

APPETIZERS

Edamame	\$3.95
Gyoza (6 pc.)	\$3.95
Yakitori	\$4.25
Robata Yaki	\$5.00
Shishamo (5 pc.)	\$6.00
Hamachi Kama	\$7.50
Fried Squid Ring & Legs	\$5.50
Spicy Seafood Salad	\$7.00
Tempura	\$5.00
Shrimp Tempura (4 pc.)	\$5.50
Veggie Tempura	\$4.75
Shumai (4 pc.)	\$4.00
Age-Dashi Tofu	\$4.25
Chicken Kara Age	\$5.50
Seaweed Salad	\$4.25
Sunomono	\$5.75
Squid Salad	\$4.75
Baby Octopus	\$5.50
Oshinko	\$4.25
Green Mussels (4 pc.)	\$6.00
Chicken Teriyaki	\$5.25
Shrimp Teriyaki	\$7.25
Beef Teriyaki	\$7.25
Soft Shell Crab	\$7.25
Assorted Sashimi (6pc)	\$8.00
Okonomi Yaki	\$7.50
Hamachi New Style Sashimi (5pc)	\$9.00
Maguro New Style Sashimi (5pc)	\$9.00
Tuna Carpaccio	\$9.00
Tako Yaki	\$5.00



BEVERAGES

Soft Drinks	\$2
Pepsi	
Diet Pepsi	
Mountain Dew	
Dr. Pepper	
Lemonade	
Iced Tea	
Hot Tea	
Coffee	
Green Iced Tea	\$3
Plum Iced Tea	\$3
Bottled Water	\$3

Featured Spirits

Vodka	Pearl Pomegranate
Ketel One	Grey Goose
Effen Black Cherry	Absolut
Stoli	Ciroc
Three Olives Citrus	Smirnoff

Gin	Tanqueray
Beefeater	
Hendricks	

Scotch	Dewars
Chivas Regal	

Bourbon/Whiskey	Jim Beam
Jack Daniel's	
Crown Royal	

Rum	Bacardi Light
Malibu	Myers Dark
Captain Morgan	
Tommy Bahama	

Tequila	Cuervo Gold
Patron Silver	

Cordials/Specialties	Grand Marnier
Kahlua	Midori
Chambord	Frangelico
Tuaca	Jagermeister
Cointreau	

DESSERT

Mochi Ice Cream	\$3.00
Green Tea Ice Cream	\$2.50
Red Bean Ice Cream	\$2.50
Fried Ice Cream	\$4.50
Green Tea Fried Ice Cream	\$5.00

LUNCH SPECIALS

Bento Special

4 pc. California Roll, Stir Fried Vegetable & Steamed Rice, *Substitute Fried Rice \$2*



Bento A
Teriyaki Chicken
\$8.00



Bento B
Teriyaki Beef
\$9.00



Bento C
Teriyaki Shrimp
\$9.00

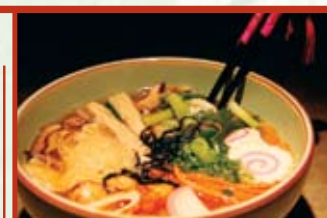


Bento D
Ton Katsu
\$10.00



Spicy Chicken with Fried Rice
\$8.50

Noodle Special



Udon
Thick Noodle in Hot Broth
\$8.00



Soba
Cold Buckwheat Noodle
\$8.00



Yaki Soba
Stir Fried Egg Noodle
with Vegetable
\$8.00

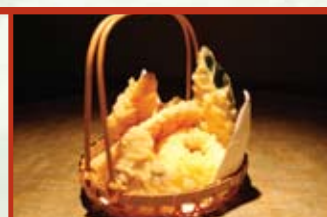
Tempura Special



Shrimp Tempura 6 pcs.
\$9.00



Shrimp & Veggie
\$8.00



Vegetable Tempura
\$7.50

Sushi & Maki Special* Chef's Choice



Sushi A
4 pcs. Sushi & Cucumber Roll
\$9.00



Sushi B
6 pcs. Sushi & California Roll
\$11.00



Maki A
California, Cucumber & Crunch Roll
\$9.00



Maki B
Shrimp Tempura, Tuna
& Crunch Roll
\$10.00

Sashimi Special* Served with Steamed Rice



Tuna Sashimi
3 pcs. Red, 3 pcs. Seared,
2 pcs. White
\$12



Combination
2 pcs. each, Tuna, Salmon,
Whitefish & Yellow Tail
\$12

Substitutions subject to additional charge
(Parties of six or more will be charged 18% gratuity)

*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.

