



COCKTAILS

18

Toki Highball Toki Whisky, Club Soda, Lime	Honey Deuce Haku Vodka, Lemonade, Raspberry	Heat of the Moment Iichiko, Lime Juice, Agave Syrup, Strawberry Puree
Toki Old Fashioned Toki Whisky, Bitters, Luxaardo Cherry	Sukai Sunset Tito's Vodka, Pineapple Juice, Lime Juice, Grenadine	Japanese Slipper Midori, Haku Vodka, Cointreau, Lime Juice
Roku G&T Roku Gin, Tonic	Sochu Melon Sochu, Midori Melon Liquor, Lemon Juice	Lychee & Cherry Martini Haku Vodka, Lychee, Grenadine
Haku Martini Haku Vodka, Vermouth	Fruit Smash Muddled Seasonal Fruit, Haku Vodka, Lime Juice, Simple Syrup	Japanese Watermelon Fix Roku Gin, Lemon Juice, Simple Syrup, Watermelon Chunks
Sake Cocktail Mio Sake, Roku Gin, Grapefruit, Club Soda	White Lotus Rasoberry Vodka, Peach Schnapps, Sour Mix	
Tokyo Tea Vodka, Gin, Rum, Sweet & Sour Midori	Shiso Lovely Sochu, Agave Syrup, Yuzu Juice, Shiso Leaf	

JAPANESE LIQUORS

Toki Whisky	15	Hakushu Whisky Single Malt 18 Year	140
Suntory AO Whisky	46	Hakushu Whisky Single Malt Peated 18 Year	300
Hibiki Harmony Whisky	17	Yamazaki 'Distiller's Reserve' Single Malt Whisky	26
Hibiki Japanese Whisky 21 Year	170	Legent Yamazaki Whisky	46
Nikka Coffey Grain Whisky	15	Yamazaki Whisky Golden Promise Single Malt	80
Nikka Coffey Malt Whisky	15	18 Year 2024 Tsukuraike Edition	
Nikka Whisky From The Barrel	17	Yamazaki Whisky Islay Peated	80
Tenjaku Pure Malt Whisky	15	18 Year Tsukuraike Edition	
Kikori The Woodsman Whiskey	14	Yamazaki Whisky Single Malt Suntory 18 Year	140
Suntory Hakushu Whisky	57	Suntory Yamazaki Whisky	180
		Yamazaki Whisky Mizunara 18 Year Tsukuraike Edition	300

SAKE

Short/Tall

BEER

Short **9** Tall **18**

Gekkeikan Hot Sake	11 17	Asahi
Gekkeikan Nigori 300m	13	Kirin Ichiban
Hana 375ml - Yuzu, Fuji Apple 375ml	19	Sapporo
Yuki Nigori 375ml - Lychee, Mango, Strawberry, White Peach	22	
Gekkeikan Suzuku Jumai 300ml	26	
Gekkeikan Horin 300ml	31	
Gekkeikan Black & Gold 750ml	41	
Sho Chiku Bai Mio Sparkling 300ml	14 64	

An 18% gratuity will be charged for parties of 6 or more.
Split plates are subject to a \$27 charge. Split checks are limited to 4 splits per reservation.

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Maximum 3 drink, per person, per hour.



APPETIZERS

Spicy Fried Tofu Yuzu Aioli, Shichimi, Sweet Soy	13	Shrimp Ceviche Shot Cocktail Shrimp, Yuzu Ponzu	6.5	Tuna Poke Nachos Marinated Raw Tuna, Crispy Wonton, Avocado, Jalapeños, Mustard Soy, Spicy Mayo	18
Edamame Salted/Spicy	8/10	•Hamachi Jalapeño Hamachi Sashimi topped with Jalapeño, Ponzu Sauce, Micro Cilantro	20	Baked Green Mussels Spicy Mayo, Sweet Soy	16
Grilled Hamachi Collar Marinated Chili, Soy	17	Octopus Ball Octopus, Crab Cake, Panko	16	Bao Bun Soft Shell Crab or Chicken Katsu	17
Seaweed Salad Seaweed, Romaine Lettuce	10	Gyoza Served Crispy, Chili Soy Sauce	17	Popcorn Shrimp Honey Chili	17
Seafood Sunomono Cucumber Salad With Octopus, Shrimp, and Crab	18	Fried Calamari Chili Aioli, Lemon	17	Shishito Pepper Sea Salt, Bonito Flakes	10
		Vegetable Tempura 9PCS. Seasonal Vegetables	13		

CRISPY RICE

Spicy Tuna Yuzu Aioli, Microgreens, 6PCS.	18
A5 Wagyu Onion Jam, Aji Amarillo, 6PCS.	25
Avocado Yuzu Avocado Yuzu Aioli, Red Onion, Lime, 6PCS.	14

NIGIRI & MAKI Nigiri 2PCS.

