

The background features a stylized illustration of a teppanyaki chef in a white uniform, positioned behind a large, vibrant flame. The scene is set against a light blue background with a pattern of pink cherry blossoms and white branches. A solid blue horizontal bar is located at the top of the image.

SOTO

TEPPANYAKI - JAPANESE - FUSION

A solid blue horizontal bar at the bottom of the page.

TEPPANYAKI

DRINKS

Hot Sake – Gekkeikan

6 oz. \$10 / 10 oz. \$18

Cold Sake

Takara Ginjo Bottled - 300ml \$27

Imported & Premium Beer ... \$8.5

- Asahi Super Dry
- Kirin
- Corona
- Sapporo

Domestic Beer \$7.5

- Budweiser
- Coors Light
- Kokanee
- Bud Light
- Molson Canadian

Shots 1 oz. \$8.5 / 2 oz. \$15.5

Gin

- Bombay Sapphire

Rum

- Captain Morgan Spiced
- Lamb's White

Tequila

- Jose Cuervo Gold

Rye

- Crown Royal
- Jack Daniel's
- Royal Reserve

Vodka

- Smirnoff Red

Red Wines

6 oz. ... \$12 / 500 mL ... \$27 / 750 mL .. \$39

- Proprietor's Reserve Merlot
- Yellow Tail Shiraz

Red Wines by the Bottle

Gallo Cabernet Sauvignon (USA) \$42

Robert Mondavi Cabernet Sauvignon (USA) ... \$47

Santa Cristina Toscana (Italy) \$47

Mission Hill Cabernet Merlot (Canada) \$58

White Wines

6 oz. ... \$12 / 500 mL ... \$27 / 750 mL .. \$39

- Copper Moon Pinot Grigio
- Yellow Label Chardonnay

White Wines by the Bottle

Robert Mondavi Sauvignon Blanc (USA) \$47

Santa Cristina Casasole (Italy) \$47

Mission Hill Pinot Grigio (Canada) \$55

Non-Alcohol Beverages

Milk \$4.75

Tea (for one) \$3

Soft Drink (free refills) \$4.5

Juice \$5.5

- Apple
- Cranberry
- Pineapple
- Clamato
- Orange

Kid's Drink \$2.75

Shirley Temple \$6.25

Bubble Tea \$8

- Avocado
- Banana
- Honeydew
- Lychee
- Mango
- Papaya
- Peach
- Strawberry
- Taro
- Vanilla



Cocktails 1 oz. \$9.5 / 2 oz. \$17

Blue Moon



Brown Cow



Cherry Paralyzer



Chi Chi



Cosmopolitan



Long Island Iced Tea



Monkey's Lunch



Ninja



Peach Margarita



Piña Colada Margarita



Sakura



Strawberry Margarita



Singapore Sling



Screw Driver



Vodka Paralyzer



Smirnoff Ice · \$8.5



APPETIZERS

Edamame (A1) .. \$6.75
Lightly salted soybeans boiled in their shells.



Agedashi Tofu (6) (A2) \$9
Tofu fried tempura style, topped with scallions and served with teriyaki sauce.



Ebi Mayo (6) (A3) \$17
Tiger prawns tempura. Topped with spicy mayonnaise and scallions.



Avocado Lover (A4) .. \$13.5
Avocado tempura, scallions, eel sauce and mayonnaise.



Pork Spring Rolls (6) (A5) \$12
Spring rolls fried until golden crispy and served with plum sauce.



Crab Cheese Parcels (6) (A7) .. \$10.5
Crab and cream cheese wrapped in crispy wonton shells. Served with plum sauce.



Pork Gyoza (6) (A8) \$12.5
Pan fried japanese dumplings served with house spicy dip.



Soto Rolls (2) (A9) \$10
Shrimps, carrots, cucumbers and lettuce wrapped in transparent rice paper and served with Hoisin peanut sauce.



Japanese Style Popcorn Chicken (10 oz.) (A10) \$13
Marinated chicken breasts breaded and fried until golden. Served with plum sauce.



Tempura Scallop (A11) \$14
Deep fried golden brown crispy and served with tartar sauce.



BBQ Squid (A12) \$18
Grilled and brushed with teriyaki sauce.



Ginger Beef/ Chicken (A13) .. \$13.5
Fried Japanese style and served with our house made ginger sauce. Spicy!



Lemon Chicken (A14) .. \$13.5
Fried Japanese style and served with our house made lemon sauce.



Calamari (A15) \$15.5
Deep fried golden brown crispy and served with tartar sauce.



House Salad (A16) ... \$8.5
Cherry tomatoes, cucumbers, mixed greens and house made ginger dressing.



Seaweed Salad (A17) \$8.5



Deluxe Wonton Soup (A18) \$12
Pork (Medium)
Pork (Large) (A19) \$16



Tako Yaki (A21) .. \$9.5
Traditional japanese style mini squid deep fried golden brown crispy and served with mayonnaise.



Yam "Bam-Bam" (A22) \$13
Fried yam with diced salmon, mango, avocado and house spicy sauce.



Tempura Crab Stick (A23) ... \$13.5
Served with plum sauce.



Tempura Lobster (A24) \$37
Served with tartar sauce.



TEPPANYAKI

STEAK

New York Steak \$41 / \$56
6 oz. or 10 oz. of AAA grade striploin steak.

Ribeye Steak \$56
10 oz. cut of highly marbled ribeye steak.

Filet Mignon \$56
7 oz. of a highly selective cut of AAA grade tenderloin.

SEAFOOD

Salmon \$45
8 oz. of freshly cut Atlantic salmon grilled and seasoned with salt and pepper or glazed with our house made teriyaki sauce.

Shrimp \$49
15 prawns (including sides) grilled with lemon butter.

Lobster \$81
A pair of 6 oz. (12 oz.) lobster tails grilled and brushed with lemon butter.

CHICKEN

Chicken Teriyaki \$37
8 oz. of grilled chicken glazed with our house made teriyaki sauce.

COMBOS

Chicken Teriyaki and Shrimp \$49
9 prawns (including sides) and 8 oz. of grilled chicken teriyaki.

Seafood \$59
9 prawns (including sides), 4 oz. grilled salmon and 5 scallops.

New York Steak and Chicken Teriyaki \$61
6 oz. cut of AAA grade striploin steak and 8 oz. of grilled chicken teriyaki.

New York Steak and Shrimp \$64
6 oz cut of AAA grade striploin steak and 9 prawns (including sides.)

SHOGUN SPECIAL \$81

The ultimate expression of teppanyaki. Grilled lobster tail (6 oz.) served with your choice of: 10 oz. New York Steak / 10 oz. Ribeye Steak / 7 oz. Filet Mignon.

All teppanyaki items are served with:

- 3 Grilled Prawns
- Grilled Vegetables: Broccoli, Cabbage, Carrots, Mushrooms, Onions, Red Peppers, Zucchini
- Steamed Rice
- Miso Soup
- House Salad

SIDE ORDERS

Mushrooms \$7

Shrimps (6) \$17

Scallops (6) \$20

DESSERTS

Ice Cream \$5.5

Tempura Ice Cream \$8.5

Tempura Banana with Ice Cream . \$9.5

SOTO

TEPPANYAKI - JAPANESE - FUSION

10210 111ST. Suite #106, Grande Prairie

Open Everyday 11:00AM – 10:00PM

Phone (780) 533-3323

Free delivery for orders over \$200

www.SotoGrandePrairie.com