

## Wine, Sake, Beverages



### WINE SELECTION

#### White Wine Selections

	Glass	Bottle
Chateau Ste Michelle Riesling <i>Washington</i>	7	26
Vista Point Chardonnay <i>California</i>	9	34
Kendall-Jackson Chardonnay <i>California</i>	9	34
Imagery Chardonnay <i>California</i>	10	38
Dry Creek Fume Blanc <i>California</i>	7	26
Kim Crawford Sauvignon Blanc <i>New Zealand</i>	9	34
Mezzacaronna Pinot Grigio <i>Italy</i>	7	26
Oyster Bay Rose <i>New Zealand</i>	8	30
Provisioner White Blend <i>Arizona</i>	9	34

#### Red Wine Selections

	Glass	Bottle
Hahn Pinot Noir <i>California</i>	9	34
Vista Point Cabernet Sauvignon <i>California</i>	8	30
Josh Craftsman Cabernet Sauvignon <i>California</i>	8	30
Jam Cellars Cabernet Sauvignon <i>California</i>	9	34
Vista Point Merlot <i>California</i>	7	26
14 Hands Merlot <i>Washington</i>	7	26
Trapiche "Oak Cask" Malbec <i>Argentina</i>	7	26
7 Deadly Zins Red Zinfandel <i>California</i>	8	30
Santa Rita "Secret" Red Blend <i>Chile</i>	7	26
Mercer Family Red Blend <i>Washington</i>	9	34

#### Other Options

	Glass
Takara Plum Wine	7
Ruffino Prosecco <i>Italy</i>	8



### DRAFT

#### Domestic

Big Wave Ale, Bud Light, Four Peaks Kiltlifter, Michelob Ultra, Shock Top, Tower Station IPA, 805,

#### Imports

Estrella Jalisco, Kirin, Ichiban, Stella Artois

### BOTTLE

#### Domestic

Bud Light	St. Pauli Girl <i>Non-Alcoholic</i>
Budweiser	Bass Ale
Michelob Ultra	<b>Japanese</b>
Michelob Ultra Gold	Kirin
Kona Light Blonde Ale	Kirin Light
Stone Salt & Lime Lager	Asahi Super Dry

### CANNED

Bud Light Seltzer  
*Black Cherry, Lemon Lime, Mango, Strawberry*  
 Truly  
*Lime, Wildberry*

### BEVERAGES

Ramune Japanese Soda • Coke • Diet Coke • Sprite • Dr. Pepper  
 Fanta • Lemonade • Raspberry Iced Tea • Shirley Temple  
 Cherry Coke • Iced Black Tea • Iced Green Tea • Hot Green Tea  
 Cranberry Juice • Pineapple Juice • Orange Juice  
 Fiji Still Water • San Pellegrino Sparkling Water • Topo Chico Sparkling Water

### SAKE SELECTION

#### House Sake

	Small	Large
Koshu Masamune	5	8

#### Sake Bombers

Kirin & Kirin Light	10	12
Asahi Dry	10	12

#### Unfiltered

Gekkeikan Nigori	10	
Momokawa Pearl	13	
Sayuri		15

#### Sweet

Moonston Asian Pear	13	
Moonston Plum	13	
Hana Lychee	8	25
Hana Fuji Apple	8	25
Hana White Peach	8	25

#### Dry

Gekkeikan Sparkling Sake	10	
Momokawa Diamond	13	
Hakutsuru		14
ShoChiku Bai Premium		16

### SPECIALTY DRINKS

#### Japanese 75

Suntory Roku Gin, Simple Syrup, Elderflower, Sparkling Wine

#### SO JU Cosmo

Kai So Ju, Lemongrass Ginger

#### Japanese Gimlet

Suntory Haku Vodka, Simple Syrup, Lime Juice

#### Royal Empress

Empress 1908 Gin, Pineapple Juice, Lemon Juice

#### Red Lotus

Kai Lychee Vodka, Cranberry Juice, Lime Juice

#### Windsor Martini

Empress 1908 Indigo Gin, Fresh Lemon Juice and Simple Syrup

#### Mango Fleur

Cruzan Mango Rum, Thatcher's Elderflower Liqueur, Pineapple, Cranberry, Orange Juice.

