

### Top Japanese Restaurant on Long Island "This is a place that deserves its popularity"

53 E. Main St. Bayshore, NY 11706

631.591.3107/3108

### **Order Online:**

www.aji53.com/bayshore

Lunch: Mon-Fri 11:30am - 3:00pm Dinner: Mon-Thur 4:30pm - 10:00pm

Friday: 4:30pm - 11:00pm Saturday: 12:30pm - 11:00pm Sunday: 1:00pm - 10:00pm

**Full Bar Open Daily** Free Delivery with Min. \$15



\*Contains raw or uncooked food products. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Japanese cuisine contains gluten, nuts, soy beans, sesame, garlic, onions, bell pepper, etc. on many occasions. Please inform us if you are allergic to any of these ingredients.

# SOUP & SALAD

served on top of guacamole w/ chips

# **SUSHI BAR APPETIZERS**

Miso Soup	4	Aji's Atlantis*			12
Wonton Miso Soup	7	Seared salmon wrapp	ed in	spicy kani salad & light	
Lobster Bisque	9	wasabi chips, served v			
Lemongrass Hot & Sour Soup	8	Toro Carpaccio*			14
Green Salad with Ginger Dressing	5	Five Way Sashimi*			14
Seaweed Salad	6	Tuna & Chips*			13
Avocado Salad	7	Seared Tuna Tatak	i*		11
Sesame Dressing Avocado Salad	7	Yellowtail Jalapeño	<b>o</b> *		11
Tuna Avocado Salad*	11	Exotic Mango Salm			12
Hawaiian King Salad*	13	Tuna Taco* (2 pcs)			12
Tri-Color Salad*	11	Tuna Pizza* (6 slice	s)		12
Aji Yellowtail Salad*	12	Aji Sandwich*			12
Kani Salad	8	Eggplant tempura, lok	ster s	salad & spicy tuna w/	
Salmon Skin Salad	8			weet chili and balsamic	
Octopus Salad	10	Grenade			13
Served w/ ponzu vinegar dressing				d in fried wontons, served	
Lobster Ceviche	17	w/ guacamole & spicy		e mayo	
Sliced lobster sashimi & mixed greens		Filet Mignon Tatak	(i*		14
<b>KITCHEN APPETIZERS</b>		April Vision*			13
	6	Shrimp, tuna, kani & s			
Edamame	6	paper, served w/ man		sa	
Spicy Edamame	8	Poseidon's Wrath*			13
Gyoza (Pork or Veggie) (6 pcs)	7	Sea eel tempura, spic		fin tuna & avocado,	
Steamed Shrimp Shumai (6 pcs)	7	served w/ spicy eel sa	uce		
Japanese Shrimp Spring Roll (2 pcs)	6				
Crispy Calamari	10	SUSHI & S	SASL	HIMI A LA CARTE	
Rock Shrimp Tempura	11				
Shrimp & Veggie Tempura	11	<u>TUNA</u>	2	<u>SALMON</u>	
Beef Negimaki	14	Tuna*	3	Fresh Salmon*	3
Grilled Spare Ribs	13	Spicy Tuna*	3	Smoked Salmon*	3
Blue Crab Fajita	13	White Tuna*	3	Wild King Salmon*	5
Crispy Duck	13	Seared Tuna*	3		
Garlic Sea Bass with Soba Noodles	15	Cajun White Tuna*	3	<u>YELLOWTAIL</u>	
Soft Shell Crab	13	Blue Fin O-Toro*	MP	Yellowtail*	3
Served w/ hot chili sauce				Baby Yellowtail*	4
Fried Oysters (4 pcs)	14	WILLIEF FIGU		OTHERS	
Golden Lobster	16	<u>WHITE FISH</u> Red Snapper*	4	<u>OTHERS</u> Eel	1
Served w/ lemon butter mango sauce		Fluke*	4	<b>Ebi</b> (steamed shrimp)	4 3
Kushiyaki (2 skewers)		Striped Bass*	3 3	Amaebi* (sweet shrimp)	5 4
Chicken 8 / Beef 9 / Seafood 10		Saba* (mackeral)	3	Scallop*	
Japanese Pumpkin	11	<b>Tobiko*</b> (flying fish roe)		Filet Mignon*	3
Shrimp, scallop, mango & apple in crispy		Alaskan Black Caviar		Alaskan King Crab*	6
wonton, served w/ sweet chili & balsamic		Ikura* (salmon roe)	4	Kani	3
Dural Doll			-4	INSTITUTE OF THE PROPERTY OF T	
Duck Roll	13		MP	Tako (octopus)	
Shredded duck meat, cucumber & mango,	13	Uni* (sea urchin)	MP	Tako (octopus) Ika* (squid)	3
Shredded duck meat, cucumber & mango, wrapped in fajita in hoisin reduction			MP		3 3
Shredded duck meat, cucumber & mango,	13 13		MP		3

