

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 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

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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TEPPANYAKI GRILL

APPETIZERS

Spicy Fried Tofu Yuzu Aioli, Shichimi, Sweet Soy	13	Shrimp Ceviche Shot Cocktail Shrimp, Yuzu Ponzu	6.5
Edamame Salted/Spicy	8/10	Hamachi Jalapeño Hamachi Sashimi topped with Jalapeño, Ponzu Sauce, Micro Cilantro	20
Grilled Hamachi Collar Marinated Chili, Soy	17	Octopus Ball Octopus, Crab Cake, Panko	16
Seaweed Salad Seaweed, Romaine Lettuce	10	Gyoza Served Crispy, Chili Soy Sauce	17
Seafood Sunomono Cucumber Salad With Octopus, Shrimp, and Crab	18	Fried Calamari Chili Aioli, Lemon	17
		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	Diablo Roll Spicy Tuna, Avocado Topped With Tuna, Diablo Sauce	21
Eel Avocado Cucumber, Eel, Avocado, Eel Sauce	12	Rainbow Roll Spicy Tuna Roll Topped With Tuna, Salmon, Hamachi, Smokey Jalapeño Aioli, Spicy Mayo	21
Tekka Maki Tuna Roll	11	Vegetable Roll Avocado, Cucumber	11
Negi Hamachi Scallion, Yellowtail	12	Tiger Roll Shrimp Tempura, Crab Topped With Ebi, Avocado	19
Spicy Tuna Cucumber	13	Dragon Roll Crab, Cucumber, Avocado Topped With BBQ Eel	20
Soft Shell Crab Spicy Mayo, Cucumber	19		
Philly Roll Salmon, Cream Cheese	13		
Shrimp Tempura Crab, Avocado, Cucumber, Soy Glaze	14		

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 Mix, Hamachi, Ponzu, Avocado, Trout Roe	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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Split plates are subject to a \$27 charge. Split checks are limited to 4 splits per reservation.

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*Raw or Undercooked Items

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TEPPANYAKI GRILL

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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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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