

Ah-So

Sushi & Teppanyaki Restaurant

Beer, Wine, Sake

BEER SELECTION

Draft

Domestic

Bud LT, Michelob Ultra

Premium & Import (subject to change)

805, Deschutes IPA, Kilt Lifter, Kirin Ichiban, Shock Top, Stella Artois, Stone IPA, Ace Pear Cider, Kona Big Wave

Bottle

Domestic

Budweiser, Bud LT, Bud LT Seltzer

Premium & Import

Estrella Jalisco

Kirin & Kirin Light 6

Asahi 6

WINE SELECTION

House Wine

Glass Bottle

Ck Mondavi 6 18

Chardonnay, Pinot Grigio, Merlot, Cabernet

White Wine

Glass Bottle

Voga Moscato 8 28

Clean Slate Riesling 8 28

Ecco Domani Pinot Grigio 9 32

Kendall-Jackson Chardonnay 10 36

Brancott Sauvignon Blanc 9 32

Red Wine

Glass Bottle

Coppola Merlot 9 32

Coppola Cabernet Sauvignon 9 32

Ménage a Trios 8 28

Trinity Oaks Pinot Noir 9 32

Kaiken Malbec 10 36

Other Wines

Takara Plum Wine 8

Soju Chum Churum 14



SAKE SELECTION

House Hot Sake

Koshu Masamune Small 6 Large 8

Sake Bombers

Kirin & Kirin Light Small 8 Large 10

Asahi Small 8 Large 10

BOTTLED COLD SAKE

Unfiltered

Nigori Silky Mild 12

Sayuri 15

Sweet

Mio Sparkling 14

Dry

Sho Chiku Bai Premium Junmai 13

Shirakabe Tokubetsu Junmai 15

Nanbu Bijin Tokubetsu Junmai 14

Sho Chiku Bai Premium Ginjo 15

Hakutsuru Junmai Ginjo 16



Ah-So

Sushi & Teppanyaki Restaurant

Signature Cocktails

Signature Cocktails

Ah-So Suki 9
Ruby red vodka, Soho Lychee and orange juice

Blue Kimono 9
White rum, blue curacao, coconut crème and pineapple juice

Buddha 9
Spiced rum, orange juice, pineapple juice, coconut crème and a splash of grenadine

Cherry Blossom 9
Cherry vodka, ginger liqueur, fresh lime and cranberry juice

Geisha 9
Sake, vodka, orange juice and pineapple juice

Ginger Margarita 10
Silver tequila, Gran Marnier, fresh lime, sweet and sour and ginger liqueur

Ginger Collins 8
Gin, ginger liqueur, fresh lemon and club soda

Hurricane 9
Spiced rum, gin, vodka, tequila, blue curacao, sweet and sour and orange juice

Japanese Cowboy 10
Japanese whiskey, ginger liqueur and sweet and sour

Mai Tai 9
White rum, triple sec, orange juice, pineapple juice, splash of grenadine and a float of Myer's Dark Rum

Peach-A-Choo 10
Japanese Whiskey, sweet and sour and peach flavoring

Sake Sour 8
Hakutsuru draft sake, sweet and sour and your choice of pineapple, peach or kiwi flavoring

Tokyo Tea 9
Melon liqueur, vodka, white rum, gin, splash of sweet and sour and sprite



Martinis

Cucumber Cooler 9
Hendrick's Gin, elderflower liqueur, muddled cucumbers, fresh lime, simple syrup and a splash of soda water

Cucumber-tini 9
Cucumber lime vodka, Hakutsuru draft sake, elderflower liqueur, muddled cucumbers and sweet and sour

Green Tea Martini 9
Japanese whiskey, peach schnapps, sweet and sour and a splash of gingerale

Fusion Martini 9
Mango vodka, coconut rum, orange juice, cranberry juice and a splash of pineapple

Poma-tini 9
Citrus vodka, pomegranate liqueur, splash of cranberry juice and a squeeze of an orange wedge

