



## STARTERS

**CUP OF MISO** 6  
*fried shiitake chips, green onions, cilantro, tofu*

**EDAMAME** 7  
*traditional or spicy garlic*

**SEAWEED SALAD\*** 9  
*tobiko, toasted sesame seeds*

**FRIED VEGETABLE TEMPURA** 14  
*carrots, shiitake mushrooms, onions, zucchini, squash blossoms*

**FRIED CALAMARI** 15  
*sriracha aioli*

**SHRIMP TEMPURA** 17  
*tsuyu sauce*

**SALMON SKIN SALAD** 13  
*mixed greens, kaiware, gobo, cucumber, sesame ponzu*

**SCALLOP CRUDO\*** 18  
*soy yuzu, jalapeño, caviar*

**TEMPURA SOFT SHELL CRAB** 18  
*ponzu sauce*

**AHI POKE NACHOS\*** 20  
*crispy wonton chips, tuna poke, sweet soy glaze*

**HAMACHI KAMA** 22  
*grilled hamachi, yuzu, ponzu*

**AHI KATSU\*** 23  
*deep-fried nori-wrapped tuna, mixed greens, ginger dressing*

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

## STARTERS



## **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*

### **HAMACHI 22**

*salted cucumber, avocado, lemon zest, ponzu, micro cilantro*

### **SALMON 19**

*spicy mayonnaise, red onions, micro cilantro, crispy garlic chips*



## **SUSHI BURRITOS\***

Served with truffled furikake fries

### **THE "BIG ISLAND" 19**

*yellowtail, spicy tuna, guacamole, cilantro, pickled red onions, cabbage, wonton strips, asian slaw*

### **"WEST COAST" 20**

*spicy tuna, surimi crab, tempura shrimp, chipotle mayo, guacamole, eel sauce, asian slaw, cucumber, wonton strips*

### **KALBI BEEF 21**

*kalbi beef, asian slaw, kimchi cucumber, bubu arare, green onions*

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



## TRADITIONAL ROLLS

- CALIFORNIA ROLL\* 13
- SPICY TUNA ROLL\* 16
- EEL & CUCUMBER 15
- SPIDER ROLL 15
- CUCUMBER AVOCADO 12
- TUNA & AVOCADO\* 17
- SPICY YELLOWTAIL\* 16
- RAINBOW\* 17
- PHILADELPHIA\* 14
- CATERPILLAR 15



---

## NIGIRI


3 pieces with rice

- UNAGI/EEL 15
- SAKE/SALMON\* 15
- MAGURO/TUNA\* 17
- EBI/SHRIMP 14
- HAMACHI/YELLOWTAIL\* 17
- SEABASS\* 19
- SHIRO MAGURO/ALBACORE\* 14
- HOTATE/SCALLOP\* 15
- IKURA/SALMON ROE\* 12
- GARLIC TUNA\* 18
- CAJUN SEARED ALBACORE\* 15

---

## SASHIMI

4 pieces

- SAKE/SALMON\* 17
  - MAGURO/TUNA\* 18
  - EBI/SHRIMP 16
  - HAMACHI/YELLOWTAIL\* 18
  - SEABASS\* 19
  - SHIRO MAGURO/ALBACORE\* 15
- 

