

Ah-So

Sushi & Teppanyaki

Beer, Wine, Sake

BEER SELECTION

Draft

Domestic 5

Premium & Import 6

Bottle

Domestic 4

Premium & Import 5

Kirin & Kirin Light 6

Asahi 6

WINE SELECTION

House Wine

Vista Point 6
Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon



White Wine

	<i>Glass</i>	<i>Bottle</i>
Brancott Sauvignon Blanc	8	28

Voga Moscato	9	32
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Blue Nun Riesling	10	35
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Kendall-Jackson Chardonnay	10	35
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Torresella Pinot Grigio	10	35
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Red Wine

	<i>Glass</i>	<i>Bottle</i>
14 Hands Cabernet Sauvignon	8	28

Trinity Oaks Pinot Noir	8	28
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Kaiken Malbec	9	32
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J. Lohr Cabernet Sauvignon	10	35
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Conundrum Red Blend	11	38
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Other Wines

Takara Plum Wine	7	
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SAKE SELECTION

House Sake

Hot Sake *Small* 4 *Large* 7

Sake Bombers

Kirin & Kirin Light *Small* 8 *Large* 10

Asahi *Small* 8 *Large* 10

Nigori (Unfiltered)

ShoChiku Bai Silky Mild 10

Hakutsuru Little Lilly Sayuri 15

Sweet

Mio Sparkling 15

Hana Flavored Sake *Small* 8 *Large* 11
Apple, Lychee, Peach or Pineapple

Hana Sake Flight 12

Dry

Hakatsuru Blue Junmai Ginjo 15

ShoChiku Bai Premium 16

Yoshinagawa Winter Junmai Ginjo 20



Ah-So

Sushi & Teppanyaki

Signature Cocktails

Ah-So Suki	10
Ruby red vodka, Soho Lychee & orange juice	
Tokyo Tea	10
Midori melon liqueur, vodka, rum, gin, sweet & sour with a splash of Sprite	
Blue Kimono	10
White rum, coconut crème, blue curacao & pineapple juice	
Ginger Margarita	11
Tequila, Gran Marnier, fresh lime, ginger puree finished with sweet & sour	
Red Lotus	9
Vodka, Soho Lychee liqueur & cranberry juice	
Japanese Cowboy	11
Japanese whiskey, ginger puree with sweet and sour	
Blushing Geisha	10
Strawberry vodka, strawberry puree filled with Sprite	
Buddha	10
Spiced rum, orange juice, pineapple juice, coconut crème finished with a splash of grenadine	
Sake Sour	10
House draft sake, sweet and sour with your choice of peach, pineapple or kiwi puree	
Green Tea Martini	11
Japanese whiskey, peach schnapps, sweet & sour & a splash of ginger ale	
Fusion Martini	10
Mango vodka, coconut rum, a splash of pineapple juice, orange juice & cranberry juice	
Saketini	10
Citron vodka, house sake, plum wine, a splash of sweet and sour	
Pomatini	10
Citron vodka, pomegranate liqueur, a splash of sprite and a squeeze of fresh orange	
Momo Mules	10
Peach vodka, ginger beer, with a squeeze of fresh lime	
Yuzu Mule	10
Watermelon vodka, yuzu puree, and ginger beer	

Beverages

Coke, Diet Coke, Sprite, Dr. Pepper,	3.5
Fanta, Pink Lemonade,	
Raspberry Iced Tea, Shirley Temple,	
Roy Rogers, Iced Green Tea,	
Hot Green Tea	
Cranberry, Pineapple,	3.5
Orange Juice & Milk	
Fiji Bottled Water	5
Red Bull Energy Drink	4



Table No.	Server	Guests
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Nigiri Sushi			
Thin sliced fish over rice 2pcs per order		\$	Qty
Egg Omelette	Tamago	5	
Quail Egg	** Uzura	4	
Fresh Salmon	** Nama Sake	7	
Albacore	**	6	
Mackerel	** Saba	6	
Squid	** Ika	6	
Smelt Eggs	** Masago	6	
Scallop	** Hotate Gai	6	
Flying Fish Eggs	** Tobiko	6	
Tuna	** Maguro	7	
Yellow Tail	** Hamachi	7	
White Fish	**	6	
Sweet Shrimp	** Ama Ebi	10	
Surf Clam	** Hokigai	6	
Fresh Water Eel	Unagi	7	
Shrimp	Ebi	6	
Crab Cake	Kani Kama	6	
Octopus	Tako	6	

