

"We proudly make all of our broth and sauces in-house".

Robata Wasa

"Savor the authentic flavors of Japan in every bite".

926 Spectrum Center Dr Suite 926, Irvine, CA 92618

ROBATA WASA

(949) 536-5064



Salad

HOUSE SALAD	8
Mixed Greens, Cherry Tomato, Onion, Sweet Pepper & Ginger Dressing	
SEAWEED SALAD	8.5
Wakame, Yamagobo & Asian Dressing	
CUCUMBER SALAD	9
Cucumber, Cherry Tomato & Amazu Dressing	
CHICHARRON	
SALMON SKIN SALAD Limited	20
Salmon Skin Chicharrón, Cherry Tomato, Onion, Sweet Pepper, Mixed Greens, Ikura, Bonito Flakes, Ginger Dressing & Eel Sauce	
SHIITAKE MUSHROOM SALAD	20
Fried Shiitake Mushroom, Spring Mix, Onion, Sweet Pepper, Cherry Tomato, Corn, Parmesan & Miso Dressing	
SASHIMI SALAD	25.25
Tuna, Salmon, Yellowtail & Halibut Over Mixed Greens, Cherry Tomato & Ponzu Dressing	

Special Rolls

DRAGON	20
California Roll Topped with Unagi, Avocado & Eel Sauce	
RAINBOW	21
California Roll Topped with Assorted Sashimi & Avocado	
CRUNCHY	16
Crab Mix, Avocado, Shrimp Tempura, Crunchy Flakes & Eel sauce	
CRISPY LOBSTER	26
California Roll Topped with Lobster Tempura, Crunchy Flakes, Eel Sauce & Spicy Mayo	
ANGEL HAIR	20
Shrimp Tempura, Avocado, Crab Mix, Topped with Spicy Tuna, Spicy Crab Noodles, Micro Greens & Eel sauce	
SALMON & LEMON PEPPER 🌟	20
Spicy Tuna, Avocado, Crab Mix, Topped with Seared Salmon, Lemon Pepper Seasoning, Sliced Onion & Ponzu	
BAKED SALMON	20
California Roll Topped with Baked Salmon, Eel Sauce & Spicy Mayo	
SASHIMI ROLL	24.25
Tuna, Yellowtail, Salmon, Crab Mix, Avocado, Jalapeno, Rolled in Soy Paper Topped with Ponzu Dressing & Side of Mixed Greens	
NATSU SALMON	21
Shrimp Tempura, Cucumber, Topped with Green Onion, Salmon, Avocado, Citrus, Red Tobiko, Eel Sauce & Spicy Mayo	
SPICY YELLOWTAIL TATAKI 🌟	21
Spicy Tuna, Avocado, Topped with Minced Seared Yellowtail, Jalapeno, Sriracha & Sweet and Spicy Sauce	
VOLCANO	22
Albacore, Scallop, Crab Mix, Avocado, Jalapeño, Baked with Spicy Mayo, Topped with Spicy Tuna, Eel Sauce, and Flambéed Tableside	
VEGGIE CATERPILLAR	13.75
Asparagus Tempura, Cucumber, Yamagobo, Topped with Avocado, Pico De Gallo & Chili Garlic Sauce	
THE FISHNET	25.75
Deep Fried California Roll with Cream Cheese, Topped with Our Poke Mix, on a "net" of Spicy Mayo	
HOKKAIDO 🌟	22
Shrimp Tempura, Avocado, Green Onions, Topped with Seared Hokkaido Scallops, Spicy Mayo, Micro Greens & Eel sauce	