Sake-tini 9
Citron vodka, sake, plum wine and splash of sweet and sour

Speciality Mules

Yuzu Mule 9
Watermelon vodka, yuzu puree and ginger beer

Ruby Red Mule 9
Grapefruit vodka, fresh lime and ginger beer

MoMo (peach) Mule 9
Peach vodka, fresh lime and ginger beer

Skinny Mule 9
Vodka, ginger liqueur, fresh lime and club soda

Beverages

Coke, Diet Coke, Sprite, 3.75

Dr. Pepper, Pink Lemonade, Roy Rogers, Raspberry Iced Tea, Shirley Temple, Iced Green Tea, Hot Green Tea, Iced Tea

Cranberry, Pineapple, Orange Juice 3

Fiji Bottled Water 5

San Pellegrino 5

Red Bull Energy Drink 5



Table No.	Server	Guests
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Nigiri Sushi		
Slice of fish over rice 1 order= 2 pieces	Price	Qty
Quail Eggs**	\$5.00	
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)	\$9.00	
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	
Halibut (Hirame)	\$8.00	
Sea Urchin (Uni)(1 order = 1 piece)	\$7.00	
Egg Omelete (Tamago)	\$6.00	
Surf Clam** (Hokigai)	\$7.00	
Red Snapper** (Dai)	\$7.00	
White Tuna** (Shiro Maguro)	\$8.00	
Albacore**	\$8.00	
Striped Bass** (Suzuki)	\$7.00	
Sweet Tofu (Inari)	\$6.00	

SASHIMI	Price	Qty.
Salmon**	\$17.00	
Yellow Tail** (Hamachi)	\$18.00	
Tuna ** (Maguro)	\$20.00	
White Tuna** (Shiro Maguro)	\$18.00	
Snapper Sashimi	\$16.00	
Octopus Sashimi	\$18.00	
Stripe Bass Sashimi	\$16.00	
Halibut Sashimi	\$17.00	
Albacore**	\$18.00	
Tuna Tataki (Seared Ahi Tuna) **	\$20.00	

Roll	5-8 pieces per order (Hand Roll by request only)	Price	Qty.
Cucumber Roll		\$ 5.00	
Radish Pickle Roll		\$ 5.00	
Yellow Tail / Scallion**		\$ 8.00	
Tuna Roll (Tekka)**		\$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	Crab, Avocado, Cucumber, Deep Fried Shrimp, Eel Sauce	\$ 9.00	
Soft Shell Crab Roll	Crab, Avocado, Cucumber, Deep Fried Crab, Eel Sauce	\$11.00	
Spicy Tuna Roll**		\$10.00	
Rainbow Roll**	Cali Roll topped with Yellowtail, Shrimp, Tuna, Salmon	\$12.00	
Philly Roll **	Salmon, Avocado, Cream Cheese	\$ 9.00	
Spicy Crab Roll		\$ 9.00	
Caterpillar Roll	Crab, Eel, Cucumber topped with Avocado, Eel Sauce	\$12.00	
Dragon Roll	Cali Roll topped with Eel & Eel Sauce	\$12.00	
Spicy Tuna w/ Shrimp Tempura		\$10.00	
Spicy Crab w/ Shrimp Tempura		\$10.00	
Special order:			

COMBINATIONS	Price	Qty.
Sashimi Combo:** (A) \$35 (B) \$45 (C) \$65 15pcs 21pcs 30pcs		
Samurai Combo ** 5 piece sushi and 5 piece sashimi with tuna roll	\$30.00	
Sushi & Sashimi Combo A ** 7 piece sushi, 7 piece sashimi with spicy tuna roll	\$40.00	
Sushi & Sashimi Combo B ** 10 piece sushi, 12 piece sashimi with California roll, Las Vegas roll and unagi cucumber roll	\$70.00	

Total



Ah-So
Sushi & Steak

16610 N. 75th Ave. #104, Peoria, AZ 85382
Tel. (623) 487-8862 / Fax (623) 487-8870

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meats, poultry, seafood, shellfish or
egg may increase the risk of foodborne illness.

