



Wasabi
at Citywalk



APPETIZERS

HOT

EDAMAME <i>Steamed soy beans</i>	4.95
GYOZA <i>Pan-fried chicken dumplings</i>	5.95
CHICKEN KARAAGE <i>Japanese style crispy fried chicken</i>	6.95
CHICKEN YAKITORI <i>Grilled Chicken Skewers</i>	6.95
BROILED GREEN MUSSEL <i>Broiled with Miso Jalapeno sauce</i>	6.95
PANKO CALAMARI <i>Hand breaded and lightly fried calamari</i>	7.95
AGEDASHI TOFU <i>Lightly fried tofu served with temtsuyu</i>	5.95
VEGETABLE TEMPURA	7.95
SHRIMP & VEGETABLE TEMPURA	8.95
SHRIMP TEMPURA (5)	9.95
SABA TERIYAKI <i>Broiled Norwegian mackerel filet with teriyaki chili sauce</i>	9.95
YELLOWTAIL COLLAR <i>Broiled and served with teriyaki and ponzu sauce</i>	12.50
SALMON COLLAR	10.50

COLD

SUNOMONO <i>Traditional cucumber salad</i>	4.00
KANIKAMA SUNOMONO <i>Sunomono with kanikama</i>	6.50
TAKO SU <i>Sunomono with octopus</i>	10.50
KANI SU <i>Sunomono with crab leg</i>	11.50
TOFU <i>Served with green onion and bonito flakes</i>	4.95

SOUPS

MISO SOUP <i>Miso broth made with soy bean paste, tofu, green onions and kelp.</i>	2.95
MISO SHIITAKE <i>Miso soup with egg and shiitake mushrooms.</i>	4.95

SALADS

All salads are served with a sesame-citrus-soy dressing on mixed greens

MIX GREEN <i>Tossed mixed greens, served with cherry tomatoes, cucumber and kaiware.</i>	6.95
SEASIDE <i>Mixed green salad with a variety of seaweed.</i>	9.95
WASABI CHICKEN <i>Grilled marinated-chicken breast, served with sweet and sour miso dressing.</i>	11.95
GRILLED SALMON BELLY <i>Tender salmon belly, served with spicy teriyaki sauce.</i>	12.95
SEARED TUNA <i>Pan-seared sashimi tuna, seared with 7 flavored chili and topped with seasoned ponzu.</i>	18.95
SEARED ALBACORE <i>Hand torched albacore, topped with seasoned ponzu.</i>	17.95
FRIED ALBACORE <i>Lightly fried Albacore, served with a sweet soy vinaigrette.</i>	16.95
SPICY SEARED SALMON <i>Pan seared salmon with 7 flavored chili, topped with chili oil and a hint of yuzu.</i>	17.95
WASABI GOURMET P.O. <i>Seared tuna, albacore and salmon served with fried sweet shrimp (serves 2 to 3).</i>	24.95

NOODLES

HIYASHI SOMEN	12.95
<i>Chilled and served with temtsuyu, sesame seeds, ginger, green onion, seasoned shiitake mushroom, cucumber, kaiware, sliced egg omelet, shrimp and crab.</i>	
TEMPURA ZARU SOBA	12.95
<i>Cold Zaru soba with an assortment of tempura.</i>	
KITSUNE UDON	10.95
<i>Udon soup with sweet seasoned tofu, fish cake, green onion and temkasu.</i>	
TEMPURA UDON OR SOBA	12.95
<i>Your choice of Udon or Soba noodles with an assortment of tempura.</i>	
NABEYAKI UDON (YOSENABE STYLE)	14.95
<i>Udon soup with chicken, green mussels, shrimp tempura, inari, fish cake, green onion, shiitake mushrooms, hard boiled egg and jumbo scallops.</i>	

