



STARTERS

CUP OF MISO 6

fried shiitake chips, green onions, wakame, tofu

EDAMAME 7

traditional or spicy garlic

SHRIMP TEMPURA 17

tsuyu sauce

CALAMARI 16

yuzu mayo

AHI POKE NACHOS* 24

crispy wonton chips, tuna poke, avocado, white truffle sauce, sweet soy glaze

CRISPY ADOBO CHICKEN WINGS 21

marinated soy, vinegar deep-fried chicken wings, green scallions

SPAM MASUBI 6

try it deep-fried 7

SALADS

SEAWEED SALAD* 9

masago, toasted sesame seeds

SALMON SKIN SALAD 14

mixed greens, gobo, fried shiitake chips, cucumber, sesame ponzu

THAI GREEN PAPAYA SALAD 13

green papaya, heart of palm, green beans, grape tomatoes, roasted peanuts

ADD ONS:

chili garlic shrimp 10

tempura soft-shell crab 10

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

STARTERS & SALADS



POKE BOWLS

Served with white rice or
matcha green tea soba noodles

AHI-TUNA* 22

*diced tuna, toasted macadamia nuts, maui onions,
toasted seaweed, avocado, sesame seeds*

SALMON* 20

*spicy mayonnaise, red onions,
tobiko, crispy garlic chips*

LAVA FLOW* 25

*spicy tuna, kanimi crab, chili garlic crunch,
chili oil, green scallions, masago,
furikake tempura crunch*

USUZUKURI

JALAPEÑO HAMACHI* 16

*micro watercress, jalapeño, shiitake chips,
white truffle chili ponzu*

ORANGE SALMON* 15

*orange supreme, red onion, kaiware sprout,
yuzu orange sauce, sea salt*

GARLIC TUNA* 20

*sake, soy poached tuna, garlic chips,
garlic black truffle, green scallions, garlic ponzu, kizami*

TACOS

Served with truffled furikake fries

PORK BELLY 16

sticky honey soy pork belly, pickled red onions, asian slaw



CHIRASHI* 15

*assorted fish, OG sauce, cucumber, avocado,
tempura crunchies*

ASIAN STREET TACO 18

deep-fried garlic shrimp, green papaya slaw

**Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*



NIGIRI

3 pieces with rice

UNAGI/EEL 16

MAGURO/TUNA* 18

SAKE/SALMON* 16

HAMACHI/YELLOWTAIL* 18

SHIROMI/SEABASS* 19

HOTATE/SCALLOP* 16

EBI/SHRIMP 14

MASAGO/FISH ROE* 16

SIGNATURE NIGIRI

3 pieces with rice

GARLIC TUNA* 19

garlic ponzu, green scallions, garlic chips

HAMACHI PICANTE* 19

serrano pepper, sriracha, truffle oil, ponzu

SEXY SALMON* 17

avocado, lemon slice, chili garlic ponzu

SASHIMI

4 pieces

SAKE/SALMON* 18

MAGURO/TUNA* 21

HAMACHI/YELLOWTAIL* 20

SHIROMI/SEABASS* 22

SU CASA ROLLS

CALIFORNIA* 15

crab mix, kanimi crab, avocado, cucumber
Try it deep-fried 17

SPICY TUNA* 18

spicy tuna, cucumber, avocado
Try it deep-fried 19

PHILADELPHIA* 16

salmon, avocado, cream cheese
Try it deep-fried 17

RAINBOW* 18

California roll topped with assorted fish

BAKED LOBSTER 23

shrimp tempura, cucumber, cream cheese, avocado, spicy lobster, tempura crunch, garlic yum yum sauce

BAKED SALMON 18

tempura salmon, salmon sashimi, avocado, gobo, garlic bake sauce, crispy potato curls, green scallions

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

SUSHI & SASHIMI



SU CASA SIGNATURE ROLLS

SU CASA ROLL* 20

*eel, tuna, avocado, cucumber, unagi sauce,
chipotle aioli*

LOBSTER-CRAB DIABLO* 23

spicy lobster, crab, habanero-avocado crème

SPICY CRAB* 17

avocado, pickled carrots & cucumber, OG sauce

SHRIMP AVOCADO 18

*tempura shrimp, cucumber, avocado, ebi,
yum yum sauce, unagi sauce, micro cilantro*

