

Food Menu

Sushi / Sashimi

Maguro	big eye tuna	6
Sake	nz king salmon	6
Hamachi	yellowtail	6
Kanpachi	hawaiian yellowtail	7
Unagi	freshwater eel	7
Salmon Toro	king salmon belly	7
Yellowtail Toro	yellowtail belly	7
Tuna Toro	fatty tuna belly	mp
Madai	japanese red snapper	7
Kajiki Maguro	super white tuna	5
Ikura	salmon roe	6
Tobiko	flying fish roe	5
Suzuki	black sea bass	5
Hirame	east coast fluke	5
Saba	boston mackerel	5

Shellfish

Mongo Ika	squid	7
Ebi	cooked shrimp	5
Tako	octopus	6
Hotate	sea scallop	7
Uni	california sea urchin	10
Taraba Gani	king crab	10

Fusion Sushi Treats

Big Eye Tuna*	with garlic chip	7
King Salmon	with cherry tomato	7
Yellowtail	with minced jalapeno	7
Red Snapper	with yuzu & fried ginger	8
Sea Scallop	with seared aioli	9
Kanpachi	with citrus yuzu	8
Grilled Eel	with smashed avocado	8
Squid	with california uni	10
Seabass	with kimchee sauce	6
Mackerel	with ginger & scallion	6
Fluke	with shiso citrus	6
White Tuna	with sweet miso	6

Sushi Bar Specialties

Spicy Tuna Crisps	sweet mango & bell pepper on chips	18
Cucumber Naruto	salmon, tuna, yellowtail, avocado, kani, tobiko	20
Yellowtail Sashimi	with homemade lemon yuzu & jalapenos	20
Tuna Ravioli *	stuffed with avocado, tobiko & onion crema	25
Sushi Sandwich	delicious layers of spicy blue crab, avocado, seared spicy salmon, ikura	28

Belly-licious Specialty Rolls

SUteiShi Pearl	fried oysters, cucumber kani, spicy mayonnaise on top	18
Orange Dragon	spicy salmon, tempura flakes salmon, spicy mayonnaise on top	19
King of NY	king crab, avocado, japanese mayo red flying fish roe on top	22
Kimono *	spicy salmon, avocado, masago, crunch & white truffle oil wrapped in kelp paper	20
Red Dragon *	spicy tuna, crunch tuna, spicy mayonnaise on top	19
Samurai	spicy blue crab, cucumber, crunch red snapper, avocado on top	20
Sakura	tiger shrimp tempura, cucumber spicy tuna, tobiko on top	19
Wavecrest	spicy yellowtail, cucumber yellowtail, jalapenos on top	19
Pacific Jewel	grilled eel, avocado, sweet miso blue crab, spicy mayo, scallions on top	20
Crunchy East	avocado, cucumber, scallions spicy salmon, SUteiShi toppings	18
The Jade <small>VEGETARIAN</small>	banana tempura, campyo avocado and sesame seeds on top	16
Garden of Eden <small>VEGETARIAN</small>	taro and sweet potato tempura roll, spicy mayo, avocado & sweet soy on top	17

Sushi Plates

Sushi & Sashimi Duet	chef's selection of fresh fish	39
Chirashi	mixed sashimi over rice	38
The Perfect 10	our favorite sushi & a tuna roll	38
Sashimi Special	six types of select sashimi	38
Toro Toro Toro	three pcs of tuna, salmon & yellowtail belly	68

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

* Denotes guest favorite

Maki or Handrolls

*Cucumber Naruto Style or Wild Blend Brown Rice Available

Dragon	eel, cucu & avocado	18
Spider	soft-shell crab	17
Shrimp Tempura		10
Philadelphia		10
Spicy Big Eye Tuna		10
Spicy Salmon		10
Spicy Yellowtail		10
Eel / Avocado		10
Salmon / Avocado		10
Tuna / Avocado		10
Yellowtail / Jalapeno		9
Homemade Salmon Skin *		9
California		10
Toro Roll		mp

