

SUSHI BAR SELECTIONS

2 pcs Nigiri (served with rice) or Sashimi (served without rice).

Seasoning and sauces may vary. Items may be served raw unless otherwise indicated*.

OTORO Fatty tuna	MKP	SUZUKI Striped sea bass	4.95
BLUE FIN TUNA	MKP	TAI Tilapia	4.95
KING SALMON	MKP	INARI Seasoned tofu skin V	4.95
KANPACHI Amberjack	MKP	EBI Shrimp FC	4.95
MADAI Red Snapper	MKP	BOTAN EBI Sweet shrimp	7.95
HIRAME Flounder	MKP	HOTATEGAI Sea scallop	5.95
UNI Sea urchin	MKP	IKA Squid	4.95
MAGURO Tuna	6.95	TAKO Octopus FC	5.95
ESCOLAR Super white	5.95	HOKIGAI Surf clam	4.95
ALBACORE TUNA	5.95	UNAGI BBQ eel FC	5.95
SAKE Salmon	5.95	KANIKAMA Crab stick FC	3.95
SAKE TORO Salmon belly	8.95	TAMAGO Sweet egg FC	3.95
SMOKED SALMON	6.95	TOBIKO Flying fish roe	6.95
HAMACHI Yellowtail	5.95	IKURA Salmon roe	6.95
BURI TORO Yellowtail belly	8.95	MASAGO Smelt roe	4.95
SABA Mackerel	4.95		

SUSHI BAR APPETIZERS

Items may be served raw unless otherwise indicated*.

HAMACHI PONZU 11.95 Yellowtail sashimi served with jalapeño, sriracha, and ponzu sauce.	AHI TUNA MEBACHI 14.95 Seared and peppered ahi tuna topped with masago and scallions. Drizzled with ponzu sauce.
TRIO CARPACCIO 11.95 Lightly seared tuna, salmon, and scallop sashimi. Topped with tobiko and served in wow sauce.	SALMON TOGARASHI 13.95 Seared fresh salmon coated in togarashi seasoning and served with wow sauce.
UNI SHOOTER 9.95 Sea urchin served with quail egg, scallions, chili oil, sake and ponzu sauce.	SUMMER ROLL 9.95 Spicy tuna, spring mix lettuce, and asparagus wrapped in soy paper. Served with ponzu sauce.
TUNA OR SALMON POKI 11.95 Diced ahi tuna or Scottish salmon, seaweed salad, avocado, edamame, and masago, drizzled with poki sauce and served on a bed of spring mix.	TOKYO TOWER 11.95 Spicy tuna, crabmeat, avocado and crunch powder, topped with masago and served with eel sauce.
ABURI SAMPLER 18.95 2pc salmon nigiri, 2pc escolar nigiri, and 2pc hamachi nigiri. Lightly seared and topped with chef's choice of seasonings and toppings.	SALMON TARTARE 11.95 Diced salmon mixed with chili oil, served on crabmeat. Topped with masago, avocado, and eel sauce. Served with wonton chips.
	AHI TUNA TARTARE 9.95 Spicy tuna, masago, and avocado served with eel sauce on wonton chips.

V Vegetarian
FC Fully Cooked

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any aversions or allergies.

+ Substitutions and additions are subject to additional charges.

+ 18% gratuity will be added to parties of 5 or more.

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SUSHI BAR ENTREES

Large plates from the sushi bar. Served with miso soup and a side salad

Items may be served raw unless otherwise indicated*.

