






















Starter or shares

Miso soup	 	2.5
Sunomono (ebi, avocado, tako)	 	5.0
Spinach Goma-ae	 	6.5
Edamame	 	4.0
Wakame salad		4.0
Tako wasabi		8.0
Agedashi tofu (plain / spicy)	 	6.5
Gyoza (6pcs) (pork, veggie)		10.5
Takoyaki		7.5
Chicken Kara-age		10.5
Ebi mayo (original / spicy)	 	11.5
Killer tuna taco(4pcs)		11.5
Sushi pizza (original, volcano)	 	11.5
Asian tuna nacho	chips with guacamole, marinated tuna	11.5
Avocado bomb	avocado with smoky scallop, salmon , laver	11.9
Salmon capaccio(8pcs)		15.9
Beef Tataki(8pcs)		15.9

Boat

Boat A (for 2~3)		43.9
8pieces of assorted sashimi, choice of aburi oshi sushi , choices of two classic roll		
Boat B (for 3~4)		64.9
15pieces of assorted sashimi, choices of two aburi oshi sushi, choices of two classic roll		

Salad

House green salad	 	9.5
Greens/ beet / avocado / onion chip / ginger vinaigrette		
Seared tuna & avocado salad		11.5
greens / seared tuna / garlic chip / avocado / ginger dressing		
Wild salmon & mango salad		11.5
greens / seared wild salmon / mango / onion chip / ponzu vinaigrette, balsamic		
Chirash salad with sesame oil & ponzu		19.5
Greens / 2pcs of seafood (hamachi, red snapper, stripe jack, salmon, tuna)		

Aburi oshi seared smoky flavored- sushi

Aburi Oshisushi spicy tuna (6pcs)		15.9
Spicy tuna , jalapeno slice on top / prawn tempura inside / go-tsu-jang, spicy mayo sauce		
Aburi Oshisushi Salmon (6pcs)		15.9
Salmon, jalapeno slice on top / salmon inside / aioli sauce inside		
Aburi Oshisushi Negi toro (6pcs)		16.5
Negi toro, daikon oroshi, garlic chip on top / negitoro inside / miso mayo		
Aburi Oshisushi Avocado (6pcs)	 	15.9
Avocado, jalapeno on top / avocado inside / vegan aioli sauce , jalapeno oil, balsamic		
Aburi Oshisushi Scallop (6pcs)		15.9
Baby scallop, jalapeno on top / prawn tempura inside / miso mayo		
Aburi Oshisushi Ebi (6pcs)		15.9
Ebi, Parmesan cheese, olive on top / avocado inside / aioli sauce		
Aburi Oshisushi Saba (6pcs)		15.9
Pickled macarel, daikon oroshi on top / green onion, avocado inside / miso mayo		
Aburi Oshisushi Beef (6pcs)		15.9
Alberta AA beef, jalapeno slice , garlic chip on top / avocado inside / miso mayo		
Aburi Oshisushi Tofu (6pcs)	 	15.9
Deep fried tofu, jalapeno , ssamjang sauce on top / pickled asparagus inside / vegan miso mayo		
Aburi Oshisushi Eggplant (6pcs)	 	15.9
Deep fried eggplant, jalapeno / avocado inside / vegan miso mayo		
Loku Aburi combo platter (26pcs)		52.5
3 choices of aburi oshisushi + choice of two half- size aburi roll		

"Our salmon is cured with salt and vinegar and thinly sliced to bring out its natural richness and umami. This preparation may result in a darker color, which is a natural characteristic of the process and not an indication of freshness."



spicy



Vegan friendly



Gluten-free available

Loku Aburi Sushi Taco * new

Aburi Sushi Taco A (Two selection of bluefin, shima-aji, madai, hamachi)	14.50
Aburi Sushi Taco B (Three selection of bluefin, shima-aji, madai, hamachi)	19.95
"Smoky fish tartare with sweet onion and scallion, dressed in a delicate umami sauce, served in a crisp nori shell and garnished with fresh herbs.	

