

COLD APPETIZERS

SPICY TUNA TARTARE 17

Avocado slices, caviar, wasabi sour cream, served with wonton chips

HAWAIIAN POKI TUNA 17

Ahi tuna, seaweed, sweet onions, green onions dress with shoyu and sesame

YELLOWTAIL JALAPENO 18

Yellowtail sashimi lightly seared, topped with thin slices jalapeno, with ponzu sauce

UNI SHOOTER 17

Sea urchin, grated mountain yam, masago, ponzu sauce, cucumber wedge

OYSTER SHOOTER 10

Grated Japanese mountain yam, masago, ponzu sauce, cucumber wedge

WASA SPECIAL 20

Smoked salmon, snow crab, avocado wrapped in paper thin cucumber, with ponzu dipping sauce

ALABACORE CRISPY ONION 15

Diced albacore topped with crispy onion and radish sprouts in ponzu sauce

HALIBUT CARPACCIO 18

Halibut sashimi with green onions, shiso, red jalapeno, dashi soy, hot sesame oil

WASA SPICY TUNA "PIZZA" 14

crispy rice topped with spicy tuna, sprouts, sweet soy sauce, wasabi sour cream sauce

HOT APPETIZERS

EDAMAME 5

Steamed and lightly salted

GARLIC EDAMAME 6

Sauteed in garlic and shichimi peppers

AGEDASHI TOFU 9

Lightly fried tofu, grated daikon radish and ginger, bonito flakes, say dashi broth

SHISHITO PEPPERS 8

Lightly fried, bonito flakes, ponzu sauce

OKAKI ASPARAGUS 8

Flash fried, coated with rice crackers

VEGETABLE EGG ROLLS 6

Flash fried savory rolls

CRISPY CALAMARI 8

Fried rings, yuzu miso aioli

DEEP FRIED BABY OCTOPUS 8

Served with ponzu dipping sauce

ROCK SHRIMP TEMPURA 10

Popcorn style tempura shrimp with spicy ponzu dipping sauce

SOFTSHELL CRAB 12

Lightly fried Maryland softshell crab served on a bed of fried parley

WASA FRIED CHICKEN 9

Served with shishito peppers

PRAWN VEGE TEMPURA 18

3 jumbo prawns, sweet potato, carrot, broccoli, zucchini, onion rings, kabocha pumpkin

MISO SEABASS 16

Marinated in sweet miso then, grilled

WAFU LAMB CHOPS 12

Marinated in Japanese bbq sauce

DYNAMITE 12

Sauteed scallops, clams, Japanese mushrooms baked in creamy mayo sauce

SALMON KAMA 14

Broiled salmon collar

HAMACHI KAMA 16

Broiled yellowtail collar

SALAD

CUCUMBER SALAD 7

cucumber and wakame seaweed dressed in a sweet rice wine vinaigrette

SUNOMONO SALAD 18

cucumber, wakame seaweed, king crab leg, octopus and shrimp dressed in sweet rice wine vinaigrette

TOFU SALAD 12

Organic tofu, greens, tomatoes, with ginger dressing

GRILLED CHICKEN SALAD 15

slices of grilled chicken with teriyaki glaze

GRILLED SHRIMP SALAD 17

grilled garlic shrimp with chili ponzu vinaigrette

SOBA SALAD 12

Green soba tossed with greens in sweet soy vinaigrette (Add Chicken +5)

SASHIMI SALAD 20

tuna, salmon, albacore, white fish with chilli ponzu vinaigrette

SALMON SKIN SALAD 14

greens, cucumber, masago, bonito flakes, gobo with chili ponzu vinaigrette

HOUSE SALAD 5

greens with house ginger dressing

ENTREES

FILET MIGNON TERIYAKI 22
Flame broiled, served on top of string beans

GRILLED SALMON TERIYAKI 20
Flame broiled served on top of string beans

FILET MIGNON JAPANESE MUSHROOM 24
Flame broiled, served with sautéed Japanese mushroom in shoyu garlic sauce

BEEF NEGIMAYAKI 18
Grilled asparagus and scallion, wrapped in beef, served with string beans, mustard teriyaki sauce

CHICKEN TERIYAKI half 9/full 16
Flame broiled, served on top of string beans

SESAME CHICKEN 17
Bite size chicken, battered and deep fried tossed with spicy garlic sauce, sprinkled with sesame seeds

TOFU STEAK IN MUSHROOM SAUCE 15
Grilled tofu served with sautéed black, enoki, shimeji, maitake mushrooms, white onions

SPICY PRAWN 18
Jumbo prawns sautéed in spicy garlic pepper sauce with onions, celery and green onions

NOODLES, RICE, SOUPS

WASA FRIED RICE 10
Vegetable, Egg
(ADD Chicken or Bacon +2, Shrimp +4)

TEMPURA UDON 16
Hot udon noodle soup with shrimp and vegetable tempura

WASA YAKISOBA 10
Vegetable, Egg
(ADD Chicken or Bacon +2, Shrimp +4)

NABEYAKI UDON 20
Hot udon noodle soup with chicken, eggs, vegetables, mushrooms

CRISPY NOODLE WITH SHRIMP 14
Shrimp, Chinese cabbage, green onions, carrots, bamboo shoots

