## BISTRO WASABI

	IKV	10U<
——— Starters ———	17 7	Soups & Salads ———
QUAIL EGG SHOOTER Chili oil, salmon roe, masago, seaweed, chojang	6	MISO SOUP Soybean paste, tofu, seaweed, scallions
OYSTER SHOOTER Chili oil, salmon roe, masago, seaweed, chojang	6	NOODLE SOUP WITH SHRIMP TEMPURA Udon , seafood broth, shrimp tempura  16
EDAMAME Steamed soybeans, salt	5	HOUSE SALAD  Mixed greens, cucumber, carrots, radishes, tomatoes,
SPICY EDAMAME Pan sauteed soybeans, chili pepper	6	ginger dressing  SEAWEED SALAD  7
AGEDASHI TOFU Tempura tofu, sweet soy sauce	7	Cucumber, red onion, wasabi vinaigrette  OCTOPUS SALAD  13
HIBACHI VEGETABLES Sauteed seasonal vegetables, olive oil, garlic	6	Cucumber, seaweed, vinaigrette  AVOCADO AND KING CRAB SALAD  MP
VEGETABLE TEMPURA Broccoli, sweet potato, asparagus, onion, sweet soy s	<b>8</b> sauce	Avocado, king crab, pico de gallo, creamy cilantro dressing  MAGURO SALAD  18
SHRIMP TEMPURA Shrimp, vegetables, sweet soy sauce	13	Spicy tuna, avocado, pico de gallo, black tobiko, tortilla chips  JEFFERY'S SPECIAL SALAD  16
BASIL CHICKEN POT STICKERS Pan fried potstickers, soy ponzu sauce	9	Mixed Greens, watercress, sashimi, citrus soy vinaigrette  ALASKAN KING CRAB SALAD  MP
ASPARAGUS BEEF ROLL Asparagus wrapped with thinly sliced NY strip steak, s with teriyaki sauce	<b>9/16</b> erved	King Crab, cucumbers, seaweed, vinaigrette
CRAB CAKES Panko breaded crab cakes with creamy garlic sauce watercress	<b>9/16</b>	Includes miso soup and steamed rice
CALAMARI TEMPURA Calamari steaks, teriyaki sauce	10	<b>TERIYAKI CHICKEN</b> Pan seared chicken breasts, teriyaki sauce, hibachi vegetables
SPICY CALAMARI Sauteed calamari, mushrooms, red chili paste, basil	14	PORK CUTLET Panko breaded pork tenderloin , cabbage salad
SASHIMI CARPACCIO  Tuna, salmon, yellowtail, watercress, red onion, olive of soy vinaigrette		BROILED SALMON (SEA SALTED OR TERIYAKI STYLE) Broiled salmon served with mixed tempura vegetables  24
SUSHI APPETIZER Chef's choice nigiri	13	GOLDEN LOBSTER TAIL Golden sauce, garlic rice  27
SASHIMI APPETIZER Chef's choice sashimi	19	PEPPERCORN AHI TUNA Seared fresh tuna with creamy garlic sauce and mixed tempura vegetables  32
TUNA POKE Tuna, nori, scallions, Korean chili pepper sauce	16	SHRIMP AND SCALLOPS  Pan seared shrimp, scallops, creamy garlic sauce, tempura mixed vegetables  30
OYSTERS 1/2 DOZEN East coast, Blue Point	15	BROILED FRESH WATER EEL Delicately broiled eel served with Ikura, drie
TERIYAKI SAMPLER Broiled skewers of beef, chicken and shrimp with teriy sauce	<b>12</b> raki	seaweed, and kabeyaki sauce  NEW YORK STEAK  12oz 34 / 16oz 40
BROILED SALMON COLLAR	12	Steak broiled to perfection served with hibachi vegetables  RACK OF LAMB  HALF 30 / FULL 55
Broiled Salmon collar, daikon soy sauce  GOLDEN SHRIMP  Butterflied shrimp steam-grilled with golden sauce an on garlic rice	<b>14</b> d served	Broiled rack of lamb served with hibachi vegetables
CEVICHE  Marinated seasonal fish, shrimp, octopus, pico de ga avocado, tortilla chips	<b>15</b>	— Featured Sake ——
CRACKLED TUNA	17	

15

15

21

25

Spicy tuna, crispy rice, jalapeno, black tobiko, kabeyaki

Wakame, creamy garlic sauce, teriyaki sauce, chojang

**RASPBERRY CHIPOTLE SHRIMP** 

Half pound of shrimp, cocktail sauce

**PANKO BREADED SHRIMP** 

Crab, shrimp, scallop, octopus

**SEARED TUNA** 

DYNAMITE

Sauteed shrimp, raspberry chipotle sauce

—— Featured Sake		
GEKKEIKAN "Black & Gold" Versatile, full-bodied, smooth finish	Glass <b>9</b>	Bottle 32
KIKUSUI "Perfect Snow" Unfiltered, sweet, full-bodied		22
WAKATAKE "Onikoroshi" Clean, full-bodied, earthy, dry finish		24
Please Drink Responsibly. 21439	958	