Sashimi * half size 4pcs full size 8pcs

	half	full		half	full
Tuna Sashimi	9.5	18.5	Red snapper Sashimi	11.5	21.5
Salmon Sashimi	9.5	18.5	Salmon Belly Sashimi	13.5	25.5
Tuna and Salmon	9.5	18.5	Toro Sashimi	13.5	25.5
Wild Salmon Sashimi	10.5	20.5	Hamachi Sashimi	14.5	27.5
Tuna Tataki	9.5	17.5	Hamachi Tataki	15.5	29.5
Spicy Tuna Sashimi	10.5	19.5	Uni Sashimi	16.5	31.5
Spicy Salmon Sashimi	10.5	19.5	Amaebi Sashimi	17.5	33.5
Shima Aji Sashimi	12.5	22.0	Assorted Sashimi <small>18pc</small>		42.0
Coconut Crunch tuna	10.5	20.0	Deluxe Assorted sashimi <small>24pc</small>		58.0

Loku Dinner Combo (after 5:00pm)

Dinner Combo A	24.9
Umami Bluefin Roll, 4pcs of assorted nigiri, 3pcs of salmon oshi	
Dinner Combo B	29.5
6pcs of assorted aburi sashimi, 4pcs of assorted nigiri, 3pcs of salmon oshi	
Dinner Combo C	29.5
Smoky sesame bluefin roll, 8pcs of assorted aburi nigiri	

Nigiri

Tamago	2	Inari	2
Avocado	2	Hokkigai	2.7
Tuna	2.5	Salmon	2.5
Ebi	2.5	Masago	2.5
Ika	2.5	Chopped Scallop	2.7
Saba	2.7	Tai	3
Tobiko	3.0	Tobiko	3.0
Tako	3.5	Ikura	3.5
Hamachi	4.0	Wild Salmon	3
Toro	4.0	Unagi	4
Salmon Belly	4.0	Amaebi	4.5
Hotate	4	Madai(red snapper)	4
Uni	4.3	Shima Aji(striped Jack)	5

Entrée to share

Teriyaki (chicken/ beef/ tofu)	19.9
Choice of topping(chicken, beef, tofu) with stir fried veggies with teriyaki sauce, steam rice	
Chicken Katsu with curry	19.9
Bread -bettered fried chicken with curry sauce, shredded cabbage, steam rice	
Salmon Teriyaki	21.9
Miso glazed grilled salmon with stir fried veggies with teriyaki sauce, steam rice	

Donburi (rice bowl)

Tuna (Salmon) Don (8pcs)		21.9
Spicy Tuna (Salmon) Don	 	17.9
Tuna & Salmon Don (8pcs)		21.9
Unagi Don (6pcs)		19.5
Chirash Don (10pc)		23.5
Tuna(salmon) poke bowl		15.9
Soy based marinated tuna / salmon with pickled daikon, beet, corn, avocado, cucumber		
Veggie poke bowl		14.9
Soy based marinated avocado/ wakame, shitake mushroom, inari, pickled veggies		
Salmon Zukke Don (7pcs)		19.9
Soy-marinated salmon sashimi over rice, topped with fresh wasabi and scallions		

Udon & Ramen (noodle)

Yaki udon * thick noodle * (beef, chicken, Tofu)	13.9
Soy based -Stir fried noodle with onion, mushroom, protein	
Udon (chicken / beef / tofu)	13.5
Thick noodle with soy-based broth, comes with onion, mushroom, cabbage	
Soyu / Donkotsu ramen (chicken / beef / tofu)	14.5
pork or soy(Vegan) —based broth with choice of topping	
Nagasaki champon in hot pot	16.5
Spicy seafood noodle soup serving in the boiling hot pot	
Aglio udon (salmon/ uni *seasonal)	19.5
Stir-fried udon noodles with garlic, oil, and chili flakes topping with choice of salmon or uni(seasonal)	