CHIRASHI SUSHI 24.95 Chef's choice assortment of sashimi served on a bed of sushi rice.	CRUNCH COMBO FC 21.95 Crunch, Cali Crunch, and a Spicy Crunch.
JEWELRY BOWL 22.95 Assorted diced sashimi, mixed greens, and gochujang sauce served on a bed of rice.	SPICY COMBO 21.95 Spicy Tuna, Kamikaze, and a 5 Spice roll.
SUSHI DINNER REGULAR 24.95 Chef's choice 8pcs of nigiri and a California roll.	M-K-E COMBO 24.95 Badger Crunch, Packers, and a M-K-E roll.
SUSHI DINNER DELUXE 28.95 Chef's choice 12pcs of nigiri and a California roll.	LOVE BOAT 58.95 Chef's choice 8pcs of sashimi and 6pcs of nigiri, served with a Las Vegas Roll, Dragon Roll, and a California Roll. Comes with 2 miso soups and 2 side salads.
SASHIMI DINNER REGULAR 28.95 Chef's choice 12pcs of sashimi and a California roll.	PARTY BOAT L 94.95 Chef's choice 18pcs of sashimi and 15pcs of nigiri, served with a Salmon Roll and a Tuna Roll. Comes with 4 miso soups and 4 side salads.
SASHIMI DINNER DELUXE 31.95 Chef's choice 16pcs of sashimi and a California roll.	PARTY BOAT XL 144.95 Chef's choice 25pcs of sashimi and 20pcs of nigiri served with a Rainbow roll, Salmon roll, and a Tuna roll. Comes with 4 miso soups and 4 side salads.
WASABI DINNER 28.95 Chef's choice 8pcs of sashimi and 6pcs of nigiri.	

CLASSIC HOUSE ROLLS

Classic maki favorites. Substitute black rice or soy paper for \$2 each.

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CALIFORNIA 5.95 Crabmeat, avocado and cucumber.	EEL AVOCADO OR UN-A Q FC 8.95 Eel and avocado or eel and cucumber.
SPICY TUNA 7.95 Chili oil seasoned tuna tartare and cucumber.	ANGRY BIRD FC (5 PCS) 8.95 Tempura chicken, cucumber, lettuce, and eel sauce.
CALI MASAGO 7.95 Crabmeat, cucumber, avocado and masago.	BBQ BEEF FC (5 PCS) 9.95 Grilled rib eye, lettuce, cucumber, and eel sauce.
SHRIMP TEMPURA (5 PCS) 7.95 Shrimp tempura, cucumber, avocado and spicy mayo.	VEGETABLE TEMPURA V (5 PCS) 5.95 Tempura fried asparagus and sweet potatoes.
SPIDER ROLL (5 PCS) 8.95 Soft shell crab tempura, cucumber, avocado and creamy sauce.	SWEET POTATO V (5 PCS) 5.95 Tempura fried sweet potatoes.
SPICY SALMON 7.95 Salmon, cucumbers, and spicy mayo.	AAC V 6.95 Asparagus, avocado and cucumber.
SPICY SCALLOP 8.95 Scallops, masago, cucumbers, and spicy mayo.	MIXED VEGETABLE V 7.95 Oshinko, cucumber, shitake mushrooms, and avocado.
ATLANTIC 6.95 Salmon and avocado.	HOSOMAKI
BOSTON 7.95 Tuna and avocado.	NEGI HAMACHI 7.95 Yellowtail and scallions.
CHICAGO 7.95 Salmon, tuna, and avocado.	TUNA OR SALMON 5.95
PHILADELPHIA 7.95 Smoked salmon, cream cheese, and avocado.	AVOCADO V, ASPARAGUS V 4.95
	OSHINKO V, CUCUMBER V, OR SHITAKE MUSHROOM V

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SIGNATURE ROLLS

Wasabi's signature sushi rolls. Substitute black rice or soy paper for \$2 each.

Items may be served raw unless otherwise indicated*.

