



HIBACHI & KITCHEN MENU

HIBACHI MEAL

Served with clear soup, house salad, and fresh assorted vegetables. Choice of steamed or plain fried rice. Dinner meals are served with extra 2 pcs shrimp appetizer. Choice of Chicken fried rice (+3) or Shrimp fried rice (+4) or Noodles (+4).

	LUNCH	DINNER	
Chicken	9	17	Steak & Chicken
Steak	10	22	Steak & Shrimp
Vegetarian (no shrimp appetizer)	8	14	Swordfish
Shrimp	10	21	Steak & Scallop
Scallop	12	23	Steak & Salmon
Tuna	11	22	Scallop & Shrimp
Salmon	10	21	Seafood Combo
Lobster Tail	16	32	Lobster tail, scallop and shrimp.
Chicken & Shrimp	13	21	

WASABI SURF & TURF SPECIAL

USDA Choice Filet Mignon with choice of Seafood.
Menu not available with Grouping.

	DINNER
Filet Mignon (3oz)	30
Filet & Shrimp	36
Filet & Scallop	38
Filet & Lobster	40
Royal Wasabi for 2	73
Box Filet, 2 Lobster tails, 2 Salmon, 14 Shrimps.	

HOT APPETIZERS

Edamame	4
Steamed green soy bean and lightly salted.	
Agedashi Tofu	5
Lightly fried and dipped in tempura sauce.	
Gyoza	6
Pan fried chicken pot stickers with spicy ponzu.	
Shumai	6
Choice of steamed or fried shrimp dumplings with spicy ponzu.	
Fried Calamari	8
Battered, fried and served with sweet and spicy sauce.	
Beef Negimaki	8
Scallops rolled in thinly sliced beef and grilled with teriyaki sauce.	
Lettuce Wrap	7
Teriyaki garlic chicken and vegetables over crispy rice noodles.	
Harumaki	6
Chef's made fried shrimp and vegetables spring rolls.	
Tempura Starter	9
Shrimp and assorted vegetables dipped in tempura batter and fried.	
Grilled Mussels	8
Baked with spicy garlic mayo and drizzled with eel sauce.	
Butterfly Shrimp	9
Panko breaded and fried to golden brown.	
Crispy Oyster	8
Fresh fried and served with chili coconut sauce.	
Wasabi Hot Combo	15
Harumaki, steamed shumai, edamame and gyoza.	

TEMPURA

Served with miso soup, house salad and steamed rice.

Shrimp	16
Chicken	13
Combination	16
Shrimp, chicken and vegetables.	

TERIYAKI

Served with miso soup, house salad, fresh assorted vegetables, choice of steamed rice or plain fried rice.

Chicken	17
Steak	22
Shrimp	21
Scallop	23
Vegetable	14
Salmon	21
Swordfish	20
Filet Mignon	30
Lobster Tail	32
Scallop & Shrimp	27

There is a sharing charge of \$7 per plate. An 18% gratuity will be included for parties greater than \$150 or for parties of 6 or more. Gratuity given to your server will be shared with your chef. Thank you for your business.

All sushi is hand made to order, we can not guarantee simultaneous sushi orders. Your patience is greatly appreciated. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

BENTO BOX

Served with miso soup, house salad, 4pcs steamed shumai, California roll, choice of steamed rice or plain fried rice.

	LUNCH
Chicken Teriyaki	11
Steak Teriyaki	11
Salmon Teriyaki	11
Pork Katsu	11
Gyoza	11
Shrimp Tempura	11
Vegetable Tempura	11

NOODLE STIR FRY

Served with miso soup and house salad.

	LUNCH	DINNER
Chicken	11	12
Steak	11	14
Seafood Combo	11	15
Vegetable	11	12

UDON NOODLE SOUP

Served with house salad.

	LUNCH	DINNER
Shrimp Tempura	10	13
Chicken	9	12
Seafood Combo	12	15

DONBURI

Served with miso soup and house salad.

	LUNCH	DINNER
Oyakodon	11	12
Chicken Katsudon	11	13
Pork Katsudon	11	13

CURRY

Served with miso soup and house salad.

	LUNCH	DINNER
Chicken Katsu	11	14
Pork Katsu	11	14

DESSERT

Ice Cream Vanilla, Chocolate, Strawberry, Green Tea	3
Cheese Cake	4
Tempura Cheese Cake	5
Raspberry Cake	4
Mango Cake	4
Chocolate Mousse Cake	4
Ice Cream Sundae your choice of cake & ice cream	7