



Wasgaba



pan asian cuisine





Welcome to Wassabi! We are so glad that you are here and dining with us, we will do our best to meet your needs as well as show you to some great delicious food which we take care in preparing.

Checkout some of our cool deals below! (Dine in Only)

Monday \$4 Drink Specials of the day, Plus 15-20% off on 5 Rotational Menu Items!

Combo Meals, \$32 Each:

Choose 1 Specialty roll and 1 Entrée below (comes with a Large Miso Soup) No substitutions.

Specialty Roll:

Buddha, Butterfly, Black Dragon, Jade Dragon, Rock 'n' Roll, Red Dragon, Mt. St. Helens, Thunder, Double Shrimp

Tuesday

+\$2 Specialty Rolls:

Ninja, Spider, Lightning, Samurai, Taste of Asia, Polar Bear, Asian Fusion

Entrée:

Buddha's Delight, Chicken Teriyaki, Chicken Pad Thai, Noodle Feast, Lemongrass Beef

Wednesday

\$2 off on all Wassabi Signature Rolls (Depicted by )

Thursday

Happy Hour all day!

Sunday

\$2 off on all Pitchers

Special/Limited Items

Spam Musubi
(2pcs) \$8

Marinated and grilled
Spam on rice

Miso Noodles \$12

Egg noodles tossed in
our house made miso
sauce with tomatoes,
mushrooms and
asparagus (Spicy)

Add chicken (+\$3) or
shrimp (+\$5)

Tsunami Fries \$12

Marinated slow
cooked pork on top of
fries covered in
homemade garlic
aioli

Tuna Katsu \$13


Tuna steak breaded in
flour, spices and fried.
Cut into slices and
topped with our
savory homemade
sauce

Like our venue and want to use it? We also offer event hosting (office gatherings, birthdays, gatherings of any sort) and catering. If you are interested, please let one of our Wassabi staff know to get more details!

APPETIZERS

- EDAMAME** ■
Steamed soybeans sprinkled with Kosher salt
-  **FIREBALLS** ●
Blended minced tuna with jalapeño and Thai chili, cream cheese and spicy herbs, battered and fried golden brown, served with signature Wassabi's Fireball sauce
- FRESH ROLLS**
A salad roll in our rice paper. Includes fresh greens, avocado, carrots, cilantro, cucumber, and sprouts. Served with peanut sauce
Addition of apple or mango (+1\$), Tofu (+2\$), Shrimp (+3\$)●

- DEVILED EGGS** ●◆ 10
Sinfully delicious classic with spicy tuna, wasabi and spicy mayo


-  **SHRIMP TINI** ● 10
Shrimp, cream cheese and kanikama, wrapped in crispy wonton, deep fried, finished with blend of sweet & sour sauce and spicy mayo

- TEMPURA VEGETABLES** 10
Tempura fried yellow squash, zucchini, asparagus, sweet potato, broccoli and onions, served with tempura sauce


SALADS

- HOUSE SALAD** ■
Mixed greens served with side of house ginger dressing

- GRILLED CHICKEN** 14
Grilled chicken breast strips over a blend of mixed greens, cucumbers, Mandarin orange wedges and grape tomatoes, served with Ginger Dressing

-  **TUNA CEVICHE** ■ ◆ 15
Fresh diced Maguro tuna, avocado, cucumbers and mango mixed with a house blend of citrus and spice

- GRILLED SALMON or SHRIMP** 15
Grilled wild Alaskan salmon fillet over a blend of mixed greens, cucumbers, Mandarin orange wedges and grape tomatoes, served with Ginger Dressing

-  **SEARED TUNA TATAKI** ■ ◆ 15
A wonderful presentation of seared Maguro tuna and thinly sliced cucumber drizzled with a citrus chili ponzu sauce


SOUP

- 9 **MISO SOUP** Small 3, Large 8
Warm miso soup served with tofu, seaweed, and green onion

