

APPETIZERS

Tuna Tataki

Seared Ahi Tuna topped with Ponzu sauce and sesame seeds

\$13

Crunchy Calamari

Tempura fried calamari with Thai sweet chili sauce

\$13

Sushi Appetizer

6 pieces of Chef's choice Nigiri

\$15

Sashimi Appetizer

9 Pieces (Tuna, Salmon, and Hirame)

\$16

Sakamushi

Steamed mussels with spicy Thai chili sauce

\$12

Harumaki

Crispy Japanese veggie spring rolls

\$10

Soft Shell Crab

Tempura soft shell crab served with Ponzu sauce

\$13

Tempura App

Shrimp and vegetables served with Tempura sauce

\$13

Age Tofu

Crispy, deep-fried tofu in tempura sauce

\$9

Garlic Calamari

Sautéed calamari in garlic stir-fry sauce

\$12

Thai Fresh Rolls

Shrimp, rice noodles, and vegetables wrapped in rice paper

\$12

Dim Sum

Steamed BBQ pork buns

\$13

Gyoza

Japanese dumplings with pork, cabbage, and onions

\$10

Satay Chicken

Thai curry marinated skewered chicken served with peanut sauce

\$14

Garlic Lemon Clams

Sautéed in a garlic butter and lemon juice sauce

\$14

Edamame

Steamed and salted soybeans

\$9



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Gluten free dish

SOUPS & SALADS

SOUPS

Tom Yum

Thai spicy sour soup

Chicken, Beef, Tofu: Cup \$8; Bowl \$12

Shrimp or Seafood: Cup \$9; Bowl \$13

Tom Kha

Tom Yum with Coconut Milk

Chicken, Beef, Tofu: Cup \$9; Bowl \$13

Shrimp or Seafood: Cup \$10; Bowl \$14

Miso

Tofu, seaweed, and green onions \$5

Soba Noodle Soup

Soba noodles with vegetables, chicken and shrimp Cup \$8; Bowl \$12

Seafood Miso

Miso Soup with mixed seafood \$9

Suki Noodle Soup

Rice noodles, vegetables, chicken and shrimp
Cup \$8; Bowl \$12

Tempura Udon

Udon noodles with vegetables and shrimp
tempura Cup \$8; Bowl \$12

SALADS

Hiyashi Wakame

Seaweed salad
\$8

Sunomono

Roasted squid and octopus salad over a bed of
cucumber in ponzu
\$10

Yum Beef

Beef mixed with red and green onions,
carrots, cilantro, and spicy Yum sauce
\$14

Thai Seafood Salad

Mixed seafood with rice noodles, red and
green onions, cilantro, carrots and spicy Yum sauce
\$16

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 Gluten free dish

ENTREES

Pad Thai

Stir-fried rice noodles with chicken, shrimp, bean sprouts, and scallions in house Pad Thai sauce

\$17

Garlic Black Pepper

Sautéed garlic pepper served with steamed veggies

Chicken, Beef, or Tofu: \$17; Shrimp, Seafood, or Salmon fillet: \$19; Rib-eye: \$24

Thai Red or Green Curry

With bell peppers and bamboo shoots

Chicken, Beef, or Tofu: \$17;
Shrimp or Seafood: \$19

Massaman Curry

With potatoes, carrots and onions

Chicken, Beef, or Tofu: \$17;
Shrimp or Seafood: \$19

Panang Curry

With bell peppers and green beans

Chicken, Beef, or Tofu: \$18; Shrimp or Seafood: \$20

Pineapple Fried Rice

Signature fried rice with chicken, shrimp, cashews and raisins served in a fresh pineapple shell

\$19

Teriyaki

Served with steamed vegetables

Chicken fillet: \$16; Salmon fillet: \$19; Rib-Eye: \$24

Frog Legs

Spicy Thai basil or Garlic Black Pepper

\$22

Pad See-Ew

Stir-fried rice noodles with broccoli and egg with house sweet soy sauce

Chicken, Beef, or Tofu: \$17; Shrimp or Seafood: \$19

Yaki Udon

Stir-fried Udon noodles with mixed vegetables

Chicken, Beef, or Tofu: \$17; Shrimp or Seafood: \$19



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Gluten free dish

ENTREES

Japanese Fried Rice

Stir-fried rice with mixed vegetables and egg

Chicken, Beef, or Tofu: \$15; Shrimp or Seafood: \$17

Suki Café Shrimp Tempura

Shrimp Tempura and Tempura battered vegetables with a side of rice, sweet chili sauce, and Tempura Sauce

