

APPETIZERS FROM THE KITCHEN

LETTUCE WRAPS	TENDER MEAT, FRESH VEGGIES, AND GOCHUJANG SAUCE WRAPPED IN GREEN LEAF LETTUCE CHOICE OF BEEF, SPICY PORK, OR CHICKEN	12.95
KOREAN BBQ TACO	SEASONAL VEGETABLES, KOREAN BBQ STYLE MEAT, AND GOCHUJANG SAUCE SERVED ON A TORTILLA – CHOICE OF BEEF, SPICY PORK, OR CHCKEN	2.50 EA OR 3 FOR 6.95
EDAMAME	STEAMED EDAMAME SEASONED WITH SALT	3.95
SPICY EDAMAME	STEAMED EDAMAME SAUTÉED IN SPICY CHILI SAUCE	5.95
AGEDASHI TOFU	LIGHTLY FRIED TOFU SERVED IN A HOT GINGER SOY BROTH	7.95
SCALLOP BATA YAKI	U10 SCALLOPS SAUTÉED IN SPICY CHILI OIL SAUCE	9.95
SHRIMP BATA YAKI	SAUTÉED JUMBO SHRIMP IN SPICY CHILI OIL SAUCE	9.95
GYOZA	PAN FRIED PORK DUMPLINGS	5.95
SHUMAI	STEAMED JAPANESE SHRIMP DUMPLINGS	5.95
WASABI SHUMAI	WASABI INFUSED STEAMED JAPANESE PORK DUMPLINGS	5.95
CRAB CAKES	TWO JUMBO CRAB CAKES ON A BED OF GREENS, SERVED WITH LOBSTER SAUCE	9.95
CHICKEN KUSHI-YAKI	FIRE GRILLED CHICKEN SKEWERS, SERVED WITH TERIYAKI SAUCE	5.95
SWEET AND SPICY GYOZA	PAN FRIED DUMPLINGS SAUTÉED WITH SWEET AND SPICY SAUCE	7.25
SHRIMP TEMPURA	TEMPURA FRIED SHRIMP AND VEGETABLES	7.95
CHICKEN TEMPURA	TEMPURA FRIED CHICKEN AND VEGETABLES	6.95
VEGETABLE TEMPURA	TEMPURA FRIED VEGETABLES	5.95
FRIED CALAMARI	TEMPURA FRIED CALAMARI, SERVED WITH SPICY AIOLI SAUCE	7.45
MONKEY BRAIN	JUMBO MUSHROOMS STUFFED WITH CRAB, SERVED WITH EEL SAUCE, SPICY AIOLI, AND SWEET POTATO CHIPS	7.95
CREAMY ROCK SHRIMP	CRISPY ROCK SHRIMP TEMPURA TOSSED IN SPICY AIOLI AND SWEET POTATO CHIPS	7.95
LOBSTER CIGARS	LOBSTER AND CRAB SALAD, AVOCADO, AND CREAM CHEESE, ROLLED IN A SPRING ROLL SHEET AND LIGHTLY FRIED, SERVED WITH SWEET CHILI SAUCE AND EEL SAUCE	11.95
SOFT SHELL CRAB	LIGHTLY CRUSTED SOFT SHELL CRAB SERVED WITH SPICY AIOLI SAUCE	10.95
SCALLOP BACON KUSHI YAKI	DEEP FRIED BACON WRAPPED SCALLOPS, DRIZZLED WITH TERIYAKI SAUCE	9.25
ASPARAGUS BEEF	TENDER STEAK STUFFED WITH ASPARAGUS, SERVED WITH TERIYAKI SAUCE	8.45
GYU TATAKI	FLASH SEARED WAGYU STEAK, SERVED WITH TOGARASHI PONZU AND SHISO SPRING MIX	12.45
ASPARAGUS CRUNCH	LIGHTLY FRIED ASPARAGUS ROLLED IN JAPANESE RICE CRACKER BATTER, SERVED WITH GARLIC AIOLI	5.95
IKA-YAKI	GRILLED SQUID DRIZZLED WITH TERIYAKI SAUCE AND SERVED WITH HOUSE PONZU	8.95

