



Wassabi is where East meets West, bringing all of your favorite dishes inspired from abroad. From our favorite Shrimp Tini Appetizer to our many fabulous Entrée selections, there is certainly something to please the most demanding of foodies out there.

Pan Asian describes not just the dishes themselves, but rather all aspects of ingredients and preparation. Perhaps it's Asian dishes done with a western flair or a dish kissed with an Eastern twist. Wassabi brings the best of both worlds, preparing flavorful and healthy dishes, in which can only be described as Pan Asian.

## APPETIZERS


- EDAMAME ■ 5  
Steamed soybeans sprinkled with Kosher salt
- DUMPLINGS 6  
Pork-filled dumplings, served with house sweet teriyaki sauce.  
Your choice of pan fried or steamed
- TEMPURA VEGETABLES 7  
Tempura fried zucchini, asparagus, sweet potato, broccoli and onion,  
served with tempura sauce
- DEVEILED EGGS 7  
Sinfully delicious classic with spicy tuna and wasabi
-  FIREBALLS ● 7  
Blended minced tuna with Jalapeño, cream cheese and spicy herbs,  
battered and fried golden brown, served with signature Wassabi sauce
-  SHRIMP TINI 7  
Shrimp, cream cheese and kanikama, wrapped in crispy wonton,  
deep fried, finished with blend of sweet & sour sauce and spicy mayo

## KIDS PLATES

For children 12 and under. Includes juice, milk or soda.

- CHOW MEIN NOODLES 5  
Pan fried chow mein noodles with mixed vegetables
- CHICKEN TERIYAKI ■ 5  
Grilled chicken tossed with house sweet teriyaki sauce,  
served with choice of steamed white or brown rice
- BEEF TERIYAKI ■ 6  
Grilled steak tossed with house sweet teriyaki sauce,  
served with choice of steamed white or brown rice
- FISH AND CHIPS 6  
Tempura fried red snapper and crispy golden fries
- SUSHI BOAT ■ 6  
California Roll, Nigiri Shrimp & Nigiri Kanikama

## SOUP

-  WONTON SOUP 6  
Hand-wrapped pork wontons, seasonal greens in savory wonton broth
- EDAMAME BISQUE and Scallop ■ 6  
Edamame puree topped with a hint of grilled sea scallop
- RED CURRY COCONUT ● 7  
Seasoned pork meatballs and vegetables swimming in our flavorful  
spicy coconut broth

## SALADS

- HOUSE SALAD ■ 5  
Mixed greens served with side of house ginger dressing
- CABBAGE SALAD 6  
Tangy house ginger dressing mixed with cabbage, carrots and cilantro
-  TUNA CEVICHE ■ ◆ 12  
Fresh diced Maguro tuna, avocado, cucumbers and mango mixed  
with a house blend of citrus and spice
-  SEARED TUNA TATAKI ■ ◆ 12  
A wonderful presentation of seared Maguro tuna and thinly sliced  
cucumber drizzled with a citrus chili ponzu sauce

## SALAD ENTREES

The salad entrees below include mixed greens, cucumbers, Mandarin orange wedges and grape tomatoes, sprinkled with mixed nuts and dried fruit, served with your choice of Ginger or Raspberry Dressing.


- GRILLED CHICKEN ■ 10
- ASIAN-STYLE STEAK ■ 11
- GRILLED SALMON ■ 11

■ Gluten Free – these items can be modified to be wheat gluten free. Please inform your server of your dietary needs ● Spicy ◆ Raw Fish

18% service charge will be added to parties of 8 or more guests

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs poses an increased health risk of foodborne related illness.