#### Cucumber Cooler

EFFEN Cucumber Vodka, Thatchers Organic Cucumber Liqueur, Simple Syrup, Fresh Lemon Juice with fresh Cucumbers

#### Lemon Acai Drop

Veeve Acai Spirit, Dekuyper Triple Sec, Cranberry Juice, Simple Syrup, Lemon Juice

#### Arizona Mule

Arizona Distilling Mission Vodka, Cock & Bull Ginger Beer, Lime Juice

#### Chocolate Dessert Martini

Absolut Vanilia Vodka paired with Dorda Milk Chocolate Liqueur

#### Salted Caramel Dessert Martini

Absolut Vanilia Vodka paired with Dorda Salted Caramel Liqueur



**Ah-So Sushi & Steak**  
 2450 W. Happy Valley Rd. #1141, Phoenix, AZ 85085  
 Tel. (623) 869-7700 / Fax (623) 869-7701

Table No.

Server

Guests

<b>Nigiri Sushi</b>		
Slice of fish over rice 1 order= 2 pieces	Price	Qty
Quail Egg**	\$5.00	
Spicy Scallop**	\$8.00	
Sea Urchin ** (Uni)	MKT	
Raw Shrimp** (Amaebi)	\$9.00	
Shrimp (Ebi)	\$6.00	
Fresh Water Eel (Unagi)	\$8.00	
Salmon Eggs**(Ikura)	\$8.00	
Fresh Salmon**(Nama-Sake)	\$7.00	
Smoked Salmon (Smoke Sake)	\$8.00	
Tuna**(Maguro)	\$8.00	
Yellow Tail**(Hamachi)	\$8.00	
Mackerel **(Saba)	\$6.00	
Squid **(Ika)	\$6.00	
Octopus **(Tako)	\$8.00	
Crab Cake (Kani)	\$6.00	
Smelt Eggs **(Masago)	\$7.00	
Flying Fish Eggs**(Tobiko)	\$7.00	
Scallop**(Hotate-Gai)	\$8.00	
Egg Omelete (Tamago)	\$6.00	
Surf Clam** (Hokigai)	\$7.00	
Red Snapper** (Izumidai)	\$7.00	
Albacore**	\$6.00	
Toro **	MKT	
Sweet Tofu ( Inari)	\$6.00	
<b>Special order:</b>		

<b>Sashimi</b>	Price	Qty.
Salmon**	\$17.00	
Yellow Tail** (Hamachi)	\$18.00	
Tuna** (Maguro)	\$20.00	
White Tuna** (Shiro Maguro)	\$18.00	
Albacore**	\$18.00	
Tuna Tataki ** (Seared Ahi Tuna )	\$20.00	
Toro**	MKT	

<b>Deep Fried Rolls</b>	Price	Qty.
Vegas Roll	\$11.00	
Eel Tempura Roll	\$12.00	
Lobster Tempura Roll	\$13.00	
Tootsie Roll	\$10.00	

<b>Extras</b>	Price
Smelt Egg**	\$ 3.00
Cream Cheese	\$ 2.00
Avocado	\$ 2.00
Crunch	\$ 2.00

\*\* Indicates Raw-Consuming Raw or undercooked meats, poultry, seafood, shellfish or egg may increase the risk of foodborne illness.

\*We are not responsible for leftovers taken home and reheated.  
 Price subject to change without notice.

