ADAMAKI GRILL

Appetizers

Peppercorn Edamame Savory Peppercorn Sauce	8	Sashimi Appetizer 20 8pc. Chef's Choice	0	Filet Mignon Kushikatsu	16
Edamame	6	Gochujang Garlic		Chili Aioli, Sesame Miso, Sesame Salt	
Sea Salt		Shrimp 18	8	Pork Gyoza	14
Sushi Appetizer	14	Buttery Garlic Gochujang Sauce		Chili Soy Dipping Sauce	
5pc. Chef's Choice		Hamachi Jalapeño 19 Hamachi Sashimi topped with Jalapeño, Ponzu Sauce, Micro Cilantro	9	Fried Calamari Chili Aioli or Yuzu Ramoulade	15

Soup

Spicy Seafood Soup 16

Bay Scallops, Shrimp, Clams, Calamari

Tataki & Poke

Poke 14

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

Nigiri & Maki

Nigiri 2pc.

Maguro _{Tuna}	10	Ebi Shrimp	7	Tobiko Flying Fish Roe	11
Sake Salmon	10	Tamago Sweet Egg Omelette	6	Shime Saba Mackerel	9
Hamachi Yellowtail	12	SB Uni MP	# F	Hamachi Belly	14
,		Ika	7	Salmon Belly	11
Hotate	13	Squid	-	Jan. Jen,	
Jumbo Scallops				A5 Wagyu	32
,		Tako	10	Truffle Zest, Truffle Soy, Chive	
Unagi	10	Octopus			
Fresh Water Eel					

House Rolls

California Roll Crab Mix, Avocado, Avocado, Spicy Mayo, Eel Sauce Cucumber Eel Avocado Shrimp Tempura 13 Avocado, Cucumber, Cucumber, Eel, Avocado, Soy Glaze Eel Sauce Diablo Roll 20 Tekka Maki Spicy Tuna, Avocado Tuna Roll topped with Tuna, Diablo .11

Scallion, Yellowtail Vegetable Roll 10 Jalapeño Aioli, Spicy Avocado Cucumber Mayo Avocado, Cucumber 12 **Spicy Tuna**

Special Rolls

	G////#	
Soft Shell Crab 18 Avocado, Spicy Mayo, Eel Sauce	Cucumber, Spicy Crab, Lobster Tempura topped	Rancheria 20 Spicy Shrimp Roll with torched Prime New York
Shrimp Tempura 13 Avocado, Cucumber, Soy Glaze	California Roll topped	Theresa Roll 16 Spicy Tuna, Avocado and
Diablo Roll 20 Spicy Tuna, Avocado	with torched Salmon Pacifica 19	Shrimp Roll, Fried, Spicy Mayo/Soy Glaze
topped with Tuna, Diablo Sauce	Spicy Tuna Roll topped with Tuna, Salmon,	XXX Candy Cane 24 Spicy Soft Shell Crab
Vegetable Roll 10	Hamachi, Smokey <mark>J</mark> alapeño Aioli, Spicy	Filling, Avocado, layered with Ahi Tuna and

Special Combos

Sashimi Dinner 44 Chef's Choice 15pc. Sashimi

Negi Hamachi

Sushi Sashimi Deluxe 54

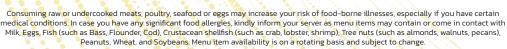
10pc. Nigiri, 9pc. Sashimi

Chirashi Bowl 32

Hamachi Sashimi

Chef's Choice Sashimi over Sushi Rice

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







Served with Soup, Salad, stir fried Vegetables, choice of Steamed or Fried Rice, Ice Cream

Entrée

Chicken Teriyaki Sauce or Spicy Soy Glaze	30	Chilean Sea Bass	48
Colorado Lamb Chop	49	Jumbo Shrimp ^{8pc.}	46
New York Strip, Brandt Ranch	42	Twin Lobster Tail	. 69
New Tork Strip, Branat Ranch	72	Jumbo Scallops	49
Filet Mignon, Brandt Ranch	54	5pc.	
Salmon Steak	40		

Add-on for Teppanyaki

Lamb Chops 2pc. 30
Jumbo Scallops 25
Cold Water Lobster Tail 25
Chilean Sea Bass 28
Jumbo Shrimp 18

Salmon Steak 18 Filet Mignon 30 New York Strip 20 Chicken 14 Exotic Mushroom Mix 11

Vegetable Medley 9

Garlic Fried Rice 8

Truffle Zest and Truffle Soy 9

Combo Specials

Sukai's Trio Chicken, New York Strip, Shrimp	54	New York Strip and Lobster Tail	69
Cincken, New York Strip, Shrimp		Dinner for Two Special	150
Seafood Combination Shrimp, Scallops, Chilean Sea Bass	55	Chicken, New York Strip, Shrimp, Scallops, Lob <mark>ste</mark> r	

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 40z. 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.

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.

From Wok Served with Soup or Salad and Rice

Wok Seared Filet Mignon Onion, Red Pepper, Green Pepper, Carrot, Black Peppercorn Garlic Sauce	38
Lobster Tail and Jumbo Shrimp Red Pepper, Green Pepper, Carrot, Onion, Asparagus Shitake Mushroom, Spicy Black Bean Sauce	48
Chili Garlic Chicken	32

34 General Tso's Shrimp Broccoli, Sweet, Sour, Spicy Sauce

Diced Vegetable Medley, Garlic Chili Sauce

Bentos

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

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

Desserts

Ice Creams 6

2 Scoops, Vanilla, Red Beans or Matcha

Banana Chocolate Spring Roll 10

Caramel Dipping Sauce

Sides

Miso Soup 3

Bowl of Rice 2

Garden Salad 5

Seaweed Salad 6

Bacon Fried Rice 7

Vegetable Tempura 6pc. 10

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