

AJI ICHI

BY ASTONS

DONBURI

(All Donburi meals will be served with soup)

DB1 Pork
Yakiniku Ishinabe
\$11.90

Stir-fried bbq meat and onions topped with onsen egg, seaweed, spring onions and sprinkled with sesame seeds in a sizzling stone pot. ♥

DB2 Beef
Yakiniku Ishinabe
\$12.90



DB3 Chashu
Ishinabe
\$10.90

Flavourful diced chashu and onions topped with onsen egg, seaweed, spring onions and sprinkled with sesame seeds in a sizzling stone pot.



DB4 Chicken
Katsu Don
\$10.90

DB5 Kurobuta
Pork Katsu Don
\$14.90

Deep-fried breaded cutlet and eggs cooked in delightful sauce and garnished with seaweed and spring onions.



DB6 Oyako Don >
\$9.90

Chunky chicken, eggs and onions simmered in delightful sauce and garnished with seaweed and spring onions.

DB9 Una
Tama Don >
\$15.90 🐟

BBQ unagi and eggs cooked in delightful sauce and garnished with seaweed and spring onions.



< **DB7 Teriyaki**
Chicken Don
\$10.90

Teriyaki chicken topped with onsen egg, seaweed, spring onions and sprinkled with sesame seeds.

< **DB8 Teriyaki**
Salmon Don
\$14.90

Teriyaki salmon topped with onsen egg, seaweed, spring onions and sprinkled with sesame seeds.



*All prices are subject to GST. Images are for illustration purposes only. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

AJI ICHI USES ONLY THE MOST PREMIUM NIIGATA KOSHIHIKARI RICE IN OUR DONBURI, BENTO & SUSHI.

Koshihikari is the crown jewel of Japanese short-grain rice harvested in Niigata, popular for its excellent balance of sweetness, stickiness and glossiness in its taste and appearance.



DONBURI

(All Donburi meals will be served with soup)

DB10 AJI Aburi Don >

\$12.90 (Sushi rice) 🐟

Unagi, ebi, avocado, tobiko, kani and tamago with homemade special sauce.



DB11 Salmon Mentai Yaki Don ^

\$14.90 (Sushi rice)

Salmon and tobiko with homemade mentai sauce.



DB13 Aburi Miso < Kaisen Don

\$14.90 (Sushi rice)

Assorted raw fish, ebi, tobiko, kani, ika and cucumbers with homemade miso sauce.

DB12 Aburi Mentai Yaki Chirashi Don v

\$17.90 (Sushi rice)

Assorted raw fish, tobiko, tamago and cucumbers with homemade mentai sauce.

DB14 Kaisen Don

\$16.90 (Sushi rice) v

Assorted raw fish, ika, ikura, tamago and cucumbers.



DB15 Unagi Don

\$16.90 🐟

BBQ unagi sprinkled with sesame seeds and seaweed.



DB16 Salmon Avocado Don

\$13.90 (Sushi rice)

Salmon, ikura, avocado and cucumbers sprinkled with sesame oil.



DB17 Aji Bara Chirashi Don

\$15.90 (Sushi rice)

Assorted raw fish, ikura, tamago and cucumbers.

RAMEN

RM1 Shoyu Tonkotsu
\$10.90 (Soy)

RM2 Miso Tonkotsu
\$11.90 (Bean paste)

RM3 Spicy Tonkotsu
\$11.90

AJI ICHI'S HOMEMADE TONKOTSU BROTH

Freshly prepared with boiled cleaned pork bones and other ingredients for more than 12 hours everyday to create the signature thick and creamy Tonkotsu broth.



RM1



RM3



RM5

RM4 Pork Yakiniku Tonkotsu
\$11.90

RM5 Beef Yakiniku Tonkotsu
\$12.90

All-time favourite stir-fried bbq meat with braised egg, spring onions and sesame seeds.

RM6 Kaisen Ramen
\$15.90

Seared salmon tataki (half-cooked), tiger prawns with braised egg, black fungus and spring onions.



RM6

ADD ON

AD1 Chashu
\$3.30 (2pcs)

AD2 Ajitsuke Tamago
\$1.90 (1pc)

AD3 Kaedama (Noodle)
\$2.00

SALAD



✓ SL2 Avocado Salad \$8.90

Avocado with caesar dressing on a bed of fresh lettuce with cherry tomatoes, corn, alfalfa sprout and cucumbers served with homemade miso dressing.



SL1 Potato Salad ✓ \$2.90

Hearty creamy potato salad with cucumbers and egg topped with goma dressing.



SL3 Chinmi Salad ^ \$8.90

Assorted chinmi on a bed of fresh lettuce with cherry tomatoes, corn and cucumbers served with homemade miso dressing.



SL4 Salmon Salad ^ \$9.90

Freshly sliced salmon on a bed of fresh lettuce with cherry tomatoes, corn, alfalfa sprouts and cucumbers served with homemade miso dressing.

SL5 Kaisen Salad > \$10.90

Assorted raw fish, kani and ebi on a bed of fresh lettuce with cherry tomatoes, corn, alfalfa sprouts and cucumbers served with homemade miso dressing.