•Maguro Tuna	11	Ebi Shrimp	10	•Shime Saba Mackerel	10
•Sake Salmon	11	Homemade Tamago Sweet Egg Omelette	9	•A5 Wagyu (3PCS.) Truffle Zest, Truffle Soy, Chive	36
•Hamachi Yellowtail	13	•Ika Squid	10	•Aburi Sake Torched Salmon, Ponzu Sauce	13
•Hotate Hokkaido Scallops	14	•Tako Octopus	11	Trout Roe Smoked	13
Unagi Fresh Water Eel	11	•Masago Smelt Roe	10	Kani Blue Crab	14

HOUSE ROLLS Cut Or Hand Rolls

California Roll Crab Mix, Avocado, Cucumber	12	Shrimp Tempura Avocado, Cucumber, Soy Glaze	14
Eel Avocado Cucumber, Eel, Avocado, Eel Sauce	12	•Diablo Roll Spicy Tuna, Avocado Topped With Tuna, Diablo Sauce	21
•Tekka Maki Tuna Roll	11	•Rainbow Roll Spicy Tuna Roll Topped With Tuna, Salmon, Hamachi, Smokey Jalapeño Aioli, Spicy Mayo	21
•Negi Hamachi Scallion, Yellowtail	12	Vegetable Roll Avocado, Cucumber	11
•Spicy Tuna Avocado, Spicy Mayo, Eel Sauce, Cucumber	13	Tiger Roll Shrimp Tempura, Crab Topped With Ebi, Avocado	19
Soft Shell Crab Spicy Mayo, Cucumber	19	Dragon Roll Crab, Cucumber, Avocado Topped With BBQ Eel	20
Philly Roll Salmon, Cream Cheese	13		

SPECIAL ROLLS

Lobster Roll Cucumber, Spicy Crab, Lobster Tempura Topped With Avocado, Cut Roll, And 2PCS. Hand Roll	33	•Candy Cane Spicy Crab Filling, Avocado, Layered With Ahi Tuna, And Hamachi Sashimi	26
•Volcano California Roll Topped With Torched Salmon, Smoked Trout Roe	23	Scallop Dynamite Shrimp Tempura, Avocado, Baked Scallops	30
•Pink Lotus Crab, Hamachi, Lemon Zest, Ponzu	20	Surf & Turf Wagyu, Spicy Crab, Cucumber, Shrimp Salad	24
•Rancheria Spicy Crab Filling With Torched Prime New York Strip, Soy Garlic Sauce	22	Sunset Shrimp Tempura, Salmon, Spicy Tuna, Aji Amarillo Sauce, Chips, Salmon Poke	28
•Theresa Roll Deep Fried, Spicy Tuna, Shrimp, Avocado, Spicy Mayo, Soy Glaze	17	XXX Roll Fried Soft Shell Crab, Spicy Crab, Albacore Tataki, Garlic Ponzu	30

SPECIAL COMBOS

•Sashimi Dinner Chef's Choice 15PCS. Sashimi	46	Poke Bowl Crab Mix, Wakame Salad, Soy-Marinated Tuna/Salmon	35
•Sushi Sashimi Deluxe 10PCS. Nigiri, 9PCS. Sashimi	56	Sushi Dinner Tuna Roll, Chef's Choice 7PCS. Nigiri	40
Unagi-Don BBQ Eel, Sweet Omelette, Rice	36		

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•Raw or Undercooked Items



TEPPANYAKI

Served With Soup, Salad, Hibachi Vegetables, Choice Of Steamed Or Bacon Fried Rice, Mochi

ENTREE

Habachi Chicken	35	New York Strip	45	Salmon	43	Twin Lobster Tail	72
		1855		Akarora King		Main Lobster	
Spicy Chicken	37	Filet Mignon	57	Sea Bass	53	Jumbo Scallops	52
		1855		Chilean		Dry Scallops	
Teriyaki Chicken	36	Sukiyaki Beef	45	Jumbo Shrimp	49		
		Mushroom, Green Onion		8PCS.			
Vegetable Tofu	28						

