

# 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 10oz | \$65

New York Steak Prime 10oz | \$60

A5 Japanese Wagyu Ribeye 8oz | \$130  
(Certified Authentic)

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

Prices are per person. Minimum of four guest required for teppan experience.

A split fee of \$20 will be added to split plates.

OUR TEPPANYAKI EXPERIENCE IS MADE FRESH, FROM  
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.

# Temaki

Traditional Hand Rolls  
(wrapped in a cucumber or nori sheet)

## Special \$9

Sushi rice, tempura shrimp, and  
asparagus; served with chipotle sauce

## Tuna \$12

Sushi rice, tuna, tamapico sauce,  
avocado, chiles toreados and scallions

## Tampico \$8

Sushi rice, served with  
kakiage and tampico sauce

## Fish \$9

Sushi rice, avocado, kiuri, and  
your choice of fresh fish

Ebi (Shrimp)		Hamachi (Yellowtail)		Maguro (Ahi Tuna)		Masago (Capelin Roe)		Saba (Mackerel)		Kanikama (Crab)
Unagi (Eel)		Fresh Sake (Fresh Salmon)		Hotate (Scallop)		Ikura (Salmon Roe)		Tako (Octopus)		

# Sashimi

(Thin or Thick Cut)  
Rasurado Sauce +\$2

Hamachi \$47 (Yellowtail)		Maguro \$29 (Ahi Tuna)		Fresh Sake \$19 (Fresh Salmon)		Hotate \$26 (Scallops)		Tako \$20 (Octopus)
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## Sashimi Sampler \$30

### A5 Japanese Wagyu 4oz

Served with a traditional Ishiyaki Stone  
for table-side grilling

\$60

# Nigiri

## A5 Japanese Wagyu \$17

Ebi \$6 (Shrimp)		Hamachi \$10 (Yellowtail)		Maguro \$8 (Ahi Tuna)		Masago \$6 (Capelin Roe)		Saba \$7 (Mackerel)		Kanikama \$6 (Crab)		Unagi \$8 (Eel)
Fresh Sake \$7 (Fresh Salmon)		Hotate \$7 (Scallops)		Ikura \$7 (Salmon Roe)		Tako \$7 (Octopus)						

## Nigiri Sampler

3 piece \$25 | 8 piece \$48 | 12 piece \$75

## Vegan Nigiri Sampler

Carrot - Avocado - Asparagus - Nametake - Shiitake

3 piece \$23 | 5 piece \$36

# Rolls

## Toreaditto Roll \$15

Breaded kanikama, scallions and avocado on the inside; melted manchego cheese and chiles toreados on the outside; topped with chipotle sauce

## Veganitto \$13

Carrots, spinach, asparagus, cucumber and avocado on the inside; mamenori on the outside; topped with a berry dressing

## Volcano Roll \$14

Fresh salmon, cream cheese and avocado on the inside; topped with torched manchego cheese, masago, spicy and chipotle sauces; served with eel sauce on the side

## Baby Roll \$16

Kanikama, cream cheese, and avocado on the inside; fresh salmon on the outside; topped with torched momiji paste; drizzled with unagi and chipotle sauces

## Jalapeño Hamachi \$21

Avocado, cucumber and cream cheese on the inside; topped with torched spicy yellowtail, jalapeños, sriracha and sweet sauces

## Ribeye Roll \$16

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

## Downtown Roll \$18

Yellowtail, avocado, and cream cheese on the inside; kanikama, chipotle and eel sauce on the outside

## Breaded Ebi Roll \$14

Breaded roll with shrimp and avocado on the inside; cream cheese on the outside; topped with tampico sauce, serrano peppers and mixed sesame seeds

## Manchego Roll \$14

Breaded roll with shrimp, avocado, manchego cheese and carrots on the inside; topped with eel sauce and mixed sesame seeds; served on a bed of kakiage

## Wagyu Roll \$33

Avocado, asparagus, tempurized onions on the inside; wagyu on the outside, topped with special yuzu sauce and black truffle peelings; served with goza sauce

# Rolls

## Spider Roll \$22

(six piece roll)

Tempurized soft-shell crab and cucumber inside with avocado on the outside; served with eel and chipotle sauces, topped with tempura flakes

## Caterpillar Roll \$17

Shrimp, cream cheese, and avocado on the inside, eel on the outside; topped with eel sauce and mixed sesame seeds

## Sake Beach Roll \$23

Tempurized ahi tuna, salmon, kanikama and nori with avocado on the inside; topped with mixed sesame seeds and spicy sauce

## Dragon Roll \$19

Tempurized shrimp, avocado, and cream cheese on the inside, masago on the outside; topped with eel and dragon sauces

## Maguritto Roll \$17

Breaded kanikama and tampico sauce on the inside; ahi tuna and avocado on the outside; topped with chipotle sauce and masago

## Spicy Salmon Roll \$17

Avocado and cream cheese on the inside; fresh salmon on the outside; topped with kahiage and chipotle sauce

## Rainbow Roll \$18

Cucumber and cream cheese on the inside; octopus, shrimp, salmon, ahi tuna and white fish on the outside

## California Roll \$14

Nori on the outside; cucumber and avocado on the inside with your choice of fresh fish

Shrimp | Kanikama | Mackerel | Ahi Tuna | Fresh Salmon | Eel  
Yellow Tail +5

## Philadelphia Roll \$14

Nori on the outside; cream cheese and avocado on the inside with your choice of fresh fish

Shrimp | Kanikama | Mackerel | Ahi Tuna | Fresh Salmon | Eel  
Yellow Tail +5

# Desserts

## Kirimochi \$9

(Mochi)

Traditional Japanese rice cakes.

Seasonal flavors.

## Tempura Ice Cream \$12

Your choice of ice cream tempurized and drizzled with chocolate

Vanilla | Chocolate | Matcha

## Samurai \$11

Coffee gelatin served in a martini glass on Kahlua cream topped with premium vanilla ice cream

## Matcha Cheesecake \$14

Our signature, homemade, Japanese style cheesecake topped with seasonal berries

## Popcorn Cheesecake \$17

New York style cheesecake topped with sea-salt caramel popcorn

## Belgian Chocolate Cake \$17

Multi-layered buttercream dark chocolate cake served with premium vanilla ice cream

## Japanese Matcha Churros \$13

Warm, crispy, cajeta-filled churros coated in our special blend of cinnamon sugar and matcha; served with a side of velvety matcha ice cream.

# Coffee

Espresso (Double) \$4

Americano \$5

Capuccino \$5

Latte (Hot or Iced) \$9

Matcha Latte (Hot or Iced) \$9

Carajillo \$13

Matcha | Traditional | Mazapan | Baileys