

SUSHI AND SASHIMI

	Sushi 2pcs	Sashimi 4pcs
Tuna Maguro	7.50	15.00
Albacore Shiromaguro	7.50	15.00
Bluefin Tuna Hon Maguro	10.50	21.00
Fatty Tuna Toro	16.50	33.00
Salmon Shake	7.50	15.00
Smoked Salmon Kunsei Shake	7.75	15.50
Salmon Roe Ikura	7.50	15.00
Yellowtail Hamachi	7.75	15.50
Halibut Hirame	8.25	16.50
Loup de Mer	7.75	15.50
Freshwater Eel Unagi	7.50	15.00
Mackerel Saba	7.00	14.00
Spanish Mackerel Aji	9.75	19.50
Sweet Shrimp Amaebi	11.00	22.00
Tiger Shrimp Ebi	6.75	13.50
Smelt Egg Masago	5.75	11.50
Sea Urchin Uni	15.50	31.00
King Crab Leg Kani	12.00	24.00
Scallop Hotate	7.75	15.50
Octopus Tako	7.00	14.00
Squid Ika	6.75	13.50
Egg Tamago	5.50	10.00
Quail Egg Uzura	2.50	
Crispy Rice w/ spicy tuna	8.50	X
A-5 Wagyu	19.00	X
Halibut Tempura	8.75	
Seared Black Cod	8.75	
Shrimp Boat	8.75	
 <i>Wasa Treasure Sushi</i>		
Seared Toro Ponzu	17.00	
Seared Yellowtail Jalapeno	9.00	
Ahi Tuna Wasabi Sour Cream	8.50	
Albacore Tataki Ginger Sauce	8.50	
Albacore Tataki Crispy Onion	8.50	
Salmon Caviar Terakobu Seaweed	8.75	
Salmon Mild Miso Sauce	8.50	
Seared Salmon Garlic Ponzu	8.50	
Smoked Salmon Ginger Sauce	8.75	
Jumbo Scallop Wasabi Sour Cream	8.75	
Jumbo Scallop Yuzu Kosho	8.75	
Seared Scallop Ginger Sauce	8.75	
Tai Yuzu Kosho	8.75	
Fresh Wasabi Root Hon Wasabi		8.00
Chopped Wasabi Kizami Wasabi		5.00

SPECIALTY ROLLS

	Hand Roll	Cut Roll 8pcs*
California Roll snow crab+imitation crab, avocado	7.25	11.00
Crunchy Roll shrimp tempura, avocado, masago, tempura crunchies, eel sauce	7.50	13.00
Alaska Roll smoked salmon, avocado, masago	7.75	13.00
Blue Crab Roll blue crab, avocado	9.75	18.50
Caterpillar Roll baked eel, topped cucumber, avocado, eel sauce	X	15.00
Cucumber Roll	5.00	7.50
Dragon Roll california roll, topped eel, avocado	X	20.00
Eel and Avocado Roll eel sauce	8.75	14.50
Lobster Roll steamed lobster, asparagus, avocado, masago, mayo, wrapped in soy paper	18.00	26.00
MacArthur Roll baked eel, shrimp tempura, avocado, masago, cucumber, eel sauce, soy paper (4pcs)*	X	16.50
Newport Roll spicy tuna roll, topped tempura crunchies, eel sauce	8.25	13.50
Ninja/Spider Roll soft shell crab, avocado, cucumber, sprouts, yamagobo, masago, ponzu	10.00	18.50
OC Roll california roll, topped masago	8.25	13.50
Rainbow Roll california roll, topped tuna, salmon, albacore, shrimp, yellowtail, avocado	X	19.00
Wasa Rainbow Roll rainbow roll, wasabi sour cream, mild miso, masago	X	20.00
Salmon Roll avocado	7.75	13.00
Salmon Skin Roll baked salmon skin, cucumber, sprouts, masago, yamagobo, bonito flakes	7.00	11.00
(Spicy) Scallop Roll avocado, masago	8.25	14.00
(Spicy) Shrimp Roll masago, cucumber	7.50	13.00
Spicy Tuna Roll minced tuna, cucumber	7.50	12.00
Tuna Roll	7.00	10.00
Vegetable Roll asparagus, avocado, sprouts, cucumber, yamagobo	6.00	9.50
(Spicy) Yellowtail Roll green onions	8.75	13.50
<i>Wasa Treasure Rolls</i>		
Avalon Roll spicy california roll, topped salmon, lemon slivers, ponzu sauce, tobiko	X	20.00
Balboa Roll salmon avocado roll, lightly fried in tempura batter, eel sauce	X	20.00
Catalina Roll spicy tuna roll in soy paper, topped seared albacore, shiso salsa, ponzu sauce	X	20.00
Crispy Rock Roll california roll, topped spicy shrimp tempura, masago, tempura flakes, eel sauce	X	20.00
Sky Dragon Roll california roll, topped spicy tuna, avocado, tiger shrimp slices	X	20.00
Social Roll vege roll, topped seared yellowtail, sliced jalapeno, garlic ponzu sauce	X	20.00
Sub Soy Paper		1.00