SOUPS AND SALADS

MISO SOUP		2.95
WASABI GREENS	SPRING MIX WITH CREAMY HOUSE GINGER DRESSING	5.45
CUCUMBER MINT SALAD	THINLY SLICED CUCUMBER AND JAPANESE MINT LEAVES SERVED WITH YUZU DRESSING	6.95
WAKAME SALAD	SEAWEEED SALAD SERVED ON TOP OF SPRING MIX, WITH SUNOMONO SAUCE	6.45
SPICY TUNA SEAWEEED SALAD	SPICY TUNA TARTARE AND SEAWEEED SALAD SERVED WITH SPICY CHILI VINAIGRETTE	9.95
KATSU CHICKEN SALAD	PANKO FRIED CHICKEN SERVED WITH SPRING MIX, MANGO PICO DE GALLO, AND GINGER DRESSING	6.45
SUNOMONO CUCUMBER SALAD	SEAWEEED SALAD AND CUCUMBER SERVED WITH YUZU VINAIGRETTE, TOPPED WITH YOUR CHOICE OF SEAFOOD CRAB STICK 4.95 SHRIMP 5.95 OCTOPUS 6.95 KING CRAB 9.95	

ENTREES FROM THE KITCHEN

	SERVED WITH MISO SOUP AND SALAD	
BULGOGI	TENDER RIBEYE MARINATED IN ASIAN PEAR SOY SAUCE, SERVED WITH SAUTÉED VEGETABLES AND STEAMED WHITE RICE	16.95
CHICKEN KATSU	PANKO BATTERED DEEP FRIED CHICKEN BREAST SERVED WITH SAUTÉED VEGETABLES, STEAMED WHITE RICE, AND KATSU SAUCE	16.95
BRAISED SHORT RIB	SHORT RIBS SERVED WITH SWEET POTATO, KABOCHA, AND SAUTÉED VEGETABLES	18.95
NY STRIP STEAK	NY STRIP STEAK SERVED WITH TRUFFLE DEMI SAUCE, SAUTÉED VEGETABLES AND WASABI MASHED POTATOES	21.95
FILET MIGNON	CERTIFIED ANGUS BEEF FILET MARINATED IN SAKE-SOY SAUCE, SERVED WITH SAUTÉED VEGETABLES AND WASABI MASHED POTATOES	22.95
CHICKEN TERIYAKI	GRILLED CHICKEN IN TERIYAKI SAUCE, SERVED WITH SAUTÉED VEGETABLES AND WASABI MASHED POTATOES	15.95
SALMON TERIYAKI	GRILLED SALMON IN TERIYAKI SAUCE, SERVED WITH MANGO PICO DE GALLO, SAUTÉED VEGETABLES AND WASABI MASHED POTATOES	19.95
SPICY GARLIC PRAWNS	JUMBO SHRIMP COOKED IN GARLIC BUTTER, SERVED WITH PICO DE GALLO, SAUTÉED VEGETABLES, AND WASABI MASHED POTATOES	22.95
CHILEAN SEA BASS	SEA BASS SERVED WITH SAUTÉED VEGETABLES, AND WASABI MASHED POTATOES	21.95

RICE & NOODLE DISHES

UDON	TRADITIONAL JAPANESE NOODLE SOUP, SERVED WITH SHRIMP TEMPURA	9.95
SEAFOOD UDON	TRADITIONAL JAPANESE NOODLE SOUP, SERVED WITH MIXED SEAFOOD	12.95
YAKISOBA	EGG NOODLES AND VEGETABLE MIX SAUTÉED IN TERIYAKI SAUCE – CHOICE OF BEEF, SHRIMP OR CHICKEN	10.95
BEEF BIBIMBOP	BEEF BULGOGI, VEGETABLE MIX, SESAME RICE, PAN FRIED EGG AND GOCHUJANG SAUCE SERVED IN A STONE BOWL, COMES WITH SOUP AND SALAD	15.95
JEWELRY BOWL	ASSORTED DICED SASHIMI, MIXED GREENS, AND CHO GOCHUJANG SAUCE SERVED ON A BED OF RICE	18.95
FRIED RICE	BEEF 6.95 CHICKEN 6.95 SHRIMP 7.95 VEGETABLE 5.95	