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

## SUSHI & SASHIMI




## SU CASA FRIED ROLLS

- CALIFORNIA CRUNCH\*** 15  
**SPICY TEMPURA TUNA\*** 18  
**PHILLY ROLL** 15
- 

## SU CASA SIGNATURE ROLLS

- 
- SU CASA ROLL\*** 17  
*eel, tuna, avocado, cucumber, unagi sauce, chipotle aioli*
- LOBSTER-CRAB DIABLO\*** 19  
*spicy lobster, crab, habanero-avocado crema*
- SPICY CRAB\*** 16  
*avocado, pickled carrots & cucumber, sriracha mayonnaise*
- SHRIMP & AVOCADO** 17  
*tempura shrimp, cucumber, avocado*
- SURF & TURF\*** 22  
*tempura shrimp, cucumber, avocado, spicy lobster, fried onions, ribeye carpaccio, unagi sauce, chipotle aioli*
- BAKED LOBSTER ROLL** 19  
*shrimp tempura, cucumber, avocado, spicy lobster, tempura crunch, garlic yum yum sauce*
- BAKED SCALLOP ROLL** 18  
*california roll, baked bay scallops, dynamite sauce*
- KATANA\*** 18  
*spicy softshell crab, asparagus, avocado, seared hamachi, truffle oil, wasabi tobiko, yuzu ponzu*
- CRISPY TUNA\*** 20  
*crispy rice, spicy tuna, tuna sashimi, garlic chips, sweet soy glaze*
- CRAZY CALI** 16  
*crab, avocado, cucumber, shrimp tempura, spicy kani tobiko, tempura crunch*
- GEISHA\*** 20  
*spicy yellowtail, cucumber, avocado, hokkaido scallops, black tobiko, wasabi salt*
- ANGRY TUNA\*** 20  
*spicy tuna, shrimp tempura, cucumber, avocado, tuna sashimi, jalapeño, garlic ponzu*
- ORANGE DREAM\*** 17  
*tempura salmon, cream cheese, avocado, cajun-seared salmon, lemon slice, red onion, truffle ponzu*
- KIMONO\*** 16  
*spicy softshell crab, cucumber, avocado, seared cajun albacore, garlic ponzu*
- GARDEN** 12  
*cucumber, avocado, gobo, asparagus, mango, chili ponzu*

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



## SIGNATURE ROLLS



## NOODLES

### **"GET IN MY BELLY" RAMEN\*** 19

*soft boiled egg, char su pork,  
applewood smoked bacon, bean sprouts,  
sesame seeds, toasted seaweed*

### **SEAFOOD UDON** 22

*head-on prawn, scallops, black mussels,  
tsuyo broth, bamboo shoots, cilantro*

---

## ENTRÉES

Served with steamed rice

### **PORK BELLY SIZZLE** 20

*sweet chili, ginger glazed pork belly,  
snow peas on sizzling ishiyaki stone*

### **KALBI RIBS** 25

*sake-soy sautéed baby bok choy, furikake rice*

### **YAKITORI CHICKEN SKEWERS** 22

*grilled chicken, asian slaw, scallions, furikake rice*

### **BENTO BOX** 26

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



### **MISO GLAZED SEABASS** 32

*asian slaw, furikake rice, shiitake mushrooms*

### **OMAKASE\*** 80

*chefs' choice of one sushi roll, ten pieces of nigiri,  
four pieces of sashimi, Su Casa sake bombs*

*\*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 30

300 ML. tropical and bright, papaya, slightly savory-salmon skin, fusion rolls & spice

TENZEN - JUNMAI GENSHU 21

300 ML bold and vibrant, notes of banana-pork belly, ramen & fresh poke

HEAVEN SAKE BABY - JUNMAI GINJO 28

300 ML. delicate and lightly floral with hints of citrus-soft shell crab & fusion rolls

SEIKYO TAKEHARA - JUNMAI 26

300 ML. floral, balanced, hints of honey and brown butter-hamachi kama & scallop crudo

STRAWBERRY OZEKI - JUNMAI NIGORI 14

300 ML. ripe strawberry infused, cloudy and viscous-fresh poke & miso glazed seabass

HOU HOU SHU - SPARKLING JUNMAI 24

(BLUE) 180 ML. cream soda-like, crisp and refreshing-scallop crudo & fried calamari  
(PINK) 180 ML. rose-style, hibiscus and rose hips infused-ahi katsu & kalbi ribs

TYKU CUCUMBER - JUNMAI 50

720 ML. cucumber infused, light and delicate, silky-seaweed salad, fresh poke & fusion rolls

GEKKEIKAN - JUNMAI 40

750 ML. herbaceous with hints of grapefruit, mellow and pure-ramen, miso glazed seabass & hamachi kama

TOZAI SNOW MAIDEN - JUNMAI NIGORI 10

180 ML. bright and fresh, roughly filtered with hints of honeydew-spice, yakitori skewers & seafood udon

SOTO - JUNMAI 12

180 ML. clean, pleasant aromatics, apple and mild notes of nougat-tempura, steak katsu & pork belly sizzle

## DESSERTS

MOCHI ICE CREAM 6

mango, strawberry or green tea

HONEY TOAST 15

toasted Japanese milk bread, vanilla ice cream, soy caramel, sesame cookie crumble, banana meringues, ube & pandan marshmallows