LAS VEGAS 7.95 11.95 Spicy crabmeat and avocado, topped with salmon and creamy sauce.	WASABI 17.95 Wasabi stick, fresh shrimp, asparagus, avocado, and crunch, wrapped in soy paper, topped with eel sauce, wasabi mayo, and green tobiko.
KAMIKAZE 8.95 13.95 Spicy tuna and cucumber, topped with salmon, spicy mayo, and scallions.	PACKERS 8.95 13.95 Smoked salmon and avocado, topped with seared salmon, spicy mayo and creamy sauce.
CATERPILLAR FC 14.95 BBQ eel and cucumber, topped with avocado and eel sauce	TATAKI 8.95 13.95 Spicy crunch and cucumber, topped with tuna seared in tataki sauce
WHITE KISS 9.95 15.95 Crabmeat, avocado, and lettuce, topped with escolar, jalapeno, and sriracha.	MERCY 7.95 11.95 Spicy crunch and jalapeno, topped with spicy tuna.
TSUNAMI 13.95 Spicy salmon and cucumber, topped with salmon and tuna.	DRAGON FC 13.95 Shrimp tempura and cucumber, topped with BBQ eel, avocado, and eel sauce.
TOTORO KANI 8.95 13.95 Snow crab and crabmeat, topped with spicy tuna and creamy sauce.	RED DRAGON 10.95 17.95 Soft shell crab tempura and avocado, topped with jalapeno, spicy tuna, red tobiko, and eel sauce
CARTER FC 15.95 Crabmeat and shrimp tempura, topped with avocado.	BLACK DRAGON 17.95 Avocado and soft shell crab tempura, topped with BBQ eel, eel sauce, and black tobiko.
CRUNCH FC 8.95 13.95 Shrimp tempura, avocado, and cucumber, rolled in tempura crunch powder and drizzled with eel sauce.	YOKOHAMA 17.95 Crabmeat, cream cheese, avocado, and soft shell crab tempura, topped with spicy tuna and atomic sauce.
SESAME FC 14.95 Crabmeat and shrimp tempura, topped with fresh shrimp, served with spring mix, and wow sauce.	NAGOYA 17.95 Spicy tuna, avocado, cream cheese, cucumber, and tai tempura. Topped with crabmeat and spicy crunch, torched.
BADGER CRUNCH FC 7.95 12.95 Shrimp tempura and avocado, topped with spicy crunch and spicy mayo.	SEOUL DRIVE FC 17.95 Korean marinated beef, lettuce, asparagus, and sliced apples, topped with crabmeat, spicy mayo, creamy sauce, and eel sauce. Served torched.
RAINBOW 14.95 Crabmeat, avocado, and cucumber, topped with 5 kinds of seafood.	OSAKA 17.95 Shrimp tempura, asparagus, cream cheese, and masago caviar, topped with crabmeat, tai tempura, spicy mayo, and eel sauce. Served torched.
MARINA 15.95 Crabmeat, lettuce, and 4 kinds of fish, wrapped in soy paper and topped with tobiko, served with ginger dressing.	ATOMIC 17.95 Spicy tuna, cucumber, and avocado, topped with crabmeat, jalapeno, tobiko and atomic sauce.
MILLER (5 PCS) 13.95 Crabmeat, 4 kinds of fish, radish and beets, wrapped in nori and cucumber, served with sunomono sauce.	LOBSTER FC 21.95 Lobster salad, avocado, and cream cheese, topped with crabmeat and atomic sauce.

