

Yakko-Sushi- ACQUALIMA

APPETIZER

Sunomono	10.50
Conch, octopus, crab roll, cucumber, seaweed, vjnegalett	
Maguro Nuta	10.50
tuna , seaweed, scallion, sweet mustard miso	
Salmon Cucumber Wrap	16.00
cucumber skin rolled with salmon, crab meat, avocado, seaweed,	
Tuna Tataki	16.00
seared tuna w/ onion, scallion, kaiware, garlic ponzu	
Octopus or Conch Ceviche	14.00
onion, pepper, grape fruits, cilantro,	
Hamachi Jalapeño	19.00
slice hamachi, jalapeño pepper, cilantro, yuzu ponzu,	
Sockeye Salmon Carpaccio	19.00
caper, onion, parmesan cheese, lump fish caviar, EXV olive oil	
Scallop Tar Tar	17.00
raw scallops, avocado, salmon roe, black truffle oil,	
Shrimp Harumaki	11.50
shrimp, lettuce, avocado, pecan, wrap w/ rice paper, Dijon mustard sauce	
Chef's Pick 6	19.00
six kinds of bite size chef's special	

Rolls

Snow Crab California	10.00
crab meat, cucumber, avocado, and masago, sesame out	
Soft Shell Crab Roll	16.00
crispy fried soft shell crab, cucumber, lettuce, mayo, masago,	
Rainbow	16.00
crab, avocado, masago, variety of fish outside	
Unagi Top	16.00
tamago, cream cheese, avocado, eel on top	
Salmon Cream Cheese	14.00
cream cheese, scallions, avocado, and salmon outside	
Dragon Roll	13.00
shrimp tempura, lettuce, sp mayo, and avocado on top	
Lobster Roll	23.00
asparagus, sp mayo, and avocado, lump caviar on top	
Crunch Spicy Tuna	11.50
chopped spicy tuna, tempura flake, red and wasabi tobiko	
Vegetarian Rainbow	13.00
roast pepper, avocado, shiitake, kampy, gobo, asparagus,	
Battera Saba	15.00
traditional Osaka style sushi with marinated mackerel	

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Sashimi

Appetizer	21.50
tuna, salmon, Hamachi	
Moriawase	49.50
tuna, red salom, hamachi, snapper, ika, aji, tako	
Usuzukuri	18.00
very thin sliced sashmi dipping ponzu sauce	

Sushi

Yakko's Pick 7	19.50
tuna, salmon, white fish, shrimp, conch, aji,	
Yakko's Pick 11	33.00
tuna, salmon, red salmon, ma-dai, ika, tako, ikura, white fish, eel, shrimp, engawa,	
Chirashi	30.00
variety of fish, eel, shrimp. Crab, fish roe, on bed of rice	

Hand Roll

Spicy Tuna	5.50
Eel, Cucumber	6.50
Salmon Skin , scallions, kaiware,	5.50
Hamachi Scallions	6.75
Shrimp Asparagus	5.75
Ume, Shiso, Yamaimo	5.00
Natto, scallions , fermented soy bean	4.75

Nigiri by Piece

Tamago, Inari (tofu Skin)	3.00
Scottish Salmon, Yellow Jack	4.00
Mutton Snapper, Spanish Mackerel	
Saba, Masago,	
Big Eye Tuna, Sockeye salmon,	4.75
Striped Bass, Ika, Tako, Conch,	
Tobiko, Scallops, Hokki Clam,	
Hirame, Engawa, Japanese Aji,	
Sweet Shrimp,	6.00
Shrimp, Unagi, Anago,	5.00
Hamachi, Kampachi, Ma-Dai,	
Ikura, King Crab,	
Sweet Shrimp,	6.00
Uni, Big Eye Toro	7.00
Blue Fin Tuna	M/P
Blue Fin Toro	M/P

AARIA LOUNGE

3:00PM TO 10:00PM

AARIA SIGNATURE DISHES

SESAME AHI TUNA — 13

PICKLED GINGER, WAKAME SALAD, CRISPY WONTON AND PONSU TERIYAKE GLAZE

SEARED HUDSON VALLEY FOIE GRAS — 15

TOASTED MULTIGRAIN BREAD, SEASONAL CHUTNEY AND PARMESAN CRISP

ROAST FRESH SEA SCALLOPS — 14

LEMONGRASS BROTH, BABY ARUGULA AND SHAVED BASIL SALAD

FLORIDA VEGETABLE TARTAR — 10

ZUCCHINI SHOT AND HOME MADE CROUTON

FRESHLY BAKED FLAT BREAD

BLACK & WHITE — 14

FRESH MOZZARELLA, BLACK TRUFFLED PECORINO AND WHITE TRUFFLE OIL

MARKET PLACE — 15

FRESH TOMATO, PROSCIUTTO DI PARMA, ARUGULA AND PARMESAN

AARIA SPECIAL — 15

GRILLED EGGPLANT, SAUSAGE, GREEN PEPPERS, MUSHROOMS EXTRA CHEESE AND TOMATO

SNOW WHITE — 16

SHAVED PARMESAN, MOZZARELLA, ROMANO AND GOAT CHEESE WITH FRESHLY GRILLED MARINATED CHICKEN

IL MULINO TAPAS SELECTIONS

SMALL PLATES

SEAFOOD SALAD — 12

ASSORTED MARINATED SHRIMP, CALAMARI, CLAMS, SCALLOPS & MUSSELS SERVED IN FRESH LEMON & EXTRA VIRGIN OLIVE OIL

ARANCINI WITH MARINARA DIPPING SAUCE — 9

ITALIAN RICE BALLS

MEATBALLS WITH RICOTTA — 12

TRADITIONAL ITALIAN MEATBALLS STUFFED WITH RICOTTA SERVED IN TOMATO SAUCE AND TOPPED PARMESAN CHEESE (BEEF, VEAL AND PORK)

SAUTÉED JUMBO SHRIMP — 14

SERVED OVER CANNELLONI BEANS

SALMON CROQUETTES — 11

SERVED ON A BED OF ARUGULA WITH SPICY TARTER SAUCE

LARGER PORTIONS

TUSCAN BURGER — 17

ALL BEEF BURGER TOPPED WITH TOMATOES, FONTINA CHEESE SERVED WITH FRIES

MISTI PLATTER — 15

PROSCIUTTO, MORTADELLA, SOPRESSATA, PARMIGGIANO REGGIANO, ROASTED RED PEPPERS, CHERRY VINEGAR PEPPERS, SUN DRIED TOMATOES, OLIVES & FRESH BUFFALO MOZZARELLA

DESSERTS

SORBET — 14

LEMON, PEACH, ORANGE, COCONUT, EACH FLAVOR SERVED IN ITS OWN NATURAL FRUIT

TIRAMISU — 13

LADY FINGERS INFUSED WITH ESPRESSO AND COFFEE LIQUOR, LAYERED WITH MASCARPONE CREAM AND TOPPED WITH CHOCOLATE SHAVINGS, MADE FRESHLY DAILY

ITALIAN CHEESECAKE — 15

HOMEMADE ITALIAN STYLE MADE WITH RICOTTA CHEESE SERVED WITH WHIPPED CREAM, ZABAGLIONE AND SEASONAL BERRIES

FLOURLESS CHOCOLATE CAKE — 13

HOMEMADE FLOURLESS CHOCOLATE CAKE SERVED WITH WHIPPED CREAM, ZABAGLIONE AND SEASONAL BERRIES