BEER AND WINE

Whites

	Glass	Bottle
Placido Pinot Grigio Refreshing and well balanced with a floral and fruity bouquet complimented with a spicy pear and hints of apricot and lime on the palate with a crisp finish.	\$6	\$20
Montevina White Zinfandel, California Fresh aroma of strawberries and watermelon. Delicately truity with strawberry and pink grapefruit flavors that turn dry and crisp on the finish.	\$5	\$18
Renwood Viognier, Sierra Foot Hills Aroma of citrus, melon, pear and apricot balanced with a creamy texture of rice pears, lemon citrus, peaches and apricots with a spicy finish that lingers, displaying layers of honeysuckle and a hint of vanilla.	\$8	\$24
Manta Sauvignon Blanc, Chile Bright, vibrant wine with no oak — just crisp, tropical flavors.	\$7	\$28
Kendall Jackson Chardonnay, CA Tropical flavors such as mango and pineapple with aromas of peach, apple and pear.	\$8	\$32
Penfolds Chardonnay, Australia Sweet pineapple and melon flavors with hints of spicy roasted nuts and a soft, creamy finish.	\$6	\$20
Benzinger Chardonnay, Carneros A fragrant nose of tropical fruit and toastiness nicely balanced with supple peach and pear and a crisp, creamy, lingering finish.	\$8	\$24
Frei Brothers Reserve Chardonnay, Russian River Medium-bodied, expressing bright aromas of pear, peach and citrus followed by lush, ripe fruit layered with hints of vanilla and spice.		\$36
Oroya Sushi Wine 3 Spanish whites designed specifically for sushi	\$6	\$24

Reds

Penfolds Merlot, Australia Bright red cherry and oak on the nose followed by ripe cherries, plum, strawberries and cream on the palate with a soft finish and ripe tannins.	\$6	\$20
Gala Rouge Pinot Noir Fruit-rich wine with berries and woody elements in the nose. Soft tannins make this a silky offering with a decent lingering finish.	\$7	\$23
Trincher Family Selection Merlot, Monterey Luscious and smooth with a bouquet of dark fruit, delivering ripe cherry and plum with hints of chocolate and cedar on a soft, silky finish.	\$9	\$29
St. Francis Merlot, Sonoma A varietal classic displaying strong black fruit, spicy herb and vanilla overtones which give way to full fruit on the palate, nuanced with chocolate. It's round, generous tannins give it a big finish.		\$42
Penfolds Cabernet Sauvignon, SE Australia Opulent and full, with sweet wild raspberry freshness and an underpinning chocolatey richness	\$7	\$28
Sterling Vintners Collection Cabernet Sauvignon, Central Coast Aromas of ripe blackberry, pepper and toast are followed by subtle notes of light chocolate mint and vanilla. The palate offers concentrated black fruits, toffee and dark chocolate with nice tannins and a silky finish.	\$9	\$29
Louis Martini Cabernet Sauvignon, Napa Valley Ripe, luscious dark cherry with bright plum and hints of vanilla oak and chocolate, followed by hints of spice and a smooth, lingering finish.		\$38

Sparkling

Mumm Brut Prestige, Napa Valley Medium-bodied, boasting a beautiful rose petal aroma with touches of vanilla and melon, firm acid and crisp structure. Further layers reveal crisp yet creamy qualities that are rich and lingering.	\$10	\$36
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Bottled Beer

Sapporo 12 oz	\$3.95	Ichiban 12oz	\$4.00	Michelob Ultra	\$3.75
Sapporo 22oz	\$6.25	Ichiban 22oz	\$6.50	Miller Lite	\$3.50
Sapporo Reserve 22oz	\$6.50	Ichiban Light 12oz	\$4.00	Budweiser	\$3.50
Asahi 12oz	\$3.95	Heineken	\$4.00	Bud Light	\$3.50
Asahi 22oz	\$6.50	Michelob Light	\$3.75	Bud Select	\$3.50
				Schlafly Pale Ale	\$3.75