Shareables

🌟 Chef's Recommendation

From the Sushi Bar		From the Kitchen	
SPICY TUNA CRISPY RICE (3)	15	EDAMAME	7
Fried Rice Patties Topped with Spicy Tuna, Jalapeño, Black Tobiko & Sweet Black Pepper Sauce		Steamed Edamame & Sea Salt	
SALMON SKIN TACO (2)	13	GARLIC EDAMAME	9
Chicharron Salmon Skin Taco, Masago, Salmon Bits, Ikura, Guacamole & Spicy Mayo		Steamed Edamame & Spicy Garlic Sauce	
YELLOWTAIL & JALAPEÑO 🌟	24.25	GARLIC SHISHITO PEPPER	10.5
Yellowtail Sashimi, Cherry Tomato, Micro Greens & Jalapeño Dressing		Fried Shishito Pepper, Garlic Sauce & Bonito Flakes	
SALMON TRUFFLE CARPACCIO	22	AGEDASHI TOFU	9.5
Paper-thin Fresh Salmon, Cherry Tomato, Onion, Truffle, Ponzu & Miso Dressing		Lightly-starched Fried Tofu & Housemade Dashi Sauce	
SEARED AHI AVOCADO CREMA	23	YASAI CROQUETTE	9
Black Pepper Tuna Tataki, Avocado Crema, Ponzu Dressing & Red Onions		Deep Fried Panko-breaded Mashed Potato & Vegetable	
JAPANESE SCALLOP CRUDO	24.25	VEGETABLE TEMPURA	11.5
Japanese Scallops, Persian Cucumber, Micro Greens, Apple Salsa & Jalapeño		Assorted Vegetables, Tempura Dipping Sauce	
UNI MEETS IKURA	31.5	SHRIMP TEMPURA	16
Sushi Rice Dressed in Sesame Oil, Topped with Fresh Sea Urchin, Salmon Roe & Chiffonade Shiso Leaf		Shrimp, Tempura Dipping Sauce (5pcs)	
ALBACORE TATAKI w/ Cilantro Sauce 🌟	23	MIXED TEMPURA BASKET 🌟	17
Seared Albacore, Ponzu Sauce, Fried Onions & Cilantro Sauce		Assorted Vegetables, Shrimp, Tempura Dipping Sauce	
SEA BREAM & FUJI	23	TAKOYAKI (3)	9.5
Sea Bream Sashimi, Fuji Apple, Balsamic Vinegar, Micro Greens, Truffle Oil, Sea Salt & Black Pepper		Fried Fluffy Octopus Ball	
RYŌSHI PLATE	24.25	CALAMARI	15
Poke-style Marinated Sashimi (Bluefin Tuna, Salmon, Hamachi), Ikura, Avocado, Micro Greens, Cucumber & Seaweed Salad		Calamari Tempura & Spicy Mayo Sauce	
		CRISPY TIGER SHRIMP	16
		Head-on White Tiger Shrimp Deep Fried & Cajun Seasoning	
		TORI KARAAGE	13.75
		Marinated Fried Chicken & House Mayo Sauce	
		SALMON KAMA	17
		Grilled Salmon Collar With Ponzu Sauce	
		HAMACHI KAMA Limited Quantity (20 Min Advance)	23
		Grilled Hamachi Collar with Ponzu Sauce	
		GYOZA	9.5
		Deep Fried Chicken & Vegetable Dumplings, with Ponzu Sauce	
		JALAPEÑO BOMB	11.5
		Jalapeno Stuffed with Cream Cheese & Spicy Tuna, Deep Fried in Tempura Batter, Spicy Mayo & Eel Sauce	

Nigiri / Sashimi

Nigiri (2pcs) Sashimi (5pcs)	
ALBACORE	9.5 22
YELLOWTAIL	10 23
FRESHWATER EEL	9.5 22
SALMON	10 22
BLUEFIN TUNA	9.5 22
IKURA (SALMON ROE)	9.5 23
OCTOPUS	10 22
SNAPPER	10 23
HALIBUT	10 22
SALMON BELLY 🌟	11 24.25
HOKKAIDO SEA SCALLOPS	11 24
SEARED SALMON BELLY 🌟	12 28.5
BLACK COD	12.75 28.5
YELLOWTAIL BELLY 🌟	13 28.5
TORO	16 33.5
SEARED TORO	17 36.75
SEA URCHIN	MP
TAMAGO (EGG)	7 15.75
MASAGO (SMELT EGG)	7 16