Sashimi		\$	Qty
Tuna	**	13	
Salmon	**	13	
Yellow Tail	**	13	
White Fish	**	13	
Albacore	**	13	
Octopus		13	
Tuna Tataki	**	15	
Beef Tataki	**	15	
Sashimi Combo A	**	30	
Sashimi Combo B	**	45	
Sashimi Combo C	**	60	

Combinations		\$	Qty
5Pc Sushi W/Spicy Tuna Roll	**	19	
8pc Sushi W/Spicy Crab Roll	**	26	
8Pc Sushi/8Pc Sashimi/California Roll	**	32	
12Pc Sushi/12Pc Sashimi With - California/Spicy Tuna Roll	**	50	

Maki (Cut Roll)			
5-8 pieces per order		\$	Qty.
Yellow Tail & Scallion Roll	**	7	
Tuna Roll	**	7	
Spicy Tuna Roll	**	8	
Spicy Crab Roll	**	8	
Spicy Yellow Tail Roll	**	9	
Spicy Albacore Roll	**	8	
Shrimp Tempura Roll		10	
Shrimp Tempura Roll w/Spicy Tuna	**	11	
Shrimp Tempura Roll w/Spicy Crab		11	
Salmon Roll	**	7	
Spicy Salmon Roll	**	9	
Philly Roll	**	9	
California Roll		7	
Crunch California Roll		9	
Unagi Cucumber Roll		10	
Rainbow Roll	**	13	
Caterpillar		12	
Dragon Roll		13	
Cucumber Roll		5	
Radish Pickle Roll		5	
Avocado Roll		5	
Asparagus Roll		5	
Salmon Skin Roll		8	
Soft Shell Crab Roll		12	

Deep Fried Roll		\$	Qty
Tootsie Roll	**	10	
Crunch Spicy Tuna Roll	**	10	
Crunch Salmon Layer Roll	**	13	
Vegas Roll	**	10	
Eel Tempura Roll		11	
Lobster Roll		11	

Special Roll		\$	Qty

Total		
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Ah-So Sushi & Steak

15475 W. McDowell Rd. #105, Goodyear, AZ 85338
Tel. (623) 535-8900 / Fax (623) 535-8905

** 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.

Rolls

CUCUMBER ROLL

Cucumber w/ rice & seaweed

RADISH PICKLE ROLL

Pickled radish w/ rice & seaweed

YELLOWTAIL SCALLION ROLL

Yellowtail & scallion w/ rice & seaweed

AVOCADO ROLL

Avocado w/ rice & seaweed

ASPARAGUS ROLL

Asparagus w/ rice & seaweed

TUNA ROLL

Tuna w/ rice & seaweed

CALIFORNIA ROLL

Crabmeat, cucumber, avocado w/ rice & seaweed

CRUNCH CALIFORNIA ROLL

Crunch flake on top of the California Roll

SALMON SKIN ROLL

Cooked salmon, gobo, cucumber, avocado & radish sprout

SPICY TUNA ROLL

Minced spicy tuna & cucumber

SPICY CRAB ROLL

Mixed spicy crab & cucumber

SPICY YELLOWTAIL ROLL

Mixed spicy yellowtail & cucumber

SPICY ALBACORE ROLL

Mixed spicy albacore & cucumber

PHILLY ROLL

Fresh salmon, cream cheese & avocado

UNAGI CUCUMBER ROLL

Baked fresh water eel & cucumber w/ rice & seaweed

SHRIMP TEMPURA ROLL

Fried shrimp tempura, cucumber, avocado, & crabmeat

SOFT SHELL CRAB ROLL

Fried soft shell crab, cucumber, avocado, crab meat, gobo, & radish sprouts

DRAGON ROLL

Baked fresh water eel & avocado on top of the California

CATERPILLAR ROLL

Baked eel & cucumber inside w/ avocado on top

RAINBOW ROLL

Tuna, salmon, shrimp, avocado, & yellowtail on top of the California roll



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Deep Fried Rolls

TOOTSIE ROLL

Salmon, crab mix, scallion, & deep fried w/ rice & seaweed

VEGAS ROLL

Salmon, cream cheese, avocado, & crab mix (deep fried)

