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SUSHI & TEPPANYAKI

いらっしゃいませ

Since 2013



BEVERAGES

Soda <i>Coke DietCoke CokeZero Sprite RootBeer Dr.Pepper Lemonade RaspberryIcedTea</i>	4
Iced Tea	4
Iced Matcha	5
Hot Green Tea	4
Ramune <i>Japanese Soda</i>	4
Milk <i>Regular Chocolate (refill: \$1.50)</i>	4 5
Juice <i>Apple Cranberry Pineapple (refill: \$1.50)</i>	5
Bottled Water	3
Sparkling Water	4

APPETIZERS

Soup <i>Miso Mushroom</i>	3.5
House Salad <i>Lettuce, Sliced Purple Cabbage & Carrots, House Dressing</i>	4
Seaweed Salad	7
Squid Salad	9
Edamame <i>+\$1 spicy</i>	6
Fried Spring Roll <i>Vegetable (3pcs)</i>	8
Gyoza <i>Pork or Vegetable (6pcs)</i>	8
Chicken Strips <i>(6pcs)</i>	9
Sake Kama <i>Grilled Salmon Collar</i>	7
Hamachi Kama <i>Grilled Yellowtail Collar</i>	16
Panko Calamari	13
Panko Scallops	14
Takoyaki <i>Balled, Dashi-Based Wheat Flour Batter Fried w/ Octopus (4pcs)</i>	5
Karaage <i>Japanese Popcorn Chicken Served w/ Sweet & Citrus Mayo Sauce (6oz)</i>	10

TEMPURA

Vegetable <i>12pcs</i>	10
Shrimp <i>7pcs</i>	10
Combo <i>Vegetables (8pcs) & Shrimp (3pcs)</i>	12

YAKITORI

Two Skewers w/ Teriyaki Glaze

Chicken <i>6pcs</i>	8
Beef <i>6pcs</i>	11
Shrimp <i>6pcs</i>	10
Combo <i>Chicken, Beef, Shrimp</i>	12

BAR

DRAFT BEERS

Large Draft Beer (22oz) +\$2

Coors Light
Blue Moon
Sapporo
Scottsdale Blonde
Seasonal IPA/Beer

**ask server for seasonal beers*

BOTTLED BEERS

5	Bud Light	5
6	Corona Extra	5
6	Guinness	6
6	Heineken	6
6	Lucky Buddha	6
	Michelob Ultra	5

JAPANESE BEERS

Sake Bomber +\$4 Large Sake Bomber +\$6

Asahi 22oz
Orion 22oz
Sapporo 22oz
Kirin 22oz
Kirin Light 22oz

8	Kawaba Twilight Ale	8
10	Kawaba Pearl Pilsner	8
9	Kawaba Snow Weizen	8
8	Kawaba Sunrise Ale	8

HOUSE SAKE

Large (8oz) +\$2

Hot | Cold 4oz
Lychee 4oz

SPECIALTY WINE

5	Takara Premium Plum Wine	Japan	10
7	Mionetto Prosecco Brut	Italy	10

BOTTLED SAKE

Ordered from Dryest to Sweetest

Suijin Junmai 300ml	<i>Its dry profile elevates any dish. Pairs well w/ seafood, chicken, and beef</i>	16
Sho-Chiku-Bai Premium Ginjo 300ml	<i>Silky and fruity. Pairs well w/ seafood</i>	15
Makiri Junmai Ginjo 300ml	<i>Clean, deep flavor. Extra dryness. Pairs well w/ sushi and seafood</i>	16
Tanrei Junmai 180ml	<i>Smooth, semi-dried taste that pairs well w/ salty, or rich flavors</i>	9
Hana Awaka Sparkling Flower 250ml	<i>Slightly sweet notes that refresh the palate</i>	16
Poochi Poochi Sparkling Sake 300ml	<i>Aromas of lemon and candy, this bubbly has absolutely no aftertaste - pairing well w/ tempura, meat, salmon</i>	16
Hana-Kohaku 300ml	<i>Elegant aroma. Fresh, crispy tartness w/ plum juice</i>	16
Hakutsuru Superior Junmai Ginjo 300ml	<i>Floral fragrant sake pairs well w/ light & salty dishes</i>	16
Sayuri Nigori 300ml	<i>Unfiltered This cherry blossom noted nigori has a lush, creamy body</i>	16
Kurosawa Nigori 300ml	<i>Unfiltered Complements spicy foods or desserts</i>	15
Yuki Nigori 375ml	<i>Unfiltered Available in two flavors: White Peach & Lychee</i>	21
Strawberry Pineapple Yuzu Nigori 300ml	<i>Unfiltered</i>	16
Ikezo Sparkling Jelly Sake 180ml	<i>Mixed berry jellied sake w/ sparkling bubbles of carbonation</i>	9

