

Mother's Day Special

Served with Soup, Salad, Stir Fried Vegetables, Fried Rice, Ice Cream compliments of an amuse (2pc. California Roll, 2pc. Shrimp Tempura)

Filet Mignon and Lobster Tail	75
Sukai's Trio	58
<i>Chicken, New York Strip, Shrimp</i>	

Entrée

Chicken	30	Salmon Steak	40
<i>Teriyaki Sauce or Spicy Soy Glaze</i>			
New York Strip, 1855 Beef	42	Jumbo Shrimp	46
		<i>8pc.</i>	
Filet Mignon, 1855 Beef	54	Jumbo Scallops	44
		<i>5pc.</i>	

Add-on for Teppanyaki

Chicken 14	Exotic Mushroom Mix 11
Jumbo Scallops 25	Vegetable Medley 9
Cold Water Lobster Tail 25	Garlic Fried Rice 8
Jumbo Shrimp 18	Corn 6

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 1855 Premium Black Angus Beef products and A5 Wagyu from Japan.



**KAGOSHIMA
WAGYU**

Appetizers

Edamame	6	Seaweed Salad	6
<i>Sea Salt</i>			
Spicy Edamame	8	Fried Calamari	15

**An 18% gratuity will be charged for parties of 6 or more.
Split plates are subject to a \$25 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.

Nigiri & Maki

Sushi only available from 4pm - 10pm

Nigiri 2pc.

Maguro <i>Tuna</i>	10	Ebi <i>Shrimp</i>	7	Shime Saba <i>Mackerel</i>	9
Sake <i>Salmon</i>	10	Tamago <i>Sweet Egg Omelette</i>	6	Hamachi Belly	14
Hamachi <i>Yellowtail</i>	12	Ika <i>Squid</i>	7	Salmon Belly	11
Hotate <i>Jumbo Scallops</i>	13	Tako <i>Octopus</i>	10	A5 Wagyu <i>Truffle Zest, Truffle Soy, Chive</i>	32
Unagi <i>Fresh Water Eel</i>	10	Tobiko <i>Flying Fish Roe</i>	11		

House Rolls

California Roll <i>Crab Mix, Avocado, Cucumber</i>	9	Soft Shell Crab <i>Avocado, Spicy Mayo, Eel Sauce</i>	18
Eel Avocado <i>Cucumber, Eel, Avocado, Eel Sauce</i>	11	Shrimp Tempura <i>Avocado, Cucumber, Soy Glaze</i>	13
Tekka Maki <i>Tuna Roll</i>	10	Diablo Roll <i>Spicy Tuna, Avocado topped with Tuna, Diablo Sauce</i>	20
Negi Hamachi <i>Scallion, Yellowtail</i>	11	Vegetable Roll <i>Avocado, Cucumber</i>	10
Spicy Tuna	12		

Special Rolls

Lobster Roll <i>Cucumber, Spicy Crab, Lobster Tempura topped with Avocado</i>	MP	Rancheria <i>Spicy Shrimp Roll with torched Prime New York Strip, Soy Garlic Sauce</i>	20
Volcano <i>California Roll topped with torched Salmon</i>	18	Theresa Roll <i>Spicy Tuna, Avocado and Shrimp Roll, Fried, Spicy Mayo/Soy Glaze</i>	16
Pacifica <i>Spicy Tuna Roll topped with Tuna, Salmon, Hamachi, Smokey Jalapeño Aioli, Spicy Mayo</i>	19	XXX Candy Cane <i>Spicy Soft Shell Crab Filling, Avocado, layered with Ahi Tuna and Hamachi Sashimi</i>	24

Special Combos

Sashimi Dinner 44
Chef's Choice 15pc. Sashimi

Sushi Sashimi Deluxe 54
10pc. Nigiri, 9pc. Sashimi

Chirashi Bowl 32
Chef's Choice Sashimi over Sushi Rice

sukai
TEPPANYAKI GRILL

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