<b>Roll</b> 5-8 pieces per order (Hand Roll by request only)		Price	Qty.
Cucumber Roll		\$ 5.00	
Pickled Radish Roll		\$ 5.00	
Yellow Tail / Scallion**		\$ 8.00	
Tuna Roll**		\$10.00	
Fresh Salmon Roll **		\$ 9.00	
Avocado Roll		\$ 6.00	
Asparagus Roll		\$ 6.00	
California Roll		\$ 8.00	
Salmon Skin Roll		\$10.00	
Unagi Cucumber		\$ 9.00	
Shrimp Tempura		\$10.00	
Soft Shell Crab Roll		\$12.00	
Spicy Tuna Roll**		\$ 9.00	
Rainbow Roll**		\$12.00	
Philly Roll **		\$ 9.00	
Spicy Crab Roll		\$ 9.00	
Caterpillar Roll		\$12.00	
Dragon Roll		\$12.00	
Spicy Tuna w/ Shrimp Tempura**		\$11.00	
Spicy Crab w/ Shrimp Tempura		\$11.00	
Spicy Albacore Roll**		\$10.00	
<b>Special order:</b>			

<b>Signature Rolls</b>	Price	Qty.
Ah-So Roll**	\$16.00	
Red Dragon Roll**	\$14.00	
Sweet & Spicy Crunch Roll**	\$12.00	
Sunset Roll**	\$13.00	
Happy Valley Roll	\$17.00	
Sun's Roll	\$17.00	
Lollipop Roll**	\$18.00	
Crunch Munch Roll	\$12.00	
Sushi Ceviche Roll**	\$14.00	
Crazy Roll	\$15.00	
Firehouse Roll**	\$14.00	
Osakini Roll**	\$16.00	
Dancing Spider Roll**	\$16.00	
Shrimp Lovers Roll	\$13.00	
Garden Roll	\$13.00	
Katana Roll**	\$15.00	
Jazz Roll	\$11.00	

<b>Combinations (Chef's Choice)</b> No Modification or Substitutions	Price	Qty.
Sashimi Combo:** A \$35 (16pcs) B \$45 (25pcs) C \$65 (36pcs)		
7pc Sushi w/Tuna Roll** (Samurai)	\$25.00	
7pc Sushi, 7pc Sashimi w/ Spicy Tuna Roll**	\$35.00	
10pc Sushi, 12pc Sashimi w/ California Roll, Las Vegas Roll and Unagi Cucumber Roll	\$70.00	

## Rolls

### CUCUMBER ROLL

Cucumber, rice, seaweed

### PICKLED RADISH ROLL

Pickled radish, rice, seaweed

### YELLOWTAIL / SCALLION ROLL\*\*

Yellowtail, scallion, rice, seaweed

### TUNA ROLL\*\*

Tuna, rice, seaweed

### FRESH SALMON ROLL\*\*

Salmon, rice, seaweed

### AVOCADO ROLL

Avocado, rice, seaweed

### ASPARAGUS ROLL

2-3 asparagus, rice, seaweed

### CALIFORNIA ROLL

Crab stick, avocado, cucumber, rice, seaweed

### SALMON SKIN ROLL

Salmon skin, sprouts, cucumber, avocado, seaweed, rice

### UNAGI CUCUMBER ROLL

2-3 freshwater eel, cucumber, seaweed, rice with eel sauce

### SHRIMP TEMPURA ROLL

2 fried shrimp, cucumber, avocado, crab stick, seaweed, rice, soy paper outside with eel sauce

### SOFTSHELL CRAB ROLL

Fried softshell crab, cucumber, avocado, crab stick with eel sauce

### SPICY TUNA ROLL\*\*

Spicy tuna mix, cucumber, rice, seaweed

### RAINBOW ROLL\*\*

California roll, tuna, salmon, yellowtail & shrimp on the top

### PHILLY ROLL\*\*

Fresh Salmon, avocado, cream cheese, rice, seaweed

### SPICY CRAB ROLL

Spicy crab mix, cucumber, rice, seaweed

### CATERPILLAR ROLL

2-3 freshwater eel, cucumber, sliced avocado on the top with eel sauce

### DRAGON ROLL

California roll, freshwater eel on the top with eel sauce

### SPICY TUNA/SHRIMP TEMPURA\*\*

Spicy tuna mix inside of shrimp tempura roll with eel sauce

### SPICY CRAB/SHRIMP TEMPURA

Spicy crab mix inside of shrimp tempura roll with eel sauce

### SPICY ALBACORE ROLL\*\*

Spicy albacore mix, rice & seaweed topped with masago & green onion

## Signature Rolls

### AH-SO ROLL\*\*

Spicy tuna, spicy crab, fresh salmon & shrimp tempura wrapped with soy paper, topped with spicy mayo, green onion & masago

