

## APPETIZERS

Edamame	\$3.95	Age-Dashi Tofu	\$4.25
Gyoza	\$3.95	Chicken Kara Age	\$5.50
Yakitori	\$4.25	Seaweed Salad	\$4.25
Robata Yaki	\$5.00	Sunomono	\$5.75
Shishamo (5 pc.)	\$6.50	Squid Salad	\$4.75
Hamachi Kama	\$7.50	Baby octopus	\$5.50
Fried Squid Ring & Legs	\$5.50	Oshinko	\$4.25
Spicy Seafood Salad	\$7.00	Green Mussels (4 pc.)	\$6.00
Tempura	\$5.00	Chicken Teriyaki	\$5.25
Shrimp Tempura (4 pc.)	\$5.50	Shrimp Teriyaki	\$7.25
Veggie Tempura	\$4.75	Beef Teriyaki	\$7.25
Okonomi Yaki	\$7.50	Soft Shell Crab	\$7.25
Assorted Sashimi (6pc)	\$8.00	Hamachi New Style Sashimi	\$9.00
Shumai (4 pc.)	\$4.00	Maguro New Style Sashimi	\$9.00
Tako Yaki	\$5.00	Tuna Carpaccio	\$9.00

## BEVERAGES

<b>Soft Drinks</b>	<b>\$2</b>	<b>Featured Spirits</b>	
Pepsi		<b>Vodka</b>	
Diet Pepsi		Ketel One	Grey Goose
Mountain Dew		Effen Black Cherry	Absolut
Dr. Pepper		Stoli	Ciroc
Lemonade		Three Olives Citrus	Smirnoff
Iced Tea		<b>Gin</b>	
Hot Tea		Beefeater	Tanqueray
Coffee		Hendricks	
<b>Green Iced Tea</b>	<b>\$3</b>	<b>Scotch</b>	
<b>Plum Iced Tea</b>	<b>\$3</b>	Chivas Regal	Dewars
<b>Bottled Water</b>	<b>\$3</b>	<b>Bourbon/Whiskey</b>	
		Jack Daniel's	Jim Beam
		Crown Royal	
		<b>Rum</b>	
		Malibu	Bacardi Light
		Captain Morgan	Myers Dark
		Tommy Bahama	
		<b>Tequila</b>	
		Patron Silver	Cuervo Gold
		<b>Cordials/Specialties</b>	
		Kahlua	Grand Marnier
		Chambord	Midori
		Tuaca	Frangelico
		Cointreau	Jagermeister

## DESSERT

Mochi Ice Cream (2 pc.)	\$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

## DINNER ENTRÉE

### Wasabi Bento Combo

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

Wasabi Bento A\* Teriyaki Chicken **\$17**

Wasabi Bento B\* Teriyaki Beef **\$19**

Wasabi Bento C\* Teriyaki Shrimp **\$19**



Wasabi Bento A



Wasabi Bento C

### Noodle Special

Nabe Udon Thick noodle with seafood & vegetable in hot broth **\$16**

Tempura Udon Thick noodle in hot broth with tempura **\$14**

Soba Cold Buckwheat noodle & tempura **\$13**

Yaki Soba Stir fried egg noodle with vegetable & chicken breast or vegetable tempura **\$13**



### 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 & tuna roll **\$19**

Sushi Moriawase B\* 10 pcs. assorted sushi & california roll **\$22**



Sushi Moriawase A



Sushi Moriawase B

### Maki Moriawase (Roll Combo)

Maki Moriawase A California, Washington & Shrimp Tempura Rolls **\$20**

Maki Moriawase B\* California, Spicy Tuna & Crazy Rolls **\$20**



Maki Moriawase A



Maki Moriawase B

### 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 **\$40**



Sashimi Small

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

Wasabi Ichi\* Dinner for one **\$24**

Wasabi Ni\* Dinner for two people **\$49**

Wasabi San\* Dinner for three people **\$71**



Wasabi Ichi

### Wasabi Special Dishes

Spicy Chicken Chicken breast meat with fried rice **\$15**

Sukiyaki Sliced beef & vegetables in hot sweet broth **\$21**

Ton Katsu Deep-fried breaded pork loin with fruit & vegetable sauce **\$17**

Unagi Don Smoked eel on bed of rice **\$19**

Tekka Don\* 3 kinds of sliced tuna on a bed of rice **\$16**

Chirashi Sushi\* Assorted raw fish on a bed of rice **\$22**

Grilled Salmon\* Special house sauce with stir fried vegetables **\$17**

Mushroom Toban Yaki Japanese mushrooms on hot Toban style skillet **\$20**

Gindara Toban Yaki Miso Marinated Black Cod with mushrooms **\$25**

Lobster Miso Nabe Fresh cold water lobster tail boiled with bean paste broth **\$29**

Teriyaki New York 6oz. Black Angus New York Strip with Spicy Teriyaki Sauce **\$21**

Tataki Tuna Salad Seared yellowfin tuna with sweet onion dressing **\$15**

Poke Tuna Salad Tuna with Maui onions dressed with garlic-chili & sesame oil **\$15**

Shiro Maguro Chirashi Apple vinaigrette salad with seared white tuna **\$16**



Mushroom Toban Yaki



Unagi Don



Lobster Miso Nabe



Chirashi Sushi

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
<b>Kendall Jackson Chardonnay, CA</b> Tropical flavors such as mango and pineapple with aromas of peach, apple and pear	\$8	\$32
<b>Benzinger Chardonnay</b> A fragrant nose of tropical fruit and toastiness nicely balanced with supple peach and pear and a crisp, creamy finish.	\$9	\$34
<b>Napa Cellars Chardonnay</b> Huge fruit reminiscent of tropical fruit.	\$7	\$27
<b>Placido Pinot Grigio</b> 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
<b>Bonterra Chardonnay, Mendocino, CA</b> Organically grown flavors of green apple, pear and citrus. Slightly oaky, bright clean and zesty	\$7	\$24
<b>Jekel Reisling, Trinchero</b> Fragrant aromas of peach, apricot and jasmine, well-balanced	\$6	\$21
<b>Main Street Reisling, California</b> Semi sweet flavors of peach and apricot	\$6	\$24
<b>Murphy-Goode Fume Blanc, CA</b> Succulent fruit and good acidity compliment fresh seafood	\$7	\$28

