

# sukai

TEPPANYAKI GRILL

## 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

Rasoberry 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

## 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			
Tyku 720ml	White	Red Flower	Black
	25	30	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

An 18% gratuity will be charged for parties of 6 or more.

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

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## APPETIZERS

<b>Spicy Fried Tofu</b> Yuzu Aioli, Shichimi, Sweet Soy	13	<b>Shrimp Ceviche Shot</b> Cocktail Shrimp, Yuzu Ponzu	6.5
<b>Edamame</b> Salted/Spicy	8/10	<b>Hamachi Jalapeño</b> Hamachi Sashimi topped with Jalapeño, Ponzu Sauce, Micro Cilantro	20
<b>Grilled Hamachi Collar</b> Marinated Chili, Soy	17	<b>Octopus Ball</b> Octopus, Crab Cake, Panko	16
<b>Seaweed Salad</b> Seaweed, Romaine Lettuce	10	<b>Gyoza</b> Served Crispy, Chili Soy Sauce	17
<b>Seafood Sunomono</b> Cucumber Salad With Octopus, Shrimp, and Crab	18	<b>Fried Calamari</b> Chili Aioli, Lemon	17
		<b>Vegetable Tempura</b> 9PCS. Seasonal Vegetables	13

## CRISPY RICE

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

## NIGIRI & MAKI Nigiri 2PCS.

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

## HOUSE ROLLS Cut Or Hand Rolls

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

## SPECIAL ROLLS

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

## SPECIAL COMBOS

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

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## TEPPANYAKI

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

### ENTREE

Habachi Chicken	35	New York Strip 1855	45	Salmon Akarora King	43	Twin Lobster Tail Main Lobster	72
Spicy Chicken	37	Filet Mignon 1855	57	Sea Bass Chilean	53	Jumbo Scallops Dry Scallops	52
Teriyaki Chicken	36	Sukiyaki Beef Mushroom, Green Onion	45	Jumbo Shrimp 8PCS.	49		
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 Chicken, 3PCS. Shrimp	42	Sukai Trio Chicken, 7OZ. New York Strip, 2PCS. Jumbo Shrimp	59
New York Strip & Shrimp 7OZ. New York Strip, 3PCS. Shrimp	54	Seafood Combo Shrimp, Dry Scallops, Chilean Sea Bass	65
New York Strip & Chicken 7OZ. New York Strip, Chicken	52	New York Strip & Lobster Tail 7OZ. New York Strip, And Lobster Tail	70
Filet & Chicken 7OZ. Filet, Chicken	62	Filet & Scallops 7OZ. Filet, Dry Scallop	68
Filet & Shrimp 7OZ. Filet, 3PCS. Shrimp	65		

## 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.



**KAGOSHIMA  
WAGYU**

Proudly Featuring A5  
Wagyu From Japan.

**New York Strip**  
4OZ. min.

**37** per OZ.

Served with Soup, Salad,  
Seasonal Vegetables, Bacon  
Fried Rice, Truffle Zest, Truffle  
Soy, Hot And Spicy Garlic Soy

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## FROM THE WOK

Served With Soup Or Salad And White Rice

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

## BENTOS

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

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

## SIDES

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

## NOODLES & SOUPS

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

## DESSERTS

<b>Vanilla Rainbow Cake</b> 8	<b>Black &amp; White Cake</b> 8
<b>Strawberry Matcha Mousse Cake</b> 8	<b>Mochi Ice Cream</b> 8
<b>Cheesecake</b> 8	<b>Red Bean or Matcha Ice Cream</b> 8

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