

SPECIAL TAPAS

KAKI UNI (2pcs) japan kusshi oyster w. hokkaido AA grade uni	20	HAMACHI CARPACCIO (6pcs) sliced hamachi w. avocado, red onion, yuzu tobiko, sesame, scallion, truffle ponzu sauce	18
OYSTER (4pcs) japan kusshi oyster w. tobiko, scallion, ponzu sauce	12	ALBACORE TATAKI (6pcs) sliced sear albacore w. tobiko, sesame, daikon sprouts, ponzu sauce	14
UNI HOTATE (2pcs) hokkaido scallop w. hokkaido AA grade uni, chopped shiso, umami sauce	20	LAMB CHOP (2pcs) grilled seasoned lamb chops	16
UNI IKURA SPOON (2pcs) hokkaido AA grade uni w. soy sauce marinated salmon roe	26	BEEF ASPARAGUS cooked sliced beef wrapped asparagus w. chef's sauce	15
NORI TACO (2pcs) sear albacore w. salsa on seaweed shell	12	UNA TAMA (8pcs) egg omelette wrapped unagi eel w. unagi sauce	16
SALMON TATAKI (6pcs) torch scottish salmon, cherry tomato, togarashi pepper, sesame, daikon sprouts, spicy ponzu sauce	18	CRUNCHY SALMON deep fried salmon w. portobello mushroom, spicy mayo + unagi sauce	12
OCEAN ROE (6pcs) torch ocean trout w. ikura, daikon sprouts, ponzu sauce	18	STUFFED MUSHROOM (2pcs) baked fresh shiitake mushroom w. snow crab meat, tobiko, scallion, spicy mayo	12

TRADITIONAL JAPANESE TAPAS

ANKIMO steamed monkfish liver w. ponzu sauce	14
EDAMAME steamed soybeans, lightly salted	6
AGEDASHI TOFU deep fried coated tofu w. tempura sauce, topped w. bonito flakes	8
GYOZA pan fried 5pcs pork pot stickers OR 5pcs veggie pot stickers	8
CHAWANMUSHI (20 min) steamed egg custard w. kombu dashi, mushroom, scallop, shrimp	15
MISO COD (20 min) baked miso marinated cod	16
KAMA (20 min) charbroiled collar	
HAMACHI (yellowtail) / SAKE (salmon)	22 / 18
IKA SUGATAYAKI one whole grilled squid w. chef's sauce	20
IKA GESO KARAAGE deep fried squid tentacles	12
CHICKEN KARAAGE deep fried chicken bites	12
EBI TEMPURA (4pcs) shrimp tempura	12
MIXED TEMPURA 2PCS shrimp + 6PCS seasonal vegetable tempura	15
VEGGIE TEMPURA (8pcs) seasonal vegetable tempura	12
SOFT SHELL CRAB one whole deep fried crab	14

WAKI'S TASTING (special fish from Japan)

6PCS TASTING (NIGIRI OR SASHIMI) 6 kinds chef's choice special fish	36
10PCS TASTING (NIGIRI OR SASHIMI) 10 kinds chef's choice special fish	58
CLASSIC SASHIMI	8PCS 34
included scottish salmon, hamachi, blue fin tuna, albacore	16PCS 64
	24PCS 84

DONBURI (served w. miso soup only)

KAISEN DON chef's choice special sashimi w. hokkaido uni, ikura over sushi rice	60
CHIRASHI DON assorted fish over sushi rice	30
SALMON IKURA DON scottish salmon + salmon roe over sushi rice	25
UNAGI DON charbroiled eel over rice	20

DAILY SPECIAL (from Toyosu Fish Market-Tokyo, Japan)

NIGIRI OR SASHIMI (2pcs/order)

O-TORO supreme fattiest blue fin tuna belly	18
ZUKE CHU TORO marinated medium fatty blue fin tuna belly	16
KINMEDAI golden eye snapper	Nigiri Only 14
BAFUN UNI (hokkaido AA grade) sea urchin	26
HON MAGURO (akami) blue fin tuna	12
BURI TORO yellowtail belly 12	KURODAI black seabream Nigiri Only 11
KANPACHI amberjack 10	HIRAME halibut 10
SHIMA AJI striped jack 12	KAMASU barracuda Nigiri Only 12
AJI horse mackerel Nigiri Only 12	AMAEBI sweet shrimp 14 (request for fried head +2)
UMIMASU ocean trout 11	FRESH CHOPPED WASABI 5
MADAI (Japan Tai) sea bream 10	

