



sukai

TEPPANYAKI GRILL

LOUNGE MENU

BITES

Edamame Sea Salt/Spicy	8/10	Popcorn Shrimp Ginger, Sweet Chili	18
Fried Calamari Chili Aioli	17	*Hamachi Jalapeno Hamachi Sashimi, Ponzu, Jalapeno, Micro Cilantro	21

SHOTS

Shrimp Ceviche Shot Shrimp Cocktail, Dashi Ponzu, Yuzu, Red Onion, Masago, Arare Rice	6.5
*Hamachi Ceviche Shot Hamachi Sashimi, Dashi Ponzu, Red Onion, Masago, Arare Rice	6.5

SPECIALS

*Crispy Rice Spicy Tuna Crispy Rice, Spicy Tuna Mix, Micro Cilantros, Yuzu Aioli	18	Wagyu Sliders Grilled and Smashed A5 Wagyu, Toasted Buns, Crispy Onions	25
*Tuna Poke Nachos Marinated Raw Tuna, Crispy Wonton, Avocado, Jalapeno, Mustard Soy, Spicy Mayo	18	King Crab Hibachi Steamed King Crab, Butter Ponzu, Char Lemon	28

SUSHI ROLLS

Surf & Turf Roll Wagyu, Spicy Crab, Cucumber, Shrimp Salad	24
*Cucumber Lollipop Tuna, Salmon, Hamachi, Spicy Tuna, Ebi Shrimp, Yuzu Kosho Sauce	25
Scallop Dynamite Roll Shrimp Tempura, Avocado, Baked Scallops	30

SUSHI TACOS

*Sushi Taco Choice of 2pc. Garlic Tuna, Lemon Salmon or Negi Hamachi	12
A5 Wagyu Sushi Taco 2pc. Grilled A5 Wagyu, Blue Crab, Avocado, Wasabi Aioli	18

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

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. In case you have any significant food allergies, kindly inform your server as menu items may contain or come in contact with Milk, Eggs, Fish (such as Bass, Flounder, Cod), Crustacean shellfish (such as crab, lobster, shrimp), Tree nuts (such as almonds, walnuts, pecans), Peanuts, Wheat, and Soybeans. Menu item availability is on a rotating basis and subject to change.

*Raw or Undercooked Items



COCKTAILS

18

Toki Highball

Toki Whisky, Club Soda, Lime

Toki Old Fashioned

Toki Whisky, Bitters, Luxardo Cherry

Roku G&T

Roku Gin, Tonic

Haku Martini

Haku Vodka, Vermouth

Sake Cocktail

Mio Sake, Roku Gin, Grapefruit, Club Soda

Tokyo Tea

Vodka, Gin, Rum, Sweet & Sour, Midori

Heat of the Moment

Ichiko, Lime Juice, Agave Syrup, Strawberry Puree

Japanese Watermelon Fix

Roku Gin, Lemon Juice, Simple Syrup, Watermelon Chunks

Honey Deuce

Haku Vodka, Lemonade, Chambord

Sukai Sunset

Haku Vodka, Pineapple Juice, Lime Juice, Grenadine

Fruit Smash

Muddled Seasonal Fruit, Haku Vodka, Lime Juice, Simple Syrup

White Lotus

Rasberry Vodka, Peach Schnapps, Sour Mix, Sprite, Raspberry

Lychee & Cherry Martini

Haku Vodka, Lychee, Grenadine

Pink Panda

Hauk, Strawberry Puree, Fresh Lemon, Simple Syrup

Wasabi Heatwave

Wasabi-inspired Bloody Mary

Samurai Sour

Toki, Lemon Juice, Simple Syrup, Egg White, Red Wine Float

JAPANESE LIQUORS

Toki Whisky	15	Hakushu Whisky Single Malt 18 Year	140
AO Whisky	46	Hakushu Whisky Single Malt Peated Tsukuraike Edition	300
Hibiki Harmony Whisky	17	Yamazaki 'Distiller's Reserve' Single Malt Whisky	26
Hibiki Harmony Whisky 21 Year	170	Legent Yamazaki Whisky	46
Nikka Coffey Grain Whisky	15	Yamazaki Whisky Golden Promise Single Malt 2024 Tsukuraike Edition	80
Nikka Coffey Malt Whisky	15	Yamazaki Whisky Islay Peated Tsukuraike Edition	80
Nikka Whisky From The Barrel	17	Yamazaki Whisky Single Malt Suntory 18 Year	140
Tenjaku Pure Malt Whisky	15	Suntory Yamazaki Whisky	180
Kikori The Woodsman Whiskey	14	Yamazaki Whisky Mizunara Tsukuraike Edition	300
Hakushu Whisky 12 Year	57	Ichiko Shochu	14
Roku Gin	12	Ichiko Satien	14
Haku Vodka	12		

SAKE

Short/Tall

Gekkeikan Hot Sake	11	17
Gekkeikan Nigori 300ml		13
Hana 375ml - Fuji Apple, White Peach, Yuzu		19
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		46
Tyku 720ml	White 25	Red Flower 30
		Black 35

JAPANESE BEER

Short/Tall

Asahi	10	18
Kirin Ichiban	10	18
Sapporo	10	18
Heineken 0.0 Non Alcoholic		

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Maximum 3 drink, per person, per hour.