ADD-ON

Cold Water Lobster Tail	27	New York Strip	22	Hibachi Vegetables	10
Jumbo Scallops	28	Salmon Steak	19	Bacon Fried Rice	9
Chilean Sea Bass	29	Filet Mignon	31		
Jumbo Shrimp	25	Chicken	15		

COMBO SPECIALS

Served With Soup, Salad, Hibachi Vegetables, Choice Of Steamed Or Bacon Fried Rice, Mochi

Chicken & Shrimp	42	Sukai Trio	59
Chicken, 3PCS. Shrimp		Chicken, 7OZ. New York Strip, 2PCS. Jumbo Shrimp	
New York Strip & Shrimp	54	Seafood Combo	65
7OZ. New York Strip, 3PCS. Shrimp		Shrimp, Dry Scallops, Chilean Sea Bass	
New York Strip & Chicken	52	New York Strip & Lobster Tail	70
7OZ. New York Strip, Chicken		7OZ. New York Strip, And Lobster Tail	
Filet & Chicken	62	Filet & Scallops	68
7OZ. Filet, Chicken		7OZ. Filet, Dry Scallop	
Filet & Shrimp	65		
7OZ. Filet, 3PCS. Shrimp			

A5 WAGYU

A5 Wagyu is known for tenderness, full body flavor and well balance marbling throughout the muscle. Our highest quality New York Strip is from the pristine island of Kagoshima, Japan.



Proudly Featuring A5 Wagyu From Japan.

New York Strip 37 per OZ.
4OZ. min.
Served with Soup, Salad, Seasonal Vegetables, Bacon Fried Rice, Truffle Zest, Truffle Soy, Hot And Spicy Garlic Soy

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sukai

TEPPANYAKI GRILL

FROM THE WOK

Served With Soup Or Salad And White Rice

Wok Seared Filet Mignon Onions, Asparagus, Black Peppercorn Garlic Sauce	45	Lobster Tail & Jumbo Shrimp Shitake Mushrooms, Ginger Soy Glaze	55	Spicy & Crispy Chicken Crispy Fried Chicken, Spicy Teriyaki	30
Salt & Pepper Shrimp Crispy Fried Shrimp, Garlic, Chili, Lemon	28	Lobster Tempura Cold Water Lobster Tail Tempura, Lemon, Chili Aioli	45	Japanese Beef Curry Choice of Chicken Katsu, Vegetables, Or Grilled Shrimp (\$5 extra)	28

BENTOS

Served With Soup, Salad, Half A California Roll, 3PCS. Gyoza

Hibachi Bento Choice Of Chicken, Salmon, Or Steak	26/29/33	Sashimi Bento Chef's Choice 12PCS. Sashimi	40
Chilean Sea Bass Bento Hajikami Ginger	39	Chicken Katsu Bento Katsu Dipping Sauce	28
Filet & Shrimp Katsu Bento Katsu Dipping Sauce	42	Sukiyaki Beef Bento Sliced New York Strip, Sukiyaki Sauce	33
Shrimp Tempura & Vegetables Tentsuyu	31		

SIDES

Miso Soup	6	Garden Salad	10	Bacon Fried Rice	9
White Rice Bowl	5	Seaweed Salad	9	Cucumber Sunomono	10

NOODLES & SOUPS

Nabeyaki-Udon Noodle Soup Shrimp Tempura, Fish Cake, Green Onions, Seaweed	17	Beef Yaki Udon Stir Fried Udon Noodles, Seasonal Vegetables, Yakisoba Sauce	33
Spicy Seafood Soup Salmon, Seabass, Calamari, Shrimp, Mushrooms In Clear Dashi Broth	18	Lobster & Shrimp Yaki Udon Stir Fried Udon Noodles, Seasonal Vegetables, Dashi Soy Sauce	42
Vegetable & Tofu Yaki Udon Stir Fried Udon Noodles, Seasonal Vegetables, Yakisoba Sauce	24		

DESSERTS

Vanilla Rainbow Cake	8	Black & White Cake	8
Strawberry Matcha Mousse Cake	8	Mochi Ice Cream	8
Cheesecake	8	Red Bean or Matcha Ice Cream	8

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