Standard Rolls

Roll Hand Roll	
CALIFORNIA	10.5 8
TUNA	10 9.5
SPICY TUNA	10.5 8
CUCUMBER	7.5 5.25
AVOCADO	8 6
CUCUMBER AVOCADO	8.5 6.5
SALMON AVOCADO	11.5 9
EEL AVOCADO	11.5 8.5
YELLOWTAIL	11.5 10.5
PHILADELPHIA	12 10
BLUE CRAB	14.25 10.5

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Udon

PLAIN UDON	11.5
Hot Broth, Seaweed & Green Onion	
VEGETABLE UDON	16.5
Hot Broth, Assorted Vegetables, Crispy Kale, Corn & Green Onion	
TEMPURA UDON	18
Hot Broth, Shrimp Tempura on Top, Seaweed & Green Onion	
SUKIYAKI BEEF UDON 🌟	19
Hot Broth, Sukiyaki Beef, Seaweed, Green Onion & Corn	

Donburi

DELUXE CHIRASHI DON 🌟	38
Chef's Choice of Sashimi Over Sushi Rice & Miso Soup	
UNAGI DON	29
Sweet Broiled Eel Over White Rice & Miso Soup	
SALMON OYAKO DON	30.5
Salmon Sashimi & Salmon Roe Over Sushi Rice & Miso Soup	
BEEF DON	20
Sukiyaki Beef Over White Rice, Vegetables, Green Onion & Miso Soup	

Sides

🌟 Chef's Recommendation

CHICKEN TERIYAKI	9.5
WHITE RICE	3.75
SUSHI RICE	4.75
MISO SOUP	3.75



House Bentos & Platters

MAKUNOUCHI DELUXE BENTO 🌟	37
Traditional Bento Box with Chicken Teriyaki, Miso-glazed Salmon, Sukiyaki Beef, Vegetable Croquette, Crispy Tiger Shrimp, Tamago, Seaweed Salad, Kamaboko, Takuan, Lotus Root & Soft Boiled Egg	
SUSHI GOZEN BENTO	32
Traditional Bento Box with Sashimi (Tuna, Salmon, Albacore), Nigiri (Tuna, Salmon, Shrimp, Yellowtail, Inari), Gomoku Chirashi (Pink Oboro, Cucumber, Lotus Root, Ikura, Tamago) on a Bed of Sushi Rice, Takuan, Kamaboko, Cucumber & Seaweed Salad	
WASA SUSHI PLATTER	34
Chef's Choice of Nigiri Sushi (8 pcs) with Inari Sushi, Spicy Tuna Hand Roll, Miso Soup & Cucumber Salad	
WASA SASHIMI PLATTER	38
Chef's Choice Sashimi (15 pcs) with Miso Soup & Cucumber Salad	
KIDS MAKUNOUCHI BENTO	17
Chicken & Salmon Teriyaki Served with Tamago, Gyoza & Edamame	

Signature Entrées

MENTAIKO & SHRIMP PASTA	32
Squid Ink Linguini Pasta, Sautéed Shrimp, Mentaiko Cream Sauce, Bonito Flakes & Green Onion	
MISO SALMON	29.5
Pan-seared Atlantic Salmon over Steamed Rice, Shiitake Mushrooms, Marinated Summer Truffles, Black Tobiko, Housemade Miso Dressing	
GINDARA SAIKYO YAKI 🌟	37
Buttery Black Cod Seasoned with Sweet Miso, Tamago, Asparagus, Pickled Ginger Sprout, Served with Miso Soup & Rice	

Dessert

MATCHA PANNA COTTA	12.75
YUZU FLAN	12.75
MOCHI ICE CREAM	5.25

18% gratuity added for parties of 8 or more. Limit of 4 separate checks per party.
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.
 Please be advised that food prepared here may contain these ingredients; milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

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 Everyday 11:30 AM - 10 PM
 @robatawasairvine