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FLAMING ROLLS	FRIED ROLLS
OH-MY-GOD FC 15.95 Shrimp tempura, and avocado, topped with fresh shrimp, spicy mayo, creamy sauce, and eel sauce, served flaming.	ROCK N ROLL 15.95 Crabmeat, crab stick, scallions, and masago, tempura fried and topped with creamy sauce.
FLAMING DRAGON 15.95 Spicy tuna and cucumber, topped with tuna seared in tataki sauce, served flaming.	MONSTER FC 15.95 Fried calamari, mozzarella, and avocado, tempura fried, and topped with spicy mayo and eel sauce.
VOLCANO SCALLOP 17.95 Salmon and avocado, topped with scallop, spicy mayo, and crabmeat, and then baked. Served flaming.	GODZILLA 15.95 Salmon, jalapeno, avocado, spicy crab, and cream cheese, tempura fried, then topped with creamy sauce and eel sauce
FIRE CRACKER 17.95 Hamachi, jalapeno, cucumber, avocado and cilantro, topped with spicy crabmeat, salmon, and atomic sauce. Served flaming.	ARIZONA 13.95 BBQ eel, masago, avocado, and cream cheese, tempura fried, then topped with eel sauce.
BAKED ROLLS	MAIKO 13.95 Smoked salmon, crabmeat, cream cheese, cucumber, and masago caviar, topped with tortilla chips and eel sauce, served tempura fried
DYNAMITE FC 13.95 Crabmeat and avocado, topped with spicy scallop and salmon mix, and then baked. Served with eel sauce.	CALI CRUNCH FC 9.95 13.95 Crabmeat, avocado, tempura fried, topped with eel sauce and sweet potato chips.
BAHAMA MAMA 15.95 Spicy tuna and avocado, topped with tilapia and 4 kinds of house sauce and then baked.	MILWAUKEE 17.95 Salmon, tuna, avocado, and cream cheese, panko fried and then topped with spicy tuna, lettuce, eel sauce, spicy mayo, and wasabi mayo.

SOUPS AND SALADS

MISO SOUP 2.95 House made miso soup	SIDE SALAD V 2.95 Spring mix with creamy house ginger dressing
WAKAME SALAD V 6.45 Seaweed salad served on a bed of spring mix and yuzu sauce.	WASABI GREENS V 5.45 Spring mix lettuce, radish, beets, and carrots, served with creamy house ginger dressing Add grilled teriyaki chicken \$4 Add grilled teriyaki salmon \$6
SPICY TUNA SEAWEED SALAD 9.95 Diced tuna and avocado, mixed with seaweed salad, beets, radish, carrots and spicy chili vinaigrette. Served on a bed of spring mix and ponzu sauce.	SUNOMONO SALAD 11.95 Crabstick, steamed shrimp, and octopus, served on a bed of shredded cucumber, radish, beets, and carrots. Drizzled with house made sunomono sauce
CUCUMBER MINT SALAD V 6.95 Thinly sliced cucumber and Japanese mint leaves served on a bed spring mix, with yuzu dressing	

W A S A B I
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KITCHEN APPETIZERS

LETTUCE WRAPS | 12.95

Tender Korean BBQ style meat and fresh veggies, served with green leaf lettuce and gochujang sauce - choice of beef, spicy pork, chicken or tofu.

KOREAN BBQ TACO (3 PCS) | 9.95

Tender Korean BBQ style meat, lettuce, and tomatoes served on a tortilla with a side of gochujang sauce – choice of beef, spicy pork, or chicken.

EDAMAME V | 3.95

Steamed edamame seasoned with salt.

SPICY EDAMAME V | 5.95

Steamed edamame sautéed in spicy chili sauce.

GYOZA | 5.95

Pan fried pork dumplings, served with tempura sauce.

SWEET AND SPICY GYOZA | 7.25

Pan fried dumplings sautéed with sweet and spicy sauce.

SHUMAI | 5.95

Steamed shrimp dumplings, served with tempura sauce.

WASABI SHUMAI | 5.95

Wasabi infused steamed pork dumplings, served with tempura sauce.

IKA-YAKI | 8.95

Grilled squid drizzled with teriyaki sauce and served with house ponzu sauce.

CRAB CAKES | 9.95

Two blue crab cakes served on a bed of greens and house made lobster sauce.

NOODLES & FRIED RICE

Traditional Japanese noodle dishes and house made fried rice

UDON | 9.95

Thick Japanese noodles in a soy broth soup, served with shrimp and vegetable tempura

YAKISOBA | 10.95

Egg noodles and assorted vegetables, sautéed in teriyaki sauce – choice of vegetable, beef, shrimp, chicken, or tofu

FRIED RICE

VEGETABLE 5.95 | CHICKEN 6.95

BEEF 6.95 | SHRIMP 9.95

House made fried rice with your choice of protein

SHRIMP TEMPURA | 7.95

Tempura fried shrimp and vegetables, served with tempura sauce.

