

sukai

TEPPANYAKI GRILL

LOUNGE MENU

BITES

Edamame Sea Salt/Spicy	7	Fried Calamari Chili Aioli	17
Popcorn Shrimp Ginger Sweet Chili	18	*Hamachi Jalapeño Hamachi Sashimi, Jalapeño, Cilantro, Ponzu	21
Tokyo Fried Chicken Ginger Soy Marinated Chicken, Crispy Fried	18	Seafood Ceviche Shrimp, Octopus, Crab, Amazu-Ponzu, Cucumber, Red Onion	28

SHOTS

Shrimp Yuzu Ponzu Cocktail Shrimp, Red Onion, Yuzu Ponzu	7
*Hamachi Bloody Mary Hamachi, Jalapeño, Celery, Tomato Ponzu	7

SPECIALS

*Crispy Rice Tuna 6pcs. Spicy Tuna, Yuzu Aioli, Micro Greens	18	Grilled Seabass Tostadas Avocado, Cabbage, Jalapeño, Red Onion, Chili Aioli	18
*Tuna Poke Nachos Tuna Poke, Crispy Wonton, Avocado, Jalapeño, Spicy Mayo	18	Cheese Burger Sushi Roll Grand Wagyu, American Cheese, Lettuce, Soy Wrap	25

A5 WAGYU

A5 Wagyu Nigari Sushi 3pcs. Truffle Soy, Green Onion	36	A5 Wagyu Sushi Taco 2pcs. Grilled A5 Wagyu, Blue Crab, Yuzu Aioli	20
Crispy rice A5 Wagyu 6pcs. Onion Jam, Creamy Aji Amarillo	25	Wagyu Sliders 3pcs. Grilled And Smashed Wagyu, American Cheese, Grilled Onion	25

HAND ROLLS (1pc.)

*Hamachi Negi Yuzu Aioli, Green Onion	7
*Lemon Salmon Lemon, Red Onion, Ponzu	7
*Garlic Tuna Garlic Soy, Garlic Chips, Micro Greens	7
Five Kind Of Vegetable Asparagus, Cucumber, Avocado, Gobo, Red Onion, Yuzu Aioli	7

SUKAI SPECIAL ROLLS

*Red Dragon Roll Shrimp Tempura, Spicy Crab, Cucumber, Topped with Tuna, Avocado Wasabi Aioli	28	Surf & Turf BBQ Wagyu, Spicy Crab, Topped With Shrimp Salad	24
*Sunset Roll Shrimp Tempura, Salmon, Spicy Tuna, Chips, Salmon Poke	28	Scallop Dynamite Shrimp Tempura, Avocado, Topped With Baked Scallop	30
Jackpot Roll Deep Fried, Spicy Tuna, Cream Cheese, Topped With Lobster Salad	35		

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 Purée

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

Raspberry Vodka, Peach Schnapps, Sour Mix, Sprite

Lychee & Cherry Martini

Haku Vodka, Lychee, Grenadine

Pink Panda

Haku, Strawberry Purée, 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

BEER

Short 9 Tall 18 Michelada +3

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

Asahi	•Modelo
Kirin Ichiban	•Ultra Light
Sapporo	•Coors Light
•805	•Heineken
•Corona	•Heineken 0.0 Non Alcoholic
•Corona Light	•Lagunitas IPA
•Pacifico	•Bud Light

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*Only available in Short. Maximum 3 alcoholic drinks, per person, per hour.