



# AIKO & MUMU

JAPANESE  
SANDOS & SUSHI

## cold sandos

### ● Tamago Sando -

12.95 / 7.50

(soft-boiled jidori egg, kewpie mayo)

### Strawberry Sando -

11.95 / 6.50

(sweet cream, strawberry)

### Matcha Strawberry Sando -

13.50 / 7.95

(matcha cream, redbean cream, strawberry)

## hot sandos

### \* Tonkatsu Sando - 16.95

(pork loin, 100% compact duroc)

### \* Chicken Katsu Sando - 16.95

(chicken thigh from Bell&Evans)

### \* ● Wagyu Katsu Sando - 38.95

(MBS 8-9 Australian wagyu strip loin)

### \* Shiro Katsu Sando - 19.95

(chicken breast, sliced tomato, lettuce, thousand island dressing)

### Golden Ebi Sando - 15.95

(tempura shrimp, avocado, corn kernels, egg, red cabbage, togarashi)

### Salmon Katsu - 16.95

(cured scottish salmon steak, japanese style tartar sauce)

## sushi box

### Daily Sushi Box - 34.00

(A daily-changing selection of 6 premium fish, paired with 5pcs of our signature chirashi futomaki)

### Omakase Box - 48.00

(including 10 types of fish, all Japan air-flown fishes with unique garnish on top)

### Toro Box - 39.00

(4pc toro (bluefin tuna fatty part) and 4pc salmon, 2 pcs hamachi belly)

### Salmon Box - 28.00

(5pcs salmon avocado, 3pc salmon sushi, 3pc seared salmon sushi)

## donburi

### Chirashi Don - 28.00

(salmon, tuna, yellowtail, scallop, snow crab, sunomono cucumber, marinated ikura, takuan, shiso, ginger)

### Sakura Don - 24.00

(salmon, tuna, hamachi, sunomono cucumber, takuan, shiso, ginger)

### Tuna Don - 20.00

(japanese bluefin tuna, cucumber, avocado, seaweed salad, ginger)

### Salmon Don - 18.00

(cured scottish salmon, cucumber, avocado, seaweed salad, ginger)

Advisory: Our dishes may contain or come into contact with common allergens (egg, dairy, soy, wheat, shellfish, etc.). Please inform your server of any dietary concerns.

Sandos marked with ● may be served raw or undercooked. All sushi and donburi contain raw or undercooked ingredients.

Consuming raw or undercooked items may increase your risk of foodborne illness. Cold items are prepared fresh daily in limited quantities and may sell out.



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## aiko bowls

**JPN Curry Katsu Rice** - from **19.95**  
Pork/Chicken - **19.95**; Salmon - **22.50**  
(japanese curry, onion, carrot, potato, spices, pickled ginger)

**House Salad Bowl - 12.00**  
(little gem lettuce, cherry tomato, cucumber, avocado, croutons, thousand island sauce)

## sushi roll

**Aiko Roll - 16.00**  
(assorted fish, salmon, tuna, whitefish, tamago, cucumber, takuen, avocado, 5pcs)

**Salmon Avocado Roll - 12.00**  
(salmon, avocado, 8pcs)

**Rainbow Roll - 18.00**  
(snow crab, cucumber, avocado inside, topped with assorted fish, 10pcs)

**Shrimp tempura roll - 12.00**  
(tempura shrimp, avocado, 8pcs)

**Waku Wagyu Roll - 28.00**  
(tempura shrimp, avocado, shiitake mushroom inside, with slice wagyu beef, truffle paste on top, 10 pcs)

**Soft Shell Crab Roll - 15.00**  
(fried soft shell crab, avocado, cucumber, seaweed salad, with eel sauce, 5pcs)

## aiko sides

**Seaweed Salad - 6.00**

**Potato Salad - 6.00**  
(murasaki potato, buta sausage, corn, cucumber, carrots, egg, mayonaise)

**Cha Soba Noodle - 6.00**  
(green tea wheat noodle, with ginger dressing)

**Cha Soba Noodle Deluxe- 12.00**  
(green tea wheat noodle, with ginger dressing + ikura and snow crab, shiso leaf on top)

**Miso Soup - 5.00**  
(wakame, miso, homemade dashi )

**Edamame - 6.00**  
(edamame with sea salt)

**Truffle Edamame- 10.00**  
(edamame with sea salt, mixed with truffle paste)

**Chicken Karaage - 12.00**  
(japanese-style fried chicken, shredded cabbage on the side and yuzu miso mayonnaise)

## extra sauce

**Homemade Tonkatsu sauce - \$1.50**

**Homemade Thousand Island sauce - \$0.95**

**Yuzu Miso Mayo - \$0.95**

**Tartare Paste - \$1.50**

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# AIKO & MUMU DRINKS MENU



## ICED COFFEE

### - AIKO ORIGINALS -

Pistachio Matcha Cream Cloud – \$6.50

Aiko's Miso Caramel Latte – \$6.25

Mumu's Matcha Strawberry - \$6.50

Chai Latte – \$6.25

Dirty Chai Latte – \$6.50

Yuzu Espresso Tonic – \$6.25

### - CLASSICS -

Iced Latte – \$5.25

Iced Matcha Latte - \$6.25

Iced Americano - \$5.00

Shaken Espresso – \$5.75

\*optional splash of milk\* +\$0.50

### - HAND DRINKS -

Fresh Orange Juice - \$6.99

### - CANNED DRINKS -

UCC Hawaii Kona Coffee - \$5.50

Calpico Soda - \$5.50

Coke / Diet Coke - \$3.00

## HOT COFFEE

### - AIKO ORIGINALS -

Signature Soy Latte – \$5.75

### - CLASSICS -

Cappuccino – \$5.00

Espresso – \$3.25 (single)  
/ \$3.75 (double)

\*option to upgrade to Macchiato with  
foamed milk\* +\$0.75

Matcha Latte - \$6.25

Flat White – \$5.75

Americano - \$5.00

Milk options:  
Whole milk / Oat milk (+\$0.75)

## MORE DRINKS

### - JAPANESE SODA -

Kimino Sparkling Yuzu - \$8.00

Kimino Sparkling Momo - \$8.00

Kimino Sparkling Ume - \$8.00

Kimino Sparkling Ringo - \$8.00

Kimino Sparkling Mikan - \$8.00

