Sup Casa
SUSHI MAS

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

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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

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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

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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 créme

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

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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

UBE TIRAMISU 13
coconut-vanilla anglaise

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

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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 liquer

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