BAR

\$12 SIGNATURE DRINKS

ASIAN PEAR MARTINI Absolut Pear Vodka, Elderflower Syrup, Sweet & Sour, Apple Juice

ASIAN SANGRIA Lychee Sake, Sweet Tea Vodka, Sweet & Sour, Pineapple Juice

BONITA ROSA MARGARITA Tequila, Hibiscus Syrup, Simple Syrup, Sweet & Sour, and Mint

DIAMOND DREAMS Tequila, Triple Sec, Sweet & Sour, Hibiscus or Lavender Syrup

FLIRT Sweet Tea Vodka, Elderflower Syrup, Sweet & Sour

GEISHA Bird Dog Peach Whiskey, Cold Sake, Ginger Liqueur, Club Soda

LYCHEE MARTINI Housemade Lychee Sake, Lychee Syrup, Rum, Sweet & Sour

ORIENT EXPRESS MARTINI Sailor Jerry Spiced Rum, Blood Orange Liqueur, Sweet & Sour, Simple Syrup

SCOTTISH MULE Hendrick's Gin, Cucumber, Ginger Beer

RED WINE

Glass | Bottle

Sycamore Lane Cabernet	9 28
Imagery Cabernet Sauvignon	14 43
Underwood Cellar Pinot Noir	11 34
Drumheller Merlot	11 34
Josh Cellars Legacy Blend	11 34
Avalon Cabernet Sauvignon	11 34

WHITE WINE

Glass | Bottle

Villa Pozzi Moscato Italy	11 34
Sycamore Lane White Zinfandel	9 28
Sycamore Lane Pinot Grigio	9 28
Ruffino Lumina Pinot Grigio	11 34
Kung Fu Girl Riesling	11 34
Sycamore Lane Chardonnay	9 28
Hess Select Chardonnay	13 40
13 Celcius Sauvignon Blac	11 34

HARD BEVERAGES

White Claw Black Cherry Mango	6
Surfside Green Tea: +Mango +Peach +Lemonade	6
Twisted Tea (w/ Sake +\$3)	6

SOJU

Korean Spirits

Chum - Churum Original	13
Soon Hari (ask server for available flavors)	13

*Full Bar (custom cocktails are welcome)

TEPPANYAKI

Included Sides: mushroom soup, salad, vegetables
white rice (fried rice \$2.50), shrimp (2pcs)

VEGETARIAN (+Tofu) 18

*does not include 2pcs shrimp

TERIYAKI CHICKEN (7oz | 5oz) 20

+NY Steak (5oz)	29
+Shrimp (6pcs)	26
+Scallops (4oz)	32
+Filet Mignon (5oz)	33
+Lobster (5oz)	46

NEW YORK STEAK (7oz | 5oz) 27

+Shrimp (6pcs)	32
+Scallops (4oz)	38
+Calamari (6oz)	37
+Sea Bass (5oz)	45
+Salmon (5oz)	36
+Tuna (5oz)	39
+Lobster (5oz)	48

FILET MIGNON (7oz | 5oz) 33

+Shrimp (6pcs)	36
+Scallops (4oz)	41
+Calamari (6oz)	39
+Sea Bass (5oz)	48
+Salmon (5oz)	41
+Tuna (5oz)	43
+Lobster (5oz)	53

