

MAIN MENU

『摘』 HOT APPETIZER

- Edamame** steamed and lightly salted. 4
- Garlic Edamame** sautéed in garlic and shichimi peppers. 5
- Crispy Calamari** fried rings, yuzu-miso aioli. 8
- Rock Shrimp Tempura** popcorn style tempura shrimps served with spicy ponzu dipping sauce. 9
- Wasa Spicy Tuna “Pizza”** crispy rice topped with spicy tuna, sprouts, sweet soy sauce, and wasabi sour cream sauce. 12
- Dynamite** sautéed scallops, clams, and japanese mushrooms topped with mayonnaise, then baked. 10
- Shishito Peppers** lightly fried, topped with bonito flakes and ponzu sauce. 7
- Agedashi Tofu** fried tofu, grated daikon radish and ginger, bonito flakes, soy-dashi broth. 9
- Wasa Fried Chicken** lightly seasoned with onion-garlic salt, pepper, fried and served with shishito peppers. 9
- Shrimp Dumplings** steamed, served with a chili ponzu. 7
- Softshell Crab** lightly fried Maryland softshell crab served on a bed of fried parsley. 11
- Jumbo Prawns and Vegetable Tempura** pumpkin, carrot, sweet potato, broccoli, zucchini, and onion ring served with three jumbo prawns. 16

『菜』 SALADS

- Cucumber Salad** sliced cucumber and seaweed (wakame) dressed in a sweet rice wine vinaigrette. 6
- House Salad** tossed greens, cabbage, ginger-onion vinaigrette. 4
- Salmon Skin Salad** tossed greens, cucumber, masago, bonito flakes, gobo, chili-ponzu vinaigrette. 13
- Sunomono Salad** sliced cucumber and seaweed (wakame) dressed in sweet rice wine vinaigrette served with king crab leg, octopus, and shrimp. 16
- Sashimi Salad** tuna, salmon, albacore, whitefish, chili-ponzu vinaigrette. 18
- Tofu Salad** tossed greens, cherry tomatoes, organic tofu, ginger-onion vinaigrette 10

*Please notify us regarding any allergies

『鮮』 COLD APPETIZER

- Spicy Tuna Tartare** spicy tuna tartare with avocado slices, caviar, wasabi sour cream, wonton chips. 16
- Oyster Shooter** grated japanese mountain yam, masago, ponzu, cucumber wedge. 9
- Uni Shooter** grated japanese mountain yam, masago, ponzu sauce, cucumber wedge. 16
- Hawaiian Poke Tuna** ahi tuna, seaweed, sweet onions, green onions, dressed with shoyu and sesame, served with hot tortillas. 15
- Albacore Crispy Onion** diced albacore topped with crispy onion and radish sprouts, ponzu sauce. 14
- Hot Sesame Oil Halibut Carpaccio** halibut sashimi with green onions, shiso, red jalapeno, dashi soy, sesame oil 15
- Wasa Special** smoked salmon, snowcrab, and avocado wrapped in paper-thin cucumber, served with ponzu dipping sauce. 18

『焼』 SEARED & GRILLED

- Hamachi Kama** broiled yellowtail collar served with chopped scallion and ponzu dipping sauce. 14
- Salmon Kama** broiled salmon collar served with chopped scallion and ponzu dipping sauce. 12
- Negimayaki** grilled asparagus and scallion, wrapped in beef, served with string beans, and mustard teriyaki sauce. 14
- Salmon Teriyaki** flame broiled atlantic salmon with house teriyaki sauce. 18
- Beef Tenderloin w/ Japanese Mushroom Sauce** flame broiled with sautéed Japanese mushroom in a shoyu garlic sauce. 22
- Chicken Teriyaki** flame broiled chicken breast served on top of string beans, house teriyaki sauce. F 14 / H 7

『甘』 SWEETS

- Banana Spring Roll** scoop of vanilla ice cream drizzled with caramel along with assorted fruits. 8
- Tempura Ice Cream** green tea ice cream tempura with red beans and drizzled with chocolate sauce. 8
- Mochi Ice Cream** selection of chocolate, mango, strawberry, green tea, or red bean. 5
- Ice Cream** selection of vanilla, green tea or red bean, served with fruits choco-stick. S 3 / L 5
- Fresh Orange Cocktail** (non-alcoholic) ripe oranges garnished with mixed berries and mint leaf. 5