COLD APPETIZERS

ALBACORE CRISPY ONION 17

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

BLUE FIN TUNA MARTINI 27

blue fin tuna sashimi with wasabi sour cream, avocado and wasabi tobiko caviar

HALIBUT CARPACCIO 20

Seared halibut, chopped jalapeno, ginger, micro green, wasabi soy dressing

HAWAIIAN POKI TUNA 18

ahi tuna, seaweed, sweet onions, green onions dressed in shoyu and sesame

SPICY TUNA TARTARE 18

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

OYSTER SHOOTER 9

grated Japanese mountain yam, masago, ponzu sauce, cucumber wedge, qual egg

UNI SHOOTER 19

grated mountain yam, masago, ponzu sauce, cucumber wedge, quail egg

WASA SPECIAL 21.50

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

WASA SPICY TUNA "PIZZA" 15.50

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

YELLOWTAIL JALAPENO 19

lightly seared and topped with thin slices of jalapeno, with ponzu sauce

HOT APPETIZERS

EDAMAME 5

steamed and lightly salted

GARLIC EDAMAME 7

sautéed in garlic and shichimi peppers

AGEDASHI TOFU 9

lightly fried tofu, grated daikon radish and ginger, bonito flakes, savory dashi broth

OKAKI ASPARAGUS 8

flash fried, coated with rice crackers

SHISHITO PEPPERS 8

lightly fried, bonito flakes, ponzu sauce

SHITAKE MUSHROOM FRITTI 8

flash fried and served with cream cheese

VEGETABLE EGG ROLLS 6

flash fried savory rolls

SHRIMP DUMPLINGS 8

steamed, served with chili ponzu

WASA FRIED CHICKEN 10

served with shishito peppers

WASA BBQ SHRIMP 12

marinated in Japanese BBQ sauce

DYNAMITE 12

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

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 softshell crab served on a bed of fried parsley with ponzu sauce

JUMBO PRAWN TEMPURA 20

five prawns lightly battered and flash fried

PRAWN VEGE TEMPURA 18

three jumbo prawns and an assorted vegetables lightly battered and flash fried

VEGETABLE TEMPURA 11

assortment of vegetables lightly battered and flash fried

MISO SEABASS 17

marinated in sweet miso then, grilled

HAMACHI KAMA 16

broiled yellowtail collar

SALMON KAMA 14

broiled salmon collar

SALAD

CUCUMBER SALAD 8

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

HOUSE SALAD 5

greens with house ginger dressing

SASHIMI SALAD 23

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

SALMON SKIN SALAD 16

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

TOFU SALAD 12

organic tofu, greens, tomatoes, with ginger dressing

ENTREES

FILET MIGNON JAPANESE MUSHROOM 28

flame broiled, served with sautéed
Japanese mushroom in shoyu garlic sauce

FILET MIGNON TERIYAKI 26

flame broiled, served on top of string beans

CHICKEN TERIYAKI half 9.50/full 17

flame broiled, served on top of string beans

GRILLED SALMON TERIYAKI 21

flame broiled served on top of string beans

BEEF NEGIMAYAKI 20

grilled asparagus and scallion, wrapped in beef,
served with string beans, mustard teriyaki sauce

SESAME CHICKEN 18

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, and
maitake mushrooms, white onions

NOODLES, RICE, SOUPS

WASA FRIED RICE 13

vegetables, egg
(ADD Bacon +2, Chicken or Shrimp +4)

UNAGI DON 19

barbequed fresh eel with sweet savory sauce
served over rice with pickle

RICE 3

MISO SOUP 3

WASA YAKISOBA 13

vegetables
(ADD Bacon +2, Chicken or Shrimp +4)