YAKINIKU (5oz) 28

Thinly sliced NY Steak, sautéed w/
onions in a savory & sweet marinade

SHRIMP (12pcs) 28

TERIYAKI SALMON (7oz) 27

SCALLOPS (7oz) 29

CALAMARI (12oz) 30

LOBSTER (14oz) 59

SPECIALS

SEARED TUNA (7oz) 30

CHILEAN SEA BASS (7oz) 35

SEAFOOD COMBO 62

Shrimp (6pcs) Scallops (4oz) Lobster (5oz)

CHEF'S COMBO 57

Shrimp (6pcs) Filet Mignon (5oz) Lobster (5oz)

KIDS (12 & Under Only)

TERIYAKI CHICKEN (5oz) 15

NEW YORK STEAK (5oz) 18

SHRIMP (6pcs) 17

ADDITIONAL SIDES

SOUP: MUSHROOM | MISO 3.5

FRIED RICE 5.5

NOODLES 6

VEGETABLES 5

EGG 1.5

SHRIMP (6pcs) 10

SCALLOPS (4oz) 15

CALAMARI (6oz) 12

LOBSTER (5oz) 24

CHICKEN (5oz) 10

NEW YORK STEAK (5oz) 15

FILET MIGNON (5oz) 16

SALMON (5oz) 14

SEARED TUNA (5oz) 17

*Please notify server of allergies upon ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Gratuity will be added on parties of 6 or more



LUNCH

ENTRÉES Included sides: Vegetables and White Rice (+\$2.50 Fried Rice)

VEGETARIAN (w/ TOFU) 14

TERIYAKI CHICKEN 16

NEW YORK STEAK 23

TERIYAKI SALMON 23

Sautéed w/ Mushrooms

CHICKEN KATSU 17

Panko-fried chicken cutlets, served w/ katsu sauce

PORK KATSU 18

Panko-fried pork cutlets, served w/ katsu sauce



YAKINIKU BOWL 24

Thin cuts of NY Steak, sautéed w/ onions, cabbage, and carrots in a savory & sweet marinade

FRIED RICE

EGG 10

CHICKEN 11

BEEF 13

SHRIMP 13

COMBO (CHK, BF, SHR) 16



FISH KATSU 18

Panko-fried cod, served w/ katsu sauce



ADDITIONAL SIDES

SOUP: MUSHROOM | MISO 3.5

HOUSE SALAD 4

FRIED RICE 5.5

EGG 1.5

RAMEN

Includes: *Soy Sauce-Marinated Egg, Corn, Spinach, and Slices of Meat*

SPICY BEEF 15

Made w/ our House Chili Powder

SPICY MISO BEEF 15

Made w/ our Housemade Miso Chili Paste

CHASHU 16

Broth: *Creamy, Umami Pork Bone Broth*

Meat: *Pork Belly*

SEAFOOD 17

Broth: *Dashi*

Toppings: *Scallop, Shrimp, Green Mussel, Corn, Crab Stick, and Spinach*

UDON NOODLE SOUP

Broth: *Dashi*

Includes: *Udon (Thick Wheat-Flour Noodle), Bonito*

NABEYAKI UDON 16

Onions, Chicken, Tempura Shrimp & Zucchini, Chili Powder

SEAFOOD UDON 18

Shrimp, Scallop, Green Mussel, Crab

YAKISOBA *Stir-fried noodles w/ vegetables*

VEGETABLE 14

CHICKEN 16

BEEF 17

SHRIMP 17

COMBO (Chk, Bf, Shr) 19



CHASHU RAMEN

For authentic flavor: +\$2 Black Garlic Oil



NABEYAKI UDON



SHRIMP YAKISOBA

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BENTO BOX

Served w/ edamame, 4pcs California roll, and combo tempura. No substitutions.

