

S U S H I A N D S A S H I M I

NIGIRI SUSHI

Albacore | Shiromaguro
Bluefin Tuna | Hon Maguro
Fatty Tuna | Toro
Tuna | Maguro
Egg | Tamago
Freshwater Eel | Unagi
Halibut | Hirame
King Crab Leg | Kani
Loup de Mer
Mackerel | Saba
Octopus | Tako
Salmon | Shake
Salmon Roe | Ikura
Smoked Salmon | Kunsei Shake
Scallop | Hotate
Sea Urchin | Uni
Smelt Egg | Masago
Spanish Mackerel | Aji
Sweet Shrimp | Amaebi
Tiger Shrimp | Ebi
Squid | Ika
Yellowtail | Hamachi

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 Seaweed
Salmon Mild Miso Sauce
Seared Salmon Garlic Ponzu
Smoked Salmon Ginger Sauce
Jumbo Scallop Wasabi Sour Cream
Jumbo Scallop Yuzu Kosho
Seared Scallop Ginger Sauce
Tai Yuzu Kosho

A-5 Wagyu
Crispy Rice with Spicy Tuna
Halibut Tempura
Seared Black Cod
Shrimp Boat

Quail Egg | Uzura
Fresh Wasabi Root | Hon Wasabi
Chopped Wasabi | Kizami Wasabi

S P E C I A L T Y R O L L S

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

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

Scallop Roll* avocado, masago

Shrimp Roll* masago, cucumber

Spicy Tuna Roll minced tuna, cucumber

Tuna Roll

Vegetable Roll asparagus, avocado, sprouts, cucumber, yamagobo

Yellowtail Roll* green onions

**can request it SPICY*

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

H O T A P P E T I Z E R S

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

OKAKI ASPARAGUS flash fried, coated with rice crackers

SHISHITO PEPPERS lightly fried, bonito flakes, ponzu sauce

SHITAKE MUSHROOM FRITTI flash fried and served with cream cheese

VEGETABLE EGG ROLLS flash fried savory rolls

SHRIMP DUMPLINGS steamed, served with chili ponzu

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

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 prawns lightly battered and flash fried

PRAWN VEGE TEMPURA jumbo prawns and an assorted vegetables lightly battered and flash fried

VEGETABLE TEMPURA assortment of vegetables lightly battered and flash fried

MISO SEABASS marinated in sweet miso then, grilled

HAMACHI KAMA broiled yellowtail collar

SALMON KAMA broiled salmon collar

C O L D A P P E T I Z E R S

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

WASA SPICY TUNA "PIZZA" crispy rice topped with spicy tuna, sprouts, sweet soy sauce, wasabi sour cream

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

S A L A D S

CUCUMBER SALAD cucumber and wakame seaweed dressed in a sweet rice wine vinaigrette

SUNOMONO SALAD cucumber, wakame seaweed, king crab leg, octopus and shrimp, sweet rice wine vinaigrette

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

SALMON SKIN SALAD greens, cucumber, masago, bonito flakes, gobo with chili ponzu vinaigrette

GRILLED CHICKEN SALAD grilled chicken and cilantro served over mixed greens, citrus soy vinaigrette

GRILLED SHRIMP SALAD grilled garlic shrimp served over mixed greens with ponzu vinaigrette

TOFU SALAD organic tofu, greens, tomatoes, with ginger dressing

HOUSE SALAD greens with house ginger dressing

E N T R E E S

FILET MIGNON TERIYAKI flame broiled, served on top of string beans

FILET MIGNON JAPANESE MUSHROOM served with sautéed Japanese mushroom in shoyu garlic sauce

CHICKEN TERIYAKI flame broiled, served on top of string beans

GRILLED SALMON TERIYAKI flame broiled served on top of string beans

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

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

TOFU STEAK IN MUSHROOM SAUCE grilled tofu with sautéed Japanese mushroom and white onions

N O O D L E - R I C E - S O U P S

WASA FRIED RICE vegetables, egg (ADD Bacon, Chicken or Shrimp)

WASA YAKISOBA pan fried noodle, vegetables, egg (ADD Bacon, Chicken or Shrimp)

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

CHICKEN STIR FRIED UDON grilled chicken, onions, peppers in sweet soy glaze

TEMPURA UDON shrimp and vegetable tempura, hot savory dashi broth

RICE steamed white rice

MISO SOUP

S W E E T S

ICE CREAM 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

T E P P A N A L A C A R T E

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

BROCCOLI

BRUSSEL SPROUTS

FINGERLING POTATO

MAITAKE MUSHROOM

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

T E P P A N C O M B I N A T I O N S

*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 (Upgrade to Fried Rice)

Mixed Vegetables

Chicken Breast (Upgrade to Beef Tenderloin or Shrimp)

Ice Cream

L U N C H S P E C I A L S

(MONDAY-FRIDAY 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, halibut,
yellowtail, shrimp
choice of California Roll or Spicy Tuna Roll
house salad, miso soup

ASSORTED SASHIMI*

tuna, salmon, albacore, halibut,
yellowtail, shrimp
rice, house salad, miso soup

CHIRASHI BOWL*

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

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