

## SUSHI AND SASHIMI

Tuna | Maguro  
Albacore | Shiromaguro  
Bluefin Tuna | Hon Maguro  
Fatty Tuna | Toro  
Salmon | Shake  
Smoked Salmon | Kunsei  
Salmon Roe | Ikura  
Yellowtail | Hamachi  
Halibut | Hirame  
Loup de Mer  
Freshwater Eel | Unagi  
Mackerel | Saba  
Spanish Mackerel | Aji  
Sweet Shrimp | Amaebi  
Tiger Shrimp | Ebi  
Smelt Egg | Masago  
Sea Urchin | Uni  
King Crab Leg | Kani  
Scallop | Hotate  
Octopus | Tako  
Squid | Ika  
Egg | Tamago  
Quail Egg | Uzura  
Crispy Rice w/ spicy tuna  
A-5 Wagyu  
Halibut Tempura  
Seared Black Cod  
Shrimp Boat

### ***Wasa Treasure Sushi***

Seared Toro Ponzu  
Seared Yellowtail Jalapeno  
Ahi Tuna Wasabi Sour Cream  
Albacore Tataki Ginger Sauce  
Albacore Tataki Crispy Onion  
Salmon Caviar Terakobu  
Salmon Mild Miso Sauce  
Seared Salmon Garlic Ponzu  
Smoked Salmon Ginger Sauce  
Jumbo Scallop Wasabi Sour  
Jumbo Scallop Yuzu Kosho  
Seared Scallop Ginger Sauce  
Tai Yuzu Kosho

Fresh Wasabi Root | Hon  
Chopped Wasabi | Kizami

## SPECIALTY ROLLS

California Roll snow crab+imitation crab, avocado  
Crunchy Roll shrimp tempura, avocado, masago, tempura crunchies, eel sauce  
Alaska Roll smoked salmon, avocado, masago  
Blue Crab Roll blue crab, avocado  
Caterpillar Roll baked eel, topped cucumber, avocado, eel sauce  
Cucumber Roll  
Dragon Roll california roll, topped eel, avocado  
Eel and Avocado Roll eel sauce  
Lobster Roll steamed lobster, asparagus, avocado, masago, mayo, wrapped in soy paper  
MacArthur Roll baked eel, shrimp tempura, avocado, masago, cucumber, eel sauce, soy paper (4pcs)\*  
Newport Roll spicy tuna roll, topped tempura crunchies, eel sauce  
Ninja/Spider Roll soft shell crab, avocado, cucumber, sprouts, yamagobo, masago, ponzu  
OC Roll california roll, topped masago  
Rainbow Roll california roll, topped tuna, salmon, albacore, shrimp, yellowtail, avocado  
Wasa Rainbow Roll rainbow roll, wasabi sour cream, mild miso, masago  
Salmon Roll avocado  
Salmon Skin Roll baked salmon skin, cucumber, sprouts, masago, yamagobo, bonito flakes  
(Spicy) Scallop Roll avocado, masago  
(Spicy) Shrimp Roll masago, cucumber  
Spicy Tuna Roll minced tuna, cucumber  
Tuna Roll  
Vegetable Roll asparagus, avocado, sprouts, cucumber, yamagobo  
(Spicy) Yellowtail Roll green onions

### ***Wasa Treasure Rolls***

Avalon Roll spicy california roll, topped salmon, lemon slivers, ponzu sauce, tobiko  
Balboa Roll salmon avocado roll, lightly fried in tempura batter, eel sauce  
Catalina Roll spicy tuna roll in soy paper, topped seared albacore, shiso salsa, ponzu sauce  
Crispy Rock Roll california roll, topped spicy shrimp tempura, masago, tempura flakes, eel sauce  
Sky Dragon Roll california roll, topped spicy tuna, avocado, tiger shrimp slices  
Social Roll vege roll, topped seared yellowtail, sliced jalapeno, garlic ponzu sauce