DESSERTS

CHOCOLATE SOUFFLÉ	RICH DECADENT CHOCOLATE CAKE SERVED WITH GREEN TEA ICE CREAM	6.95
TEMPURA ICE CREAM	VANILLA ICE CREAM WRAPPED WITH POUND CAKE BATTERED AND DEEP FRIED	5.95
MOCHI ICE CREAM	JAPANESE STYLE ICE CREAM WRAPPED IN STICKY RICE DOUGH CHOICE OF FLAVORS MANGO, STRAWBERRY, RED BEAN, OR COFFEE	5.95
GREEN TEA ICE CREAM	GREEN TEA FLAVORED ICE CREAM	3.95

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM US OF ANY AVERSIONS OR ALLERGIES WHEN PLACING YOUR ORDER

* GLUTEN FREE AND VEGETARIAN OPTIONS ARE AVAILABLE.

* SUBSTITUTIONS AND ADDITIONS ARE SUBJECT TO ADDITIONAL CHARGES.

LUNCH SPECIALS

OBENTO LUNCH

SERVED WITH DUMPLINGS, SALAD, ½ CALIFORNIA ROLL AND FRIED RICE

CHICKEN TERIYAKI	8.95	SPICY KURO BUTA (SPICY PORK)	9.95
TOFU TERIYAKI	8.95	SALMON TERIYAKI	12.95
BEEF BULGOGI	9.95	CHICKEN KATSU	12.95

LUNCH PLATES

SERVED WITH SOUP OR SALAD

SWEET N SOUR CHICKEN BOWL	STEAMED RICE SERVED WITH TEMPURA SEASONED CHICKEN AND SWEET N SOUR SAUCE	9.95
AHI TUNA RICE BOWL	JAPANESE SEASONED STEAMED RICE OVER AHI TUNA TARTARE	11.95
BEEF BIBIMBOP	BEEF BULGOGI, VEGETABLE MIX, SESAME RICE, PAN FRIED EGG AND GOCHUJANG SAUCE SERVED IN A STONE BOWL	11.95

LUNCH COMBOS

TEMPURA LUNCH COMBO	SHRIMP AND VEGETABLE TEMPURA WITH A CALIFORNIA ROLL	9.95
CITY COMBO	CHICAGO ROLL, PHILADELPHIA ROLL, BOSTON ROLL	14.95
SPICY COMBO	SPICY TUNA ROLL, SPICY CALIFORNIA ROLL, KAMIKAZE ROLL	15.95
CRUNCH COMBO	CRUNCH ROLL, SPICY CRUNCH ROLL, UN-A Q ROLL	15.95
SUSHI LUNCH COMBO A	5PCS OF CHEF'S CHOICE NIGIRI, SERVED WITH A CALIFORNIA ROLL	12.95
SUSHI LUNCH COMBO B	8PCS OF CHEF'S CHOICE NIGIRI, SERVED WITH A SPICY TUNA ROLL	18.95
SASHIMI LUNCH COMBO A	7PCS OF CHEF'S CHOICE SASHIMI, SERVED WITH A CALIFORNIA ROLL	15.95
SASHIMI LUNCH COMBO B	12PCS OF CHEF'S CHOICE SASHIMI, SERVED WITH A SPICY TUNA ROLL	26.95

PICK TWO ROLLS FOR \$10 OR PICK THREE ROLLS FOR \$13

SERVED WITH SOUP OR SALAD

CALIFORNIA PHILADELPHIA	SHRIMP TEMPURA SALMON CHICAGO	KAPPA AVOCADO VEGETABLE TEMPURA ASPARAGUS
TEKKA	SPICY TUNA	
NEGI HAMACHI	SWEET POTATO	
SPICY SALMON		

KIDS OBENTO BOX

SERVED WITH GYOZA AND STEAM RICE
AVAILABLE FOR CHILDREN 12 YEARS AND YOUNGER

CHICKEN YAKI SOBA	STIR FRIED THIN JAPANESE NOODLES WITH CHICKEN	5.95
SWEET SOUR CHICKEN	TEMPURA CHICKEN NUGGETS WITH SWEET N SOUR SAUCE	7.95
TEMPURA	2 PIECES OF SHRIMP TEMPURA WITH VEGETABLES	5.95
CHICKEN SKEWER	GRILLED CHICKEN SKEWER	6.95