\$19

Thai Sweet Chili

Pineapple, bell peppers and onion sautéed in Thai sweet chili and house stir-fry sauce

Chicken, Beef, or Tofu: \$17;

Shrimp, Seafood, or Salmon fillet: \$19

Tonkatsu

Panko breaded pork cutlet, deep-fried and served with a special Tonkatsu sauce

\$19

Lemon Grass Pork

Pork cutlet marinated with Lemon Grass and Thai herbs

\$19

Yakisoba

Stir-fried Soba noodles with vegetables

Chicken, Beef, or Tofu: \$17; Shrimp or Seafood: \$19

Hawaiian Coconut Shrimp

Ten deep-fried coconut breaded jumbo shrimp served with a side of rice, sweet chili sauce, and Tempura Sauce \$22

Spicy Thai Basil

Stir-fried basil, onion, bell peppers and mushrooms

Chicken, Beef, or Tofu: \$17; Seafood: \$19

Drunken Fried Rice or Noodles

Your choice of classic Thai fried rice or rice noodles stir-fried with egg, bell peppers, onions, mushrooms, and Thai basil

Chicken, Beef, or Tofu: \$18; Shrimp or Seafood: \$20



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Gluten free dish

SUSHI

Suki Café Roll

Shrimp Tempura, cucumber, and crab stick topped with spicy tuna and Suki sauce
\$16

Shrimp Tempura Roll

Shrimp Tempura and cucumber topped with Suki sauce, Unagi sauce and sesame seeds
\$12

Volcano Roll

Spicy Tuna Roll topped with creamy baked scallops
\$16

Tempura Sake Roll

Salmon Tempura and cucumber topped with Masago
\$11

Helena Roll

Crab stick, eel, avocado, cucumber and cream cheese topped with Suki and Unagi sauce
\$13

Double Spicy Tuna

Spicy Tuna Roll with spicy tuna on top
\$13

TNT Roll

California Roll with cream cheese topped with creamy baked scallops
\$16

San Francisco Roll

Sashimi style roll (no rice) with tuna, salmon, hirame, and crab stick rolled with thinly sliced cucumber and nori
\$18

Lovely Crab Roll

Crab stick, cucumber and seaweed salad topped with salmon and lemon slices
\$14

Three's Company

Tuna, salmon, hirame and avocado
\$14

Caterpillar Roll

Eel Roll topped with thinly sliced avocado, sesame seeds and Unagi sauce
\$15

Philadelphia Roll

Salmon, cream cheese and avocado
\$10

Strawberry Roll

Shrimp Tempura, crab stick and cucumber topped with tuna, avocado, and sesame seeds
\$16

Mermaid Roll

Shrimp Tempura and cucumber topped with masago and creamy baked scallops
\$16

Spider Roll

Softshell crab, cucumber, cream cheese, masago and avocado topped with Suki and Unagi sauce
\$17



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SUSHI

Dancing Eel Roll

Shrimp Tempura and cucumber topped with eel, avocado, Unagi sauce and sesame seeds
\$16

Firecracker

Shrimp Tempura, cream cheese and cucumber topped with spicy tuna, 3 sauces and sesame seeds
\$16

Dynamite

California Roll with creamy, spicy baked scallops and crabsticks, and topped with sesame seeds
\$16

Red Dragon

Tuna, cream cheese, and cucumber topped with eel, avocado, Unagi sauce and sesame seeds
\$16

Crispy Shrimp Tempura

Shrimp Tempura and cream cheese, Tempura fried and topped with Suki and Unagi sauce, and sesame seeds
\$14

Tiger

Shrimp tempura and cucumber topped with ebi, avocado, Suki and Unagi sauce
\$16

Tornado

Shrimp tempura, cucumber and avocado topped with spicy crab and Unagi sauce
\$16

Seattle Roll

Ahi tuna, cucumber and avocado topped with spicy tuna and Suki sauce
\$15

Golden Spicy Tuna

Tempura fried Spicy Tuna Roll topped with more spicy tuna and masago
\$17

Alaska

Tuna, salmon, hirame, cream cheese and cucumber, Tempura fried and topped with Suki and Unagi sauce
\$17

