

COLD APPETIZERS

ALBACORE CRISPY ONION 18

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

BLUE FIN TUNA MARTINI 28

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

HALIBUT CARPACCIO 21

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

HAWAIIAN POKI TUNA 19

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

SPICY TUNA TARTARE 19

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

OYSTER SHOOTER 10

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

UNI SHOOTER 20

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

WASA SPECIAL 22.50

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

WASA SPICY TUNA "PIZZA" 16.50

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

YELLOWTAIL JALAPENO 20

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

HOT APPETIZERS

EDAMAME 6

steamed and lightly salted

GARLIC EDAMAME 8

sautéed in garlic and shichimi peppers

AGEDASHI TOFU 10

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

Green Bean Tempura 9

lightly battered and flash fried, served with spicy mayo

SHISHITO PEPPERS 9

lightly fried, bonito flakes, ponzu sauce

SHITAKE MUSHROOM FRITTI 12

flash fried and served with cream cheese

VEGETABLE EGG ROLLS 8

flash fried savory rolls

SHRIMP DUMPLINGS 9

steamed, served with chili ponzu

WASA FRIED CHICKEN 12

served with shishito peppers

WASA BBQ SHRIMP 14

marinated in Japanese BBQ sauce

DYNAMITE 14

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

CRISPY CALAMARI 10

fried rings, yuzu miso aioli

DEEP FRIED BABY OCTOPUS 12

served with ponzu dipping sauce

ROCK SHRIMP TEMPURA 12

popcorn style tempura shrimp with spicy ponzu dipping sauce

SOFTSHELL CRAB 14

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

JUMBO PRAWN TEMPURA 25

five prawns lightly battered, flash fried

PRAWN VEGE TEMPURA 20

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

VEGETABLE TEMPURA 12

assortment of vegetables lightly battered and flash fried

MISO SEABASS 20

marinated in sweet miso then, grilled

HAMACHI KAMA 18

broiled yellowtail collar

SALMON KAMA 16

broiled salmon collar

SALADS

CUCUMBER SALAD 8

cucumber and wakame seaweed dressed
in a sweet rice wine vinaigrette

SUNOMONO SALAD 20

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

HOUSE SALAD 6

greens with house ginger dressing

SASHIMI SALAD 26

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 14

organic tofu, greens, tomatoes, with ginger dressing

ENTREES

FILET MIGNON JAPANESE MUSHROOM 36

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

FILET MIGNON TERIYAKI 34

flame broiled, served on top of string beans

GRILLED SALMON TERIYAKI 26

flame broiled served on top of string beans

CHICKEN TERIYAKI half 12/full 20

flame broiled, served on top of string beans

SESAME CHICKEN 22

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

TOFU STEAK IN MUSHROOM SAUCE 18

grilled tofu served with sautéed black, enoki, shimeji,
and maitake mushrooms, white onions

NOODLES, RICE, SOUPS

WASA FRIED RICE 14

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

UNAGI DON 22

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

WASA YAKISOBA 14

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

CHICKEN STIR FRIED UDON 16

grilled chicken, onions, peppers in sweet soy glaze

TEMPURA UDON 16

shrimp and vegetable tempura, hot savory dashi broth

SWEETS

ICE CREAM sml 5/lrg 8

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

MOCHI ICE CREAM 7

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

TEMPURA ICE CREAM 12

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

BANANA SPRING ROLL 12

served with scoop of vanilla ice cream
drizzled with caramel

TEPPAN A LA CARTE

APPETIZERS

JUMBO PRAWNS 14
SCALLOP 14
CALAMARI 12

FILLINGS

VEGETABLE FRIED RICE 14
ADD Bacon +2, Chicken or Shrimp +4
VEGETABLE YAKISOBA 14
ADD Bacon +2, Chicken or Shrimp +4

VEGETABLES

ASPARAGUS 8
BABY BOK CHOY 8
BRUSSEL SPROUTS 8
FINGERLING POTATO 10
SHITAKE MUSHROOM 10
ZUCCHINI 8

ENTREES

PRIME N.Y. STEAK 34 garlic butter and herbs	A-5 WAGYU STEAK 110 salt and pepper	LOBSTER 36 garlic butter, lemon juice
FILET MIGNON 38 chimichurri sauce	LAMB CHOP 32 garlic butter, rosemary	DUCK BREAST 30 yuzu kosho plum sauce
ZABUTON 38 salt and pepper	SEABASS 34 spicy vinaigrette	FREE RANGE CHICKEN 24 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 44

prime N.Y. Steak and choice of seafood

WASA PRIME 48

filet mignon and choice of seafood

BLUFFS SPECIAL 48

zabuton and choice of seafood

73 TOLL ROAD 34

chicken breast and choice of seafood

MACARTHUR 52

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

CHEF'S FAVORITE 56

zabuton, chicken breast, choice of seafood

PCH 56

filet mignon, chicken breast, choice of seafood

BEST OF THE WEST 130

A-5 Wagyu and lobster

NEWPORT 56

lobster, prawns, scallops, calamari

UCI 42

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

JUNIOR COMBO 18

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

(Monday-Friday 11:30AM-2:00PM)

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

BENTO BOX SPECIAL

STEAK BENTO BOX 29.95
filet mignon teriyaki
shrimp and vegetable tempura
choice of California Roll or Spicy Tuna Roll
rice, house salad, miso soup

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

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

SUSHI SPECIAL

ASSORTED SUSHI* 27.95
tuna, salmon, albacore, whitefish,
yellowtail, shrimp, freshwater eel
choice of California Roll or Spicy Tuna Roll
house salad, miso soup

ASSORTED SASHIMI* 29.95
tuna, salmon, albacore, whitefish,
yellowtail, shrimp, freshwater eel
rice, house salad, miso soup

CHIRASHI BOWL* 27.95
tuna, salmon, albacore, whitefish, yellowtail,
shrimp, unagi, octopus, and egg sashimi
over sushi rice
house salad, miso soup

**no substitutions on sushi/sashimi please*

RICE AND NOODLES

STIR FRIED UDON 16
stir fried udon noodle with grilled shrimp
and vegetables in sweet soy glaze

TEMPURA UDON 16
hot udon noodle soup served with
shrimp and vegetable tempura

UNAGI DON 22
barbequed fresh eel with sweet savory sauce
served over rice with pickle

COMBO TRAYS

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

BEEF TERIYAKI 24.95

CHICKEN TERIYAKI 16.95

SALMON TERIYAKI 18.95

CHICKEN KATSU 16.95

SESAME CHICKEN 17.95

ASSORTED TEMPURA 16.95