CHICKEN STIR FRIED UDON 14

grilled chicken, onions, peppers in sweet soy glaze

TEMPURA UDON 14

shrimp and vegetable tempura, hot savory dashi broth

SWEETS

ICE CREAM sml 4/lrg 6

choice of vanilla, green tea, lychee,
black sesame, or red bean

MOCHI ICE CREAM 6

choice of chocolate, mango, strawberry,
green tea, yuzu citrus

TEMPURA ICE CREAM 8

choice of green tea or red bean ice cream,
drizzled with chocolate sauce

BANANA SPRING ROLL 8

served with scoop of vanilla ice cream
drizzled with caramel

TEPPAN A LA CARTE

APPETIZERS

JUMBO PRAWNS 12
SCALLOP 12
CALAMARI 8

FILLINGS

VEGETABLE FRIED RICE 13
ADD Bacon +2, Chicken or Shrimp +4
VEGETABLE YAKISOBA 13
ADD Bacon +2, Chicken or Shrimp +4

VEGETABLES

ASPARAGUS 8
BABY BOK CHOY 6
BROCCOLI 6
BRUSSEL SPROUTS 6
FINGERLING POTATO 8
MAITAKE MUSHROOM 12
SHITAKE MUSHROOM 8
ZUCCHINI 6

ENTREES

<p>PRIME N.Y. STEAK 30 garlic butter and herbs</p> <p>FILET MIGNON 34 chimichurri sauce</p> <p>ZABUTON 34 salt and pepper</p>	<p>A-5 WAGYU STEAK 80 salt and pepper</p> <p>LAMB CHOP 26 garlic butter, rosemary</p> <p>SEABASS 32 spicy vinaigrette</p>	<p>LOBSTER 34 garlic butter, lemon juice</p> <p>DUCK BREAST 27 yuzu kosho plum sauce</p> <p>FREE RANGE CHICKEN 18 sautéed mushrooms, ponzu butter</p>
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TEPPAN COMBINATIONS

** only available at Teppan Tables*

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

WASA DUO 38

prime N.Y. Steak and choice of seafood

WASA PRIME 44

filet mignon and choice of seafood

BLUFFS SPECIAL 44

zabuton and choice of seafood

73 TOLL ROAD 28

chicken breast and choice of seafood

MACARTHUR 42

N.Y. steak, chicken breast, choice of seafood

CHEF'S FAVORITE 48

zabuton, chicken breast, choice of seafood

PCH 48

filet mignon, chicken breast, choice of seafood

BEST OF THE WEST 98

A-5 Wagyu and lobster

NEWPORT 50

lobster, prawns, scallops, calamari

UCI 34

N.Y. steak and chicken breast
(Upgrade to Filet Mignon or Zabuton +4)

JUNIOR COMBO 15

For guests 12 years old and younger

- Miso Soup OR House Salad
- White Rice OR Fried Rice(+3)
- Mixed Vegetables
- Chicken Breast
(Upgrade to Beef Tenderloin or Shrimp +4)
- Ice Cream

LUNCH SPECIALS

(Available 11:30AM-2:00PM)

** Lunch specials are NOT available for order at sushi bar.*

BENTO BOX SPECIAL

STEAK BENTO BOX 24.95
filet mignon teriyaki
shrimp and vegetable tempura
choice of California Roll or Spicy Tuna Roll
rice, house salad, miso soup

CHICKEN BENTO BOX 18.95
chicken breast teriyaki
shrimp and vegetable tempura
choice of California Roll or Spicy Tuna Roll
rice, house salad, miso soup

SALMON BENTO BOX 21.95
salmon teriyaki
shrimp and vegetable tempura
choice of California Roll or Spicy Tuna Roll
rice, house salad, miso soup

SUSHI SPECIAL

ASSORTED SUSHI* 24.95
tuna, salmon, albacore, halibut,
yellowtail, shrimp
choice of California Roll or Spicy Tuna Roll
house salad, miso soup

ASSORTED SASHIMI* 26.95
tuna, salmon, albacore, halibut,
yellowtail, shrimp
rice, house salad, miso soup

CHIRASHI BOWL* 23.95
tuna, salmon, albacore, halibut, yellowtail, shrimp,
unagi, octopus, and egg sashimi
over sushi rice
house salad, miso soup

**no substitutions on sushi/sashimi*

UDON & DONBURI

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

UNAGI DON 19
barbequed fresh eel with sweet savory sauce
served over rice with pickle

COMBO TRAYS

*Includes rice, miso soup, house salad,
chicken karaage, and eggroll*

BEEF TERIYAKI 20.95
CHICKEN TERIYAKI 14.95
SALMON TERIYAKI 16.95
CHICKEN KATSU 14.95
SESAME CHICKEN 15.95
ASSORTED TEMPURA 13.95