NABEMONO SET

✓ **NB1 Kurobuta Pork Nabe** **\$15.90**

Premium sliced black pork with Koshihikari rice and assorted vegetables in clear broth.

NB2 Angus Beef Nabe **\$16.90**

Premium sliced U.S. Angus beef with Koshihikari rice and assorted vegetables in clear broth.

NB3 Salmon Head Nabe ✓ **\$14.90** 🐟

Sliced salmon and salmon head with Koshihikari rice and assorted vegetables in clear broth.

◀ **NB4 Kaisen Nabe** **\$22.90**

Mixed combination of tiger prawns, half shell scallops, sliced white fish and salmon with Koshihikari rice and assorted vegetables in clear broth.



ADD ON

AD4 Kurobuta Pork
\$6.50

AD5 Angus Beef
\$7.50

AD6 Prawn
\$7.50 (3pcs)

AD7 Scallop
\$8.50 (3pcs)

AD8 Salmon
\$7.50

AD9 Mixed Vege
\$5.00

AD10 Tang Oh
\$3.50

AD11 Raw Egg
\$0.50

AD12 Tofu
\$1.00

COMBO SET



CS1 Ramen Set

\$15.50



Chashu ramen and assorted sushi.

CS2 Salmon Avocado Don Set

\$16.50

Salmon avocado don served with chawanmushi and clear soup.



CS3 Sushi Set

\$15.90



Assorted sushi served with chawanmushi and clear soup.



COMBO SET

CS4 Kinoko Hoiru Set **\$11.90**

Assorted mushrooms in clear soup served with chawanmushi and rice.



CS5 Chicken Nanban Set **\$12.90**

Chicken nanban served with salmon sashimi, clear soup and rice.



CS6 Chicken Cheese Katsu Toji Set **\$15.90**

CS7 Pork Cheese Katsu Toji Set **\$18.90**

Deep-fried breaded cutlet with cheese and scrambled egg served with salmon sashimi, clear soup and rice.



SASHIMI

SA1 Salmon
\$4.50 (3pcs) \$8.50 (6pcs)



SA2 Maguro (Tuna)
\$4.50 (3pcs) \$8.50 (6pcs)



SA3 Tai (White fish)
\$4.50 (3pcs) \$8.50 (6pcs)



SA4 Kajiki (Swordfish)
\$5.50 (3pcs) \$10.50 (6pcs)



SA5 Sashimi Mori
\$18.90 (12 pcs)
Assorted raw fish.



SA6 Sashimi & Sushi Set ✓
\$18.90 🐟
Assorted raw fish, salmon, unagi, ebi and ikura sushi



FUTOMAKI



FM1 AJI Special Maki

\$13.90 (8pcs)

Salmon, century egg, tobiko, avocado, tamago, cucumbers and kani topped with homemade special sauce.

FM1



FM2 Aburi Salmon Mentai Maki

\$15.90 (8pcs)

Salmon, tobiko, avocado, tamago, cucumbers and kani topped with homemade mentai sauce.

FM2

FM3 Aburi Salmon Miso Maki

\$13.90 (8pcs)

Salmon, tobiko, avocado, tamago, cucumbers and kani topped with homemade miso sauce.



FM4 Spicy Double Salmon Maki

\$12.90 (8pcs)

Salmon, salmon mayo, tobiko and cucumbers topped with homemade spicy sauce.

FM3

FM5 Unagi with Tamago Maki

\$8.90 (4pcs) 🐡

Unagi, tamago, kani, ebiko and cucumbers with mayo.

FM6 Spicy Summer Maki

\$9.90 (6pcs) **Cooked**

Ebi fry, kani and cucumbers topped with homemade spicy sauce.

FM4

FM5

FM6

NIGIRI



NG1 Kani Kama

\$2.40 (2pcs)

Crab stick **Cooked**



NG2 Tamago

\$2.40 (2pcs)

Egg **Cooked**



NG3 Ebi

\$2.60 (2pcs)

Prawn **Cooked**



NG4 Ika

\$2.60 (2pcs)

Squid



NG5 Unagi 🐟

\$2.60 (2pcs)

Eel **Cooked**



NG6 Salmon

\$2.60 (2pcs)



NG7 Maguro

\$2.60 (2pcs)

Tuna



NG8 Tai

\$2.60 (2pcs)

White fish



NG9 Kajiki

\$2.80 (2pcs)

Swordtail



NG10 Salmon Maru

\$3.50 (2pcs)

Salmon, ebiko and mayo.



NG11 Aburi Salmon

\$2.80 (2pcs)

Half-cooked salmon with mayo, sweet sauce and ebiko.



NG13

< Spicy Cheese Salmon

\$3.20 (2pcs)

Half-cooked salmon with cheese, spicy sauce and ebiko.



NG14

< AJI Special Aburi

\$3.50 (2pcs)

Half-cooked salmon with special sauce, tobiko and century egg.



NG12 Aburi Maguro

\$2.80 (2pcs)

Half-cooked tuna with mayo, sweet sauce and ebiko.



NG15

< Salmon Miso Yaki

\$3.50 (2pcs)

Half-cooked salmon with miso sauce and tobiko.