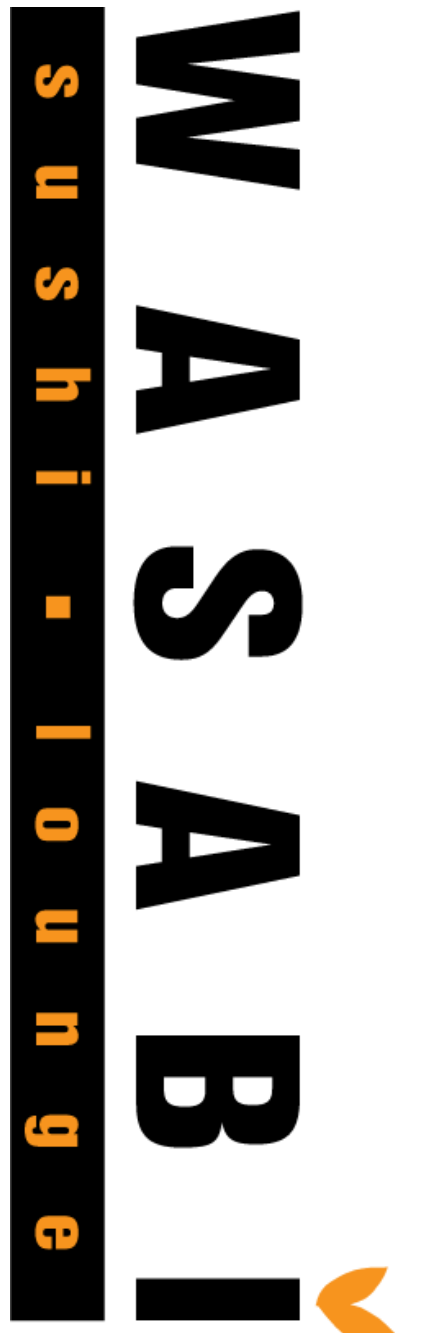
DRINKS TO GO

SMART WATER	2 / 3
BOTTLED SODA	2.5
SPRECHER	3.5
RAMUNE (JAPANESE SOFT DRINK)	3

Lunch
Monday - Thursday 11:30 AM - 2:30 PM
Friday - Saturday 11:30 AM - 2:30 PM

Dinner
Monday - Thursday 4:30 - 10:00 PM
Friday - Saturday 4:30 - 11:00 PM
Sunday 3:00 PM - 9:00 PM

The Shoppes at Brookfield Commons
15455 West Bluemound Road ♦ Brookfield, Wisconsin 53005
Tel (262) 780-0011 ♦ Fax (262) 780-0014
www.wasabisakelounge.com



SUSHI BAR SELECTIONS

NIGIRI (SERVED WITH RICE) OR SASHIMI (SERVED WITHOUT RICE)

SEASONING AND SAUCES MAY VARY. PLEASE INFORM US OF ANY DIETARY RESTRICTIONS, AVERSIONS, OR ALLERGIES WHEN PLACING ORDERS. **PRICING IS FOR 2 PCS AND 3 PCS**

OTORO FATTY TUNA	MKP	BOTAN EBI SWEET SHRIMP	7.95 11.95
BLUE FIN BLUE FIN TUNA	MKP	HOTAEGAI SEA SCALLOP	5.95 7.95
MAGURO AHI TUNA	5.95 7.95	KANI ALASKAN KING CRAB	7.95 10.95
WAGYU BEEF	8.95 11.95	IKA SQUID	4.95 5.95
ESCOLAR SUPER WHITE TUNA	5.95 7.95	TAKO OCTOPUS	5.95 7.95
BINNCHO MAGURO ALBACORE	5.95 7.95	HOKIGAI SURF CLAM	4.95 5.95
MADAI JAPANESE SEA BREAM	MKP	EBI SHRIMP	4.95 5.95
SAKE SCOTTISH SALMON	5.95 7.95	TAMAGO SWEET EGG	3.95 4.95
SMOKED SALMON AT. SALMON	5.95 7.95	KANIKAMA CRAB STICK	3.95 4.95
HAMACHI YELLOW TAIL	5.95 7.95	UNI SEA URCHIN	8.95 12.95
BURI TORO YELLOWTAIL BELLY	8.95 11.95	TOBIKO FLYING FISH ROE	6.95 9.95
HIRAME FLOUNDER	MKP	ANAGO BBQ SEA EEL	MKP
TAI TILAPIA	4.95 6.95	UNAGI BBQ FRESHWATER EEL	5.95 7.95
SUZUKI STRIPED SEA BASS	4.95 6.95	IKURA SALMON ROE	6.95 9.95
SABA MACKEREL	4.95 6.95	MASAGO SMELT ROE	4.95 6.95