Vegetarian Dishes

Yasai Veggie Plate	(6 veg sushi & roll)	28
Mixed Vegetable Roll		9
Asparagus Roll		7
Cucumber Avo Roll		7
Avocado Roll		7
Inari Sushi	bean curd	4
Tamago Sushi	sweet egg	4

Omakase Enjoy

For One	8 pieces fusion sushi / 1 specialty roll	58
For Two *	1 sushi starter / 16 fusion sushi / 2 sp rolls	110
For Three	1 sushi starter / 24 fusion sushi / 3 sp rolls	165
For Four	2 sushi starter / 32 fusion sushi / 4 sp rolls	215

Starters

Homemade Blue Crab Gyoza *		14
Blistered Shishito Peppers		9
Grilled Eggplant with Sweet Miso *		9
Mixed Vegetable Tempura		10
Wasabi Shrimp & Pork Shumai		9
Steamed Shrimp Shumai		9
Pork or Vegetable Gyoza		9
Edamame	house dipping sauce	8

Salads

Seafood Sashimi	spicy kimchee	18
Grilled Calamari *	cilantro balsamic	17
Seared Tuna & Avocado	wasabi citrus	16
Avocado Kani	creamy mustard dressing	16
Seaweed	orange-pineapple dressing	9
Mixed Greens	ginger vinaigrette	10

Soups

Spicy King Crab Miso Soup *		8
Homemade Miso Soup		6
Shrimp Tempura Udon		18

Noodles Plates

Vegetable Udon Stir-fry		17
Steak Udon Stir-fry		19
Salmon Udon Stir-fry		19
Seafood Udon Stir-fry		20

Tapas Dishes

Chicken Skewers	garlic teriyaki	16
Sauteed Fresh Vegetables	garlic & oil	14
Fried Oysters	mustard vinaigrette	15
Hot & Crispy Shrimp *	spicy mayo	21

Entrees

(Served with a bowl of white rice)

Chicken Breast	onions & mushrooms	24
Grilled Salmon	sautéed broccoli	25
Grilled Black Cod	ginger white miso	27

Screaming Hot Rocks

(Served with a bowl of white rice)

Seafood Medley	scallops, squid and shrimp with ponzu	26
Filet Mignon	with ginger & garlic ponzu	24
Tiger Shrimp	with spicy radish dipping sauce	23

Drink Menu

Sake

Hot Sake	200 ml carafe medium bodied	13
Sake Flight	three of our delicious varieties	18

Cold Sake

Dry		
Karatamba Honjozo (300ml)	crispy and extra dry	24
Bunraku Nihonjin Junmai (300ml)	hints of anise, medium-bodied favorite	34
Meisousui Junmai Ginjo (300ml)	clean, refreshing and dry	36
Sweet		
Shirakawago Sasanigori (300ml)	unfiltered and slightly dry	25
Daiginjo Premium Sake (50% polished)		
Kitaya Kansansui Daiginjo (300ml)	delicious, crisp and mild, palate cleanser	45

Cocktails

Signature Saketini	seasonal flavors	15
Sparkling Gran Rosé	Mionetto, 187 ml	16
Strawberry Sake Sangria		14

Beer

Sapporo (16 oz. or draft)	dry, light-bodied classic	10
Orion	crisp, medium-bodied Japanese import	11

Wine

White		
Pinot Grigio	Prophecy, 2020 (Italy)	13 / 46
Sauvignon Blanc	Matua, 2016 (New Zealand)	14 / 50
Riesling	Hogue, 2016 (Columbia Valley)	14 / 49
Chardonnay	Mark West, 2018 (California)	15 / 55
Red		
Merlot	Skyfall, 2017 (California)	16 / 57
Cabernet Sauvignon	Louis marini, 2017(California)	15 / 55

Beverages

Coke / Diet Coke / Sprite / Gingerale		4
Club Soda / Seltzer		4
Unsweetened Iced Tea		5
SUteiShi Specialty Iced Tea		6
Yuzu Lemonade		6
Saratoga Water Still / Sparkling		9
Pot of Tea		4.50