

COLD STARTERS

MARKET GREEN SALAD 10 

mixed greens, carrot ginger dressing, tomato, cucumber, onion, radish, carrots

CUCUMBER SEAWEED SALAD 9 

cucumber-seaweed salad, greens, amazu

MIXED MUSHROOM SALAD 20  

maitake, king oyster, shiitake mushroom, parm, balsamic, miso dressing

* SALMON TRUFFLE CARPACCIO 22

salmon, wakame, onion, tomato, cucumber

* SPICY TUNA CRISPY RICE 17  spicy tuna, crispy rice, serrano, tobiko
sub vegan avocado +2 YELLOWTAIL SERRANO 25 

serrano, maldon, jalapeño sauce, tomato



* ALBACORE CRISPY ONION TATAKI 24 

seared albacore, mustard, momiji, garlic

* SALMON SKIN TACOS 14 

avocado, salmon, yukari, ikura, cilantro

HOT STARTERS

EDAMAME 8 | 10  steamed edamame, salt or sauce
choice of plain | garlic

CHICKEN KARAAGE 15

house mayo, curry powder

AGEDASHI TOFU 10 

tofu, tentsuyu, daikon

FRIED CALAMARI 17

semolina, shishito, mayo

GRILLED KAMA 17

choice of salmon or hamachi kama

TEMPURA 12 | 16 | 18 seasonal vegetables, tempura sauce
choice of veggie | shrimp | mixFRIED GYOZA 11 

ponzu, green onion, micro greens

SHISHITO PEPPER 11

usukushi shoyu, bonito flakes

ROASTED SWEET POTATO 12 

sesame sauce, shishito

SEASONAL VEGETABLE 11

ROLLS

CALIFORNIA ROLL 11

kani kama, cucumber, avocado

* SPICY TUNA ROLL 11 

spicy tuna, cucumber, avocado

* PHILADELPHIA ROLL 12

salmon, avocado, cream cheese

SPECIALTY ROLLS BAKED SALMON ROLL 22 

salmon, baked mayo, eel sauce, crab

DRAGON ROLL 21

unagi, avocado, eel sauce, crab, cucumber, avocado

* RAINBOW ROLL 21

tuna, salmon, yellowtail, albacore, shrimp, avocado

VEGGIE CATERPILLAR ROLL 15  

avocado, pico de gallo, gobo, fried asparagus

CUCUMBER ROLL 8 

cucumber

* SALMON & AVOCADO ROLL 12

salmon, avocado

AVOCADO ROLL 8 

avocado

* VOLCANO ROLL 24 

albacore, scallop, crab, spicy tuna, bay scallop, avocado

* SALMON LEMON PEPPER ROLL 21 

salmon, lemon pepper, crab, spicy tuna, avocado



* HOKKAIDO ROLL 22

eel sauce, scallop, shrimp tempura, onion, avocado

KUREIJI TORO ROLL 22 

spicy yuzu, toro, scallion, yamagobo, salmon chicharron, roasted shishito

HAND ROLLS

* SPICY TUNA 9 CUCUMBER & FRIED AVOCADO 7 

* TORO NEGI 15

MD HANDROLL 15


* SPICY HAMACHI 11 

LOBSTER ROLL 15



* NATSU SALMON ROLL 21

salmon, lemon, tobiko, eel, avocado, shrimp tempura

* SPICY YELLOWTAIL TATAKI ROLL 24 

spicy tuna, avocado, seared yellowtail, jalapeño

CRUNCH ROLL 16

tenkatsu, eel sauce, shrimp tempura, imitation crab

SURF & TURF ROLL 31

A5 wagyu, lobster salad, wasabi, toban-teriyaki sauce

NIGIRI 2pc | SASHIMI 5pc

* SALMON sake 11 | 24

* SALMON BELLY sake toro 12 | 26

* SEARED SALMON BELLY aburi sake toro 13 | 32

* SALMON ROE ikura 10 | 24

OCTOPUS tako 11 | 24

A5 WAGYU wagyu 30

* YELLOWTAIL hamachi 11 | 24

* YELLOWTAIL BELLY hamachi toro 14 | 32

* BLUEFIN TUNA hon-maguro 11 | 24

* TORO otoro 16 | 35

* SEARED TORO aburi toro 17 | 38

TAMAGO tamago egg 8 | 17

EEL unagi 12

EBI ebi shrimp 7 | 16

* ALBACORE shiro maguro 10 | 23

* SNAPPER madai 12 | 24

* HOKKAIDO SCALLOP hotate 12 | 25

* UNI uni MP

*nigiri comes pre-seasoned



ENTREES

A5 STEAK TOBAN 45 3oz 

A5 shortrib, spinach, onion, toban sauce

MOMIJI SALMON 31 

momiji marinade, salmon, spinach, mushroom, butter

UDON 14 | 19 | 23

Choice of plain | shrimp tempura | beef

* BARA CHIRASHI DON 34 

shibazuke, tuna, salmon, hamachi, tamago, ikura, miso soup

MENTAIKO PASTA 23 

mentaiko, garlic, olive oil, ikura, nori, shiso

BEEF DONBURI 24 | UNAGI DONBURI 29

Served over rice, miso soup

CHICKEN KATSU CURRY 23

curry, cabbage, ryakko, fukujin zuke, rice & miso soup

MISO BLACK COD 39 

miso marinade, shishito sauce, hajikami, rice & miso soup

CHICKEN TERIYAKI 16

teriyaki sauce, sliced cabbage, rice & miso soup

SIDES

MISO SOUP 4  STEAMED RICE 4 ONSEN EGGS 6 

mentsuyu, scallion

KIZAMI WASABI 3  

DESSERT

STRAWBERRY MATCHA TIRAMISU 13 UBE LECHE FLAN 13  

ANMITSU 12

ICE CREAM 6 Strawberry | Matcha

 vegetarian  vegan * raw  spicy  gluten free  recommended  alcohol

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. An 18% gratuity will be added for parties of 6 or more.

ROBATA WASA

SETS

WASA SUSHI PLATTER 45

chef's choice of nigiri sushi (8 pcs) inari,
miso soup and cucumber & seaweed salad

WASA SASHIMI PLATTER 54

chef's choice sashimi (15 pcs) with
miso soup and cucumber & seaweed salad

WASA BENTO 39

choice of chicken or salmon teriyaki, shrimp & veggie tempura, gyoza,
market salad, house pickles, marinated egg, miso soup

SAKE FLIGHT PAIRING 15

Dassai Blue Dry / 45 Junmai Daiginjo / 45 Nigori
2oz Each

TASTING MENU 60

7-course seasonal experience



MISO SOUP



SPICY TUNA
CRISPY RICE



HAMACHI
SERRANO



NIGIRI
SUSHI



PATAGONIA
LANGOUSTINE



A5 STEAK
TOBAN

OR



MISO
BLACK COD



SEASONAL
DESSERT

KID'S MENU

KID'S CURRY 12

Japanese beef curry over rice

KID'S BENTO 17

Chicken & Salmon teriyaki
served with tamago, gyoza and edamame