CHICKEN TEMPURA | 6.95

Tempura fried chicken and vegetables, served with tempura sauce.

VEGETABLE TEMPURA V | 5.95

Tempura fried vegetables, served with tempura sauce.

FRIED CALAMARI | 7.45

Tempura fried calamari, served with spicy aioli sauce.

MONKEY BRAINS | 7.95

Jumbo mushrooms stuffed with crabmeat, tempura fried and served with eel sauce, spicy aioli, and sweet potato chips.

LOBSTER CIGARS | 11.95

Lobster and crab salad, avocado, and cream cheese, rolled in a spring roll sheet and lightly fried, drizzled with teriyaki sauce and served with a side of sweet chili sauce.

SOFT SHELL CRAB | 10.95

Seasoned soft shell crab, tempura fried and served with house ponzu sauce.

AGEDASHI TOFU V | 7.95

Lightly fried tofu served in a hot ginger soy broth.

ASPARAGUS BEEF | 9.95

Tender steak stuffed with asparagus, served with tempura fried asparagus and teriyaki sauce.

BEEF TATAKI | 12.45

Flash seared steak, served with togarashi ponzu and spring mix.

KITCHEN ENTREES

Large plates from the kitchen. Served with miso soup and a side salad

CHICKEN TERIYAKI | 19.95

Grilled chicken in teriyaki sauce. Served with ½ California roll, vegetable tempura, and steamed rice.

SALMON TERIYAKI | 23.95

Grilled salmon in teriyaki sauce. Served with ½ California roll, vegetable tempura, and steamed rice.

SHRIMP TERIYAKI | 23.95

Grilled jumbo shrimp in teriyaki sauce, topped with mango pico de gallo. Served with ½ California roll, vegetable tempura, and steamed rice.

TOFU TERIYAKI | 19.95

Grilled tofu in teriyaki sauce. Served with ½ California roll, vegetable tempura, and steamed rice.

SPICY PORK | 15.95

Tender pork belly, marinated in chili spices. Served with sautéed vegetables and steamed rice.

CHICKEN KATSU | 16.95

Panko battered deep fried chicken breast topped with mango salsa and katsu sauce. Served with steamed rice.

SWEET N SOUR CHICKEN BOWL | 14.95

Tempura chicken mixed in sweet n sour sauce and seasonal vegetables. Served on steamed rice.

BEEF BIBIMBOP | 15.95

Beef bulgogi, assorted vegetables, pan-fried egg and gochujang sauce on top of sesame rice, and served in a heated stone bowl. Substitute Chicken or Tofu.

BULGOGI | 16.95

Tender rib eye marinated in Asian pear soy sauce, served with sautéed vegetables and steamed rice

KALBI | 21.95

Korean style short ribs served with sautéed vegetables and steamed white rice

BRAISED SHORT RIB | 22.95

Short ribs served with sweet potato and sautéed vegetables

NY STRIP STEAK | 21.95

NY strip steak served with truffle demi sauce, sautéed vegetables and steamed rice.

SPICY GARLIC PRAWNS | 22.95

Jumbo shrimp cooked in garlic butter, served with pico de gallo, sautéed vegetables, and steamed rice

SHRIMP N SCALLOP BATA YAKI | 23.95

Jumbo tiger prawns and U10 scallops sautéed in spicy chili oil sauce, topped with mango pico de gallo.

KIDS OBENTO BOX

Served with gyoza and steamed rice. Available for children 10 and under.

CHICKEN YAKISOBA | 7.95

Thin Japanese noodles, stir fried with chicken.

SWEET AND SOUR CHICKEN | 7.95

Tempura chicken nuggets served with a side of sweet and sour sauce.

TEMPURA | 7.95

Chicken and vegetable tempura.

KIDS' MAKI | 7.95

Choice of Avocado roll, Cucumber roll, or a California roll.

