

APPETIZERS

Edamame	\$4.00	Chicken Kara Age	\$5.50
Gyoza (6 pc.)	\$4.25	Seaweed Salad	\$4.50
Yakitori	\$4.50	Sunomono	\$6.50
Robata Yaki	\$5.00	Squid Salad	\$4.95
Shishamo (5 pc.)	\$6.50	Baby octopus	\$6.00
Hamachi Kama	\$7.50	Oshinko	\$4.25
Fried Squid Legs	\$5.95	Green Mussels (4 pc.)	\$6.00
Spicy Seafood Salad	\$7.00	Chicken Teriyaki	\$5.25
Tempura	\$5.00	Shrimp Teriyaki	\$7.25
Shrimp Tempura (4 pc.)	\$5.50	Beef Teriyaki	\$7.25
Veggie Tempura	\$4.75	Soft Shell Crab	\$7.25
Okonomi Yaki	\$7.50	Hamachi New Style Sashimi	\$9.00
Assorted Sashimi (6 pc.)	\$8.00	Maguro New Style Sashimi	\$9.00
Shumai (6 pc.)	\$4.00	Tuna Carpaccio	\$10.00
Age-Dashi Tofu	\$4.25		

BEVERAGES

Soft Drinks	\$2
Coke	
Diet Coke	
Sprite	
Mr. Pibb	
Lemonade	
Fruit Punch	
Iced Tea	
Green Iced Tea	\$3
Plum Iced Tea	\$3
Voss Water	\$4

SPECIAL TEA SELECTIONS

Japanese Sencha	\$4.75
<i>our sencha fukuju is a real green autumnal tea. A dark green whole leaf, golden green colored liquor and pleasantly sharp texture are the main characteristics of this tea.</i>	
Green Caramel	\$4.25
<i>green teas blended with rooibos, cocoa beans, caramel pieces, and marigold blossoms.</i>	
Melon berry sencha	\$4.25
<i>Green tea, lavishly decorated with both a sweet and tangy touch. Green tea infused with honey melon cubes, raspberries and sunflower blossom</i>	
Genmai cha	\$2.95
<i>known as brown rice green tea, Japanese green Bancha enriched with peeled brown rice. Golden-greenish liquor and a sweet nutty & toasty flavor (House green tea)</i>	
Decaf green papaya pineapple	\$3.75
<i>Tropical fruit and green tea without the caffeine. With a hint of coconut flavor, tastes like a pina colada</i>	
Green Coconut	\$4.25
<i>Finest green tea blended with bold flakes of coconut</i>	
Orange Creamside Rooibos	\$4.25
<i>a deliciously creamy caramel note with sweet orange, joyfully tunes in with Rooibos</i>	
Honey Spice Rooibos	\$4.25
<i>Rooibos tea blended with exotic spices such as cinnamon, aniseed, lemon peel and clove. Naturally caffeine free</i>	
Coconut Rooibos	\$4.25
<i>Naturally caffeine free and sweet, rooibos is married with tropics in coconut and tempered with cacao nibs. A robust treat</i>	

DESSERT

Mochi Ice Cream (2 pc.)	\$3.00
Green Tea Ice Cream	\$2.50
Red Bean Ice Cream	\$2.50
Fried Ice Cream (vanilla)	\$4.50
Green Tea Fried Ice Cream	\$5.00

DINNER ENTRÉE

Wasabi Bento Combo

Includes 3 pieces Sushi, 3 pieces California Roll, Tempura & Fried Rice

Wasabi Bento A* Teriyaki Chicken	\$18
Wasabi Bento B* Teriyaki Beef	\$20
Wasabi Bento C* Teriyaki Shrimp	\$20



Wasabi Bento A



Wasabi Bento C

Noodle Special

Nabe Udon Thick noodle with seafood & vegetable in hot broth	\$16
Tempura Udon Two shrimp and two veggies	\$14
Traditional Japanese noodle soup with tempura	\$14
Soba Cold Buckwheat noodle & tempura	\$13
Yaki Soba Stir fried egg noodle with vegetable & chicken breast or vegetable tempura	\$15