CHEF'S SIGNATURE SASHIMI

CHEF'S CHOICE OF SASHIMI INGREDIENTS. SEASONING AND SAUCES MAY VARY. PLEASE INFORM US OF ANY DIETARY RESTRICTIONS, AVERSIONS, OR ALLERGIES WHEN PLACING ORDERS

HAMACHI TORO YELLOW TAIL BELLY	14.95
HAMACHI PONZU YELLOW TAIL, WITH JALAPEÑO AND PONZU SAUCE	11.95
SALMON TOGARASHI SEARED SALMON	13.95
MEBACHI BLACKENED BIG EYE TUNA	14.95
BINCHO MAGURO SEARED ALBACORE	9.95
SEA OF FOIE GRAS ANKIMO (MONKFISH LIVER)	9.95
OYSTER OYSTERS ON THE HALF SHELL	9.95
SAKE TORO FLAME SEARED SALMON BELLY	13.95
TAI CARPACCIO TILAPIA	13.95
CHO GOCHUJANG CHEF'S CHOICE OF SASHIMI WITH CHO GOCHUJANG SAUCE	13.95

APPETIZERS FROM THE SUSHI BAR

SUMMER ROLL	SPICY TUNA, SPRING MIX LETTUCE, AND ASPARAGUS WRAPPED IN SOY PAPER	9.95
TOKYO TOWER	SPICY TUNA, SNOW CRAB, AVOCADO AND MASAGO SERVED WITH EEL SAUCE	11.95
POKI TUNA	DICED AHI TUNA, SEAWEED SALAD, AVOCADO AND CHILI OIL	11.95
USUZUKURI WHITE FISH	THINLY SLICED WHITE FISH WITH GARLIC YUZU VINAIGRETTE, LEMON ZEST AND CILANTRO	11.95
TRUFFLE TUNA	SEARED TUNA WITH MANGO PICO DE GALLO, CUCUMBER, TRUFFLE OIL AND GOCHUJANG SAUCE	11.95
AHI TUNA TARTARE	AHI TUNA, CAVIAR, AVOCADO AND SCALLIONS SERVED WITH EEL SAUCE ON A WONTON CHIP	9.95
OBHA MAGURO TEMPURA	TEMPURA BATTERED BIG EYE TUNA AND JAPANESE MINT LEAF SERVED WITH EEL SAUCE	11.95
GOLDEN NUGGET	LIGHTLY PANKO BATTERED ESCOLAR SERVED WITH SALAD AND EEL SAUCE	11.95
TRIO CARPACCIO	TUNA, SALMON, AND SCALLOP FLAVORED WITH CILANTRO AND PEPPER, SERVED WITH YUZU LEMON VINAIGRETTE	11.95
UNI OR OYSTER SHOOTER	SEA URCHIN OR OYSTER SERVED WITH QUAIL EGG, SCALLIONS, CHILI OIL AND PONZU SAUCE	5.95