### RED DRAGON ROLL\*\*

Fresh water eel & spicy crab inside, topped with spicy tuna & drizzled in eel sauce

### SWEET & SPICY CRUNCH ROLL\*\*

Spicy crab & shrimp tempura inside, topped with spicy tuna & crunch drizzled in spicy mayo & eel sauce

### SUNSET ROLL\*\*

Spicy crab & cucumber inside, topped with fresh salmon & thinly sliced lemon

### HAPPY VALLEY ROLL

Spicy crab inside, topped with fresh salmon & spicy mayo BAKED topped with crunch, green onion & masago & drizzled in eel sauce

### SUN'S ROLL

Spicy crab roll topped with crawfish mix, then BAKED & topped with crunch & drizzled in eel sauce

### LOLLIPOP ROLL\*\*

Tuna, salmon, shrimp, crab stick & avocado wrapped in cucumber drizzled in ponzu sauce (NO RICE)

### CRUNCH MUNCH ROLL\*\*

Spicy crab roll, topped with shrimp & crunch & drizzled in eel sauce

### SUSHI CEVICHE ROLL\*\*

California roll topped with fresh salmon & Pico de Gallo

### CRAZY ROLL

Spicy crab, cream cheese & fresh salmon BAKED, topped with green onion & masago & drizzled in eel sauce

### FIREHOUSE ROLL\*\*

Fried calamari & avocado inside, topped with spice tuna, thinly sliced jalapenos & drizzled in eel sauce

### OSAKINI ROLL\*\*

Spicy crab & shrimp tempura inside, topped with seared tuna, green onion & masago & drizzled in our house Osakini sauce

### DANCING SPIDER ROLL\*\*

Chopped soft shell crab, spicy crab & cucumber inside, topped with albacore, green onion & masago & drizzled in ponzu sauce

### SHRIMP LOVERS ROLL

Shrimp tempura & spicy crab inside, topped with shrimp, green onion & masago & drizzled in our special sauce

### GARDEN ROLL

Asparagus, cucumber, avocado & cream cheese, topped with thinly sliced avocado wrapped in soy paper & drizzled in spicy mayo & sriracha

### KATANA ROLL\*\*

Shrimp tempura, crab stick & avocado topped with seared yellowtail, jalapenos, green onion & masago & drizzled in sriracha

### JAZZ ROLL

Crawfish mix & asparagus inside, topped with crunch

## Deep Fried Rolls

### VEGAS ROLL

Salmon, cream cheese, avocado & crab stick whole roll deep fried, then drizzled with eel sauce

### EEL TEMPURA ROLL

1-2 freshwater eel, avocado & crab stick whole roll deep fried drizzled with eel sauce

### LOBSTER TEMPURA ROLL

Lobster/Crawfish mix, avocado & crab stick whole roll deep fried, then drizzled with eel sauce

### TOOTSIE ROLL

Salmon & crab stick deep fried in the middle of the roll, then wrapped in rice & seaweed & drizzled with eel sauce