Yaki Soba



Tempura Udon



Soba

Tempura Combo (Deep Fried with Batter)

Combo A Shrimp & vegetables	\$16
Combo B Vegetables	\$14
Combo C Shrimp & soft shell crab	\$18



Combo A

Sushi Moriawase (Combo) *Chef's Choice*

Sushi Moriawase A* 7 pcs. assorted sushi & spicy tuna roll	\$20
Sushi Moriawase B* 10 pcs. assorted sushi & california roll	\$24



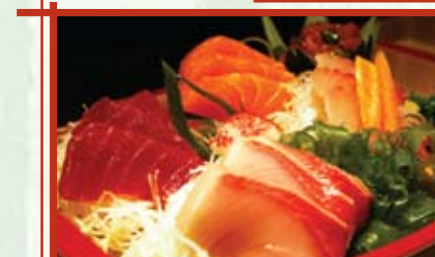
Maki Moriawase (Roll Combo)

Maki Moriawase A California, Washington & Shrimp Tempura Rolls	\$20
Maki Moriawase B* California, Spicy Tuna & Crazy Rolls	\$20



Sashimi Moriawase* (Sliced Fish Combo) *Chef's Choice*

Sashimi Small* 12 pcs. assorted raw fish	\$18
Sashimi Medium* 20 pcs. assorted raw fish	\$27
Sashimi Large* 32 pcs. assorted raw fish	\$43
Sashimi Supreme* Chef's special	\$99



Sashimi Small

Wasabi Combo (Sushi, Maki & Sashimi) *Chef's Choice*

Wasabi Ichi* Dinner for one	\$25
Wasabi Ni* Dinner for two people	\$49
Wasabi San* Dinner for three people	\$73



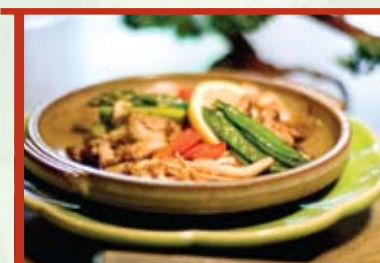
Wasabi Ichi

WASABI SPECIAL DISHES

Spicy Chicken <i>Chicken breast meat with fried rice</i>	\$15
Sukiyaki <i>Sliced beef & vegetables in hot sweet broth</i>	\$21
Ton Katsu <i>Deep-fried breaded pork loin with fruit & vegetable sauce</i>	\$17
Unagi Don <i>Smoked eel on bed of rice</i>	\$19
Tekka Don* <i>3 kinds of sliced tuna on a bed of rice — 4 pcs. Red Tuna, 3 pcs. White Tuna, 3 pcs. Tataki Tuna</i>	\$18
Chirashi Sushi* <i>Assorted raw fish on a bed of rice</i>	\$24
Grilled Salmon* <i>Special house sauce with stir fried vegetables</i>	\$17
Mushroom Toban Yaki <i>Japanese mushrooms on hot Toban style skillet</i>	\$20
Gindara Toban Yaki <i>Miso Marinated Black Cod with mushrooms</i>	\$25
Teriyaki New York <i>6oz. Black Angus New York Strip with Spicy Teriyaki Sauce</i>	\$21
Tataki Tuna Salad <i>Seared yellowfin tuna with sweet onion dressing</i>	\$15
Poke Tuna Salad <i>Tuna with Maui onions dressed with garlic-chili & sesame oil</i>	\$15

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.



DINNER MENU

Wasabi One
1228 Washington Ave. • St. Louis, MO 63103
314.421.3500

Wasabi Two
16 S. Central Ave. • Clayton, MO 63105
314.721.9970

Wasabi Three
433 South Teller St. • Lakewood, CO 80226
303.935.8888

Wasabi Four
100 S. Buchanan St. • Edwardsville, IL 62025
618.655.9880

Wasabi Five
9983 Manchester Rd. • St. Louis, MO 63122
314.966.7786

See our full bar & wine list.
Ask about our weekly specials.

www.wasabistl.com