EEL TEMPURA ROLL

Fresh water eel, avocado, & crab mix (deep fried)

LOBSTER TEMPURA ROLL

Lobster mix, crab mix, & avocado (deep fried)

CRUNCH SPICY TUNA ROLL

Spicy tuna mix & cream cheese (deep fried)

CRUNCH SALMON LAYER ROLL

Sliced salmon, smelt eggs, crab mix, cream cheese, & avocado (deep fried)

Special Rolls

AHSO ROLL

Spicy tuna, spicy salmon, spicy crab, & shrimp tempura w/ rice & wrapped w/ soy paper

TORNADO APPT

Salmon, crab, tomatoes, white onions, & jalapeno served w/ wonton chips

WHITE MOUNTAIN ROLL

Spicy crab & cucumber topped w/ white fish & grained cucumber

OMG ROLL

Fried calamari & avocado top w/ spicy tuna & thinly sliced jalapeno

OSAKINI ROLL

Shrimp tempura & spicy crab top w/ seared tuna & avocado

KIM NO.1

Shrimp tempura, cucumber, spicy tuna topped w/ tuna sashimi & a sweet and spicy sauce

KIM NO.2.

Shrimp tempura, cucumber, & avocado topped w/ spicy crab & deep fried salmon w/ a sweet-n-spicy sauce.

INO NO.1

Tempura white fish & spicy crunch topped w/ thinly sliced tomatoes & eel sauce.

INO NO.2

Shrimp tempura, cream cheese, & avocado topped w/ crab cake, spicy sauce & eel sauce.

Ah-So

Sushi & Teppanyaki

Appetizers

Edamame 5 Steamed soy beans	Tako Salad 9 Sweet marinated octopus served on a bed of fresh spring mix
Gyoza 7 Pork and vegetable dumplings fried and served with savory dipping sauce	Squid Salad 9 Season marinated squid served on a bed of fresh spring mix
Crispy Calamari 8 Panko fried strips of calamari, with a side of signature sauce	Seaweed Salad 9 Healthy Japanese assorted seaweed served with fresh spring mix
Egg Rolls 6 Pork and vegetable rolls served with sweet and spicy dipping sauce	* Tuna Tartar 11 Fresh minced spicy tuna topped with avocado, served with crispy wonton chips
Vegetable Tempura 9 Lightly fried and gently battered assorted vegetables served with tempura sauce	* Spicy Tuna Poki 13 Diced tuna marinated in sesame oil and chili oil served over seaweed salad
Mixed Tempura 12 Lightly fried and gently battered shrimp and vegetables with tempura sauce	* Tuna Tataki 15 Lightly seared tuna, with spicy house vinaigrette, topped with masago, served over a bed of spring mix
Shrimp Tempura 14 Lightly fried shrimp with tempura sauce	* Beef Tataki 15 Juicy rare seared beef, seasoned house vinaigrette served on bed of spring mix
Shrimp Shumai 8 Steamed shrimp dumplings served with dipping sauce	* Yellowtail Carpaccio 15 Thinly sliced yellowtail smothered in olive oil and spicy ponzu sauce
Chicken Wings 9 Bone-in chicken wings drizzled with spicy house sauce	* Nigiri Sushi Appetizer 14 6 piece chef's choice of fresh fish served over rice
Jalapeño Poppers 9 Panko fried jalapeños stuffed with crab and cream cheese	* Sashimi Appetizer 15 Chef's choice of 5-7 slices of fresh fish
Stuffed Avocado with Crab 10 Ripe pitted avocado stuffed with crab salad and topped with masago	
Chicken Katsu Cutlet 9 Deep fried panko crusted chicken breast, served with katsu sauce	
Squid Karaage Kushi 10 Lightly breaded skewered squid, garnished & drizzled with our signature sauces	
Fried Tofu 8 Lightly fried tofu pieces served with tempura sauce	



