



sukai

TEPPANYAKI GRILL

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
Tokyo Tea Vodka, Gin, Rum, Midori, Sour mix		

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	Iichiko Shochu	14
Roku Gin	12	Iichiko Satien	14
Haku Vodka	12		

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		

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

SUKAI_MENU_RV082826



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TEPPANYAKI GRILL

APPETIZERS

Spicy Fried Tofu Yuzu Aioli, Shichimi, Sweet Soy	13
Edamame Salted/Spicy	8/10
Grilled Hamachi Collar Marinated Chili, Soy	17
Seaweed Salad Seaweed, Romaine Lettuce	10
Seafood Sunomono Cucumber Salad With Octopus, Shrimp, and Crab	18

Shrimp Ceviche Shot Cocktail Shrimp, Yuzu Ponzu	6.5
*Hamachi Jalapeño Hamachi Sashimi topped with Jalapeño, Ponzu Sauce, Micro Cilantro	20
Octopus Ball Octopus, Crab Cake, Panko	16
Gyoza Served Crispy, Chili Soy Sauce	17
Fried Calamari Chili Aioli, Lemon	17
Vegetable Tempura 9PCS. Seasonal Vegetables	13

Tuna Poke Nachos Marinated Raw Tuna, Crispy Wonton, Avocado, Jalapeños, Mustard Soy, Spicy Mayo	18
Baked Green Mussels Spicy Mayo, Sweet Soy	16
Bao Bun Soft Shell Crab or Chicken Katsu	17
Popcorn Shrimp Honey Chili	17
Shishito Pepper Sea Salt, Bonito Flakes	10

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
*Sake Salmon	11
*Hamachi Yellowtail	13
*Hotate Hokkaido Scallops	14
Unagi Fresh Water Eel	11

Ebi Shrimp	10
Homemade Tamago Sweet Egg Omelette	9
*Ika Squid	10
*Tako Octopus	11
*Masago Smelt Roe	10

*Shime Saba Mackerel	10
*A5 Wagyu (3PCS.) Truffle Zest, Truffle Soy, Chive	36
*Aburi Sake Torched Salmon, Ponzu Sauce	13
Trout Roe Smoked	13
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
*Sushi Sashimi Deluxe 10PCS. Nigiri, 9PCS. Sashimi	56
Unagi-Don BBQ Eel, Sweet Omelette, Rice	36

Poke Bowl Crab Mix, Wakame Salad, Soy-Marinated Tuna/Salmon	35
Sushi Dinner Tuna Roll, Chef's Choice 7PCS. Nigiri	40

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*Raw or Undercooked Items



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.



Proudly Featuring A5 Wagyu From Japan.

New York Strip 37 per OZ.
4OZ. min.

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

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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