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Special Rolls

DEEP FRIED ROLLS	Price	Qty.
Golden California Roll Eel Sauce	\$10.00	
Lobster Tempura Roll Crab, avocado & Lobster mix Eel Sauce, Green Onion	\$13.00	
Eel Tempura Roll Eel, Crab & avocado Eel Sauce, Green Onion	\$12.00	
Beauty Roll Tuna, salmon, white fish, crab mix & avocado Spicy Mayo, Eel Sauce, Masago, Green Onion	\$12.00	
Tootsie Roll Salmon yellowtail and crab deep fried in the middle of roll Crunch, Eel Sauce	\$11.00	
Viva Las Vegas Roll Vegas roll topped w/ spicy tuna Avocado, Jalapeno, Crunch, Eel Sauce, Spicy Mayo	\$16.00	
Vegas Roll Salmon, cream cheese, crab & avocado Eel Sauce	\$11.00	
Red Hot Roll Salmon, cream cheese inside topped w/ spicy tuna Eel Sauce, Spicy Mayo, Masago, Crunch	\$14.00	
Hot Arizona Roll Spicy tuna, cream cheese inside topped w/ salmon Eel Sauce, Spicy Mayo, Crunch, Masago, Green Onion	\$15.00	
Desert Canyon Roll Jalapeno stuffed w/ cream cheese & crab mix deep fried. Rolled In rice topped w/crunch Eel Sauce, Spicy Mayo, Sriracha	\$11.00	
Heavenly Shrimp Roll Spicy crab roll topped w/ popcorn shrimp tempura Eel Sauce, Spicy Mayo,	\$14.00	
BAKED ROLL	Price	Qty.
Crazy Roll Smoked salmon, cucumber, cream cheese topped w/ salmon & baked Spicy Mayo, Eel Sauce, Masago, Green Onion	\$14.00	
Snow White Roll California roll w/ cream cheese topped w/snapper Eel Sauce, Masago, Green Onion, Spicy Mayo	\$13.00	
Volcano Roll California roll topped w/ spicy scallop & mozzarella cheese Spicy Mayo, Eel Sauce, Masago, Green Onion	\$16.00	
Baked Lobster Roll California roll topped w/ baby lobster mix & baked Spicy Mayo, Eel Sauce, Masago, Green Onion	\$16.00	
Flaming Dragon Roll Shrimp temp., crab mix, spicy tuna, cucumber Inside topped w/ tuna & white tuna baked In vodka Spicy Mayo, Eel Sauce, Masago, Green Onion	\$16.00	
Passion of Fire Roll Spicy tuna roll topped w/ baby lobster mix & fired in vodka Spicy Mayo, Eel Sauce, Masago, Green Onion	\$16.00	
Red Dragon Roll Eel, cucumber, spicy crab topped w/ spicy tuna Spicy Mayo, Eel Sauce, Green Onion	\$14.00	

FRESH ROLLS	Price	Qty.
Cancun Roll spicy tuna roll topped w/ cilantro & jalapeno Soy Mustard, Sriracha	\$10.00	
Deep in the forest Roll Spicy tuna roll topped w/ seaweed salad Ponzu Sauce	\$10.00	
Sling Shot Roll Shrimp tempura, cucumber Inside topped w/ spicy tuna & crab mix Eel Sauce, Spicy Mayo, Crunch	\$12.00	
Mickey Mickey Roll Spicy tuna deep fried inside topped w/ tuna Eel Sauce, Spicy Mayo, Crunch, Masago, Green Onion	\$12.00	
Kodiak Roll Eel, cucumber, cream cheese inside topped w/ smoke salmon Eel Sauce, Green Onion	\$13.00	
Fiesta Roll Salmon, crab mix, jalapeno, cucumber inside & out topped w/shredded seaweed, very spicy Spicy Mayo, Sriracha	\$14.00	
Love Me Tuna Roll Spicy tuna roll topped w/ tuna & white tuna Soy Mustard, Masago, Green Onion	\$12.00	
Sunset Roll Spicy crab roll topped w/ salmon & slice of lemon Soy Mustard, Green Onion	\$13.00	
Arizona Roll Spicy crab roll topped w/ salmon & jalapeno Spicy Mayo, Sriracha	\$13.00	
Sweet Spicy Crunch Roll Shrimp temp., cucumber, spicy tuna & crab topped w/ crunch Eel Sauce, Spicy Mayo	\$11.00	
Crunch Munch Roll Spicy crab, cucumber topped w/shrimp & crunch Eel Sauce	\$12.00	
Hawaiian Roll Lots of cucumber topped w/ Tuna & avocado Soy Mustard Dressing, Green Onion	\$11.00	
Garlic Tuna Roll Spicy tuna roll topped w/ tuna & grilled garlic Soy Mustard Dressing, Masago, Green Onion	\$14.00	
Fresh Flower Roll shrimp temp., cucumber inside topped w/ shredded crab & onion in the mix of sauce. Spicy Mayo, Soy Mustard Dressing	\$14.00	
Lollipop Roll Tuna, salmon, white fish, crab stick & avocado rolled in the cucumber Soy Mustard Dressing	\$18.00	
Dancing Spider Roll Spicy crab & soft shell crab topped w/ seared albacore Soy Mustard Dressing, Masago, Green Onion	\$16.00	
Osakini Roll Spicy crab, shrimp temp. inside topped w/seared tuna & avocado Soy Mustard Dressing, Masago, Green Onion	\$16.00	
Super Trooper Roll Crab mix, spicy tuna, shrimp tempura, avocado wrapper in lettuce & soy wrap Eel Sauce, Spicy Mayo	\$16.00	
Shrimp Lover Roll Shrimp temp. & spicy crab topped w/ shrimp & avocado Masago, Eel Sauce, Spicy Mayo, Green Onion	\$13.00	
Sexy Salmon Crunch Roll Spicy tuna roll topped w/ salmon & lots of crunch Eel Sauce, Spicy Mayo, Crunch	\$12.00	

