

Ajisaï

Japanese Fusion





Lobster Rock n' Roll



Grilled Sea Scallop



Mini Pizza



Salmon Tartar



Black Cod Miso

Soup

- Miso Soup 2.25
- Mushroom Soup 3.25
- Hot & Sour Soup 3.25
- Tom Yum Shrimp Soup 5.25
- Spicy Seafood Miso Soup 6.25
Shrimp, scallop, crab meat, tofu, mushroom and scallion in spicy miso soup
- Edamame Soup 6.75
Coconut curry broth w. green bean & king crab meats

Kitchen Appetizer

- Edamame 4.25
- Pork Gyoza 5.25
- Ika Butter 8.25
Grilled squid w. butter sauce
- Indian Pancake 5.25
Crispy style pancake w. curry dipping sauce
- Crispy Calamari 8.25
Deep fried calamari. Served w. sweet chili sauce
- Rock Shrimp 8.25
Fried baby shrimp w. coconut wasabi sauce
- Crispy Fish Wonton 6.25
Deep fried white fish, basil, creamcheese w. spicy thyme sauce
- Beef Negimaki 8.25
Broiled thin slices of NY stripe wrapped w. scallions. Served w. teriyaki sauce
- Black Cod Miso 12.25
Grilled black cod in a miso sauce

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Salad

- Green Salad 3.25
- Avocado Salad 5.25
- Seaweed Salad 6.25
- Spicy Kani Salad 6.25
- Black Pepper Tuna or Salmon Salad 12.25
Seared black pepper tuna or salmon & spring. Mixed w. spicy yuzu sauce
- Crispy Shredded Duck Salad 10.25
Crispy duck, pineapple and mixed green in house special sauce

- Lobster Rock n' Roll 11.25
Lightly fried sweet potatoes noodle around lobster
- Snow Crab Cake 10.25
Baked w. pineapple grape fruit sauce
- Grilled Sea Scallops 11.25
Served w. onion, shiitake mushroom & spicy sauce
- Chicken Lettuce Wrap 9.25
Diced chicken, vegetable & hoisin sauce
- Baked Salmon 11.25
Salmon stuffed w. wasaba lobster & baked to perfection
- Bacon Inoki Roll 7.25
Bacon wrapped w. inoki mushroom. Served w. BBQ sauce
- Crispy Peking Duck 10.25
Shredded peking duck, scallion, cucumber & spring mix. Wrapped in Indian pancake. Served w. plum sauce

Sushi Bar Appetizer

- Mini Pizza 8.25
Spicy tuna, spicy salmon, chopped avocado & jalapeno. Served w. chef's special sauce
- Seafood Ceviche 8.25
- Tuna Tartar 10.25
Chopped tuna, jalapeno salsa w. tartar sauce
- Salmon Tartar 9.25
Chopped salmon w. mango & chef's special sauce
- Wasabi Tuna Dumpling 7.25
Mixed of avocado & king crab. Wrapped in thin sliced tuna. Served w. wasabi mayo sauce
- Sichimi Tuna Tataki 9.25
Pan seared sichimi tuna, tobiko & scallion served w. spicy yuzu & miso sauce
- New Style Sashimi 12.25
Tuna, salmon, yellowtail. Served w. three distinctive sauce
- Truffle Salmon 11.25
Seared salmon, truffle & black tobiko. Served w. truffle sauce
- Yellowtail Jalapeno 10.25
Yellowtail, jalapeno w. soy yuzu sauce
- Garlic White Tuna 9.25
White tuna tataki, garlic, pepper, french onion, tobiko. Served w. yuzu sauce



Tuna Dumpling

Sushi & Sashimi A La Carte

Tuna	3	King Crab	4.75	Ama Ebi	3
Yellowtail	3	California Uni	4.75	Ikura	3.25
Salmon	3	Tuna Belly	MP	Egg	2.25
Scallop	3	Blue Fin Toro Otoro	MP	Kani	2.25
White Tuna	3	Stripe Bass	2.75	Baby Yellowtail	3.75
Eel	3	Shrimp	2.75	Tobiko	2.75
Sea Eel	3	Mackerel	2.75	Fluke	2.75
Octopus	3	Spanish Mackerel	2.75	Red Clam	2.75
Smoked Salmon	3	Squid	2.75	Bontan Ebi	4.75