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Automatic 18% gratuity will be added for parties of 6 or more.*

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Sushi & Teppanyaki

Kitchen Dinner

ENTREES

These selections are served with side soup, sautéed vegetables, and fried rice or white rice

Vegetable	17
Stir fried vegetables, zucchini, broccoli, carrots, mushrooms, and onions	
Teriyaki Chicken	23
All white-meat chicken sautéed in teriyaki sauce	
Calamari	25
Tender calamari steak, diced, seasoned, stir fried	
* Steak	29
USDA Choice New York Strip Sirloin	
Shrimp	30
Large shrimp sautéed with soy sauce, lemon, butter, and seasonings	
Scallop	31
Sea scallops sautéed with soy sauce, lemon, butter, and seasonings	
* Filet Mignon	33
USDA Choice tender filet mignon	
Shrimp and Chicken	34
* Steak and Chicken	33
Scallop and Chicken	35
* Steak and Shrimp	37
* Steak and Scallop	38
Shrimp and Scallop	38
* Filet Mignon and Chicken	36
* Filet Mignon and Scallop	40
* Filet Mignon and Shrimp	39

CHILDREN'S DINING *(Age 12 and under)*

Teriyaki Chicken	15
* New York Steak	19
Shrimp	20

YAKISOBA NOODLES

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

Vegetable	11
Chicken	14
Beef	16
Shrimp	17

SPECIALTIES

Seafood Noodles	16
Sautéed Japanese udon noodles with vegetables, mussels, shrimp, and scallops	
Seafood Udon Soup	16
Traditional Japanese noodle soup with shrimp, scallops, and green mussels	
Grilled Teriyaki Salmon	22
Fresh salmon grilled to perfection, teriyaki sauce, vegetables, and white rice	
* Korean Short Rib <i>(While supplies last)</i>	28
Thin Sliced beef short ribs marinated in traditional Korean BBQ sauce and grilled to perfection	

DESSERT

Triple Layer Chocolate Mousse	7
Rich and airy layers of dark, milk, and white chocolate mousse, topped with chocolate syrup drizzle	
New York Cheesecake	7
A stand alone classic dessert decorated with raspberry, caramel, and chocolate sauce	
Ice Cream	7
Three scoops of delight, available flavors: green tea and vanilla	
Mochi Ice Cream	7
Sweet ice cream surrounded by thin layer of sweet rice dough, 7 available flavors: mango, strawberry, green tea	
Tempura Ice Cream	9
A giant scoop of green tea iced cream lightly fried, garnished 9 with whipped cream, raspberry, and chocolate drizzle	

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Sushi & Teppanyaki

Teppanyaki

All teppanyaki entrees are served with side soup, side salad, vegetables, and fried rice or white rice

TEPPANYAKI DINNER

Vegetable	17
Stir fried vegetables, zucchini, broccoli, carrots, mushrooms, and onions	
Teriyaki Chicken	23
All white-meat chicken sautéed in teriyaki sauce	
Calamari	25
Tender calamari steak, diced, seasoned, stir fried	
* Steak	29
USDA Choice New York Strip Sirloin	
Shrimp	30
Large shrimp sautéed with soy sauce, lemon, butter, and seasonings	
Scallop	31
Sea scallops sautéed with soy sauce, lemon, butter, and seasonings	
* Filet Mignon	33
USDA Choice tender filet mignon	
Lobster Tail	40
Lobster tail sautéed with soy sauce, lemon, butter, and seasonings	



TEPPANYAKI COMBINATIONS

Shrimp & Chicken	34
* Steak & Chicken	33
Scallop & Chicken	35
* Steak & Shrimp	37
* Steak & Scallop	38
Shrimp & Scallop	38
* Filet Mignon & Chicken	36
* Filet Mignon & Scallop	40
* Filet Mignon & Shrimp	39
* Filet Mignon & Lobster Tail	46
* Steak, Chicken, & Shrimp	45
Shrimp, Scallop, & Lobster Tail	50

CHILDREN'S TEPPANYAKI

(Age 12 and under)

Teriyaki Chicken	15
* New York Steak	19
Shrimp	20



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