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Appetizers

Edamame 5
Steamed soybeans topped with light salt

Garlic Edamame 7
Soybeans lightly pan-fried with soy sauce and chopped garlic

Fried Egg Rolls 6
Pork and vegetable rolls deep-fried, served with sweet and spicy dipping sauce

Gyoza 7
Deep-fried pork and vegetable dumplings, served with a savory dipping sauce

Calamari Strips 9
Crispy fried calamari, drizzled with signature sauces

Chicken Strips 8
Chicken breast battered and deep-fried, served with ranch dressing

Japanese Wings 9
Bone-in chicken wings with your choice of plain, spicy or sweet and spicy flavor, served with ranch dressing

Fish & Chips 13
Cod fish battered and deep-fried, served with waffle fries

Shrimp Shumai 9
Japanese steamed dumplings stuffed with shrimp topped with scallions, served with savory dipping sauce

Vegetable Tempura 9
Lightly fried and gently battered assorted vegetables, served with tempura sauce

Mixed Tempura 13
Lightly fried and gently battered shrimp and vegetables, served with tempura sauce
(or 6 pieces of only shrimp upon request)

Heart Attack 12
Jalapeno, cream cheese, spicy tuna, spicy crab, deep-fried and topped with spicy mayo, eel sauce, masago and crispy fried onions

Monkey Brains 14
Mushrooms stuffed with spicy tuna and spicy crab, deep-fried and topped with masago, spicy mayo and scallions

Scallop Dynamite 13
Scallops sautéed with mushrooms and onions, and baked with our creamy sauce, topped with masago and scallions

Japanese Lettuce Wraps 12
Marinated chicken sautéed with mushrooms and garlic, served with lettuce and tasty sauces

Avocado Crab 12
Deep-fried soft-shell crab and Kani stick chopped roughly and mixed on top of an avocado, topped with scallions and served with a sweet chili sauce

*** Nigiri Sushi Appetizer** 13
Chef's choice of 6 slices of fresh fish on top of rice

*** Sashimi Appetizer** 15
Chef's choice of 5-7 slices of our freshest fish

*** Tuna Poké Cocktail** 14
Diced tuna, onion, masago, cilantro and avocado in a soy mustard sauce

*** Seared Tuna Salad** 14
Spring mix, seared tuna, sliced avocado and masago, served with a soy mustard sauces

*** Sashimi Salad** 15
Spring mix, tuna, salmon, white fish, onion and masago, served with spicy and soy mustard sauces

*** Sunomono** 6
Cucumber salad topped with shrimp and octopus

House Green Salad 7

Seaweed Salad 8

Squid Salad 9

Cucumber Salad 5

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Sushi & Teppanyaki Restaurant

Dining Dinner

ENTREES

Served with side soup, side salad, vegetables and fried rice (or steamed rice upon request)