# Ah-So Sushi & Steak

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# Ah-So

Sushi & Teppanyaki Restaurant

## Appetizers

<b>Edamame</b> ..... 4.50 Steamed soy beans	<b>Scallop Dynamite</b> ..... 14.00 Sea scallops, mushrooms, and onions are all sautéed and topped with secret cream and baked.
<b>Garlic Edamame</b> ..... 6.50 Seared soy beans with fresh garlic	<b>Fried Tofu</b> ..... 7.00 Lightly fried tofu pieces served with tempura sauce
<b>Spicy Garlic Edamame</b> ..... 7.00 Seared soy beans with fresh garlic	<b>Pan Fried Asparagus</b> ..... 6.00 Asparagus pan fried with olive oil, fresh garlic and sea salt
<b>Gyoza</b> ..... 7.00 Crispy Pork and vegetable dumplings, with spicy ponzu dipping sauce	<b>Chicken Finger</b> ..... 9.00 Boneless chicken breast seasoned panko breaded lightly fried
<b>Calamari</b> ..... 8.50 Lightly fried calamari strips drizzled with seafood aioli and teriyaki sauce	<b>* Nigiri Sushi Appetizer</b> ..... 14.00 6 piece chef's choice of fresh fish served over rice
<b>Egg Rolls</b> ..... 6.50 Pork and vegetable egg rolls served with sweet and spicy dipping sauce	<b>* Sashimi Appetizer</b> ..... 15.00 Chef's choice of 5-7 slices of our freshest fish
<b>Vegetable Tempura</b> ..... 8.00 Tempura battered and lightly fried vegetable served with tempura sauce	<b>* Tuna Tataki</b> ..... 15.00 Thin sliced Ahi tuna served sashimi style and Drizzled with our Tataki sauce
<b>Shrimp Tempura and Vegetables</b> ..... 12.00 Tempura battered with shrimp and vegetable served with tempura sauce	<b>* Spicy Tuna Poki</b> ..... 15.00 Diced tuna marinated in sesame oil and sea salt served over steamed sushi rice
<b>Lettuce Wraps</b> ..... 13.00 Minced marinated chicken sautéed with water chestnuts, mushrooms, green onion and served with lettuce chips and special sauces	<b>* Salmon Poki</b> ..... 15.00 Diced salmon marinated in sesame oil and sea salt served over steamed sushi rice
<b>Shrimp Shumai</b> ..... 8.00 Steamed dumplings stuffed with shrimp and served with ponzu sauce	<b>* Yellowtail Carpaccio</b> ..... 16.00 Thinly sliced yellowtail smothered in olive oil and spicy ponzu sauce
<b>Baked Green Mussels</b> ..... 10.00 New Zealand half shells topped with our Secret cream sauce and baked to perfection	<b>Cucumber and Crab Sunomono</b> ..... 6.00 Thinly sliced cucumber mixed with crab and served with our special vinaigrette
<b>Chicken Wings</b> ..... 10.00 Traditionally seasoned bone-in wings served in your choice of Hot or Sweet and Spicy	
<b>Chicken Katsu</b> ..... 10.00 Boneless chicken breast seasoned panko breaded lightly fried	<b>Seaweed Salad</b> ..... 7.00
<b>Monkey Brains</b> ..... 14.00 Mushrooms stuffed with a combination of spicy tuna, spicy crab, cream cheese, flash fried and topped with spicy cream and eel sauce	<b>Squid Salad</b> ..... 8.00 A sweet and tangy mix of squid and Cucumber makes for the perfect side dish for a Japanese or sushi dinner

*\* Indicate raw or undercooked: Consuming raw or undercooked seafood, meats, poultry, shellfish, or eggs may increase risks of food borne illness.  
Automatic 18% gratuity will be added for parties of 6 or more.*

# Ah-So

Sushi & Teppanyaki Restaurant

## Dinner Dining

### YAKISOBA NOODLES

Japanese egg noodles stir fried with mixed vegetable and finished with our house yakisoba seasoning.

<b>Vegetable</b> .....	14.00
<b>Chicken</b> .....	17.00
<b>Beef</b> .....	19.00
<b>Seafood</b> .....	23.00



### DINNER SELECTIONS

<b>Panko Breaded Fish and Chips</b> .....	20.00
Panko breaded white fish and waffle fries served with our wasabi tartar sauce and Japanese seasoned ketchup	
<b>Seafood Noodles</b> .....	24.00
Stir fried udon noodle with shrimp, scallop, mussels and mixed vegetable	
<b>Teriyaki Salmon</b> .....	25.00
Pan seared filet of salmon glazed in homemade teriyaki sauce and topped with sautéed mushroom. Served with pan fried vegetable and fried rice	
<b>Teriyaki Beef</b> .....	20.00
Grilled USDA choice NY strip with house teriyaki sauce. Served with pan fried vegetable and fried rice	
<b>Teriyaki Seafood</b> .....	25.00
Juicy gulf shrimp and sea scallop, combined with stir-fried veggies and our gourmet Teriyaki sauce.	