DESSERTS

GREEN TEA ICE CREAM | 3.95

Green tea ice cream, served with whipped cream

MOCHI ICE CREAM | 5.95

Japanese style ice cream wrapped in sticky rice dough – choice of mango, strawberry, red bean, or coffee. Served with whipped cream

CHOCOLATE SOUFLÉ | 6.95

Decadent chocolate cake served with green tea ice cream

TEMPURA SHORT CAKE | 6.95

Vanilla ice cream wrapped with pound cake tempura battered and deep fried, served with whipped cream

DRINKS TO GO

GREEN TEA | 3

SMART WATER | 3

BOTTLED SODA | 2.5

Coke, Diet Coke, Sprite, Lemonade

SPRECHER SODA | 3.5

Root Beer, Cream Soda

JAPANESE RAMUNE SODA | 3.5

Strawberry, Melon, Original

LUNCH SPECIALS

Available Monday to Friday 11AM-2PM only

OBENTO LUNCH BOX

Served with gyoza, salad, ½ California roll and fried rice (No Substitutions)

CHICKEN TERIYAKI	9.95 BEEF BULGOGI	10.95
TOFU TERIYAKI	9.95 SPICY KURO BUTA (PORK)	9.95
SALMON TERIYAKI	12.95 CHICKEN KATSU	12.95

LUNCH PLATES

Served with soup or salad

SWEET N SOUR CHICKEN BOWL 9.95

Tempura chicken mixed in sweet n sour sauce and seasonal vegetables. Served on a bed of steamed rice.

AHI TUNA RICE BOWL 11.95

Ahi tuna tartare, avocado and masago caviar, served on a bed of sushi rice. Topped with eel sauce, spicy mayo and wasabi mayo.

BEEF BIBIMBOP 11.95

Beef bulgogi, vegetables, pan-fried egg and gochujang sauce on top of sesame rice, served in a stone bowl.

LUNCH COMBOS

Served with soup or salad

TEMPURA LUNCH COMBO 9.95

Shrimp and vegetable tempura with a California roll

SPICY COMBO 15.95

Spicy tuna roll, Spicy California roll, a Kamikaze roll

CRUNCH COMBO 19.95

Crunch roll, Cali Crunch roll, and a Spicy Crunch roll

SUSHI LUNCH COMBO 18.95

Chef's choice 8pcs of nigiri and a California roll.

SASHIMI LUNCH COMBO 22.95

Chef's choice 12pcs of sashimi and a California roll.

WASABI LUNCH COMBO 22.95

Chef's choice 8pcs of sashimi and 6pcs of nigiri.

ROLL SPECIALS

Served with soup or salad

PICK 2: PICK 2 CLASSIC ROLLS FOR \$10

PICK 3: PICK 3 CLASSIC ROLLS FOR \$13

DOUBLE DEALER 1: PICK 1 SIGNATURE AND 1 CLASSIC ROLLS FOR \$15.95

DOUBLE DEALER 2: PICK 1 SIGNATURE AND 2 CLASSIC ROLLS FOR \$19.95

CLASSIC ROLLS

California
Shrimp Tempura
Kappa
Philadelphia
Salmon
Avocado
Tekka

Vegetable Tempura
Negi Hamachi
Spicy Tuna
Asparagus
Spicy Salmon
Sweet Potato
Boston

Badger Crunch
Arizona
Tsunami
Crunch
Tataki

SIGNATURE ROLLS

Mercy
Cali Crunch
Las Vegas
Kamikaze
Packers

WASABI SUSHI

95 North Moorland Rd ♦ Brookfield, Wisconsin 53005

Tel (262) 780-0011 ♦ Fax (262) 780-0014

www.wasabisushilounge.com

Dining Room Hours

Monday-Thursday 11:00 AM - 9:00 PM

Friday-Saturday 11:00 PM - 10:00 PM

Sunday 3:00 PM - 9:00 PM

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