Vegetable	16
Stir fried vegetables: zucchini, broccoli, carrots, mushrooms and onions	
Teriyaki Chicken	22
All white-meat chicken sautéed in teriyaki sauce	
Calamari	25
Tender calamari steak, diced, seasoned and stir fried	
* Steak	27
USDA Choice New York Strip Sirloin	
Shrimp	28
Large shrimp sautéed with soy sauce, lemon, butter and seasonings	
Scallop	30
Sea scallops sautéed with soy sauce, lemon, butter and seasonings	
* Filet Mignon	32
USDA Choice tender filet mignon	
Lobster Tail	39
Lobster tail sautéed with soy sauce, lemon, butter and seasonings	

YAKISOBA NOODLES

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

Vegetable	13
Chicken	15
Beef	16
Shrimp	18

EXTRA SIDES

Salad or Steamed Rice	4
Waffle Fries	6
Vegetables or Fried Rice	7
Share Charge	9
Served with side soup, side salad, vegetables and fried rice (or steamed rice upon request)	

COMBINATIONS

* Steak & Chicken	30
* Steak & Calamari	32
Shrimp & Chicken	32
Scallop & Chicken	34
* Steak & Shrimp	33
* Steak & Scallop	35
Shrimp & Scallop	36
* Filet Mignon & Chicken	34
* Filet Mignon & Shrimp	36
* Filet Mignon & Scallop	38
* Filet Mignon & Lobster	42
* Steak, Chicken & Shrimp	41
* Steak, Shrimp & Scallop	43
* Filet, Chicken & Shrimp	43
* Filet, Shrimp & Scallop	45
Shrimp, Scallop & Lobster	46

CHILDREN'S DINING (Age 10 and under)

Served with side soup, vegetables and fried rice (or steamed rice upon request)

Teriyaki Chicken	13
* New York Steak	15
Shrimp	15

DESSERT

Triple Layer Chocolate Mousse	7
Sinfully Delicious Cheesecake	8
Passion Mango Cheesecake	7
Ice Cream	7
Your choice of: vanilla, strawberry or green tea	
Mochi Ice Cream	7
Your choice of: mango, strawberry or green tea	



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Teppanyaki

All teppanyaki entrees are served with side soup, side salad, vegetables and fried rice
(or steamed rice upon request)

TEPPANYAKI DINNER

Vegetable	16
Stir-fried vegetables, zucchini, broccoli, carrots, mushrooms and onions	
Teriyaki Chicken	22
All white-meat chicken sautéed in teriyaki sauce	
Calamari	25
Tender calamari steak, diced, seasoned and stir fried	
* Steak	27
USDA Choice New York Strip Sirloin	
Shrimp	28
Large shrimp sautéed with soy sauce, lemon, butter, and seasonings	
Scallop	30
Sea scallops sautéed with soy sauce, lemon, butter and seasonings	
* Filet Mignon	32
USDA Choice tender filet mignon	
Lobster Tail	39
Lobster tail sautéed with soy sauce, lemon, butter and seasonings	

CHILDREN'S TEPPANYAKI

(Age 10 and under)

Served with side soup, vegetables and fried rice
(or steamed rice upon request)

Teriyaki Chicken	13
* New York Steak	15
Shrimp	15

EXTRA SIDES

Salad or Steamed Rice	4
Waffle Fries	6
Vegetables or Fried Rice	7
Share Charge	9
Served with side soup, side salad, vegetables and fried rice (or steamed rice upon request)	

TEPPANYAKI COMBINATIONS

* Steak & Chicken	30
* Steak & Calamari	32
Shrimp & Chicken	32
Scallop & Chicken	34
* Steak & Shrimp	33
* Steak & Scallop	35
Shrimp & Scallop	36
* Filet Mignon & Chicken	34
* Filet Mignon & Shrimp	36
* Filet Mignon & Scallop	38
* Filet Mignon & Lobster	42
* Steak, Chicken & Shrimp	41
* Steak, Shrimp & Scallop	43
* Filet, Chicken & Shrimp	43
* Filet, Shrimp & Scallop	45
Shrimp, Scallop & Lobster	46

DESSERT

Triple Layer Chocolate Mousse	7
Sinfully Delicious Cheesecake	8
Passion Mango Cheesecake	7
Ice Cream	7
Your choice of: vanilla, strawberry or green tea	

Mochi Ice Cream

Your choice of: mango,
strawberry or
green tea



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