### Reds

<b>New Harbor Sauvignon Blanc, New Zealand</b> Enticing bouquet of citrus, passion-fruit and guava	\$7	\$25
<b>Oroya Sushi Wine</b> 3 Spanish whites designed specifically for sushi	\$6	\$24
<b>La Crema Pinot Noir, California</b> Aromas of ripe round cherry, rich plum, orange peel and tea leaves.	\$10	\$40
<b>Gala Rouge Pinot Noir</b> 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
<b>Penfolds Cabernet Sauvignon, SE Australia</b> Opulent and full, with sweet wild raspberry freshness and an underpinning chocolatey richness.	\$7	\$28
<b>BV Coastal Merlot</b> Dark ruby color, fully ripe plummy aromas with hints of dark chocolate, subtle herbs and black cherry. Medium to full bodied, balanced with mild tannins.	\$6	\$24
<b>Campo Viejo Crianza Reserva, Tempranillo, Spain</b> This wine has ripe fruit with an underlying earthiness.	\$7	\$28
<b>Casillero del Diablo Carmenera</b> Black cherry bouquet, good structure and concentration on the palate with smooth and elegant tannins. Long and very pleasant finish.	\$7	\$23
<b>Dynamite Cabernet Sauvignon</b> Rounded full flavor, immensely fruit driven and true to the varietal. Lush aromas of dark fruit, such as currant and plum, with notes of dark chocolate and espresso.	\$9	\$38
<b>Menage A Trois Red Blend</b> Delicious fruit flavors of raspberry and spice.	\$6	\$21
<b>Folie A Deux Cabernet</b> Full of blackberry and black cherry, chocolate and mint flavors.	\$9	\$38

### House Wines

Proudly serving **Salmon Creek Wines**  
Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio & White Zinfandel

### Bottled Beer

Sapporo 12 oz	\$3.75	Ichiban 12oz	\$4.00	Miller Lite	\$3.50
Sapporo 22oz	\$6.25	Ichiban 22oz	\$6.50	Bud Light	\$3.50
Asahi 12oz	\$3.75	Stella Artois	\$3.75	Budweiser	\$3.50
Asahi 22oz	\$6.50	Michelob Ultra	\$3.75	Coors Light	\$3.50
		Schlafly Pale Ale	\$3.75		

## SAKE

### Hot Sake

Gekkeikan (8 oz.) \$5

### Cold Sake

<b>Wooden Box Gekkeikan</b>	\$5
<b>Nama Sake 180ml</b> Fresh with a lively touch	\$9
<b>Cap Sake 180ml</b> Traditionally mellow in flavor	\$9
<b>Hakutsuru Draft Sake 300ml</b> Well-matured, full bodied taste, mellow	\$12
<b>Nigori Sake 300ml</b> Unfiltered, fruity aroma and mild flavor	\$14
<b>Momokawa Diamond 200ml</b> Melon and tropical fruit flavors	\$15
<b>Moonstone Asian Pear 200ml</b> Creamy body, Big Pear Flavor, hint of sweetness	\$13
<b>Moonstone Raspberry 200ml</b> Fresh raspberry flavor, smooth and slightly sweet	\$13
<b>Gekkeikan Haiku Sake 375ml</b> Slightly dry, with light apple aromas	\$16
<b>Gekkeikan Zipang</b> Sparkling Sake	\$17
<b>Hana Awaka Sake</b> Sparkling sake	\$15

**Gekkeikan Horin 300ml** \$29  
Delicate fragrance of fruit flavor

**Hakutsuru Junmai Ginjo 300ml-\$8.50**  
Using only the finest rice "Yamada-Nishiki", and Nada's famed natural spring water "Miyamizu", "SHO-UNE" has been brewed as the Supreme of Japanese Sake. This graceful Sake with fruity scents, velvety smoothness can be enjoyed chilled or at room temperature.

**Hakutsuru Junmai Superior 300ml \$6**  
Using only the finest rice, and Nada's famed natural spring water "Miyamizu", Junmai Ginjo has been brewed with meticulous care and traditional method. This flowery fragrant Sake with silky, well-balanced smoothness can be enjoyed chilled or at room temperature.

**G Genshu Sake Joy 375ml \$7**  
Full fruity nose with hints of spice give way to rich, creamy layers of ripe melon flavors with hints of pear and plum followed by a long, lingering tropical spice finish. A truly special Junmai Ginjo Genshu Sake.

**Crazy Milk Nigori Sake 300ml \$5.25**  
This sake has a milky white appearance. Sweet but not cloying

### Plum Wine

**Kinsen Plum Wine 750ml \$6/19**  
Lightly sweet with fresh fruit and a smooth finish

## COCKTAIL SELECTIONS

### Specialty Martinis

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

### Cocktails

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



## DINNER 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

### Edwardsville Hours of Operation

Lunch • Every Day 11:30am-2:00pm  
Dinner • Mon-Thurs 4:30pm-9:00pm  
Fri-Sat • 4:30pm-10:00pm

### Happy Hour Sushi

4:30-6:00 Mon-Thurs  
2:00-5:00 Fri, Sat & Sun