TERIYAKI CHICKEN	17
TERIYAKI NY STEAK	19
TERIYAKI SALMON	19

SUSHI BENTO

Served w/ edamame and a side of soup

BOX #1	13
4pcs California roll & 4pcs Spicy Tuna roll	
BOX #2	15
4pcs Spicy Tuna roll & 4pcs Nigiri (chef's choice)	
BOX #3	15
Shrimp Tempura roll & 3pcs sashimi (chef's choice)	

SUSHI SPECIALS No substitutions

TEMAKI (hand roll) 8

Cucumber, avocado, sprouts, and your choice:
Crab Mix | Spicy Crab | Spicy Tuna | Spicy Octopus
Salmon | Tuna | Octopus | Yellowtail

SASHIMI SALAD 14

2pcs Red Snapper, 2pcs Salmon, 2pcs Tuna over a spring mix salad w/ cucumber, crab stick, tomatoes, jalapeno, and avocado. Sauce: Spicy Ponzu

POKE BOWL 15

Pick two toppings: Salmon, Albacore, Tuna, Octopus
Base: sushi rice or spring mix (tossed w/ cucumber, tomato, jalapeno, and avocado.
Sauce: Spicy Ponzu

HALF/HALF ROLL (4pcs/4pcs) 14

Pick two: Golden California | Philly | Tootsie | Alaska
Boston | Unagi Cucumber | Spicy Crab | Spicy Salmon
Spicy Tuna | Spicy Albacore | Spicy Octopus



BENTO BOX



SUSHI BENTO

2 for \$17

Golden California | Spicy Crab
Crunch | Unagi Cucumber | Boston |
Spicy Tuna | Spicy Salmon | Spicy
Yellowtail | Spicy Octopus | Vegetable
Tempura | Shrimp Tempura

2 for \$21

Pick two: Golden California | Philly |
Tootsie | Alaska | Boston | Unagi
Cucumber | Spicy Crab | Spicy Salmon
Spicy Tuna | Spicy Albacore | Spicy
Octopus

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KIDS

(For ages 12 and under – only)

TERIYAKI CHICKEN (5oz) 14

Chicken breast topped w/ sesame seeds, fried rice

STEAK (5oz) 16

New York steak topped w/ sesame seeds, fried rice

SHRIMP (8pcs) 16

Lemon butter shrimp, fried rice

KARAAGE CHICKEN MEAL 14

*Light, crispy coated Japanese-style fried chicken (using dark meat for its juiciness).
Served w/ a sweet and citrusy, mayo sauce and a side of fried rice*

CHICKEN STRIPS (6oz) 14

Panko breaded chicken strips. Served with/ ranch and a side of fried rice

YAKISOBA 15

Stir-fried yakisoba noodles w/ shredded cabbage, onion, and carrots



KARAAGE CHICKEN

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DINING

ENTRÉES Included Sides: Vegetables and Rice (+\$2.50 Fried Rice)

VEGETARIAN (w/ TOFU) 16

TERIYAKI CHICKEN 20

NEW YORK STEAK 25

TERIYAKI SALMON 25

Sautéed w/ Mushrooms

CHICKEN KATSU 19

Panko-fried chicken cutlets, served w/ katsu sauce

PORK KATSU 20

Panko-fried pork cutlets, served w/ katsu sauce

FRIED RICE

EGG 10

CHICKEN 11

BEEF 13

SHRIMP 13

COMBO (CHK, BF, SHR) 16



YAKINIKU BOWL 26

Thin cuts of NY Steak, sautéed in a savory & sweet marinade. Served w/ onion, cabbage and carrots, side of vegetables over white rice



FISH KATSU 20

Panko-fried cod, served w/ katsu sauce



ADDITIONAL SIDES

SOUP: MUSHROOM | MISO 3.5

HOUSE SALAD 4

FRIED RICE 5.5

EGG 1.5

RAMEN

Includes: *Soy Sauce-Marinated Egg, Corn, Spinach, and Slices of Meat*

SPICY BEEF 15

Made w/ our House Chili Powder

SPICY MISO BEEF 15

Made w/ our Housemade Miso Chili Paste

CHASHU 16

Broth: Creamy, Umami Pork Bone Broth

Meat: Pork Belly

SEAFOOD 17

Broth: Dashi

Toppings: Scallop, Shrimp, Green Mussel, Corn, Crab Stick, and Spinach

UDON NOODLE SOUP

Broth: Dashi

Includes: *Udon (Thick Wheat-Flour Noodle), Bonito*

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Onions, Chicken, Tempura Shrimp & Zucchini, Chili Powder