### KATSU

Thin sliced chicken, Pork or Beef with Panko breaded and lightly fried.

<b>Chicken</b> .....	19.00
<b>Beef</b> .....	20.00

### BOWL

<b>Chicken Bowl</b> .....	17.00
Tender pieces of chicken breast are sautéed with fresh garden vegetables and lightly glazed in our homemade teriyaki sauce. Served over steamed white rice.	
<b>Beef Bowl</b> .....	18.00
Thin sliced sirloin is sautéed with fresh garden vegetables and glazed in teriyaki sauce. Served over steamed white rice.	
<b>Shrimp Bowl</b> .....	20.00
Juicy gulf shrimp are pan seared with garden vegetables and glazed in teriyaki sauce. Served over steamed white rice.	

### FRIED RICE

Twist on our classic fried rice with your choice of Chicken, Beef or Shrimp

<b>Chicken fried rice</b> .....	15.00
<b>Beef fried rice</b> .....	17.00
<b>Shrimp fried rice</b> .....	18.00

### DESSERT

<b>Mochi Ice Cream</b> .....	4.50
<b>(Strawberry, Mango, Red Bean, Green Tea)</b> Japanese traditional ice cream dumplings.	
<b>New York Cheese Cake</b> .....	8.00
cheesecake served with your choice of carmel, chocolate or raspberry topping	
<b>Triple Chocolate Mousse Cake</b> .....	8.00
A combination of white, dark, and milk chocolate mousse	
<b>Tempura Ice Cream</b> .....	10.00
Tempura battered and flash fried ice cream	



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Sushi & Teppanyaki Restaurant

## Teppanyaki

### TEPPANYAKI DINNER

These selections are served traditional Japanese style and are accompanied with chicken consommé, salad, stir fried vegetables, and fried rice.

<b>Vegetable</b> .....	16.00
<b>Teriyaki Chicken</b> .....	22.00
<b>Calamari</b> .....	24.00
* <b>New York Steak</b> .....	27.00
<b>Gulf Shrimp</b> .....	28.00
<b>Jumbo Sea Scallops</b> .....	29.00
* <b>Filet Mignon</b> .....	30.00



### TEPPANYAKI COMBINATIONS

These selections are served traditional Japanese style and are accompanied with chicken consommé, salad, stir fried vegetables, and fried rice

<b>Shrimp and Chicken</b> .....	31.00
* <b>Steak and Chicken</b> .....	31.00
<b>Calamari and Chicken</b> .....	28.00
<b>Calamari and Shrimp</b> .....	29.00
* <b>Steak and Shrimp</b> .....	33.00
<b>Shrimp &amp; Sea Scallops</b> .....	35.00
* <b>Filet Mignon and Chicken</b> .....	33.00
* <b>Filet Mignon and Shrimp</b> .....	36.00
* <b>Filet Mignon and Lobster Tail</b> .....	42.00
* <b>New York Steak, Chicken &amp; Shrimp</b> .....	42.00
<b>New York Steak, Chicken &amp; Lobster Tail</b> ..	48.00
<b>Shrimp, Jumbo Sea Scallops &amp; Lobster Tail</b> ..	48.00

### CHILDREN'S TEPPANYAKI

Each dish is accompanied with chicken consommé, stir fried vegetable, pan fried rice, and a beverage

<b>Teriyaki Chicken</b> .....	12.00
* <b>New York Steak</b> .....	14.00
<b>Shrimp</b> .....	14.00



Age under 10

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