## SMALL ENTREES

TERIYAKI CHICKEN ■	9
Grilled chicken tossed in house sweet teriyaki sauce served over mixed vegetables with choice of white or brown rice	
 LEMONGRASS BEEF	9
Tender marinated beef sautéed over bed of mixed vegetables served with choice of white or brown rice	
PHAD THAI with CHICKEN	10
Stir-fried rice noodles tossed with chicken and egg garnished with fresh bean sprouts, cilantro and peanuts (Mild, Medium or "I like it spicy")	
RED CURRY SALMON ●	10
Grilled wild Alaskan salmon fillet topped with <b>spicy</b> red Thai curry sauce over mixed vegetables with choice of white or brown rice	
SAUTEED SHRIMP	10
Sautéed shrimp glazed with tangy sweet and sour sauce with vegetables served with choice of white or brown rice	

## TWO-SUSHI-ROLL-COMBOS

Your choice of any 2 rolls below (6-8 pieces per roll) 10

Avocado Roll Fresh Avocado	Oregon Roll Tempura Salmon, Cucumber, Cream Cheese
California Roll Avocado, Cucumber, Kanikama	Philly Roll ◆ Salmon, Cream Cheese
Cookie Roll Asparagus, Salmon, Cream Cheese (Tempura-fried roll)	Salmon Roll ◆ Salmon, Scallion
Krab Salad Roll Shredded Kanikama, Cucumber, Scallion, Japanese Mayo	Scallop Tempura Roll Tempura Scallop, Scallion, Japanese Mayo
Cucumber Roll Fresh Cucumber	Shrimp Tempura Roll Tempura Shrimp, Scallion, Japanese Mayo
Fiesta Roll ● Shrimp Tempura, Jalapeño, Spicy Mayo	Spicy Octopus Roll ● Octopus, Cucumber, Sriracha, Chili Oil
Fish Tempura Roll Scallions, Tempura Red Snapper, Japanese Mayo	Spicy Tuna Roll ◆● Minced Tuna, Scallion, Sriracha, Chili Oil
Futomaki Roll Asparagus, Cucumber, Pickled Daikon, Kanikama, Tamago	Tempura Sweet Potato Roll Fried Sweet Potato, Cream Cheese
Hamachi Roll ◆ Yellowtail, Scallion	Tuna Roll ◆ Maguro Tuna, Scallion
Health Nut Roll Mixed Greens, Sun Dried Tomato, Walnuts, Cream Cheese	Unagi Roll Grilled Freshwater Eel, Avocado
Lily Roll Avocado, Shrimp, Kanikama, Cream Cheese	Vegetable Roll Asparagus, Avocado, Cucumber, Carrots Daikon
Lotus Roll Tempura Shrimp, Cucumber, Avocado	Wasabi Crunch Roll ◆● Spicy Tuna roll Topped with Wasabi Crunch

## VEGETARIAN ENTREES

BUDDHA'S DELIGHT ■	12
Steamed fresh vegetables topped with grilled tofu and house sweet teriyaki sauce, served with choice of white or brown rice	
NOODLE FEAST	12
Grilled tofu and chow mein noodles tossed with fresh vegetables	
 ZEN'S PASTA	12
Wide pasta noodles and mixed vegetables stir-fried with our signature creamy Wassabi sauce	
ZEN'S ANGELS	12
Angel hair pasta served with the works ... Vermouth-infused mushroom cream sauce, sautéed with spinach, mushrooms and red onions	

## ENTREES

BASIL CHICKEN	13
Grilled chicken sautéed in house sweet teriyaki sauce and savory basil served with vegetables and choice of white or brown rice	
PORK KATSU	15
Breaded pork tenderloin, served with braised red cabbage, sautéed spinach, mushrooms and sweet potato hash and topped with fried egg	
 BRAISED PORK SHOULDER	16
Tender-braised marinated pork shoulder, served with sautéed spinach, mushrooms and sweet potato hash	
GRILLED DUCK BREAST ■	16
Tamarind-infused duck breast, served with vegetables, and choice of white or brown rice	
STEAK BITES ■	16
Grilled cube-sized steak tossed in house sweet teriyaki sauce, served with sautéed vegetables, and choice of white or brown rice	
GRILLED SCALLOPS	16
Buttery grilled sea scallops, served with sautéed vegetables and angel hair pasta	
JUMBO PRAWNS	17
Lightly hand-breaded fried Tiger prawns topped with signature creamy Wassabi sauce, served with vegetables, and choice of white or brown rice	
 SEA BASS	18
Whole pan fried sea bass fillet accented with Cajun seasoning served with sautéed vegetables	

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