KATANA* 20

*spicy yellowtail, cucumber, avocado,
yellowtail sashimi, crispy wonton salad*

CRISPY TUNA* 22

*crispy rice, spicy tuna, tuna sashimi,
garlic chips, sweet soy glaze, spicy mayo*

CRAZY CALI* 20

*crab, avocado, cucumber, shrimp tempura,
kimchi kani, tobiko, tempura crunch*

GEISHA* 21

*spicy yellowtail, cucumber, avocado,
hokkaido scallops, tobiko, green apple pico de gallo*

ANGRY TUNA* 21

*spicy tuna, shrimp tempura, cucumber,
avocado, tuna sashimi, fresno pepper, sriracha aioli*

ORANGE DREAM* 19

*tempura salmon, orange-scented mascarpone cheese,
avocado, cajun seared salmon, lemon slice, red onion,
masago, truffle ponzu*

EMPEROR* 22

*tempura lobster, asparagus, ribeye carpaccio, miso aioli,
shiitake, fried potato curls, truffle oil*


FIRECRACKER* 20

*shrimp tempura, spicy tuna, avocado, cajun salmon,
habanero ponzu, togarashi crispy fried onions*

GARDEN 14

*cucumber, avocado, gobo, asparagus, menma,
mango, passion fruit gel, chili ponzu*

**Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*



SIGNATURE SUSHI ROLLS



ENTRÉES

“GET IN MY BELLY” RAMEN* 15
*soft boiled egg, bean sprouts, green scallions,
menma, tempura seaweed*

ADD ONS:

char siu pork 6
beef cheek 6
brisket 6

KALBI RIBS 26

sake-soy sautéed baby bok choy, furikake rice

BENTO BOX 30

*teriyaki beef, grilled garlic shrimp,
asian slaw, pickled daikon*

MISO GLAZED SEABASS 39

asian slaw, furikake rice, shiitake mushrooms

HAMACHI KAMA 30

grilled kama, garlic key lime su-shoyu, steamed rice

DESSERTS

LYCHEE PANNA COTTA 7

rose strawberry gelée, pandan meringes, fresh fruit

MOCHI ICE CREAM 7

mango, strawberry, or green tea

SAMANCO FISH ICE CREAM 7

*fish shaped ice cream waffle sandwich
strawberry, green tea or red bean*

**Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*



BEERS

SAPPORO 7

ASAHI SUPER DRY 8

KYOTO WHITE YUZU ALE 12

ORION RICE LAGER 17

21.4oz

SAKE SELECTIONS

YUKI NO BOSHA 300 ML 30

JUNMAI DAIGINJO

tropical and bright, papaya, slightly savory

TENZEN 300ML 21

JUNMAI GENSHU

bold and vibrant, notes of banana

HEAVEN SAKE BABY 300ML 28

JUNMAI GINJO

delicate and lightly floral with hints of citrus

SEIKYO TAKEHARA 300ML 26

JUNMAI

floral, balanced, hints of honey and brown butter

STRAWBERRY OZEKI 300ML 14

JUNMAI NIGORI

ripe strawberry infused, cloudy and viscous

HOU HOU SHU 180ML 24

SPARKLING JUNMAI

BLUE cream soda-like, crisp and refreshing
PINK rose-style, hibiscus and rose hips infused

TYKU CUCUMBER 720ML 50

JUNMAI

cucumber infused, light and delicate, silky

GEKKEIKAN 750ML 40

JUNMAI

herbaceous with hints of grapefruit, mellow and pure

TOZAI SNOW MAIDEN 180ML 10

JUNMAI NIGORI

bright and fresh, roughly filtered with hints of honeydew

SOTO 180ML 12

JUNMAI

clean, pleasant aromatics, apple and mild notes of nougat

SPECIALTY COCKTAILS

WASABI MARGARITA 18

*Casamigos Blanco tequila, Joyo Yuzu, wasabi syrup,
yuzu juice, Kalani coconut liqueur*

HONEY DEW YOU 16

Roku gin, sake, Midori, lime juice, Calpico melon

LUCKY CAT 18

*Grey Goose Essences Strawberry & Lemongrass vodka,
Amoretti Dragon Fruit beverage infusion, yuzu juice,
Fever-Tree Blood Orange ginger beer*

THE DRAGON 10

MOCKTAIL

*Amoretti Dragon Fruit beverage infusion, yuzu juice,
Fever-Tree Blood Orange ginger beer,
Fever-Tree Sparkling Lime & Yuzu*

BEVERAGES