Crunchy Baja

Tempura fried California Roll topped with creamy baked scallops
\$18

Hurricane

Shrimp tempura and cucumber topped with creamy kani
\$16

King Salmon

Tempura salmon, cucumber, avocado topped with salmon, Unagi sauce, masago and sesame seeds
\$15

Double Spicy Crab

Spicy Crab Roll topped with more spicy crab
\$13

Sunrise

Spicy Crab Roll topped with salmon, tuna and avocado
\$16



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Gluten free dish

SUSHI

Dragon Roll

California Roll topped with eel, avocado, Unagi sauce and sesame seeds

\$15

Rainbow

California Roll topped with tuna, salmon, hirame and avocado

\$15

COMBINATIONS

Chef's Choice sushi served with Miso Soup

Single

6 Nigiri, 3 Sashimi
Dragon or Rainbow Roll

\$25



Double

12 Nigiri, 6 Sashimi
Dragon & Rainbow Roll

\$46



Sashimi Dinner

22 pieces of Sashimi

\$32

*SEE BELOW

SIMPLE ROLLS

Cucumber Roll - \$8 

Eel Roll - \$10

Avocado Roll - \$9 

California Roll - \$10

Salmon Roll - \$10 

Spicy Tuna Roll - \$11 

Spicy Crab Roll - \$11

Tuna Roll - \$10 

NIGIRI / SASHIMI

(2 pieces / 3 pieces) \$7.00

Maguro - Ahi Tuna

Sake - Salmon

Ebi - Shrimp

Tako - Octopus

Saba - Mackerel

Hamachi - Yellowtail

Hirame - White Fish

Kani - Crabstick*

Ika - Squid

Hotategai - Scallops

Tamago - Sweet egg

omelet*

Masago - Fish Roe

Unagi - Grilled Eel*

Tataki - Seared Tuna

Hokkigai - Surf Clam

Inari - Rice stuffed fried Tofu*

*SPECIFIC ITEM IS NOT GLUTEN FREE



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BEVERAGES

Sparkling

- Prosecco \$10 glass
- Sparkling Plum \$10 glass
- Moscato \$20 glass; \$37 bottle

Red Wine

- Pinot Noir \$10 glass; \$34 bottle
- Malbec \$10 glass; \$26 bottle
- Red Blend \$10 glass; \$26 bottle
- Cabernet Sauvignon \$10 glass; \$34 bottle

White Wine

- Riesling \$10 glass; \$29 bottle
- Pinot Grigio \$10 glass; \$26 bottle
- Sauvignon Blanc \$10 glass; \$34 bottle
- Chardonnay \$10 glass; \$34 bottle

Plum Wine

- Gekkeikan Plum Sake \$21
- Choya Plum Wine \$26
- Blossom of Peace Plum Wine \$27

Sake

- House Hot/Cold Small \$7; Large \$10
- Houhoushou Sparkling “Blue Clouds” \$21
- Houhoushou Sparkling “Red Clouds” \$21
- Living Jewel Junmai \$17
- Pearls of Simplicity Junmai Ginjo \$32

- Night Swim \$10
- Star Filled Sky Junmai Ginjo \$24
- Gekkeikan Nigori (Unfiltered) \$14
- Dreamy Clouds Junmai Nigori (Unfiltered) \$24
- Snow Maiden Nigori (Unfiltered) \$17

Beer

- Bud Light \$6
- Coors Light \$6
- Lewis & Clark Miner’s Gold \$6
- Lewis & Clark Huckleberry Hefe \$6
- Blue Moon \$7
- Sapporo \$10

- Samual Adams \$6
- Lucky Buddha Lager \$7
- Kirin Ichiban \$7
- New Hokkaido Duruama IPA \$10
- Quirk Cherry Blossom Seltzer \$6

Soft Drinks

- Soda Water \$2
- 7-Up \$4
- Dr. Pepper \$4
- Mug Root Beer \$4
- Lipton Sweetened Iced Tea \$4
- Lipton Unsweetened Iced Tea \$4
- Tropicana Lemonade \$4
- Gold Rush Huckleberry Lemonade \$4

- Mountain Dew \$4
- Diet Pepsi \$4
- Pepsi \$4
- Cherry Soda (Shirley Temple, no Maraschino cherry) \$4
- Roy Rogers \$4
- Arnold Palmer \$4
- Thai Tea \$6



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