# SIGNATURE ROLLS

American Dream	16	Monster*	18	Deer Park*	1
Rock shrimp tempura inside, topped	d	Salmon & avocado inside, topped	w/	Lobster salad & shrimp tempura,	
w/ spicy lobster & kani, served w/		grilled Alaskan king crab, Louisiana	а	topped w/ spicy tuna & filet migno	
spicy creamy sauce		blue crab meat & crunch, served w	//	served w/ wasabi mayo & eel sauc	e
Sand Bar*	19	eel sauce & chili sauce		Paradise	1
Shrimp tempura & spicy tuna inside	,	Angel*	18	Shrimp tempura, spicy lobster & fi	ried
topped w/ cajun white tuna & avoca	ido,	Spicy crunchy tuna & kani inside,		banana, wrapped in soy paper, se	rve
wrapped in soy paper, served w/		topped w/ red snapper tempura,		w/ yuzu mango sauce	
wasabi spicy mayo & eel sauce		avocado & (4) kinds of tobiko, serv	ed	Mango Madness*	1
Magic*	17	w/ eel sauce & truffle balsamic		Salmon & avocado wrapped in soy	/
Spicy tuna roll topped w/ salmon,		reduction		paper, topped w/ mango, mixed to	una
yellowtail, eel, avocado, tobiko &		Bay Shore*	16	shrimp & lobster, served w/ sweet	
crunch, served w/ eel sauce		Seared ahi tuna & avocado inside,		chili sauce & spicy mayo	
Aji King*	18	topped w/ spicy crunchy salmon,		Holiday*	1
King crab, kani, avocado & shrimp		served w/ spicy miso sauce		Lobster tail tempura & mango insi	de,
inside, deep fried, topped w/ spicy		John Toro*	18	topped w/ spicy crunchy tuna, avo	
tuna & spicy yellowtail, served w/		Spicy crunchy toro & cucumber,		& tobiko, served w/ spicy creamy	
chef's special sauce		topped w/ seared tuna, avocado &	t .	sauce & eel sauce	
Demon*	18	jalapeño, served w/ spicy mayo &		Amazing Tuna*	1
Shrimp tempura & avocado inside,		olive wasabi sauce		Spicy crunchy tuna & kani inside,	
topped w/ spicy lobster, shrimp		Fire Island*	17	topped w/ tuna, white tuna &	
tempura, lobster salad & seared		Shrimp tempura wrapped in soy		avocado, served w/ spicy mayo &	
pepper tuna, served w/ eel sauce		paper, topped w/ spicy tuna &		truffle balsamic reduction	
Sunshine*	19	wasabi tobiko, served w/ wasabi		Lo-lo k*	19
Steamed lobster, shrimp tempura,		mayo	19	Spicy shrimp, spicy lobster salad &	e e
tuna, pineapple & cucumber wrappe	ed	Chris Pico*		mango inside, topped w/ filet migr	
in soy paper, served w/ pineapple sa		Lobster salad & spicy crunchy tuna	Э	& tobiko, served w/ truffle wasabi	
Crown Salmon*	18	wrapped in soy paper, topped w/		mayo & sweet chili sauce	
Spicy crunchy king crab, shrimp &		King salmon, avocado & jalapeño,		Kismet*	1
cucumber wrapped in soy paper,		served w/ hot sweet chili & truffle		Salmon, lobster salad & cucumber	f
topped w/ seared salmon, avocado	&	wasabi sauce		inside, topped w/ eel, avocado,	
tobiko, served w/ truffle wasabi may				jalapeño & tobiko, served w/ truffl	e
				wasabi reduction & eel sauce	
		CLASSIC SUSHI ROLLS			
ΔΔC	6			Tokyo*	

AAC	6	Salmon Tempura	8	Tokyo*	8
Alaska*	7	Seared Tuna Avocado*	7	Vegetable	7
Avocado Cucumber	6	Shrimp Avocado	7	Yellowtail Jalapeño*	8
Boston	7	Shrimp Tempura	9	Yellowtail Scallion*	, 7
California	6	Spider	10		
Chicken Tempura	7	Spicy Crunchy Salmon*	7		
Eel Avocado	8	Spicy Crunchy Scallop*	10		La n
Eel Cucumber	8	Spicy Crunchy Tuna*	8		O BOOK
King Crab Avocado Tobiko	12	Spicy Crunchy Yellowtail*	8		DOME
Peanut Avocado	6	<b>Spicy Onion Tempura</b>	7		
Philadelphia	7	Spicy Tuna*	8		
Salmon*	6	Sweet Potato Tempura	7		
Salmon Avocado*	7	Tuna*	6		
Salmon Skin	7	Tuna Avocado*	7	Lister .	
				( Williams	

