

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

Fried Tofu <i>Tentsuyu, Green Onions</i>	13	Hamachi Jalapeño <i>Hamachi Sashimi topped with Jalapeño, Ponzu Sauce, Micro Cilantro</i>	20	Baked Green Mussels <i>Spicy Mayo, Sweet Soy</i>	16
Edamame Salted/Spicy	7/10	Octopus Ball <i>Octopus, Crab Mix</i>	16	Tuna Pizza <i>Crisp, Tart, Tuna, Truffle Oil</i>	17
Hamachi Collar <i>Ponzu, Daikon Radish</i>	17	Gyoza <i>Serve Crip, Chili Soy Sauce</i>	15	Bao Bun <i>Soft Shell Crab</i>	17
Wakame Salad <i>Seaweed</i>	10	Fried Calamari <i>Chili Aioli or Yuzu Remoulade</i>	16	Popcorn Shrimp <i>Honey Chili</i>	17
Sunomono <i>Cucumber Salad</i>	10			Shishito Pepper <i>Sea Salt, Bonito Flakes</i>	10

Soup

Nabeyaki-Udon Noodle Soup 17
Shrimp Tempura, Egg Tempura, Fish Cake, Green Onions, Bonito Flakes

Spicy Seafood Soup 18
Salmon, Seabass, Calamari, Shrimp, Mushrooms in Clear Dashi Broth

Nigiri & Maki

Nigiri 2 pcs.

Maguro <i>Tuna</i>	11	Homemade Tamago <i>Sweet Egg Omelette</i>	9	Shime Saba <i>Mackerel</i>	10
Sake <i>Salmon</i>	11	Santa Barbara Uni <i>Sea Urchin</i>	MP	A5 Wagyu <i>Truffle Zest, Truffle Soy, Chive</i>	33
Hamachi <i>Yellowtail</i>	13	Ika <i>Squid</i>	10	Aburi Sake <i>Torched Salmon with ponzu sauce</i>	13
Hotate <i>Jumbo Scallops</i>	14	Tako <i>Octopus</i>	11	Umami <i>Torched Tataki Wagyu</i>	17
Unagi <i>Fresh Water Eel</i>	11	Tobiko <i>Flying Fish Roe</i>	12	Trout Roe <i>Smoked</i>	13
Ebi <i>Shrimp</i>	10				

House Rolls

Cut or Hand Rolls

California Roll 10 <i>Crab Mix, Avocado, Cucumber</i>	Shrimp Tempura 14 <i>Avocado, Cucumber, Soy Glaze</i>	Lobster Roll 31 <i>Cucumber, Spicy Crab, Lobster Tempura topped with Avocado, Cut Roll and 2 pcs. Hand Roll</i>	Rancheria 21 <i>Spicy Crab Filling with torched Prime New York Strip, Soy Garlic Sauce</i>
Blue Crab Roll 18 <i>California Roll, Blue Crab</i>	Diablo Roll 21 <i>Spicy Tuna, Avocado topped with Tuna, Diablo Sauce</i>	Volcano 23 <i>California Roll topped with torched Salmon, Smoked Trout Roe</i>	Theresa Roll 17 <i>Deep Fried, Spicy Tuna, Shrimp, Avocado, Spicy Mayo, Soy Glaze</i>
Eel Avocado 12 <i>Cucumber, Eel, Avocado, Eel Sauce</i>	Rainbow Roll 21 <i>Spicy Tuna Roll topped with Tuna, Salmon, Hamachi, Smokey</i>	Pink Lotus 20 <i>Crab, Hamachi, Lemon Zest, Ponzu</i>	XXX Candy Cane 26 <i>Spicy Crab Filling, Avocado, layered with Ahi Tuna and Hamachi Sashimi</i>
Tekka Maki 11 <i>Tuna Roll</i>	Vegetable Roll 11 <i>Avocado, Cucumber</i>	Tiger Roll 19 <i>Shrimp Tempura, Crab topped with Ebi, Avocado</i>	Samurai Roll 26 <i>BBQ Eel, Spicy Tuna, Avocado, Shrimp, Fried Garlic</i>
Negi Hamachi 12 <i>Scallion, Yellowtail</i>	Smoked Roll 13 <i>Salmon, Smoked Trout Roe</i>	Dragon Roll 20 <i>Crab, Cucumber, Avocado topped with BBQ Eel</i>	
Spicy Tuna 13 <i>Avocado, Spicy Mayo, Eel Sauce, Cucumber</i>			
Soft Shell Crab 19 <i>Spicy Mayo, Cucumber</i>			

