

The background features a dynamic, abstract pattern of golden-yellow dots and thin lines that flow and swirl across the dark grey background, creating a sense of movement and depth. The pattern is most concentrated in the upper and lower portions of the frame, framing the central text.

sukai

TEPPANYAKI GRILL

Appetizers

Peppercorn Edamame 8 <i>Savory Peppercorn Sauce</i>	Gochujang Garlic Shrimp 18 <i>Buttery Garlic Gochujang Sauce</i>	Pork Gyoza 13 <i>Chili Soy Dipping Sauce</i>
Edamame 6 <i>Sea Salt</i>	Hamachi Jalapeño 19 <i>Crudo/Chili Garlic Shoyu</i>	Debasaki Wings 12 <i>Ginger Glaze or Chili Shoyu</i>
Sushi Appetizer 12 <i>4 pc. Chef's Choice</i>	Filet Mignon	Fried Calamari 15 <i>Chili Aioli or Yuzu Ramoulade</i>
Sashimi Appetizer 16 <i>6 pc. Chef's Choice</i>	Kushikatsu 16 <i>Chili Aioli, Sesame Miso, Sesame Salt</i>	

Soup

Clam & Spinach

Miso Soup 8

Baby Spinach, Clam, Tofu, Wakame, Scallions

Spicy Seafood Soup 16

Bay Scallops, Shrimp, Clams, Calamari

Tataki & Poke

Tuna Tataki 19

Seared Tuna, Popcorn Shoots, Wasabi Yuzu

Salmon Tataki 17

Seared Salmon, Kaiware, Creamy Lemon Soy

Bonito Tataki 21

Grainy Mustard Soy Vinaigrette

Poke 14

Tuna, Salmon, Edamame, Green Onion, Crab Stick, Seaweed Salad, Chili Mayo, Soy Dressing

Nigiri & Maki

Nigiri *2 pc.*

Maguro 10

Tuna

Sake 9

Salmon

Hamachi 12

Yellowtail

Hotate 13

Jumbo Scallops

Unagi 10

Fresh Water Eel

Ebi 7

Shrimp

Tamago 6

Sweet Egg Omelette

Toro MP

Fatty Tuna Belly

SB Uni MP

Kani Kama 6

Imitation Crab

Hon Kani MP

Snow Crab Leg

Ika 7

Squid

Tako 10

Octopus

Ikura 13

Salmon Roe

Tobiko 11

Flying Fish Roe

Shime Saba 9

Mackerel

Hamachi Belly 14

Salmon Belly 11

Lobster Tail MP

3 pc. Nigiri, Half Lobster Tail

A5 Wagyu 32

Truffle Zest, Truffle Soy, Chive

House Rolls

California Roll 8

Kanikama Avocado, Cucumber

Eel Avocado 11

Cucumber, Eel Sauce

Tekka Maki 10

Tuna Roll

Negi Hamachi 11

Scallion, Yellowtail

Spicy Tuna 12

Soft Shell Crab 16

Avocado, Spicy Mayo, Eel Sauce

Shrimp Tempura 12

Avocado, Cucumber, Soy Glaze

Diablo Roll 19

Spicy Tuna, Avocado Topped with Tuna, Diablo Sauce

Vegetable Roll 10

Avocado, Cucumber, Seasoned Shitake Mushroom

Special Rolls

Lobster Roll MP

Lobster Tempura, Avocado, Cucumber, Kanikama topped with Lobster Salad

Volcano 17

California Roll topped with torched Salmon

Pacifica 18

Spicy Tuna Roll topped with Tuna, Salmon, Hamachi, Smokey Jalapeño Aioli, Spicy Mayo

Rancheria 19

Spicy Shrimp Roll with torched Prime New York Strip, Soy Garlic Sauce

Theresa Roll 14

Spicy Tuna, Avocado and Shrimp Roll, Fried, Spicy Mayo/Soy Glaze

Chong Roll 30

Shrimp Tempura Avocado, Spicy Tuna topped with Snow Crab

Special Combos

Sashimi Dinner 39

Chef's Choice 15pc. Sashimi

Sushi Sashimi Deluxe 48

10pc. Nigiri, 9pc. Sashimi

Chirashi Bowl 32

Chef's Choice Sashimi over Sushi Rice

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

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.





Teppanyaki

Served with Soup, Salad, Stir Fried Vegetables, Choice of Steamed or Fried Rice, Ice Cream

Entrée

Chicken <i>Teriyaki Sauce or Spicy Soy Glaze</i>	24	Salmon Steak	31
Colorado Lamb Chop <i>3 Chops</i>	43	Chilean Sea Bass	43
New York Strip, Brandt Ranch	33	Jumbo Shrimp <i>8pc.</i>	37
Filet Mignon, Brandt Ranch	44	Twin Lobster Tail	65
		Jumbo Scallops <i>5pc.</i>	45

Add-on for Teppanyaki

Lamb Chops 2pc. 26	Salmon Steak 16	Exotic Mushroom Mix 11
Jumbo Scallops 25	Filet Mignon 25	Vegetable Medley 8
Cold Water Lobster Tail 22	New York Strip 19	Garlic Fried Rice 8
Chilean Sea Bass 24	Chicken 12	Truffle Zest and Truffle Soy 9
Jumbo Shrimp 14		

Combo Specials

Sukai's Trio <i>Chicken, New York Strip, Shrimp</i>	48	New York Strip and Lobster Tail	65
Seafood Combination <i>Shrimp, Scallops, Chilean Sea Bass</i>	52	Dinner for Two Special <i>Chicken, New York Strip, Shrimp, Scallops, Lobster</i>	147

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.

New York Strip 4oz. min. **35** per oz.

Comes with Soup, Salad, Seasonal Vegetables, Fried Rice, Truffle Zest, Truffle Soy, Hot and Spicy, Garlic Soy

Proudly Featuring Brandt Farms "True Natural" Beef Products and A5 Wagyu from Japan.

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From Wok

Served with Soup or Salad and Rice

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- Wok Seared Filet Mignon** 32
Onion, Red Pepper, Green Pepper, Carrot, Black Peppercorn Garlic Sauce
 - Lobster Tail and Jumbo Shrimp** 40
Red Pepper, Green Pepper, Carrot, Onion, Asparagus, Shitake Mushroom, Spicy Black Bean Sauce
 - Chili Garlic Chicken** 25
Diced Vegetable Medley, Garlic Chili Sauce
 - General Tso's Shrimp** 29
Broccoli, Sweet, Sour, Spicy Sauce

Bentos

Include Soup, Salad, Half California Roll, 3pc. Gyoza

- Teriyaki Bento** 20/25/27
Choice of Chicken, Salmon or Steak
- Miso Chilean Sea Bass Bento** 32
- Grilled Tuna Steak** 29
- Katsu Bento** 22/33
Choice of Chicken or Filet Mignon
- Fried Scallops and Shrimp** 34
Chili Soy Dipping Sauce
- Vegetables and Shrimp Tempura** 26
Tenshoyu

Desserts

Panna Cotta 7
Black Sesame Seed, Mixed Berries Compote

Ice Creams 6
2 Scoops, Vanilla, Red Beans or Matcha

Giant Fortune Cookie 10
Chocolate Dip and Fresh Fruits

Banana Chocolate Spring Roll 10
Caramel Dipping Sauce

Sides

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| Miso Soup 3 | Seaweed Salad 6 |
| Bowl of Rice 2 | Bacon Fried Rice 7 |
| Garden Salad 5 | Vegetable Tempura 6pc. 10 |

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