NIGIRI (2pcs/order) OR SASHIMI (4pcs/order)

SHIRO MAGURO albacore	9 / 16
HAMACHI yellowtail	9 / 16
SAKE scottish salmon	9 / 16
SAKE TORO scottish salmon belly	10 / 18
HOTATE hokkaido scallop	10 / 18
IKURA soy sauce marinated salmon roe	10 / 18
TOBIKO flying fish roe	5 / 10
UNAGI grilled eel	10 / 18
TAMAGO homemade sweet egg omelette	7 / 12
INARI tofu pouch	Nigiri Only 6

SPECIAL ROLLS

GOLDEN CRAB one whole deep fried soft shell crab inside, topped w. salmon, avocado, tobiko, sesame, tempura flakes, spicy mayo, unagi sauce	20
FISH LOVER albacore + avocado inside, topped w. salmon, hamachi, tobiko, spicy mayo	16
LION KING (15 min) snow crab meat + avocado inside, topped w. baked salmon, tobiko, sesame, scallion, spicy mayo, unagi sauce	18
RED DRAGON shrimp tempura inside, topped w. spicy tuna, avocado, unagi sauce	16
BROTHERHOOD spicy tuna + organic cucumber inside, topped w. sear albacore, sesame, ponzu sauce	17
RAINBOW snow crab meat + avocado inside, topped w. 4 kinds of fish	18
DRAGON shrimp tempura inside, topped w. grilled unagi, avocado, tobiko, sesame, unagi sauce	18
NARUTO (No Rice) organic cucumber wrapped spicy tuna + salmon + avocado, topped w. tobiko, sesame, daikon sprouts, ponzu sauce	16

MAKI / TEMAKI (cut roll OR hand roll)

SPICY HAMACHI jalapeno w. hamachi	9
SPICY TUNA	9
HON MAGURO blue fin tuna	12
NEGI TORO blue fin tuna belly w. scallion	12
TUNA AVOCADO	10
ALASKA scottish salmon w. avocado	12
CALIFORNIA real crab meat w. avocado	12
AVOCADO	10
KAPPA organic cucumber	10
CUCUMBER AVOCADO	12
ROCK N ROLL grilled unagi eel w. avocado, unagi sauce	12
TEMPURA fried shrimp w. assorted veggies	13
SPIDER fried soft shell crab w. assorted veggies	15
SALMON SKIN	8

SOUP / SALAD

MISO SOUP mushroom, tofu, wakame, scallion	6
PLAIN UDON SOUP noodles w. broth only	12
+ VEGGIE TEMPURA seasonal vegetable tempura	+10
+ SEAFOOD assorted seafood w. seasonal veggies	+10
+ BEEF beef w. seasonal veggies	+10
+ CHICKEN chicken thighs w. seasonal veggies	+8
WAKAME japanese seaweed salad	6
SMALL GREEN SALAD spring mix w. homemade salad sauce	4
SEAFOOD SUNOMONO mixed seafood w. marinated sliced cucumber	10
SUNOMONO special vinegar marinated sliced cucumber	5
HOUSE SALAD fresh seasonal veggies mixed w. carrot, green pepper, organic cucumber, avocado, + homemade salad sauce on side	12

DINNER SETS (served w. miso soup, salad, rice)

BEEF TERIYAKI	25
SALMON TERIYAKI	23
CHICKEN TERIYAKI charbroiled chicken thighs	20
TONKATSU breaded deep fried pork cutlet	20
CHICKEN KATSU breaded deep fried chicken thighs	20
SABA SHIOYAKI lightly salted charbroiled mackerel	19

DESSERTS

TAIYAKI (10 min) baked red bean sea bream shaped cake	8
HOMEMADE GREEN TEA ICE CREAM CHEESECAKE	12
GREEN TEA ICE CREAM	8
MOCHI ICE CREAM (2pcs) ask for flavors available	6



WAKI
Japanese cuisine