## COLD APPETIZERS

### ALBACORE CRISPY ONION

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

### BLUE FIN TUNA MARTINI

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

### HALIBUT CARPACCIO

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

### HAWAIIAN POKI TUNA

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

### SPICY TUNA TARTARE

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

### OYSTER SHOOTER

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

### UNI SHOOTER

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

### WASA SPECIAL

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

### WASA SPICY TUNA "PIZZA"

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

### YELLOWTAIL JALAPENO

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

## HOT APPETIZERS

### EDAMAME

steamed and lightly salted

### GARLIC EDAMAME

sautéed in garlic and shichimi peppers

### AGEDASHI TOFU

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

### SHISHITO PEPPERS

lightly fried, bonito flakes, ponzu sauce

### Green Bean Tempura

lightly battered, flash fried, served with spicy mayo

### SHITAKE MUSHROOM FRITTI

flash fried and served with cream cheese

### VEGETABLE EGG ROLLS

flash fried savory rolls

### SHRIMP DUMPLINGS

steamed, served with chili ponzu

### MISO SEABASS

marinated in sweet miso then, grilled

### HAMACHI KAMA

broiled yellowtail collar

### SALMON KAMA

broiled salmon collar

### CRISPY CALAMARI

fried rings, yuzu miso aioli

### DEEP FRIED BABY OCTOPUS

served with ponzu dipping sauce

### ROCK SHRIMP TEMPURA

popcorn style tempura shrimp with spicy ponzu dipping sauce

### SOFTSHELL CRAB

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

### JUMBO PRAWN TEMPURA

five prawns lightly battered and flash fried

### PRAWN VEGE TEMPURA

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

### VEGETABLE TEMPURA

assortment of vegetables lightly battered and flash fried

### WASA FRIED CHICKEN

served with shishito peppers

### WASA BBQ SHRIMP

marinated in Japanese BBQ sauce

### DYNAMITE

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

## SALAD

### CUCUMBER SALAD

cucumber and wakame seaweed dressed  
in a sweet rice wine vinaigrette

### SUNOMONO SALAD

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

### HOUSE SALAD

greens with house ginger dressing

### SASHIMI SALAD

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

### SALMON SKIN SALAD

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

### TOFU SALAD

organic tofu, greens, tomatoes, with ginger dressing

## ENTREES

### FILET MIGNON JAPANESE MUSHROOM

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

### FILET MIGNON TERIYAKI

flame broiled, served on top of string beans

### GRILLED SALMON TERIYAKI

flame broiled served on top of string beans

### CHICKEN TERIYAKI

flame broiled, served on top of string beans

### SESAME CHICKEN

bite size chicken, battered and deep fried tossed  
with spicy garlic sauce, sprinkled with sesame seeds

**TOFU STEAK IN MUSHROOM SAUCE** grilled tofu  
served with sautéed black, enoki, shimeji, and maitake  
mushrooms, white onions

## NOODLES, RICE, SOUPS

### WASA FRIED RICE

vegetables, egg  
(ADD Bacon, Chicken or Shrimp at extra charge)

### UNAGI DON

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

### RICE

### MISO SOUP

### WASA YAKISOBA

vegetables  
(ADD Bacon, Chicken or Shrimp at extra charge)

### CHICKEN STIR FRIED UDON

grilled chicken, onions, peppers in sweet soy glaze

### TEMPURA UDON

shrimp and vegetable tempura, hot savory dashi broth

## SWEETS

### ICE CREAM small or large

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

### MOCHI ICE CREAM

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

### TEMPURA ICE CREAM

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

### BANANA SPRING ROLL

served with scoop of vanilla ice cream  
drizzled with caramel

## TEPPAN A LA CARTE

### APPETIZERS

JUMBO PRAWNS  
SCALLOP  
CALAMARI

### FILLINGS

VEGETABLE FRIED RICE  
ADD Bacon, Chicken or Shrimp  
VEGETABLE YAKISOBA  
ADD Bacon, Chicken or Shrimp

### VEGETABLES

ASPARAGUS  
BABY BOK CHOY  
BRUSSEL SPROUTS  
FINGERLING POTATO  
SHITAKE MUSHROOM  
ZUCCHINI

### ENTREES

PRIME N.Y. STEAK  
garlic butter and herbs

FILET MIGNON  
chimichurri sauce

ZABUTON  
salt and pepper

A-5 WAGYU STEAK  
salt and pepper

LAMB CHOP  
garlic butter, rosemary

SEABASS  
spicy vinaigrette

LOBSTER  
garlic butter, lemon juice

DUCK BREAST  
yuzu kosho plum sauce

FREE RANGE CHICKEN  
sautéed mushrooms, ponzu butter

## 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

prime N.Y. Steak and choice of seafood

### WASA PRIME

filet mignon and choice of seafood

### BLUFFS SPECIAL

zabuton and choice of seafood

### 73 TOLL ROAD

chicken breast and choice of seafood

### MACARTHUR

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

### CHEF'S FAVORITE

zabuton, chicken breast, choice of seafood

### PCH

filet mignon, chicken breast, choice of seafood

### BEST OF THE WEST

A-5 Wagyu and lobster

### NEWPORT

lobster, prawns, scallops, calamari

### UCI

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

### JUNIOR COMBO

*For guests 12 years old and younger*

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

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

#### CHICKEN BENTO BOX

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

#### SALMON BENTO BOX

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

### SUSHI SPECIAL

#### ASSORTED SUSHI\*

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

#### ASSORTED SASHIMI\*

tuna, salmon, albacore, white fish,  
yellowtail, shrimp, unagi  
rice, house salad, miso soup

#### CHIRASHI BOWL\*

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

*\*no substitutions on sushi/sashimi*

### UDON & DONBURI

#### STIR FRIED UDON

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

#### TEMPURA UDON

hot udon noodle soup served with  
shrimp and vegetable tempura

#### UNAGI DON

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

CHICKEN TERIYAKI

SALMON TERIYAKI

CHICKEN KATSU

SESAME CHICKEN

ASSORTED TEMPURA