ENTREES FROM THE SUSHI BAR

SERVED WITH MISO SOUP AND SALAD

CHIRASHI SUSHI	CHEF'S CHOICE ASSORTMENT OF SASHIMI SERVED OVER A BED OF SUSHI RICE	24.95
WASABI SUSHI	8 PCS OF CHEF'S CHOICE NIGIRI	18.95
SUSHI DINNER REGULAR	8 PCS OF CHEF'S CHOICE NIGIRI SERVED WITH A SPICY TUNA ROLL	24.95
SUSHI DINNER DELUXE	12 PCS OF CHEF'S CHOICE NIGIRI SERVED WITH A CALIFORNIA ROLL	28.95
SASHIMI DINNER REGULAR	12 PCS OF CHEF'S CHOICE SASHIMI SERVED WITH A SPICY TUNA ROLL	26.95
SASHIMI DINNER DELUXE	16 PCS OF CHEF'S CHOICE SASHIMI SERVED WITH A CALIFORNIA ROLL	31.95
CRUNCH COMBO	CRUNCH ROLL, CALIFORNIA CRUNCH ROLL, U-NA Q ROLL	21.95
SPICY COMBO	SPICY TUNA ROLL, KAMIKAZE ROLL, 5 SPICE ROLL	21.95
M-K-E COMBO	BADGER CRUNCH ROLL, PACKERS ROLL, M-K-E ROLL	24.95
LOVE BOAT	7 PCS OF CHEF'S CHOICE SASHIMI, 6 PCS OF CHEF'S CHOICE NIGIRI, SERVED WITH A LAS VEGAS, DRAGON, AND A CALIFORNIA ROLL	58.95
PARTY BOAT L	18 PCS OF CHEF'S CHOICE SASHIMI, 15 PCS OF CHEF'S CHOICE NIGIRI, SERVED WITH A SALMON ROLL AND A TEKKA ROLL	94.95
PARTY BOAT XL	25 PCS OF CHEF'S CHOICE SASHIMI, 20 PCS OF CHEF'S CHOICE NIGIRI SERVED WITH A RAINBOW, SALMON, AND A TEKKA ROLL	144.95

WASABI DINNER PLATTERS

SALMON TERIYAKI	GRILLED TERIYAKI SALMON, SERVED WITH ½ CALIFORNIA ROLL, MISO SOUP, CUCUMBER SUNOMONO, AND TEMPURA	23.95
TUNA STEAK	SEARED TUNA SERVED WITH 2 PCS OF ALBACORE TUNA, 2PCS OF ESCOLAR, A SPICY TUNA ROLL, MISO SOUP, AND SALAD	24.95
BULGOGI	BEEF BULGOGI SERVED WITH ½ CALIFORNIA ROLL, MISO SOUP, CUCUMBER SUNOMONO, AND TEMPURA	19.95
KALBI	KOREAN STYLE SHORT RIB SERVED WITH ½ CALIFORNIA ROLL, MISO SOUP, CUCUMBER SUNOMONO, AND TEMPURA	24.95
SPICY KURO BUTA	SPICY PORK BELLY SERVED WITH ½ CALIFORNIA ROLL, MISO SOUP, CUCUMBER SUNOMONO, AND TEMPURA	21.95
SABA SHIRO	GRILLED MACKEREL SERVED WITH ½ CALIFORNIA ROLL, MISO SOUP, CUCUMBER SUNOMONO, TEMPURA, AND STEAMED WHITE RICE	19.95