Roll & Hand Roll

Tuna Roll	4.75	Salmon Roll	5.75	Philadelphia Roll	6.25
Spicy Crunchy		Vegetable Roll	5.25	Boston Roll	6.25
Salmon Roll	4.75	Salmon Skin Roll	4.25	Shrimp Tempura Roll	6.25
California Roll	4.25	King Crab Avocado Roll	9.25	Spider Roll	9.25
Eel Avocado Roll	5.75	Spicy Scallop Roll	7.25	Shrimp Asparagus Roll	5.25
Yellowtail Jalapeno Roll	5.25	Spicy Crab Roll	7.25	Rainbow Roll	11.25
Yellowtail Scallion Roll	5.25	Sweet Potato Roll	4.25	Dragon Roll	10.25
Spicy Tuna Roll	5.75	Alaska Roll	5.75	Peanut Avocado Roll	4.75
Avocado Roll	3.75				

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Ralseigh Roll



Ika Buteri



Garlic White Tuna



Yellowtail Jalapeno



Viking Roll



Bacon Inoki Roll



Naruto Roll

Chef Special Rolls



Ajjisai Roll



Spiderman Roll



Volcano Roll



Manhattan Roll



Pink Lady Roll



Sweetheart Roll



Tomo Roll

Tomato	13.25	Nobu	13.25
<i>Spicy crunchy salmon & avocado inside, outside w. seared salmon, white tuna, crispy rice ball & tobiko. Served w. chef's special sauce</i>		<i>Seared tuna, asparagus inside, tuna, salmon, yellowtail, eel, crunchy, three colors tobiko on top w. chef's special sauce</i>	
Viking	12.25	Yoshi's	12.25
<i>Eel, avocado, crunchy inside, tuna, salmon, yellowtail on the topped w. spicy sauce</i>		<i>shrimp tempura, cucumber topped w. eel, avocado, tobiko Served with eel sauce</i>	
Magical	11.25	Volcano	9.25
<i>Lobster mango salad, topped w. fried white fish, tempura flakes, ginger & thai special mayo sauce</i>		<i>Deep-fried white tuna, avocado, tobiko w. spicy cilantro sauce</i>	
Dynamite	12.25	Angry Dragon	13.25
<i>Tuna, salmon, avocado, cucumber, mango inside, spicy crab meat & tobiko on top</i>		<i>Shrimp tempura & spicy tuna, topped w. spicy crab meat wrapped in soy bean paper. Served w. ruttu miso sauce & basil oil</i>	
Naruto	11.25	Ajjisai	13.25
<i>Salmon, tuna, yellowtail, crabmeat, avocado & masago inside, wrapped in thin sliced cucumber</i>		<i>Spicy crunchy salmon, mango, topped w. tuna, sweet shrimp, eel, avocado & tobiko. Served w. mango sauce</i>	
Spicy Mama	12.25	Sweet Heart	13.25
<i>Spicy tuna, spicy yellowtail, spicy salmon, crunch & asparagus wrapped in comb seaweed</i>		<i>Spicy tuna, avocado, tempura flake & tobiko, wrapped w. fresh tuna</i>	
Amazing	13.25	Pink Lady	14.25
<i>Yellowtail, tuna, salmon, avocado, topped w. scallop, wasabi salsa & chef's special sauce</i>		<i>Spicy tuna, avocado, crunchy, top w. seared tuna & red wine pear w. black rice</i>	
Spider Man	13.25	Manhattan	12.25
<i>Soft shell crab tempura, mango, avocado, topped w. spicy tuna, jalapeno & spicy Thai chili sauce</i>		<i>Tuna & avocado topped w. yellowtail, jalapeno, onion. Served w. jalapeno citrus sauce</i>	
Girl On Fire	14.25	Raleigh	15.95
<i>Scallop, shrimp tempura & avocado topped w. seared yellowtail. Served w. chef's special sauce</i>		<i>Lobster tempura, cucumber & avocado topped w. mango & seaweed salad. Served w. chef's special sauce</i>	

