



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 Yuzu Ponzu Hamachi, Jalapeño, Red Onion, Yuzu Ponzu	7
*Rainbow Jalapeño Assorted Sashimi, Jalapeño, Yuzu Aioli, Citrus Amazu-Ponzu	24

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
*Spicy Salmon Avocado Lemon, Red Onion, Spicy Mayo	7
*Garlic Tuna Garlic Soy, Garlic Chips, Micro Greens	7
Vegetables Cucumber, Avocado, Gobo, 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	Rancheria Roll Spicy Crab Filling With Torched Prime NY Strip, Soy Garlic Sauce	22

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	Heat of the Moment Iichiko, Lime Juice, Agave Syrup, Strawberry Purée	White Lotus Raspberry Vodka, Peach Schnapps, Sour Mix, Sprite
Toki Old Fashioned Toki Whisky, Bitters, Luxardo Cherry	Japanese Watermelon Fix Roku Gin, Lemon Juice, Simple Syrup, Watermelon Chunks	Lychee & Cherry Martini Haku Vodka, Lychee, Grenadine
Cherry Blossom Spritz Sake, St. Germaine, Prosecco, Grenadine	Honey Deuce Haku Vodka, Lemonade, Chambord	Pink Panda Haku, Strawberry Purée, Fresh Lemon, Simple Syrup
Tokyo Mule Haku Vodka, Yuzu, Ginger Beer	Sukai Sunset Haku Vodka, Pineapple Juice, Lime Juice, Grenadine	Wasabi Heatwave Wasabi-Inspired Bloody Mary
Yuzu G&T Roku Gin, Yuzu, Tonic	Cucumber Yuzu Margarita Tequila, Yuzu, Cointreau, Simple, Fresh cucumber	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	80
Nikka Coffey Malt Whisky	15	2024 Tsukuraike Edition	
Nikka Whisky From The Barrel	17	Yamazaki Whisky Islay Peated Tsukuraike Edition	80
Tenjaku Pure Malt Whisky	15	Yamazaki Whisky Single Malt Suntory 18 Year	140
Kikori The Woodsman Whiskey	14	Suntory Yamazaki Whisky	180
Hakushu Whisky 12 Year	57	Yamazaki Whisky Mizunara Tsukuraike Edition	300
Roku Gin	12	Iichiko Shochu	14
Haku Vodka	12	Iichiko Satien	14

SAKE

Short/Tall

BEER

Short **9** Tall **18** Michelada **+3**

Gekkeikan Hot Sake	11	17	Asahi	Modelo
Gekkeikan Nigori 300m		13	Kirin Ichiban	Ultra Light
Hana 375ml - Fuji Apple, White Peach, Yuzu		19	Sapporo	Coors Light
Yuki Nigori 375ml - Lychee, Mango, Strawberry, White Peach		22	805	Heineken
Gekkeikan Suzuku Jumai 300ml		26	Corona	Heineken 0.0 Non Alcoholic
Gekkeikan Horin 300ml		31	Corona Light	Lagunitas IPA
Gekkeikan Black & Gold 750ml		41	Pacifico	Bud Light
Sho Chiku Bai Mio Sparkling 300ml		46		
Tyku 720ml	White 25	Red Flower 30		
		Black 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.

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