HOUSE SPECIALTIES

Served with mixed green salad, steamed vegetables, miso soup and rice

UNAGI KABAYAKI	16.95
<i>Hand torched Nigiri eel, served with a homemade barbeque soy sauce.</i>	
GARLIC CHICKEN	15.95
<i>Sautéed chicken with garlic, served in a red wine-soy reduction sauce.</i>	
PORK CUTLET (TONKATSU)	14.95
<i>Hand breaded pork loin, lightly fried and served with unique house blended tonkatsu sauce.</i>	
AMA-KARA PORK TENDERLOIN	16.95
<i>Sautéed marinated tenderloin, topped with sweet & spicy apple-basil sauce and crispy onions.</i>	
GARLIC STEAK	21.95
<i>Ribeye sautéed with garlic and served with a red wine-soy reduction sauce.</i>	

TERIYAKI DINNERS

*Served with mixed green salad, steamed vegetables, miso soup and rice.
Served with our homemade teriyaki sauce.*

CHICKEN BREAST	13.95
BEEF RIBEYE	17.95
PORK TENDERLOIN	15.95
SALMON FILET	15.95

COMBINATION DINNERS

Served with mixed green salad, steamed vegetables, miso soup and rice.

TERIYAKI COMBO	16.95
<i>Choice of any two teriyaki items- Chicken, Beef, Pork or Salmon.</i>	
TERIYAKI COMBO AND ASSORTED TEMPURA	24.95

TEMPURA DINNERS

Served with mixed green salad, miso soup and rice.

VEGETABLE TEMPURA	12.25
<i>Assorted vegetables lightly fried in a crispy batter.</i>	
SHRIMP & VEGETABLE TEMPURA	15.25
<i>A combination of shrimp and vegetable tempura.</i>	
SHRIMP TEMPURA	16.25
<i>Shrimp lightly fried to perfection.</i>	

CARBONATED SAKE

USAGI 300 ml, blueberry sparkling sake, light aroma **19**

NIGORI SAKE (NON-FILTERED)

GEKKEIKAN 300 ml, silky and mildly sweet **16**

SAYURI 300 ml, less sweet, refreshing aroma and smooth aftertaste **18**

DRAFT SAKE

HAKU-TSURU (NAMA) 300 ml. light, fresh and smooth **14**

JUNMAI

KAGUYAHIME 300 ml, light and rounded aroma, sweet and smooth **18**

KAMOTSURU 300 ml, lively and cheerful quality **22**

TAKE-NO-TSUYU 720 ml, slightly earthy aroma, full body **58**

SUI-SHIN 720 ml. smooth and rich, medium dry, fresh acidity **58**

OTOKO-YAMA 720 ml. light and smooth, very dry and sharp **58**

JUNMAI GINJO

HAKU-TSURU 300 ml. silky smoothness, slightly dry **18**

KUROSAWA 300 ml, mild body, medium dry **18**

KIKU-SUI 300 ml. light and clean, medium dry, great finish **22**

TAISETSU 300 ml. slow-aged in a ice dome, smooth and clean **26**

TOMOJU 300 ml. soft sweetness, fruity **28**

HAK-KAI-SAN 300 ml. dry and a bit spicy with subtle flavors **38**

SETSUGETSU 720 ml. flavorful, smooth, mild body and fruity **38**

KIMOTO CLASSIC 720 ml. medium dry, flavorful **68**

KAIUN 720 ml. great after taste with fruity aroma **72**

DAI GINJO

KEN 720 ml. gorgeous aroma, sensitive and sharp taste **125**

JUNMAI DAI GINJO

ONI-KOROSHI 720 ml. deep taste and slight sweetness, fruity aroma **98**

KUBOTA (MANJYU) 720 ml. a truly sophisticated aroma **150**

MIYO-SAKAE 720 ml. light and mild taste, great after taste **195**

OTOKO-YAMA 720 ml. purely elegant, subtle and delicate flavor **245**

OKU-NO-MATSU 720 ml. medium dry, clean and slightly creamy **255**

KAKUNKO 720 ml. bountiful and lingering aroma w/ complex flavor **425**

FLAVORED SAKE AND WINE

HAKUTSURU PLUM WINE **GL 7.5 BT 22**
750 ml. mild sweet and refreshing

HANA FUJI APPLE OR LYCHEE **GL 7.5 BT 22**
750 ml, great appealing aroma and lingering finish



WHAT IS SHABU SHABU?