Special Kitchen Dinner Served w. soup or salad & rice

Pan Seared Chilean Sea Bass <i>Served w. seasonal mixed vegetable & orange miso glaze</i>	24
Mango Chicken or Shrimp <i>Grilled chicken or shrimp w. fresh mango, red onion & mango sweet chili sauce</i>	16.25/19.25
Ajisi Miso Salmon <i>Broiled & marinated salmon w. tamarind sauce</i>	19.25
XO Grilled Choice of: Shrimp / Scallop / Steak <i>Grilled w. seasonal mixed vegetables & XO sauce</i>	20.25
Herb Crusted Rock of Lamb <i>Dusted w. six spices sauteed w. asparagus, crispy mashed taro & basil oil</i>	26.25
King of the Sea <i>Sauteed lobster, sea scallops, jumbo shrimps and salmon. Served w. chef's special sauce</i>	25.25
Crispy Red Snapper <i>Deep fried red snapper w. pineapple, seasonal vegetables w. sweet & sour sauce</i>	22.25
Thai Curry Choice of: Chicken / Shrimp / Vegetable <i>Grilled w. seasonal mixed vegetables in chef's mid spicy curry</i>	15.25 / 17.25 / 13.25
Ajisi Ribeye Steak <i>Roast ribeye steak, seasonal mixed vegetables w. herb crust sauce</i>	23.25
Sakura Shrimp <i>Grilled shrimps, seasonal mixed vegetables w. Japanese spicy sauce</i>	20.25
Plum Duck <i>Roasted half of duck, served w. seasonal mixed vegetables & plum wine sauce</i>	24.25
Filet Mignon <i>Grilled Angus Filet Mignon served w. seasonal chef picked fresh vegetables in a tarragon red wine sauce</i>	26.25

Soft Drinks

Soda	2.25
<i>Diet pepsi, pepsi, sprite, seltzer, ginger ale, ice tea</i>	
Perrier	3
Spring Water	2.5
Orange/Cranberry Juice	2.5

Side Order

White / Brown Rice	1.5
Organic Black Rice	2.25
Spicy Mayo	1
Eel Sauce	1



Plum Duck



Mango Shrimp



Rock of Lamb



Crispy Red Snapper



Ajisi Ribeye Steak



Filet Mignon



King of Sea

Sushi Bar Entrée

Served w. soup or salad

- Sushi Deluxe** 18.25
9 pcs assorted sushi w. one tuna roll
- Chef Special Sushi Platter** 23.25
12 pcs assorted sushi w. one spicy tuna roll
- Sashimi Deluxe (16 pcs)** 20.25
- Chef Special Sashimi Platter (21 pcs)** 25.25
- Sushi Sashimi For 1** 22.25
9 pcs sashimi & 5 pcs sushi w. one California roll
- Chirashi** 17.25
15 assorted raw fish, egg & pickles over rice
- Tuna or Salmon Lover** 20.25
4 pcs sushi, 6 pcs sashimi, one spicy tuna or spicy chunky salmon roll
- Sushi For 2** 40.25
18 pcs sushi, one dragon roll & one spicy crunchy salmon roll
- Love Boat For 2** 48.25
10 pcs sushi, 12 pcs sashimi w. one spicy tuna roll & dragon roll

Roll Combo

Served w. miso soup or green salad

- Combo A** 14.25
Tuna Roll, Eel Avocado Roll, Yellowtail Scallion Roll
- Combo B** 13.25
Salmon Avocado Roll, California Roll, Tuna Roll