SIGNATURE ROLLS

		SUBSTITUTE BLACK RICE \$2.00	SHORT FULL
LAS VEGAS	SPICY CRABMEAT AND AVOCADO, TOPPED WITH SALMON AND CREAMY SAUCE	7.95	11.95
CATERPILLAR	BBQ EEL AND CUCUMBER, TOPPED WITH AVOCADO, EEL SAUCE	7.95	11.95
TATAKI	SPICY CRUNCH AND CUCUMBER, TOPPED WITH SEARED TUNA	9.95	15.95
WHITE KISS	CRABMEAT, AVOCADO, AND LETTUCE, TOPPED WITH ESCOLAR, JALAPENO, AND SRIRACHA	9.95	15.95
CARTER	CRABMEAT AND SHRIMP TEMPURA, TOPPED WITH AVOCADO		15.95
CRUNCH	SHRIMP TEMPURA, AVOCADO, AND CUCUMBER, TOPPED WITH TEMPURA CRUNCH AND EEL SAUCE	8.95	13.95
TOTORO KANI	SNOW CRAB AND CRABMEAT, TOPPED WITH SPICY TUNA AND CREAMY SAUCE	8.95	13.95
WASABI	WASABI STICK, FRESH SHRIMP, ASPARAGUS, AVOCADO, AND CRUNCH, WRAPPED IN MAME NORI, TOPPED WITH EEL SAUCE, WASABI MAYO, AND GREEN TOBIKO	10.95	17.95
BADGER CRUNCH	SHRIMP TEMPURA AND AVOCADO, TOPPED WITH SPICY CRUNCH AND SPICY MAYO	7.95	12.95
MERCY	SPICY CRUNCH AND JALAPENO, TOPPED WITH SPICY TUNA	7.95	11.95
KAMIKAZE	SPICY TUNA AND CUCUMBER, TOPPED WITH SALMON, SPICY MAYO, AND SCALLIONS	8.95	13.95
RED DRAGON	SOFT SHELL CRAB AND AVOCADO, TOPPED WITH JALAPENO, SPICY TUNA, RED TOBIKO, AND EEL SAUCE	10.95	17.95
RAINBOW	CRABMEAT, AVOCADO, AND CUCUMBER, TOPPED WITH 5 KINDS OF FISH		11.95
MILLER	CRABMEAT, 4 KINDS OF FISH, WRAPPED IN A CUCUMBER ROLL, SERVED WITH SUNOMONO SAUCE		13.95
PACKERS	SMOKED SALMON AND AVOCADO, TOPPED WITH SEARED SALMON, SPICY MAYO AND CREAMY SAUCE	8.95	13.95
TSUNAMI	SPICY SALMON AND CUCUMBER, TOPPED WITH SALMON AND TUNA		13.95
MARINA	CRABMEAT, LETTUCE, AND 4 KINDS OF FISH, TOBIKO, SERVED WITH GINGER DRESSING		15.95
SESAME	CRABMEAT AND SHRIMP TEMPURA, TOPPED WITH FRESH SHRIMP, SPRING MIX, AND WOW SAUCE		14.95
DYNAMITE	CRABMEAT AND AVOCADO, TOPPED WITH BAKED SPICY SCALLOP SALMON MIX AND EEL SAUCE,		13.95
BAHAMA MAMA	BAKED SPICY TUNA AND AVOCADO, TOPPED WITH TILAPIA AND 4 KINDS OF HOUSE SAUCE		15.95
BLACK DRAGON	AVOCADO AND SOFT SHELL CRAB, TOPPED WITH BBQ EEL, EEL SAUCE, AND BLACK TOBIKO	15.95	
DRAGON	SHRIMP TEMPURA AND CUCUMBER, TOPPED WITH BBQ EEL, AVOCADO, AND EEL SAUCE		11.95
ROCK N ROLL	CRABMEAT, CRAB STICK, SCALLIONS, AND MASAGO CAVIAR, TOPPED WITH CREAMY SAUCE, SERVED TEMPURA FRIED		15.95
MONSTER	CALAMARI, MOZZARELLA, AND AVOCADO, TOPPED WITH SPICY MAYO AND EEL SAUCE, SERVED TEMPURA FRIED		15.95
GODZILLA	SALMON, JALAPENO, AVOCADO, SPICY CRAB, AND CREAM CHEESE, TOPPED WITH CREAMY SAUCE AND EEL SAUCE, SERVED TEMPURA FRIED		13.95
ARIZONA	BBQ EEL, MASAGO CAVIAR, AVOCADO, AND CREAM CHEESE, TOPPED WITH EEL SAUCE, SERVED TEMPURA FRIED		13.95
MAIKO	SMOKED SALMON, CRABMEAT, CREAM CHEESE, CUCUMBER, AND MASAGO, TOPPED WITH TORTILLA CHIPS AND EEL SAUCE, SERVED TEMPURA FRIED		13.95
CALI CRUNCH	CRABMEAT, AVOCADO, TOPPED WITH EEL SAUCE AND SWEET POTATO CHIPS, SERVED TEMPURA FRIED	9.95	13.95
OH-MY-GOD	SHRIMP TEMPURA, AND AVOCADO, TOPPED WITH FRESH SHRIMP, SPICY MAYO, CREAMY SAUCE, AND EEL SAUCE, SERVED FLAMING		15.95
FLAMING DRAGON	SPICY TUNA AND CUCUMBER, TOPPED WITH SEARED TUNA AND TATAKI SAUCE, SERVED FLAMING		17.95
VOLCANO SCALLOP	SALMON AND AVOCADO, TOPPED WITH BAKED SCALLOP, SPICY MAYO, AND CRABMEAT, SERVED FLAMING		17.95

