

BISTRO WASABI

Starters

QUAIL EGG SHOOTER Chili oil, salmon roe, masago, seaweed, chojang	6
OYSTER SHOOTER Chili oil, salmon roe, masago, seaweed, chojang	6
EDAMAME Steamed soybeans, salt	5
SPICY EDAMAME Pan sauteed soybeans, chili pepper	6
AGEDASHI TOFU Tempura tofu, sweet soy sauce	7
HIBACHI VEGETABLES Sauteed seasonal vegetables, olive oil, garlic	6
VEGETABLE TEMPURA Broccoli, sweet potato, asparagus, onion, sweet soy sauce	8
SHRIMP TEMPURA Shrimp, vegetables, sweet soy sauce	12
BASIL CHICKEN POT STICKERS Pan fried potstickers, soy ponzu sauce	9
ASPARAGUS BEEF ROLL Asparagus wrapped with thinly sliced NY strip steak, served with teriyaki sauce	8/15
CRAB CAKES Panko breaded crab cakes with creamy garlic sauce & watercress	8/15
CALAMARI TEMPURA Calamari steaks, teriyaki sauce	10
SPICY CALAMARI Sauteed calamari, mushrooms, red chili paste, basil	13
SASHIMI CARPACCIO Tuna, salmon, yellowtail, watercress, red onion, olive oil, citrus soy vinaigrette	12/18
SUSHI APPETIZER Chef's choice nigiri	11
SASHIMI APPETIZER Chef's choice sashimi	15
TUNA POKE Tuna, nori, scallions, Korean chili pepper sauce	15
OYSTERS 1/2 DOZEN East coast, Blue Point	13
TERIYAKI SAMPLER Broiled skewers of beef, chicken and shrimp with teriyaki sauce	12
BROILED SALMON COLLAR Broiled Salmon collar, daikon soy sauce	12
GOLDEN SHRIMP Butterflied shrimp steam-grilled with golden sauce and served on garlic rice	12
CEVICHE Marinated seasonal fish, shrimp, octopus, pico de gallo, avocado, tortilla chips	13
CRACKLED TUNA Spicy tuna, crispy rice, jalapeño, black tobiko, kabeyaki sauce	15
RASPBERRY CHIPOTLE SHRIMP Sauteed shrimp, raspberry chipotle sauce	13
PANKO BREADED SHRIMP Half pound of shrimp, cocktail sauce	13
HAMACHI COLLAR Broiled yellowtail collar, daikon soy sauce	18
SEARED TUNA Wakame, creamy garlic sauce, teriyaki sauce, chojang	18
DYNAMITE Crab, shrimp, scallop, octopus	20

Soups & Salads

MISO SOUP Soybean paste, tofu, seaweed, scallions	2
NOODLE SOUP WITH SHRIMP TEMPURA Udon, seafood broth, shrimp tempura	15
HOUSE SALAD Mixed greens, cucumber, carrots, radishes, tomatoes, ginger dressing	6
SEAWEED SALAD Cucumber, red onion, wasabi vinaigrette	7
OCTOPUS SALAD Cucumber, seaweed, vinaigrette	8/13
AVOCADO AND KING CRAB SALAD Avocado, king crab, pico de gallo, creamy cilantro dressing	13
MAGURO SALAD Spicy tuna, avocado, pico de gallo, black tobiko, tortilla chips	15
JEFFERY'S SPECIAL SALAD Mixed Greens, watercress, sashimi, citrus soy vinaigrette	15
ALASKAN KING CRAB SALAD King Crab, cucumbers, seaweed, vinaigrette	18

Entrées

Includes miso soup and steamed rice

TERIYAKI CHICKEN Pan seared chicken breasts, teriyaki sauce, hibachi vegetables	18
PORK CUTLET Panko breaded pork tenderloin, cabbage salad	20
BROILED SALMON (SEA SALTED OR TERIYAKI STYLE) Broiled salmon served with mixed tempura vegetables	22
GOLDEN LOBSTER TAIL Golden sauce, garlic rice	25
PEPPERCORN AHI TUNA Seared fresh tuna with creamy garlic sauce and mixed tempura vegetables	28
SHRIMP AND SCALLOPS Pan seared shrimp, scallops, creamy garlic sauce, tempura mixed vegetables	28
BROILED FRESH WATER EEL Delicately broiled eel served with Ikura, dried seaweed, and kabeyaki sauce	28
NEW YORK STEAK Steak broiled to perfection served with hibachi vegetables	12oz 32 / 16oz 38
RACK OF LAMB Broiled rack of lamb served with hibachi vegetables	HALF 30 / FULL 55

