

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

	Glass	Bottle
Brancott Sauvignon Blanc	8	28
Voga Moscato	9	32
Blue Nun Riesling	10	35
Kendall-Jackson Chardonnay	10	35
Torresella Pinot Grigio	10	35

Red Wine

	Glass	Bottle
14 Hands Cabernet Sauvignon	8	28
Trinity Oaks Pinot Noir	8	28
Kaiken Malbec	9	32
J. Lohr Cabernet Sauvignon	10	35
Conundrum Red Blend	11	38

Other Wines

Takara Plum Wine 7

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



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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, Orange Juice & Milk 3.5

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.

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Lunch Menu

APPETIZERS

Edamame	5
Steamed soy beans	
Gyoza	7
Pork and vegetable dumplings fried and served with savory dipping sauce	
Crispy Calamari	8
Panko fried strips of calamari, with a side of signature sauce	
Egg Rolls	6
Pork and vegetable rolls served with sweet and spicy dipping sauce	
Vegetable Tempura	9
Lightly fried and gently battered assorted vegetables served with tempura sauce	
Mixed Tempura	12
Lightly fried and gently battered shrimp and vegetables with tempura sauce	
Shrimp Tempura	14
Lightly fried shrimp with tempura sauce	
Shrimp Shumai	8
Steamed shrimp dumplings served with dipping sauce	
Chicken Wings	9
Bone-in chicken wings drizzled with spicy house sauce	
Jalapeño Poppers	9
Panko fried jalapeños stuffed with crab and cream cheese	
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	
Tako Salad	9
Sweet marinated octopus served on a bed of fresh spring mix	
Squid Salad	9
Season marinated squid served on a bed of fresh spring mix	
Seaweed Salad	9
Healthy Japanese assorted seaweed served with fresh spring mix	
* Tuna Tartar	11
Fresh minced spicy tuna topped with avocado, served with crispy wonton chips	
* Spicy Tuna Poki	13
Diced tuna marinated in sesame oil and chili oil served over seaweed salad	
* Tuna Tataki	15
Lightly seared tuna, with spicy house vinaigrette, topped with masago, served over a bed of spring mix	
* Beef Tataki	15
Juicy rare seared beef, seasoned house vinaigrette served on bed of spring mix	
* Yellowtail Carpaccio	15
Thinly sliced yellowtail smothered in olive oil and spicy ponzu sauce	

TEPPANYAKI & KITCHEN

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

Teriyaki Chicken	14
* New York Steak	17
Shrimp	17
* Filet Mignon	21
Shrimp & Chicken	20
* Steak & Chicken	20
* Steak & Shrimp	22
* Filet Mignon & Shrimp	25
* Steak, Chicken & Shrimp	28

LUNCH BENTO BOX (No modification)

Bento selections are accompanied with four pieces of California roll, one Gyoza, an egg roll, white steamed rice, and Miso soup

Teriyaki Chicken	14
Beef Teriyaki	16
Chicken Katsu	15
Grilled Salmon	16
Mixed Tempura	15
* Chef's Choice Sushi or Sashimi	16

YAKISOBA NOODLES

Japanese egg noodles stir fried with mixed vegetables and finished with our house Yakisoba sauce

Chicken	13
Beef	15
Shrimp	16

KITCHEN SPECIALTIES

Fried Rice Bowl	9
Choice of vegetable, chicken, beef, or shrimp	
Teriyaki Chicken Bowl	11
Grilled chicken breast served with steamed rice and vegetables	
Teriyaki Beef Bowl	13
Grilled beef served with steamed rice and vegetables	
Beef Sukiyaki Rice Bowl	13
Thinly sliced beef with caramelized onions, mixed with sautéed mushrooms & cabbage	
Tonkotsu Ramen	14
Japanese noodles in pork broth topped with pork belly, green onion, fish cake, sesame seeds, boiled egg & dried seaweed	
Seafood Noodle	16
Japanese udon noodles stir fried with shrimp, scallops, mussels, and vegetables	
Seafood Udon Soup	16
Traditional Japanese noodle soup with shrimp, scallops, and green mussels	

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