SEAFOOD UDON 18

Shrimp, Scallop, Green Mussel, Crab

YAKISOBA *Stir-fried noodles w/ vegetables*

VEGETABLE 14

CHICKEN 16

BEEF 17

SHRIMP 17

COMBO (Chk, Bf, Shr) 19



CHASHU RAMEN

For authentic flavor: +\$2 Black Garlic Oil



NABEYAKI UDON



SHRIMP YAKISOBA

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TERIYAKI CHICKEN (5oz) <i>Chicken breast topped w/ sesame seeds, fried rice</i>	14
STEAK (5oz) <i>New York steak topped w/ sesame seeds, fried rice</i>	16
SHRIMP (8pcs) <i>Lemon butter shrimp, fried rice</i>	16
KARAAGE CHICKEN MEAL <i>Light, crispy coated Japanese-style fried chicken (using dark meat for its juiciness). Served w/ a sweet and citrusy, mayo sauce and a side of fried rice</i>	14
CHICKEN STRIPS (6oz) <i>Panko breaded chicken strips. Served with/ ranch and a side of fried rice</i>	14
YAKISOBA <i>Stir-fried yakisoba noodles w/ shredded cabbage</i>	15



KARAAGE CHICKEN

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STARTERS

BAKED GREEN MUSSEL	
JALAPEÑO POPPERS	9
QUAIL EGG SHOOTER	11
SALMON & CRAB ROLL-UP	5
SUNO MONO	20
STUFFED MUSHROOMS	5
STUFFED SHRIMP	9
TUNA POKE SALAD	9
WHITE TUNA ROLL-UP	14
YELLOWTAIL CARPACCIO	21
TAMMY SPOONS	21
	20

NIGIRI 2pcs (over rice)

ALBACORE	7
CRAB	4
FLYING FISH EGGS	6
FRESH WATER EEL	8
MACKEREL	6
OCTOPUS	7
QUAIL EGGS	2
RAW SHRIMP	9
SALMON	7
SALMON EGGS	8
SEARED BEEF	8
SHRIMP	6
SMELT EGGS	6
SMOKED SALMON	8
SWEET EGG	5
SWEET TOFU	5
SQUID	7
TUNA	9
WHITE FISH	6
WHITE TUNA	8
YELLOWTAIL	9

SASHIMI

6pcs

ALBACORE	
CHIRASHI DON	16
OCTOPUS	26
SALMON	17
SASHIMI SALAD	16
SEARED BEEF	18
TUNA	15
TUNA TATAKI	19
WHITE TUNA	20
YELLOWTAIL	17
	19

SASHIMI COMBO

(Chef's Choice)

SMALL (12pcs)	30
MEDIUM (24pcs)	48
LARGE (36pcs)	68

SIGNATURE ROLLS

BAKED SALMON	14
BARBIE	15
BASIL	16
BEAST	19
BOO-YAH-KAH	16
CHILI CHEEZ	9
CHIMICHANGA	16
FIRECRACKER	16
FUTOMAKI	9
LAS VEGAS	13
LOBSTER	43
LOLLIPOP	16
LOVERS	15
ORANGE	15
RYU	18
SCALLOP DYNAMITE	16
SOUR	14
SPICY MAMA	16
SURF 'N TURF	16

ROLLS

5-8pcs (hand rolls by request)

ALASKA	13
AVOCADO	4
BOSTON	10
CALIFORNIA	6
CATERPILLAR	14
CRUNCH	11
CUCUMBER	5
DRAGON	14
EEL TEMPURA	10
PHILLY	10
RAINBOW	15
PICKLED RADISH	4
SALMON	8
SALMON SKIN	9
SHRIMP TEMPURA	10
SOFT SHELL CRAB	11
SPICY ALBACORE	10
SPICY CRAB	10
SPICY CRAB SHR TEMPURA	12
SPICY OCTOPUS	10
SPICY SALMON	11
SPICY SCALLOP	12
SPICY TUNA	10
SPICY TUNA SHR TEMPURA	10
SPICY YELLOWTAIL	11
TEMPURA CALIFORNIA	8
TUNA	9
TOOTSIE	10
UNAGI CUCUMBER	11
VEGETABLE	7
VEGETABLE TEMPURA	8
WHITE TUNA	9



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