Entrée from the Kitchen

Teriyaki Dinner

Served w. soup or salad & rice

- Chicken 13.25
- Shrimp 16.25
- Ribeye Steak 18.25
- Salmon 15.25

Japanese Fried Rice

Served w. soup or salad

- Chicken Fried Rice 11.25
- Beef Fried Rice 12.25
- Shrimp Fried Rice 12.25
- Vegetable Fried Rice 9.25

Neo Chicken

Served w. rice, soup or salad

- Sesame Chicken 12.25
- General Tso's Chicken 12.25

Noodles Dishes

Served w. soup or salad

- Pad Thai** 12.25/13.25
(Chicken or Shrimp)
Thai style stir-fried noodles sautéed w. egg, bean sprout, peanuts & scallions

Tempura Dinner

Served w. soup or salad & rice

- Shrimp Tempura 13.25

Yaki Udon 13.25

Stir - fried noodle w. shrimp & chicken

Combo C 15.25

Yellowtail Jalapeno Roll, Spicy Tuna Roll, Spicy Crunchy Salmon Roll

Shrimp Teriyaki

Sashimi Deluxe

Shrimp Pad Thai

Sushi Deluxe

Crispy Fish Wonton

Shrimp Tempura

Truffle Salmon

Lunch Special 11:00 am - 4:00 pm

Kitchen Lunch

Served w. soup or salad & rice

Chicken Teriyaki	8.25
Salmon Teriyaki	9.25
Shrimp Teriyaki	9.25
Vegetable Tempura	7.25
Shrimp Tempura	9.25
Sesame Chicken	8.25
General Tso's Chicken	8.25

Rice & Noodle

Served w. soup or salad

Chicken Fried Rice	8.25
Beef Fried Rice	9.25
Shrimp Fried Rice	9.25
Vegetable Fried Rice	7.25
Pad Thai (Chicken or Shrimp)	9.25/10.25
Yaki Udon (Sautéed)	8.25
Tempura Udon (Soup)	9.25

Sushi Bar Lunch

Served w. soup or salad

Sushi Lunch	11.25
<i>6 pcs sushi, one California roll</i>	
Sashimi Lunch (10 pcs)	12.25
Sushi & Sashimi Combo	14.25
<i>4 pcs sushi, 6 pcs sashimi, one California roll</i>	
Chirashi Lunch	11.25

Sushi Bar Lunch Bento

Served w. seaweed salad, miso soup & rice

\$13.25

- Box A:** 3 pcs tuna sashimi, 3 pcs tuna sushi & one Alaska roll
- Box B:** 3 pcs salmon sashimi, 3 pcs salmon sushi & one eel avocado roll
- Box C:** 3 pcs yellowtail sashimi, 3 pcs yellowtail sushi & one California roll

Kitchen Lunch Bento

Served w. shumai, salad, soup & rice

\$11

- Choice of one roll:
Tuna Roll/ Salmon Roll/ California Roll
- Choice one of the following:
Teriyaki: Chicken/ Salmon/ Shrimp/Tofu/ Beef Negimaki
Tempura: Chicken/ Shrimp/ Soft Chell Crab
Curry: Chicken/ Shrimp/ Salmon

Favorite Roll

Served w. miso soup & green salad

Any 2 Rolls or Any 3 Rolls 8.75/ 11.75

California	Vegetable
Tuna Avocado	Spicy Tuna
Salmon	Yellowtail Scallion
Tuna	Yellowtail Jalapeno
Shrimp Tempura	Philadelphia
Sweet Potato	Salmon Skin
White Tuna Avocado	Spicy Crunchy Salmon
Eel Avocado	Peanut Avocado
White Fish Tempura	Boston
Salmon Avocado	Eel Cucumber
Cucumber & Avocado	



Rock Shrimp

Tempura Udon

Ajisai Miso Salmon

Rainbow Roll

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Sat: 11:30am- 11:00pm | Sun: 12:00- 10:00pm

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A modern, creative sushi spot with a great variety of high quality sushi like no other. Our expert sushi and kitchen chefs use the best ingredients to create our fresh and extraordinary dishes that can fulfill all of your cravings. Our goal is to provide our costumers a spectacular dining experience that you won't forget.