SHABU SHABU or "swish - swish" is a traditional Japanese Hot Pot Meal where you cook thin slices of meat and vegetables in a savory broth.

Each hot pot is served table-side with two types of noodles, tofu, market-fresh vegetables, steamed rice, our ponzu and sweet sesame sauce and your choice of traditional or miso cooking broths.

SHABU SHABU

THE WASABI "ORIGINAL"	27.95
<i>Kobe-Style Wagyu Beef</i>	
SEAFOOD MEDLEY	28.95
<i>A selection of the day's freshest seafood</i>	
SURF AND TURF	28.95
<i>A combination of Kobe-Style Wagyu Beef and fresh seafood</i>	
MARKET-FRESH VEGETABLE PLATE	14.00
<i>A hearty portion of our fresh vegetables</i>	

SIDE ORDERS

BEEF	11.50
SEAFOOD	12.50

BEER**IMPORTED**

SAPPORO	SM 4	LG 7.5
ASAHI	SM 4	LG 7.5
ECHIGO		9
HEINEKEN		4

DOMESTIC

KIRIN ICHIBAN	SM 4	LG 7.5
KIRIN LIGHT		4
BUDWEISER		3.5
BUD LIGHT		3.5
MILLER LITE		3.5

WINES

KENDALL JACKSON	<i>Chardonnay</i>	GL 8	BT 24
KENWOOD	<i>Sauvignon Blanc</i>	GL 7	BT 21
CASTLE ROCK	<i>Pinot Noir</i>	GL 7	BT 23
RODNEY STRONG	<i>Merlot</i>	GL 8	BT 24
BV COSTAL	<i>Cabernet Sauvignon</i>	GL 7	BT 23

DESSERTS

ICE CREAM **3.95**

Choice of green tea, vanilla or strawberry

MOCHI ICE CREAM **4.95**

Choice of green tea, vanilla, strawberry or mango

FRIED BANANA **5.95**

DAILY SPECIAL DESSERTS
ARE AVAILABLE.

WASABI SUSHI & SASHIMI

	NIGIRI	H/R	ROLL	SASHIMI
TUNA, Maguro	6	7.5	8	12
SEARED TUNA	6.5	7.5	8	13
YELLOW TAIL, Hamachi	6.5	7	8	13
SALMON, Sake	5	5.5	6	10
SEARED SALMON	5.5	6	6.5	11
ALBACORE, Tombo	5	5.5	6	10
FLUKE, Hirame	6.5	-	-	13
SNAPPER, Tai	7	-	-	14
MACKEREL, Saba	4.5	-	-	10
SHRIMP, Ebi	4.5	5	5.5	10
SWEET SHRIMP	9.5	-	-	-
EEL, Unagi	5.5	5.5	6	11
CRAB LEG, Kani	8.5	-	-	-
OCTOPUS, Tako	5.5	-	-	11
SQUID, Ika	4.5	-	-	10
SCALLOP, Kaibashira	6	6.5	7	-
SMELT ROE, Masago	5	-	-	-
SALMON ROE, Ikura	7	-	-	-
SEA URCHIN, Uni	M.P	-	-	M.P
SWEET TOFU, Inari	4	-	-	-

ASSORTED SUSHI PLATE

**TUNA, YELLOW TAIL, SALMON, ALBACORE,
FLUKE OR SNAPPER (Chef's choice),
SHRIMP, CALIFORNIA ROLL (4), AND
SPICY CRUNCHY ROLL (4)**

22.50

SPECIALTY ITEMS

TYPHOON JALAPENO 🌶️🌶️🌶️ **10.00**

Tempura Jalapeno stuffed with our spicy fish mix and cream cheese, served with spicy mayo and a sweet barbeque soy sauce.

PONZU FRIED SHRIMP **13.00**

Shrimp tempura topped with spicy fish mix, albacore and shredded radish, served with seasoned ponzu.

