBI TEMPURA

with sriracha mayo

\$15



FROG LEG TEMPURA

har cheong style, sambal belacan

\$20

LOBSTER SALAD

on nori taco

\$10





JAPANESE TRUFFLE BEEF
with wasabi shoyu and truffle oil

\$38



NEGITORO ON GARLIC TOAST
minced fatty tuna with avocado,
wasabi dressing

\$9



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



ASARI SOUP

enoki, sake, butter

\$8

前菜

APPETIZER

Indulge in some of our delectable starters

	FRESH OYSTER with shiso dressing	
	5 Pieces	14
	10 Pieces	25
	CHAWANMUSHI (original)	3
	add ikura +\$5	
	add zuwaigani +\$5	
	add uni +\$12	
	APPLEWOOD SMOKED UNI TART (4 pieces)	28
	SALMON KUEH PIE TEE	11
	applewood smoked salmon on kueh pie tee	
	SALMON TIRADITO 🍴	15
	HAMACHI TIRADITO 🍴	15
	TAKO TIRADITO 🍴	15

LOBSTER SALAD on nori taco

\$10



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
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 り 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



KANIFUMI

japanese crabstick



MEKAJIKI

swordfish



EBI

cooked prawn



TAKO

octopus

軍艦 寿司

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 \$11
sea urchin

SUSHI MORIAWASE \$35
5 pieces of chef's selection



HIRAME \$6
japanese turbot

SHIMA AJI \$6
striped jack

TAI \$6
sea bream



IKURA \$6
salmon roe

UNAGI KABAYAKI \$6
eel

HAMACHI \$6
amberjack



AKA EBI \$6
jumbo fresh shrimp

AKA EBI CARPACCIO \$6
jumbo fresh shrimp with sauce

JUMBO NAMA HOTATE \$7.8
jumbo hokkaido scallop



CHUTORO \$7.8
medium fatty tuna

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



巻き物

MAKIMONO

Specially curated sushi rice rolls made with quality ingredients



LOBSTER UNI MAKI

58



LOBSTER MAKI

28



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 BEEF

\$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

CHIRASHI	25
UNAGI	22
UNATAMA	24
SALMON TERIYAKI	22
CHICKEN TERIYAKI	16
OYAKO	16
SIDES	
JAP KOSHIHIKARI RICE	3.5
ONSEN EGG	2
MISO SOUP	3



AJI ICHI BARA CHIRASHI
\$22



CHICKEN KATSU

\$16

add curry +\$3



HAMBURG

\$16

beef patty



KUROBUTA PORK KATSU

\$22

add curry +\$3

サンド SALAD

SASHIMI with goma dressing	15
CHA SOBA	15

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 with tobiko mayo	8
	TRUFFLE FRIES with wasabi mayo	12
	UNAGI KARAAGE eel	10
	YASAI TEMPURA 🍱	9
	TAKO KARAAGE 🐙 octopus	8
	SESAME FRIED CHICKEN WINGS	8
	FRIED SALMON SKIN with wasabi mayo	5



FROG LEG TEMPURA

\$20

har cheong style,
sambal belacan



JUMBO EBI TEMPURA

\$15

breaded prawn,
sriracha mayo



HAMACHI KAMA

\$28

grilled yellowtail collar

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.

	UNAGI KABAYAKI grilled eel	16
	SABA SHIOYAKI 🍱 grilled mackerel	10
	JAPANESE TRUFFLE BEEF with wasabi shoyu and truffle oil	38
	IKAYAKI (shio teriyaki) 🐙 grilled squid	15
	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 for \$3.5
\$10

AJIICHI
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