SAKE

Hot Sake

Small	\$4	(Sho Chiku) Large	\$7
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Cold Sake

Wooden Box	\$5	Horin 300ml	\$30
Ginjo 300ml	\$18	<i>Mild, clean flavor and fruity aroma</i>	
<i>Smooth, fragrant and complex</i>		Harushika 1.8L	\$10 \$80
Nama Sake 180ml	\$9	<i>Extra dry with sharp citrus flavors</i>	
<i>Fresh with a lively touch</i>		Watatake Onikoroshi 1.8 L	\$11 \$87
Cap Sake 180ml	\$9	<i>Deep taste and slightly sweet</i>	
<i>Traditionally mellow in flavor</i>		Otokoyama 720ml	\$11 \$45
Sake Draft 180ml	\$9	<i>Very dry, hint of nose</i>	
<i>Smooth flavors, fresh hint of banana</i>		Ichinokura 720ml	\$11 \$43
Nigori Sake 300ml	\$15	<i>Light, smooth with a mineral touch</i>	
<i>Unfiltered, fruity aroma and mild flavor</i>		Suishin 720ml	\$10 \$36
Haiku Sake 375ml	\$20	<i>Rich, fresh acidity, soft and light</i>	
<i>Slightly dry flavors with light apple aromas</i>		Asian Pear Sake 200ml	\$13
Zipang	\$17	Raspberry Sake 750ml	\$10 \$30
<i>Sparkling sake</i>			

Plum Wine

Akadama	\$6	\$24
Kinsen	\$6	\$24
Fuki	\$7	\$27

COCKTAIL SELECTIONS

Specialty Martinis

Ultimate Cosmopolitan	\$9
<i>Three Olives Citrus, Cointreau, splash of cranberry juice, fresh lime</i>	
Pomegranate Martini	\$8
<i>Pearl Pomegranate Vodka with a splash of cranberry juice</i>	
Nuts & Berries	\$8
<i>Stoli Vanil, Frangelico and Chambord Black Raspberry Liqueur</i>	
Cherry Garcia	\$9
<i>Effen Black Cherry Vodka, Kahlua and St. Brendan's Irish Cream</i>	
Mango Crush	\$8
<i>Finlandia Mango Vodka, St. Germain, Hiram Walker Triple Sec and Sweet & Sour</i>	

Cocktails

Kahlua Mudslide	\$6
<i>Stoli Vanil Vodka, Kahlua and cream served on the rocks</i>	
Millionaire Mojito	\$8
<i>Tommy Bahama White Sand Rum muddled with fresh limes, mint and sugar, topped with soda water</i>	
Macintosh Apple	\$6
<i>Tuaca, Hiram Walker Sour Apple Schnapps and cranberry juice</i>	
Silver Coin Margarita	\$8
<i>Herradura Tequila, Cointreau and fresh squeezed lime juice</i>	
Malibu Punch	\$6
<i>Malibu Coconut Rum, cranberry and pineapple on the rocks</i>	
Tokyo Rose	\$9
<i>Grey Goose Vodka, Gekkeikan Sake and Midori</i>	
Hendrick's Orange Bowl	\$8
<i>Hendrick's Gin, triple sec, lemonade and orange juice</i>	
Red Royal	\$6
<i>Surprisingly refreshing combination of Crown Royal and cranberry juice</i>	



LUNCH MENU

1228 Washington Avenue • St. Louis, MO 63103
314.421.3500

16 South Central Avenue • Clayton, MO 63105
314.721.9970

433 South Teller Street • Lakewood, CO 80226
888.WASABI.1

100 South Buchanan Street • Edwardsville, IL 62025
618.655.9880

St. Louis Hours of Operation

Lunch • Monday–Friday 11:00am–2:00pm
Dinner • Monday–Thursday 5:00pm–9:30pm
Friday–Saturday • 5:00pm–10:30pm