KING SALMON **10.50**

Broiled, served with Teriyaki and Ponzu sauce

YELLOWTAIL COLLAR **12.50**

Broiled, served with Teriyaki and Ponzu sauce

SASHIMI DINNER

Served with mixed green salad, miso soup and rice.

TUNA, YELLOW TAIL, SALMON AND CHEF'S SELECTION

3 VARIETIES (9 + PIECES) 24.95

4 VARIETIES (12 + PIECES) 28.95

6 VARIETIES (16 + PIECES) 34.95

WASABI'S TRADITIONAL ROLLS

	HAND ROLL	CUT ROLL
CALIFORNIA ROLL (8) <i>Rolled with cucumber, avocado and kanikama</i>	5.50	6.00
CALIFORNIA ROLL (WITH CRAB LEG) (8) <i>Rolled with cucumber, avocado and crab leg</i>	8.50	9.00
VEGETABLE ROLL (5) <i>Inari, kampyo, cucumber and avocado</i>		5.50
CUCUMBER ROLL (8) <i>With rice outside</i>	4.00	4.00
AVOCADO ROLL (8) <i>With rice outside</i>	4.00	4.50
SPICY TUNA ROLL (5) (🔥🔥) <i>Cucumber, avocado, kaiware and tuna, mixed with chili oil and 7 flavored chili</i>	5.50	6.00
SPICY TUNA ROLL (SASHIMI GRADE) (🔥) <i>Sashimi grade tuna, sesame oil, avocado, cucumber, kaiware and chili oil</i>	7.00	8.00
SALMON SKIN ROLL (5) <i>Broiled crispy salmon skin, cucumber, avocado, spicy radish sprout, burdock and bonito flakes, served with ponzu and sweet soy sauce</i>	6.00	6.50

WASABI'S FAVORITE ROLLS

SHRIMP CRUNCHY ROLL (5) <i>Tempura shrimp, cucumber, avocado, sesame seeds and temkasu, served with a sweet soy sauce and spicy mayo on the side.</i>		7.50
SPICY CRUNCHY ROLL (5) (🔥🔥) <i>Spicy fish mix, cucumbers, avocado, sesame oil, temkasu, chili oil and powder, served with sweet soy sauce and spicy mayo on side.</i>		8.50
JEZEBEL ROLL (5) Extra Spicy Roll (🔥🔥🔥🔥) <i>Spicy fish mix, kanikama, jalapeno, 7 flavored chili, cucumber, avocado, and kaiware. Topped with ponzu and chili oil, with our homemade Habanero sauce served on the side.</i>		9.50
PHILADELPHIA ROLL (5) <i>Cream cheese, salmon, kanikama, cucumber, avocado, spicy radish sprouts and burdock.</i>		9.50
SOFT SHELL CRAB ROLL (5) <i>Crispy soft shell crab, avocado, cucumber, kaiware, served with ponzu.</i>	HAND ROLL	9.50
	CUT	10.00
SPICY HOLLYWOOD ROLL (8) (🔥🔥) <i>Tempura roll with spicy fish mix, kanikama, cream cheese, jalapeno and avocado, served with sweet soy sauce and spicy mayo on side.</i>		14.00
CRUNCHY CATERPILLAR ROLL (8) <i>Your choice of broiled eel or tempura shrimp, half wrapped with avocado and crunchy tempura flakes.</i>		12.50
ORANGE DRAGON ROLL, (8) (🔥) <i>Eel roll half wrapped with salmon, served with sweet soy sauce and 7 flavored chili.</i>		14.50
VOLCANO SCALLOP ROLL, (8) <i>Broiled scallops with a Miso jalapeno and sweet barbeque sauce on top of a California roll, served with spicy mayo on the side.</i>		16.00
WASABI RAINBOW ROLL WITH KANIKAMA		14.00
WITH EEL OR SHRIMP		15.00
WITH CRAB		16.00
WITH SOFT SHELL CRAB		16.00

Served with a sweet soy sauce and seasoned ponzu.

(🔥) Hot & Spicy

Our high quality sushi ginger, wasabi, soy sauce, rice vinegar, rice and other ingredients are carefully selected by our chef, and all the sauces used in our sushi menu are made in the house.