CHICKEN STIR FRIED UDON 14
Grilled chicken, onions, peppers, udon noodles in sweet soy glaze

HIYAMUGI NOODLE WITH SALMON 16
Stir fried premium soba noodles with nappa cabbage, onions, bamboo shoots, green onions, mushrooms

RICE, WHITE OR BROWN 3

MISO SOUP 3

SWEETS

BANANA SPRING ROLL 8
Served with scoop of vanilla ice cream drizzed with caramel

ICE CREAM sml 4/lrg 6
Choice of vanilla, green tea or red bean

TEMPURA ICE CREAM 8
Choice of green tea or red bean ice cream, drizzed w/ chocolate sauce

FRESH ORANGE COCKTAIL 6
(non alcoholic) ripe oranges slices garnished with mixed berries

MOCHI ICE CREAM 6
Selection of chocolate, mango strawberry, green tea or red bean

TEPPAN a la carte

APPETIZERS

JUMBO PRAWNS 12
Garlic butter, lemon juice

SCALLOP 11
Garlic butter, lemon

CALAMARI 8
Garlic butter, lemon juice

VEGETABLES

ASPARAGUS 8
BRUSSEL SPROUTS 6
ZUCCHINI 6

FINGERLING POTATO 7
BABY BOK CHOY 6

SHITAKE MUSHROOM 8
MAITAKE MUSHROOM 12

ENTREES

PRIME N.Y. STEAK 34
Garlic butter and herbs, 8oz.

A-5 WAGYU STEAK 75
Salt and pepper, 6oz.

LOBSTER 34
Garlic butter, lemon juice, 8oz.

FILET MIGNON 37
Chimichuri sauce, 8oz.

LAMB CHOP 26
Garlic butter, rosemary, 8oz.

DUCK BREAST 27
Yuku kosho plum sauce, 8oz.

ZABUTON 32
Salt and pepper, 8oz.

SEABASS 32
Spicy vinaigrette, 8oz.

CHICKEN BREAST 18
Sautéed mushrooms, ponzu butter, 8oz.

FILLINGS

VEGETABLE FRIED RICE 10
ADD Chicken or Bacon +2, Shrimp +4

VEGETABLE YAKISOBA 10
ADD Chicken or Bacon +2, Shrimp +4

TEPPAN combos

*Includes Miso Soup, House Salad, Vegetables, Fried Rice,
and Choice of Ice Cream (Vanilla, Green Tea, Red Bean, Black Sesame, Lychee)*

WASA DUO 38
Prime N.Y. Steak (5oz.) and choice of Seafood

CHEF'S FAVORITE 42
Zabuton (5oz.), Chicken Breast (5oz.), choice of Seafood

WASA PRIME 44
Filet Mignon (5oz.) and choice of Seafood

MACARTHUR 44
N.Y. Steak (5oz.), Chicken Breast (5oz.), choice of Seafood

BLUFFS SPECIAL 36
Zabuton (5oz.) and choice of Seafood

PCH 50
Filet Mignon (5oz.), Chicken Breast (5oz.), choice of Seafood

73 TOLL ROAD 28
Chicken Breast (5oz.) and choice of Seafood

BEST OF THE WEST 95
A-5 Wagyu (6oz.) and Lobster (8oz.)

NEWPORT 42
Lobster (8oz.), Prawns, Scallops, Calamari

*Seafood choices – Jumbo Prawns, Scallops, Calamari
Substitute Lobster +20 / Seabass +20 / A-5 Wagyu +45*

LUNCH SPECIALS

Lunch specials are not available at the sushi bar.

FILET MIGNON BENTO BOX 20

Filet mignon teriyaki
Shrimp and vegetable tempura
choice of California Roll or Spicy Tuna Roll
house salad, miso soup

CHICKEN BENTO BOX 17

Chicken teriyaki
Shrimp and vegetable tempura
choice of California Roll or Spicy Tuna Roll
house salad, miso soup

SALMON BENTO BOX 19

Salmon teriyaki
Shrimp and vegetable tempura
choice of California Roll or Spicy Tuna Roll
house salad, miso soup

STIR FRIED UDON 14

stir fried udon noodle with grilled shrimp
and vegetables in sweet soy glaze

TEMPURA UDON 14

Hot udon noodle soup served with
shrimp and vegetable tempura

ASSORTED SUSHI 23

tuna, salmon, albacore, halibut, yellowtail, shrimp, unagi
choice of California Roll or Spicy Tuna Roll
house salad, miso soup

ASSORTED SASHIMI 25

tuna, salmon, albacore, halibut, yellowtail, shrimp,
rice, house salad, miso soup
*no substitutions

CHIRASHI BOWL 21

tuna, salmon, albacore, halibut, yellowtail, shrimp, unagi,
octopus, and egg sashimi over sushi rice
house salad, miso soup

UNAGI DON 15

Barbequed fresh eel with sweet savory sauce
served over rice

OYAKO DON 13

Chicken and egg cooked with special sauce
served over rice

LUNCH TRAY

Includes Rice, Miso Soup, House Salad, fried gyoza

BEEF TERIYAKI 14.95

CHICKEN TERIYAKI 12.95

SALMON TERIYAKI 13.95

CHICKEN KATSU 12.95

SESAME CHICKEN 12.95

ASSORTED TEMPURA 12.95