loku specialty roll

Crazy boy roll		9.9
spicy deep fried roll with avocado, crab meet,/ spicy mayo / teriyaki		
Crazy girl roll		10.5
deep fried roll with cream cheese,smoked salmon, avocado, crabmeat / sweet chili, sp mayo, teriyaki		
Crunch go-go roll		10.9
yam fries / 2prawn tempura / spicy mayo, sweet chili, teriyaki sauce / crispy onion flakes		
Crispy hot night roll		11.9
2prawn tempura, crabmeat, avocado / spicy tuna, crispy onion flakes on top / spicy mayo		
Kamikaze roll	 	11.9
Avocado, prawn tempura, unagi , spicy tuna / masago, spicy mayo, teriyaki		
Paradise roll		12.5
Mango, marinated tuna, cucumber, avocado, lettuce / sesame sauce, ponzu		
Oceans 11 roll		13.9
Tamago, avocado , cucumber / 11pcs of seafood on top or inside / ponzu, teriyaki sauce		
Dragon roll		13.9
Tamago, avocado, cucumber / unagi, green onion, masago / unagi sauce		
Umami Bluefin roll		14.9
Avocado, asparagus, tamago / soy sesame negi-bluefin tuna / minced onion		

Classic roll

Tuna roll		3.9	Salmon roll		3.9
Tamago roll		3.9	Prawn tempura roll		3.9
Negi hamachi roll		4.9	Negitoro roll		4.9
California roll		5.9	B.C. roll		5.9
Spicy tuna roll		7.5	Spicy salmon roll		7.5
Spicy chopped scallop roll		6.9	Salmon & avo roll		7.5
Beef teriyaki roll		6.9	Salmon & mango roll		7.5
Dynamite roll		6.9	Tuna & avo roll		7.5
Unagi roll		7.9	Chopped scallop roll		7.5
Deep fried California roll		8.5	Chicken teriyaki roll		7.5
Alaska roll		9.5	Philadelphia roll		8.5
House roll		10.5	Negi- bluefin roll		11.5










loku Aburi roll *smoky flavored roll

Beef tataki roll		12.9
2prawn tempura ,crabmeat ,avocado / seared beef, green onion on top / ponzu sauce		
Tuna tataki roll		12.9
2prawn tempura ,crabmeat ,avocado / seared tuna, green onion on top / ponzu sauce		
Magma roll		12.9
Crabmeat , avocado / masago, chopped scallop on top / spicy mayo, teriyaki		
Fire cracker roll		12.9
Crabmeat , avocado, cream cheese / masago, seared spicy tuna on top / spicy mayo, teriyaki		
Smoky pop-rainbow roll		13.9
tuna, salmon, ginger, asparagus /seared tobiko, masago on top / ponzu, spicy mayo		
Awesome roll		13.9
Avocado, crabmeat / seared salmon, masago, bonito flake,green onion/ spicy mayo, teriyaki sauce		
Mad for garlic roll		
Avocado, cucumber, smoky minced onion salmon / scallion, creamy onion sauce / galic chip		
Smoky sesame Bluefin roll		15.9
Avocado, asparagus, tamago / smoky marinated negi -bluefin tuna/ minced onion		

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 spicy  Vegan friendly  Gluten-free available









Roll for vegan

Cucumber roll		3.9	Asparagus roll		3.9
Sweet tofu roll		3.9	Avo & cucumber roll		6.5
Veggie roll		6.5	Spinach roll		6.9
Yam tempura roll		6.9	Avocado roll		7.5
Spring roll					8.5
Rice paper roll with avo, cucumber,beets, mushroom, greens, julienned radish and onion					
Lady mango roll					9.9
yam fries/ beet /avocado / chunky mango on top / ponzu					
Spicy Crispy tofu roll					10.9
Spicy deep fried tofu, picked asparagus, avocado					

