



# AJI WA

## 味 和

'A harmony of flavours'

Here we celebrate each season in the food we serve, meaning our menu transforms across four different dining experiences throughout the year. At the heart of Japanese cuisine lies a concept called 'Shun', which refers to the celebration and enjoyment of seasonal ingredients at their peak of freshness and flavour. Our rendition of each season draws on different sources of inspiration, in a way that embraces both the best of Japan and the creativity of our people.

## NATSU - SUMMER

Welcome to Summer at Aji Wa

Represented by the Bamboo, signifying the value of purity, the fresh seasonality of our summer menu explores food designed to be refreshing and invigorating in what is typically a warm time of year. We invite you to browse the dishes, perhaps choose from one of our specially curated sakes to accompany your choice of meal, and soak in the true spirit of 'ichi-go ichi-e', which means 'for this time only' or 'once in a lifetime'. It's all about treasuring the unrepeatable nature of a moment and cherishing the times when we can gather together, in the knowledge that all our experiences are 'once in a lifetime'.



# SUSHI

## OMAKASE - CHEF'S CHOICE

9 PIECES

A carefully crafted premium selection of  
sushi, nigiri, and sashimi\*

us\$39.00

## MAKI ROLL

6 PIECES

	us\$
Ōtoro – Fatty tuna and spring onion*	13.00
Sake – Salmon, truffle-brushed with avocado*	12.00
Ebi – Prawn with avocado mayonnaise*	8.00
Hamachi – Yellowtail, yuzu kosho*	4.50
Cucumber, yuzu, and moromi miso ☑	3.50

## SIGNATURE SEASONAL ROLLS

6 PIECES

	us\$
<b>Rainbow</b> – Grilled prawn, pickled salsify, and cucumber ribbon*	4.50
<b>Dragon</b> – Hamachi, pickled mooli, and yuzu kosho*	5.50
<b>Volcano</b> – Blackened aubergine, winter melon, and myoga	5.50

## TACO

1 PIECE

	us\$
Hamachi – Yellowtail with avocado, radish, and jalapeño*	7.00
Lobster with wasabi sour cream and tobiko	24.00
Ōtoro – Fatty tuna tartare, sesame, buckwheat, soy, yuzu, and tobiko*	18.00
Wagyu beef, spicy ponzu, sesame, and togarashi*	28.00
Grilled shimeji and burnt lemon ☑	5.00

# MUSHI - STEAM

## GYOZA

3 PIECES

	US\$
Kamo – Duck, ginger, and sesame	3.50
Vegetable ☑	3.50

*Served with Ponzu, Sesame, and Togarashi*

## HIRATA BUNS

2 PIECES

	US\$
Chashu – Smoked pork, carrot, cucumber, and sesame	4.50
Karaage – Crispy buttermilk chicken, tonkatsu sauce, and carrot pickle	4.50
Teriyaki shitake, miso mayonnaise, and pickled red onion ☑	4.50



☑ Vegetarian

Gluten Free Soy available upon request.

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

# ARAKARUTO

## À LA CARTE

### ROBATA - GRILL

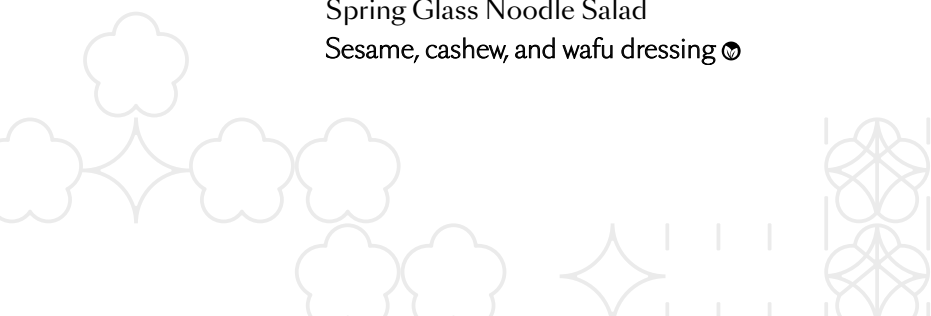
	US\$
Grilled Wagyu Beef*(Marble 5-6) Garlic crisps, onion, and sesame	45.00
Iberico Pork Secreto Yuzu kosho, black pepper, and pickled turnip	12.50
Cunard Jukusei Sake Kasu Glazed Spring Chicken Aged Sake leese, truffle butter and yuzu	9.50
Black Cod Butter lettuce, miso, and hajikame	21.50

### KUNSEI - SMOKE

	US\$
Smoked Chashu Pork King oyster, kumquat, and anise	9.50
Cedar Planked Sea Bass Sudachi, miso, and spiced ponzu	11.00
Miso, Kombu, and Shitake Broth Rice, smoked tofu, bamboo, nori, and broccoli 🍣	6.50

### SARADA - SALAD

	US\$
Watermelon, Shiso, and Avocado Salad Radish and tofu dressing 🍣	4.50
Spring Glass Noodle Salad Sesame, cashew, and wafu dressing 🍣	4.50



## TEMPURA & KARAAGE - CRISPY

	US\$
Cornish Cod Cheek	
Black sesame and seaweed goma dare	4.50
Shrimp Tempura	
Tentsuyu sauce and wasabi pea seasoning	11.50
Chicken Karaage	
Pickled carrot, lemon, and salt	6.50
Broccoli Tempura	
Kimchi dressing and Lyburn Old Winchester ☑	3.50
Summer Vegetable Tempura	
Tentsuyu sauce and shichimi ☑	8.00

## SIDES

	US\$
Steamed Rice ☑	2.50
Soba Noodles	
Tonkatsu sauce ☑	2.50
Miso Soup	
Wakame, tofu, and spring onion 🍃	2.50
Steamed Asparagus	
Sesame, garlic chips, and orange miso 🍃	2.50
Spring Cabbage Salad Chuka-Fu ☑	2.50
Seasonal Pickles 🍃	2.50

🍃 Plant-based ☑ Vegetarian

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## DEZĀTO - DESSERT

Hojicha Nougat Glace  
Cherries and berry gel, cherry meringues ☑

Chocolate-Miso Salted Caramel  
Folding Sponge Cake

Red Bean Jelly, Green Tea Whipped Ganache  
Kinako, brown sugar sauce, and crispy leaf tuile

US\$4.50 each

### Matcha Green Tea


Enjoy the beauty and ritual of a traditional  
ceremonial grade matcha green tea experience,  
where this calming drink is hand whisked at your table

US\$4.50

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*In Japan, it is customary to join one's hands in front your chest and utter the word "itadakimasu" before dining, and the word "gochisosama" when finished.*

*These greetings give thanks and form part of Japanese table manners.*



# AJI WA

味 和



The Aji Wa logo celebrates the Asian concept of the Four Noble Gentlemen by bringing together the four individual symbols of spring, summer, autumn, and winter and their associated plants. The symbols are abstract representations that depict the unfolding of seasons through the year.

As they merge, they become one unified symbol that expresses the true meaning of Aji Wa — a menu inspired by the changing seasons and harmonious flavours.