Featured Martinis

ART OF ZEN Ketel One Citroen Vodka, Tyku Sake Black, Lychee Juice	11
SUIKA Watermelon infused Ketel One Vodka, Lime, Simple	11
GREEN TEA-INI Ketel One Vodka, Green Tea, Lime, Honey	11
RED LOTUS Nolet's Gin, Blackberries, Raspberries, Lime, Thyme Infused Simple	11



Please Drink Responsibly. 2143958

Sushi Entrées

Includes miso soup

MAKI BUDDHA Cucumber, Cucumber and Asparagus, Tempura Veggies	13
MAKI SPECIAL California, Cucumber, Maki of the Day	17
MAKI SUMO Shrimp Tempura, Spider, California	23
MAKI KARAI Spicy Tuna, Spicy Salmon, Sapporo	27
SUSHI Chef's choice of nine pieces of nigiri, California	27
SASHIMI Chef's choice sashimi, steamed rice	30
CHIRASHI Chef's choice sashimi, sushi rice	28
SPICY CHIRASHI Sashimi, mixed baby greens, spicy pepper sauce, caviar, rice	25
SUSHI & SASHIMI (FOR TWO) Assortment of nigiri, sashimi and maki	75

Nigiri / Sashimi

Served by the piece, Nigiri (fish with rice), Sashimi (fish served alone)

TAMAGO (EGG)	1.5
ARCTIC CLAM	2
SQUID	2.5
SHRIMP	2.5
SMELT ROE	2.5
FLYING FISH ROE	3.5
OCTOPUS	3.5
SALMON	3.5
SMOKED SALMON	3
MACKEREL	3
HABANERO SMELT ROE	3
TUNA	3.5
YELLOWTAIL	3.5
WASABI FLYING FISH ROE	3.5
FRESHWATER EEL	4
SALMON ROE	4
SCALLOP	4
SWEET SHRIMP	4
SEA URCHIN	6
KING CRAB	6

Vegetable Maki

ASPARAGUS	4
AVOCADO	4
CUCUMBER	4
PLUM PASTE AND SHISO LEAF	4
AVOCADO AND CUCUMBER	5
TEMPURA VEGGIE	6

Featured Sake

WAKATAKE, "ONIKOROSHI" 300ML	24
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Clean, full bodied, earthy, dry finish

Maki

NEGI HAMACHI Yellowtail, scallions	6
TEKKA Tuna	6
CALIFORNIA Kani Kama, avocado, cucumber	6
CALIFORNIA WITH SMELT ROE Kani Kama, avocado, cucumber, smelt roe	7
UNAQ Eel, cucumber	7
EBI Q Shrimp, cucumber	7
SAPPORO Spicy crab, shrimp	7
SALMON SKIN Crispy salmon skin, micro greens, teriyaki sauce	7
PHILLY Smoked salmon, avocado, cream cheese	7
CANCUN Shrimp, pico de gallo	7
CALAMARI TEMPURA Avocado, cucumber, masago, spicy mayo, teriyaki sauce	7
BOSTON Tuna, avocado	7
ALASKAN Salmon, avocado	7
SHRIMP TEMPURA Avocado, cucumber, masago, spicy mayo, teriyaki sauce	8
BISTRO WASABI SPECIAL Whitefish, salmon, shellfish, basil, avocado, cucumber, masago, teriyaki sauce	9
SPIDER Soft shell crab, avocado, cucumber, masago, spicy mayo	13
PINEAPPLE Spicy tuna, shrimp tempura, pineapple, cilantro, avocado, cucumber, habanero masago	12
SPICY TUNA Chili oil, scallions, masago	13
SPICY TUNA DELUXE Chili oil, scallions, masago, tuna sashimi	18
BAJA Spicy tuna, pico de gallo, avocado	13
SPICY SALMON Chili oil, scallions, masago	13
SPICY SALMON DELUXE Chili oil, scallions, masago, salmon sashimi	18
CRAB RANGOON Kani Kama, cream cheese, masago, scallions, siracha, teriyaki sauce	14
KING CRAB RANGOON Cream cheese, masago, scallions, siracha, teriyaki sauce	30
CRAZY Tuna, salmon, yellowtail, shrimp, kani kama, avocado, cucumber, masago	15
RED LOBSTER ROLL	HALF 15 / FULL 30
Tempura lobster tail, cilantro, cucumber, avocado, habanero masago	
RAINBOW Crab, avocado, cucumber, masago, salmon, yellowtail, tuna	16
DRAGON Shrimp tempura, cucumber, masago, eel, avocado, teriyaki sauce	16

We reserve the right to refuse service. We are not responsible for lost or stolen goods. 18% gratuity will be applied to parties of six or more