## **KITCHEN ENTREES**

served w/ soup/salad & white/brown rice

Okinawa Shrimp	24
Lightly browned jumbo shrimp, stir-fried w/ snap	
peas, mango, bell pepper & onion	
Aji Seafood Trio	41
Grilled jumbo shrimp, scallop & half fresh lobster	
tail, boiled w/ creamy sauce, bell pepper & basil	
Black Cod	24
Miso marinated & grilled, served w/ orange sauce	
Filet Mignon*	35
<b>#1:</b> grilled imperial filet mignon, potato, tomato	
& spinach served w/ house sauce	
<b>#2:</b> stir-fried diced imperial filet w/ onion, bell	
pepper & basil	
Chilean Sea Bass	29
XO style: pan-grilled, served w/ XO sauce on	
bed of string beans	
Miso style: broiled w/ miso sauce, served w/	
mixed vegetables & mashed sweet potato	26
Surf & Turf*  Crilled filet mignen Johstor tail 9 shrimp	36
Grilled filet mignon, lobster tail & shrimp, served w/ mushroom truffle sauce	
Sesame Tuna Steak*	30
Pan-seared sesame-crusted tuna steak, served	<b>5</b> U
w/ seaweed risotto in soy lime grass sauce	
Saltire Salmon	23
Grilled Scottish salmon w/ chopped bacon,	20
served w/ mayo & Japanese dressing on bed of	
sautéed mushrooms	
CLASSIC ENTREES	
served w/ soup/salad & white/brown rice	
Hibachi Hibachi stir-fried w/ seasonal veggies	
Chicken 17 / Ribeye* 26 / Shrimp 21	
Salmon 20 / Seafood 22 / Filet Mignon* 32	
Scallop 24 / Vegetable 14	
Teriyaki Grilled w/ teriyaki sauce & veggies	
Chicken 17 / Ribeye* 26	
Shrimp 21 / Salmon 20	
Tempura Battered, deep fried w/ seasonal veggie	
Chicken 16 / Shrimp 18 / Vegetable 13	5
Bento Box 20	
<b>A.</b> Chicken Teriyaki, Shrimp Veg. Tempura &	
Spring Roll	
Spring Koll <b>B.</b> Salmon Teriyaki, Beef Kushiyaki & Spring Ro	\IL
<b>C.</b> Beef Negimaki, Rock Shrimp Tempura &	Ш
California Roll	

D. Shrimp Teriyaki, Beef Kushiyaki & Spring Roll

## **SUSHI BAR ENTREES**

Maki A*	1
Tuna roll, Salmon roll & California roll	
Maki B*	1
Spicy tuna roll, Spicy crunchy salmon roll &	
Eel cucumber roll	
Maki C (all cooked)	2
American Dream roll, Shrimp tempura roll &	
California roll	
House Sushi*	2
8 pcs of assorted sushi & Spicy crunchy	
salmon roll	
House Sashimi*	2
15 pcs of assorted sashimi	
Tri-Color Three Way*	2
3 pcs of tuna, salmon & yellowtail sashimi,	
1 pc of tuna, salmon, & yellowtail sushi,	
& Tri-color roll	
Sushi Sashimi Platter for One*	2
5 pcs of sushi, 9 pcs of sashimi &	
Tuna avocado roll	
Sushi Sashimi Platter for Two*	5
10 pcs of sushi, 15 pcs of sashimi &	
American Dream roll	
EDIED DICE	

#### FRIED RICE

Assorted Vegetable	10
Chicken & Vegetable	11
Beef & Vegetable	15
Shrimp & Vegetable	13
Seafood, Pineapple & Vegetable	15

### **NOODLES & NOODLE SOUPS**

Yaki Udon (stir-fried w/ vegetables)
Chicken 14 / Beef 16 / Shrimp 15 /
Seafood 17 / Vegetables 12
Udon Noodle Soup (w/ vegetables)
Chicken 13 / Seafood 15 / Vegetables 11
Shrimp & Veg Tempura Udon Soup
Nabeyaki Udon Soup
15
Shrimp tempura, chicken, egg, fishcake & vegetables