## — Sushi Entrées ———

Includes miso soup

MAKI BUDDHA Cucumber, Cucumber and Asparagus, Tempura Veggies	13	NEGI HAMACHI Yellowtail, scallions	6
MAKI SPECIAL California, Cucumber, Maki of the Day	18	<b>TEKKA</b> Tuna	7
MAKI SUMO Shrimp Tempura, Spider, California	27	CALIFORNIA Kani Kama, avocado, cucumber	7
MAKI KARAI Spicy Tuna, Spicy Salmon, Sapporo	32	CALIFORNIA WITH SMELT ROE Kani Kama, avocado, cucumber, smelt roe	9
SUSHI Chef's choice of nine pieces of nigiri, California	32	UNAQ Eel, cucumber	8
SASHIMI Chef's choice sashimi, steamed rice	35	<b>EBI Q</b> Shrimp, cucumber	7
CHIRASHI Chef's choice sashimi, sushi rice	32	SAPPORO Spicy crab, shrimp	8
SPICY CHIRASHI Sashimi, mixed baby greens, spicy pepper sauce, caviar, ric	<b>27</b>	<b>SALMON SKIN</b> Crispy salmon skin, micro greens, teriyaki sauce	7
SUSHI & SASHIMI (FOR TWO) Assortment of nigiri, sashimi and maki	85	PHILLY Smoked salmon, avocado, cream cheese	7
Assortine in or riigiir, sastiirii aria maki		CANCUN Shrimp, pico de gallo	7
		CALAMARI TEMPURA	8
——— Nigiri / Sashimi ———		Avocado, cucumber, masago, spicy mayo, teriyaki	O
Served by the piece, Nigiri (fish with rice), Sashimi (fish served alo	ne)	sauce	
		BOSTON	8
TAMAGO (EGG)	1.5	Tuna, avocado	_
ARCTIC CLAM	2	ALASKAN Salmon, avocado	7
SQUID	2.5	SHRIMP TEMPURA	9
SHRIMP	2.5	Avocado, cucumber, masago, spicy mayo, teriyaki sauce	7
SMELT ROE	3.5	BISTRO WASABI SPECIAL	9
FLYING FISH ROE	3.5	Whitefish, salmon, shellfish, basil, avocado, cucumber,	
OCTOPUS	3.5	masago, teriyaki sauce	
SALMON	3.5	SPIDER Soft shell crab, avocado, cucumber, masago, spicy mayo	14
SMOKED SALMON	3	PINEAPPLE	13
MACKEREL	3	Spicy tuna, shrimp tempura, pineapple, cilantro, avocado,	_
HABANERO SMELT ROE	4	cucumber, habanero masago	
TUNA	4	SPICY TUNA Chili oil, scallions, masago	14
YELLOWTAIL	3.5	SPICY TUNA DELUXE	19
	3.5	Chili oil, scallions, masago, tuna sashimi	17
WASABI FLYING FISH ROE		BAJA	14
FRESHWATER EEL	4.5	Spicy tuna, pico de gallo, avocado	
SALMON ROE	4	SPICY SALMON	14
SCALLOP	4	Chili oil, scallions, masago	
SWEET SHRIMP	4	SPICY SALMON DELUXE Chili oil, scallions, masago, salmon sashimi	19
SEA URCHIN	MP	CRAB RANGOON	15
KING CRAB	MP	Kani Kama, cream cheese, masago, scallions, siracha, teriyaki sauce	13
		KING CRAB RANGOON	MP
Vegetable Maki	_	Cream cheese, masago, scallions, siracha, teriyaki sauce	
· og oldbio / ridiki		<b>CRAZY</b> Tuna, salmon, yellowtail, shrimp, kani kama,	16
ASPARAGUS	4	avocado, cucumber, masago	
AVOCADO	4	RED LOBSTER ROLL HALF 16 / FUL	L 30
CUCUMBER	4	Tempura lobster tail, cilantro, cucumber, avocado, habanero masago	
AVOCADO AND CUCUMBER	5	RAINBOW	17
TEMPURA VEGGIE	6	Crab, avocado, cucumber, masago, salmon, yellowtail, tur	
		<b>DRAGON</b> Shrimp tempura, cucumber, masago, eel, avocado, teriyak sauce	<b>18</b> ki