NG16

< Salmon Mentai Yaki

\$3.90 (2pcs)

Half-cooked salmon with mentai sauce and tobiko.

INARI



IN7 Salmon Avocado

\$3.90 (2pcs)



IN1 Inari

\$2.40 (2pcs)

Cooked



IN2 Tamago Mayo

\$2.90 (2pcs)

Egg **Cooked**



IN3 Kani Mayo

\$2.90 (2pcs)

Crab stick **Cooked**



IN4 Tuna Mayo

\$3.90 (2pcs) **Cooked**



IN5 Salmon Mayo

\$3.90 (2pcs) **Cooked**



IN6 Lobster

\$3.90 (2pcs) **Cooked**

GUNKAN



GK1 Chuka Hotate
\$2.40 (2pcs)
Scallops **Cooked**



GK2 Chuka Kurage
\$2.40 (2pcs)
Jellyfish **Cooked**



GK3 Chuka Idako
\$2.40 (2pcs)
Baby octopus **Cooked**



GK4 Chuka Wakame
\$2.40 (2pcs)
Seaweed **Cooked**



GK5 Tamago Mayo
\$2.40 (2pcs)
Egg **Cooked**



GK6 Kani Mayo
\$2.40 (2pcs)
Crab stick **Cooked**



GK7 Corn Mayo
\$2.40 (2pcs)
Cooked



GK8 Ebiko
\$2.40 (2pcs)
Shrimp roe



GK9 Tobiko
\$2.40 (2pcs)
Flying fish roe



GK10 Tuna Mayo
\$2.40 (2pcs)
Cooked



GK11 Salmon Mayo
\$3.20 (2pcs)
Cooked



GK12 Spicy Tuna
\$3.20 (2pcs)



GK13 Spicy Salmon
\$3.20 (2pcs)



GK14 Salmon Avocado
\$3.20 (2pcs)



GK15 Lobster
\$3.20 (2pcs)
Cooked



GK16 Ikura
\$4.50 (2pcs)
Salmon roe



HOSOMAKI



HM1 Kappa
\$2.40 (6pcs)
Cucumber



HM2 Kani Kama
\$2.40 (6pcs)
Crab stick **Cooked**



HM3 Tamago
\$2.40 (6pcs)
Egg **Cooked**



HM4 Avocado
\$2.60 (6pcs)



HM5 Tuna Mayo
\$2.60 (6pcs)
Cooked



HM6 Salmon Mayo
\$2.60 (6pcs)
Cooked



HM7 Tekka
\$2.60 (6pcs)
Tuna



HM8 Salmon
\$2.60 (6pcs)



HM9 California Maki
\$3.50 (4pcs)
Avocado, tamago, cucumbers, ebiko, kani and mayo.



SIDE DISH



SD1 Chicken Nanban
\$3.90 (3pcs) \$6.80 (6pcs)



SD2 Crispy Chicken Wings
\$5.90 (3pcs)



SD4 Korokke
\$4.90 (Mentai and potato)



SD3 Fried Gyoza
\$3.00 (3pcs) \$5.50 (6pcs)



SD7 Ebi Fry
\$5.50 (3pcs)



SD5 Chawanmushi
\$2.80



SD6 Fried Salmon Skin
\$3.50



SD8 Chuka Hotate
\$2.90
Marinated scallop



SD9 Chuka Wakame
\$2.90
Marinated seaweed



SD10 Chuka Kurage
\$2.90
Marinated jellyfish



SD11 Chuka Idako
\$2.90
Marinated baby octopus



SD12 Chinmi Moriawase
\$5.50 Assorted chinmi



SD13 Edamame
\$2.90



SD14 Koshihikari Rice
\$2.00

DRINKS

DR1 Hot Green Tea
\$0.80 (non-refillable)

DR2 Cold Green Tea
\$1.20 (non-refillable)

DR3 Water
\$0.50

DR4 Bottled Water
\$0.90 (600ml)

DR5 Coke
\$2.00 (can, 320ml)

DR6 Coke Zero
\$2.00 (can, 320ml)

DR7 Sprite
\$2.00 (can, 320ml)

DR8 Ice Lemon Tea
\$2.00 (can, 300ml)

ALCOHOL

AL1 Sapporo Beer
\$7.90 (330ml)

AL2 Asahi Super Dry Beer
\$7.90 (330ml)

AL3 Asahi Dry Black Beer
\$7.90 (334ml)

AL4 Ozeki Hana-Awaka Sparkling Sake
\$13.50 (250ml)

AL5 Ozeki Hana-Fuga Peach Sparkling Sake
\$13.50 (250ml)

AL6 Ozeki Hana-Fuga Yuzu Sparkling Sake
\$13.50 (250ml)

AL7 Kiku Masamune Ginjo Sake
\$15.50 (180ml)

AL8 Kiku Masamune Kimoto Junmai Sake
\$15.50 (180ml)



AL1

AL2

AL3

AL4

AL5

AL6

AL7

AL8

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AJI ICHI

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ASTONS GROUP

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 **BIZEN**
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CHINESE RESTAURANT

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