

Awaken Your Senses

鉄板焼き
(TEPPANYAKI)

TEPPANYAKI IS A TRADITIONAL EXPRESSION OF JAPANESE CULTURE. FROM THE JAPANESE WORDS "TEPPAN", WHICH MEANS "GRIDDLE", AND "YAKI", WHICH MEANS "GRILLED", TEPPANYAKI FIRST APPEARED IN JAPANESE KITCHENS AFTER WORLD WAR II.

TO MAKE IT ATTRACTIVE TO FOREIGNERS, TEPPANYAKI CHEFS INCORPORATED COMMON INGREDIENTS KNOWN ALL OVER THE WORLD AND BEGAN COOKING USING TRICKS THAT QUICKLY POPULARIZED THIS STYLE OF CUISINE IN THE UNITED STATES IN THE 1960S.

OUR TEPPANYAKI EXPERIENCE IS MADE FRESH, FROM SCRATCH, AND THUS THE OVERALL SERVINGS MAY VARY SLIGHTLY DEPENDING ON EACH CHEF'S PRESENTATION.

sushiitto® ● ●
Japanese Cuisine

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR ANY PERSON IN YOUR PARTY HAVE A FOOD ALLERGY OR DIETARY RESTRICTION.

Teppanyaki

AHI TUNA | 45

SCALLOPS | 40

LOBSTER | 45

FRESH SALMON | 45

JUMBO SHRIMP | 45

CHICKEN | 40

RIBEYE PRIME 12oz | 70

NEW YORK STRIP PRIME 12oz | 68

TEXAS WAGYU 10oz | 85
(Certified Authentic)

OUR TEPPANYAKI EXPERIENCE IS SERVED WITH
MISO SOUP, MESHU AND SEASONAL VEGGIES.

Prices are per person. Minimum of four guests required for teppan
experience. A split fee of \$20 will be added to split plates.

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SCRATCH, AND THUS THE OVERALL SERVINGS MAY VARY
SLIGHTLY. BEFORE PLACING YOUR ORDER, PLEASE
INFORM YOUR SERVER IF THERE ARE ANY FOOD
ALLERGIES OR DIETARY RESTRICTIONS WE NEED TO
KNOW ABOUT.

SESAME SAUCE IS MADE WITH SESAME SEEDS, PEANUTS,
WALNUTS & NATURAL SOY SAUCE.

20% Gratuity will be added to all checks.

ROLLS

SPIDER ROLL | 22

Tempurized soft-shell crab & cucumber topped with avocado, eel sauce, chipotle sauce & tempura flakes
(six pieces)

CATERPILLAR ROLL | 17

Shrimp, cucumber & avocado topped with eel, eel sauce & sesame seeds

SALMON BEACH ROLL | 23

Tempurized ahi tuna, salmon, kanikama & avocado topped with sesame seeds & spicy mayo

DRAGON ROLL | 19

Tempurized shrimp, avocado, & cream cheese topped with masago, eel sauce & dragon sauce

MAIKO ROLL | 14

Mango, avocado & cucumber topped with spicy tuna & tempura flakes

SPICY SALMON ROLL | 17

Avocado & carrots topped with salmon, kahiage & chipotle sauce

RAINBOW ROLL | 18

Cucumber & avocado topped with octopus, shrimp, salmon, ahi tuna, hamachi & sesame seeds

PHILADELPHIA ROLL | 14

Salmon, cream cheese & avocado topped with sesame seeds

CALIFORNIA ROLL | 14

Kanikama, cucumber & avocado topped with sesame seeds

TEMPURIZED VEGAS ROLL | 16

Salmon, tuna, avocado, asparagus & cream cheese topped with eel sauce & garlic mayo

ROLLS

TOREADO ROLL | 15

Breaded kanikama & avocado topped with melted manchego cheese, chiles toreados & chipotle sauce

VOLCANO ROLL | 14

Salmon, cream cheese & avocado topped with torched manchego cheese, spicy mayo, chipotle & eel sauce

BUTTERFLY ROLL | 19

Tuna, salmon, mango, cucumber & avocado wrapped in soy paper topped with garlic mayo

JALAPEÑO HAMACHI ROLL | 21

Avocado, cucumber and cream cheese topped with torched spicy hamachi, serranos, sriracha & eel sauce

RIBEYE ROLL | 16

Grilled ribeye with onions, wrapped in a flour tortilla topped with chipotle sauce & scallions; served with a side spring mix salad

DOWNTOWN ROLL | 18

Hamachi, avocado, & cream cheese topped with kanikama, chipotle & eel sauce

BREADED EBI ROLL | 16

Breaded roll with shrimp & avocado topped with cream cheese, tampico sauce, serrano peppers & sesame seeds

MANCHEGO ROLL | 16

Breaded roll with shrimp, avocado, manchego cheese & carrots topped with eel sauce, sesame seeds & kahiage

OROCHI ROLL | 18

Tempurized eel, tampico & toreados topped with avocado, sriracha & eel sauce

NIGIRI

PREMIUM

A5 Japanese Wagyu	17
Japanese Sea Urchin (Uni)	15
Fatty Tuna (Otoro)	15
Tuna Belly (Chu-Toro)	13

TRADITIONAL

Shrimp (Ebi)	6
Yellowtail (Hamachi)	10
Ahi Tuna (Maguro)	8
Capelin Roe (Masago)	6
Mackerel (Saba)	7
Crab (Kanikama)	6
Eel (Unagi)	8
Salmon (Sake)	7
Scallop (Hotate)	7
Salmon Roe (Ikura)	7
Octopus (Tako)	8
Egg (Tamago)	5

Nigiri Sampler Chef's Choice

(excludes premium nigiris) Nigiri

3pc | 8pc | 12pc

25 | 48 | 75

TOPPINGS

Authentic Wasabi | 5

Caviar | 8

Black Truffle | 5

Foie Gras | 7

Yuzu Kosho | 3

SASHIMI

(Thin or Thick Cut)

Rasurado Sauce +2

Yellowtail (Hamachi) 40

Ahi Tuna (Maguro) 29

Fatty Tuna (Otoro) 50

Tuna Belly (Chutoro) 45

Salmon (Sake) 22

Scallop (Hotate) 26

Octopus (Tako) 20

Sashimi Sampler Chef's Choice 35

A5 Japanese Wagyu 4oz. 70

Served with a traditional

Ishiyaki Stone for table-side grilling

DESSERTS

KIRIMOCHI | 10 (4 piece mochi)

Traditional Japanese rice cakes on top of a berry red wine reduction; Seasonal flavors

TEMPURA ICE CREAM | 11

Your choice of ice cream tempurized accompanied by strawberries and drizzled with chocolate
Vanilla | Chocolate | Matcha

MATCHA CHEESECAKE | 13

Our signature, homemade, Japanese style cheesecake with very a berry red wine reduction and matcha sugar

BELGIAN CHOCOLATE CAKE | 17

Multi-layered buttercream dark chocolate cake served with premium vanilla ice cream on a bed of crushed graham crackers

JAPANESE MATCHA CHURROS | 13

Warm, Crispy, cajeta-filled churros coated in our special blend of cinnamon sugar and matcha; served with a side of chocolate, caramel and a berry red wine reduction