Special Rolls

Special Combos

Sashimi Dinner 46
Chef's Choice 15 pcs. Sashimi

Sushi Sashimi Deluxe 56
10 pcs. Nigiri, 9 pcs. Sashimi

Unagi-Don 36
BBQ Eel, Sweet Omelette, Rice

Zuke Tuna/Salmon Ikura 35
Soy marinated Tuna/Salmon, Ponzu, Ikura

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.





Teppanyaki

Served with Soup, Salad, Stir Fried Vegetables, choice of Steamed or Fried Rice, Mochi

Entrée

Chicken <i>Teriyaki Sauce or Spicy Soy Glaze</i>	31	Sea Bass <i>Chilean</i>	51
New York Strip <i>1855</i>	43	Jumbo Shrimp <i>8 pcs.</i>	47
Filet Mignon <i>1855</i>	55	Twin Lobster Tail <i>Main Lobster</i>	72
Salmon Steak <i>Akarora King</i>	41	Jumbo Scallops	52

Add-on for Teppanyaki

Cold Water Lobster Tail	27	New York Strip	22	Chicken	15
Jumbo Scallops	28	Salmon Steak	19	Seasonal Vegetables	10
Chilean Sea Bass	29	Filet Mignon	31	Bacon Fried Rice	9
Jumbo Shrimp	19	King Crab Leg	33		

Combo Specials

Served with Soup, Salad, Stir Fried Vegetables, choice of Steamed or Fried Rice, Mochi

Sukai's Trio <i>Chicken, New York Strip, Shrimp</i>	57	New York Strip & Lobster Tail	74
Seafood Combination <i>Shrimp, Scallops, Chilean Sea Bass</i>	59	Filet & Scallops <i>7 oz. Filet, Dry Scallops</i>	67
Steak & King Crab <i>Your choice of Filet or NY, King Crab</i>	75		

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 4 oz. min. **35** per oz.

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

Proudly featuring A5 Wagyu from Japan.



KAGOSHIMA WAGYU

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From Wok

Served with Soup or Salad and White Rice

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| Wok Seared Filet Mignon | 45 |
| <i>Onions, Asparagus, Black Peppercorn Garlic Sauce</i> | |
| Lobster Tail and Jumbo Shrimp | 55 |
| <i>Shitake Mushrooms, Ginger Soy Glaze</i> | |
| Japanese Beef Curry | 33 |
| <i>Stewed NY, Filet Katsu, Rice, Curry, Spicy Chili</i> | |

Bentos

Served with Soup, Salad, Half a California Roll, 3 pcs. Gyoza

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| Hibachi Bento | 24/27/31 |
| <i>Choice of Chicken, Salmon or Steak</i> | |
| Chilean Sea Bass Bento | 37 |
| <i>Teriyaki, Hajikami</i> | |
| Filet & Shrimp Katsu Bento | 42 |
| <i>Katsu Dipping Sauce</i> | |
| Shrimp Tempura and Vegetables | 28 |
| <i>Tentsuyu</i> | |
| Sashimi Bento | 40 |
| <i>Chef's Choice 12 pcs. Sashimi</i> | |

Desserts

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| Vanilla Rainbow Cake | 8 | Black & White Cake | 8 |
| Strawberry Matcha Mousse Cake | 11 | Mochi Ice Cream | 8 |
| Cheesecake | 7 | Red Bean or Matcha Ice Cream | 7 |

Sides

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| Miso Soup | 6 | Seaweed Salad | 10 |
| Bowl of White Rice | 5 | Bacon Fried Rice | 9 |
| Garden Salad | 8 | Vegetable Tempura 7 pcs. | 11 |

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