FIRE CRACKER	HAMACHI, JALAPENO, CUCUMBER, AVOCADO AND CILANTRO, TOPPED WITH SPICY CRABMEAT, SALMON, AND ATOMIC SAUCE, SERVED FLAMING	17.95
SEOUL DRIVE	BULGOGI, LETTUCE, ASPARAGUS, APPLE, AND ALBACORE TUNA, TOPPED WITH CRABMEAT, SPICY MAYO, CREAMY SAUCE, AND EEL SAUCE, SERVED TORCHED	17.95
NAGOYA	SPICY TUNA, CUCUMBER, AVOCADO, TAI TEMPURA, AND CREAM CHEESE, TOPPED WITH CRABMEAT AND SPICY CRUNCH, SERVED TORCHED	17.95
OSAKA	SHRIMP TEMPURA, ASPARAGUS, CREAM CHEESE, AND MASAGO CAVIAR, TOPPED WITH CRABMEAT, TAI TEMPURA, SPICY MAYO, AND EEL SAUCE, SERVED TORCHED	17.95
YOKOHAMA	CRABMEAT, CREAM CHEESE, AVOCADO, AND SOFT SHELL CRAB, TOPPED WITH SPICY TUNA AND ATOMIC SAUCE	17.95
ATOMIC	SPICY TUNA, CUCUMBER, AND AVOCADO, TOPPED WITH CRABMEAT, JALAPENO, TOBIKO AND ATOMIC SAUCE	17.95
LOBSTER	LOBSTER SALAD, AVOCADO, AND CREAM CHEESE, TOPPED WITH CRABMEAT AND ATOMIC SAUCE	21.95
MILWAUKEE	SALMON, TUNA, AVOCADO, AND CREAM CHEESE, TOPPED WITH SPICY TUNA, LETTUCE, EEL SAUCE, SPICY MAYO, AND WASABI MAYO, SERVED DEEP FRIED IN PANKO BATTER	17.95

CLASSIC HOUSE ROLLS

CALIFORNIA	CRABMEAT, AVOCADO AND CUCUMBER	5.95
SPICY TUNA	TUNA TARTARE, CUCUMBER, SCALLIONS AND CHILI OIL	7.95
BOSTON	TUNA AND AVOCADO	7.95
CALIFORNIA MASAGO	CRABMEAT, CUCUMBER, AVOCADO AND MASAGO	7.95
NEGI HAMACHI	SCALLION AND YELLOW TAIL	7.95
CHICAGO	SALMON, TUNA, AND AVOCADO	7.95
SHRIMP TEMPURA	SHRIMP TEMPURA, CUCUMBER, AVOCADO AND SPICY MAYO	7.95
EEL AVOCADO	BBQ EEL AND AVOCADO	7.95
PHILADELPHIA	SMOKED SALMON, CREAM CHEESE, AND AVOCADO	7.95
UN-A Q	BBQ EEL, CUCUMBER, AND EEL SAUCE	7.95
EBI-Q	SHRIMP, CUCUMBER, AND CREAMY SAUCE	7.95
SPIDER ROLL	SOFT SHELL CRAB, CUCUMBER, AVOCADO AND CREAMY SAUCE	8.95
BBQ BEEF	GRILLED RIB EYE, LETTUCE, CUCUMBER, AND EEL SAUCE	9.95
ANGRY BIRD	TEMPURA CHICKEN, CUCUMBER, LETTUCE, AND TERIYAKI SAUCE	8.95
VEGETABLE TEMPURA 🍣	SEASONAL VEGETABLES	5.95
AVOCADO 🍣		4.95
ASPARAGUS 🍣		4.95
SHITAKE MUSHROOM 🍣		4.95
MIXED VEGETABLE 🍣	OSHINKO, CUCUMBER, SHITAKE MUSHROOMS, AND AVOCADO ON TOP	7.95

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM US OF ANY AVERSIONS OR ALLERGIES WHEN PLACING AN ORDER.

* GLUTEN FREE AND VEGETARIAN OPTIONS ARE AVAILABLE.

* SUBSTITUTIONS AND ADDITIONS ARE SUBJECT TO ADDITIONAL CHARGES.