



sukai

TEPPANYAKI GRILL

LOUNGE MENU

BITES

Edamame Sea Salt/Spicy	8/10	Popcorn Shrimp Ginger, Sweet Chili	18
Fried Calamari Chili Aioli	17	*Hamachi Jalapeno Hamachi Sashimi, Ponzu, Jalapeno, Micro Cilantro	21

SHOTS

Shrimp Ceviche Shot Shrimp Cocktail, Dashi Ponzu, Yuzu, Red Onion, Masago, Arare Rice	6.5
*Hamachi Ceviche Shot Hamachi Sashimi, Dashi Ponzu, Red Onion, Masago, Arare Rice	6.5

SPECIALS

*Crispy Rice Spicy Tuna Crispy Rice, Spicy Tuna Mix, Micro Cilantros, Yuzu Aioli	18	Wagyu Sliders Grilled and Smashed A5 Wagyu, Toasted Buns, Crispy Onions	25
*Tuna Poke Nachos Marinated Raw Tuna, Crispy Wonton, Avocado, Jalapeno, Mustard Soy, Spicy Mayo	18	King Crab Hibachi Steamed King Crab, Butter Ponzu, Char Lemon	28

SUSHI ROLLS

Surf & Turf Roll Wagyu, Spicy Crab, Cucumber, Shrimp Salad	24
*Cucumber Lollipop Tuna, Salmon, Hamachi, Spicy Tuna, Ebi Shrimp, Yuzu Kosho Sauce	25
Scallop Dynamite Roll Shrimp Tempura, Avocado, Baked Scallops	30

SUSHI TACOS

*Sushi Taco Choice of 2pc. Garlic Tuna, Lemon Salmon or Negi Hamachi	12
A5 Wagyu Sushi Taco 2pc. Grilled A5 Wagyu, Blue Crab, Avocado, Wasabi Aioli	18



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.

*Raw or Undercooked Items



COCKTAILS

18

Toki Highball Toki Whisky, Club Soda, Lime	Honey Deuce Haku Vodka, Lemonade, Chambord	Heat of the Moment Iichiko, Lime Juice, Agave Syrup, Strawberry Puree
Toki Old Fashioned Toki Whisky, Bitters, Luxardo Cherry	Sukai Sunset Haku Vodka, Pineapple Juice, Lime Juice, Grenadine	Japanese Slipper Midori, Haku Vodka, Cointreau, Lime Juice
Roku G&T Roku Gin, Tonic	Shochu Melon Shochu, Midori Melon Liquor, Lemon Juice	Lychee & Cherry Martini Haku Vodka, Lychee, Grenadine
Haku Martini Haku Vodka, Vermouth	Fruit Smash Muddled Seasonal Fruit, Haku Vodka, Lime Juice, Simple Syrup	Japanese Watermelon Fix Roku Gin, Lemon Juice, Simple Syrup, Watermelon Chunks
Sake Cocktail Mio Sake, Roku Gin, Grapefruit, Club Soda	White Lotus Rasoberry Vodka, Peach Schnapps, Sour Mix, Sprite, Raspberry	Japanese Manhattan Toki, Bitters
Tokyo Tea Vodka, Gin, Rum, Sweet & Sour, Midori	Shiso Lovely Shochu, Agave Syrup, Yuzu Juice, Shiso Leaf	

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	80
Nikka Coffey Malt Whisky	15	2024 Tsukuraike Edition	
Nikka Whisky From The Barrel	17	Yamazaki Whisky Islay Peated Tsukuraike Edition	80
Tenjaku Pure Malt Whisky	15	Yamazaki Whisky Single Malt Suntory 18 Year	140
Kikori The Woodsman Whiskey	14	Suntory Yamazaki Whisky	180
Hakushu Whisky 12 Year	57	Yamazaki Whisky Mizunara Tsukuraike Edition	300
Roku Gin	12	Iichiko Shochu	14
Haku Vodka	12	Iichiko Satien	14

SAKE

Short/Tall

Gekkeikan Hot Sake	11 17
Gekkeikan Nigori 300m	13
Hana 375ml - Fuji Apple 375ml	19
Yuki Nigori 375ml - Lychee, Mango, Strawberry, White Peach	22
Gekkeikan Suzuku Jumai 300ml	26
Gekkeikan Horin 300ml	31
Gekkeikan Black & Gold 750ml	41
Sho Chiku Bai Mio Sparkling	16 46

JAPANESE BEER

Short/Tall

Asahi	10 18
Kirin Ichiban	10 18
Sapporo	10 18

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.

Maximum 3 drink, per person, per hour.