Lunch Menu

12:00pm ~ 2:30pm

Combo & platter

Assorted nigiri combo		17.5
Tuna(salmon) roll / 7pcs of assorted nigiri		
Aburi Sushi roll combo		19.9
Choice of one aburi roll / 4pcs of assorted aburi nigiri		
Aburi nigiri collection		21.9
8pcs of assorted aburi nigiri		
Veggie combo	 	11.5
Veggie roll / avocado roll / cucumber roll		
Loku Sushi combo A		19.9
3pcs of aburi salmon oshi / 4pcs assorted nigiri / choice of classic roll		
Loku Sushi combo B		24.9
2 aburi tuna sashimi, 2 aburi salmon sashimi / 4pcs assorted nigiri / 3pcs of aburi salmon		
Loku Aburi combo C		24.9
2 choice of Aburi Sushi Taco, 4 choice of nigiri sushi		
Spicy combo	 	14.5
Spicy tuna sashimi / tuna roll / cucumber roll		
Platter A		15.5
salad / edamame / 3pcs of deep-fried cali, 3pcs of red dragon roll / 3pcs of aburi salmon oshi		
Platter B		15.5
salad / edamame / 3pcs of yam roll, 3pcs of avocado roll/ 3pcs of aburi avo oshi		
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Bento & Bowl

Teriyaki bento		12.9
Chicken or beef teriyaki , California roll , 1 choice of (gyoza / chicken karaage/ tako yaki) / rice / salad		
Veggie bento		12.9
Tofu teriyaki, avocado roll, 1 choice of (gyoza / chicken karaage/ tako yaki) / rice / salad		
Salmon bento		13.9
Salmon teriyaki, California roll, 1 choice of (gyoza / chicken karaage/ tako yaki) / rice / salad		
Sushi bento		17.9
Chicken or beef teriyaki / 2tuna, 2salmon sashimi, 3pcs of aburi salmon oshi/ rice / salad		
Curry and chicken katsu bento		14.9
Chicken katsu , Japanese curry and rice, salad, 1 choice of (gyoza / chicken karaage/ tako yaki)		
Aburi sushi bento		25.9
Chicken or beef teriyaki / 2pcs of aburi salmon and tuna sashimi, 3pcs of aburi salmon and scallop oshi / salad		
Teriyaki Bowl		12.9
Chicken or beef or tofu teriyaki / onion, mushroom, bean sprout / teriyaki sauce		



Beverage

Coke	2.95	Diet coke	2.95
Ginger ale	2.95	Juice (Orange, apple)	3.95
All natural Green Grape ade	5.95	All natural Grape Fruit ade	5.95
House made Strawberry ade	5.95		

liquor

★ Hot sake

Gekkeikan small (200ml)	9.95
Gekkeikan Large (350ml)	16.95
Gekkeikan warmer pot (500ml)	29.50

★ House Wine

House White wine (200ml)	8.50
House Red wine (200ml)	8.50

★ Bottle Wine

Moscato Rose - JACOB's CREEK 750ml	23.95
Rose - Peller Family Vineyards 750ml	19.95
Chardonnay - Sawmill Creek 750ml	22.95
Cabernet Sauvignon - Sawmill Creek 750ml	21.95
Cabernet Sauvignon - Casillero del Diablo 750ml	32.95

★ Cold Sake (bottle)

Hakutsuru draft sake (300ml)	16.95
Gekkeikan draft sake (300ml)	16.95
Hakutsuru junmai Ginjo sake (300ml)	19.95
Hakutsuru sayuri nigori sake (300ml)	22.95
Mio Sparkling sake (300ml)	22.95

★ Draft Beer

Sapporo - Pint (500ml)	8.50
Sapporo - Pitcher (1500ml)	21.50

Cocktail Made with all natural house made compote

Strawberry Sake driver (100ml sake, strawberry, tonic water, ice)	Glass 450ml	8.50	Pitcher 1.5L	25.50
Green Grape Sake driver (100ml sake, blueberry, tonic water, ice)	Glass 450ml	8.50	Pitcher 1.5L	25.50
Grape fruit Sake driver (100ml sake, blueberry, tonic water, ice)	Glass 450ml	8.50	Pitcher 1.5L	25.50
Earl grey Sake driver (100ml sake, earl grey, tonic water, ice) new	Glass 450ml	8.50	Pitcher 1.5L	25.50

Dessert

Korean pancake with homemade gelato	9.95
Crispy pancake topped with ice cream , traditional korean bean power.	
Homemade gelato (scoop)	3.95
Strawberry / earl grey	