- 9 **RED CURRY COCONUT** ● 9
Seasoned pork meatballs and vegetables swimming in our flavorful **spicy** coconut broth

-  **WONTON SOUP** 10
Hand-wrapped pork wontons, broccoli and spinach in savory wonton broth

VEGETARIAN ENTREES

-  **ZEN'S PASTA** 14
Wide pasta noodles and mixed vegetables stir-fried with our signature creamy Wassabi sauce

- BUDDHA'S DELIGHT** ■ 14
Steamed fresh vegetables topped with grilled tofu and house Made sweet teriyaki sauce, served with white rice

- FRIED RICE** 14
Choice of Veggies and/or Tofu, and rice mixed with our special Wassabi fried rice sauce
(Mild, Medium or "I like it spicy")

- 6 **NOODLE FEAST** 15
Grilled tofu and chow mein noodles tossed with fresh vegetables and finished with house made sweet teriyaki sauce

KIDS PLATES

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

- CHOW MEIN NOODLES** 6
Pan fried chow mein noodles tossed in teriyaki sauce with broccoli

- SUSHI BOAT** ■ 7
California Roll, Nigiri Shrimp & Nigiri KaniKama

- TERIYAKI CHICKEN** ■ 8
Grilled chicken tossed with house sweet teriyaki sauce served with steamed white rice

■ 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 5 or more guests
A 3% health and welfare will be added onto each check for Staff Benefits

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

ENTREES

TERIYAKI CHICKEN ■	15
Grilled chicken tossed in house made sweet teriyaki sauce served over mixed vegetables with white rice	
CHICKEN PHAD THAI	15
Stir-fried rice noodles tossed with chicken and egg garnished with fresh bean sprouts, cilantro and peanuts (Mild, Medium or "I like it spicy")	
FRIED RICE	Chicken 15, Shrimp 16
Veggies, your choice of meat, and rice mixed with our special Wassabi fried rice sauce (Mild, Medium or "I like it spicy")	
 LEMONGRASS BEEF	16
Tender marinated beef sautéed over bed of mixed vegetables served with white rice	
RED CURRY SALMON ■ ●	16
Grilled wild Alaskan salmon fillet topped with spicy red Thai curry sauce over mixed vegetables with white rice	
GRILLED SHRIMP ■	16
Grilled shrimp glazed with tangy sweet and sour sauce with vegetables served with white rice	
BASIL CHICKEN ■	16
Grilled chicken sautéed in house made sweet teriyaki sauce and savory basil served with vegetables and white rice	
PORK KATSU	18
Breaded pork tenderloin, served with braised red cabbage, sautéed spinach, mushrooms and sweet potato hash and topped with fried egg	
 BRAISED PORK SHOULDER	19
Tender-braised marinated pork shoulder, served with sautéed spinach, mushrooms and sweet potato hash	
STEAK BITES ■	19
Grilled cube-sized steak tossed in house sweet teriyaki sauce, served with sautéed vegetables, and white rice	
 ZEN'S CREAMY SEAFOOD PASTA	20
Wide pasta noodles and mixed vegetables stir-fried with shrimp and scallops in our signature creamy Wassabi sauce	
GRILLED SCALLOPS ■	20
Buttery grilled sea scallops, served with sautéed vegetables and angel hair pasta	
 SEA BASS ■	20
Whole pan fried sea bass fillet accented with Cajun seasoning served with sautéed vegetables	

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NIGIRI (w/ Rice) ~ or ~ SASHIMI (w/o Rice)

AMA EBI – Sweet Shrimp	7
EBI – Shrimp	6
ESCOLAR – Super White Tuna	7
HAMACHI – Yellowtail	7
HOKKIGAI – Surf Clam	6
HOTATE – Scallop	6
IKA – Squid	6
IKURA – Salmon Roe	6
INARI – Fried Tofu	5
KANI KAMA – Krab Stick	5
MAGURO – Tuna	7
MASAGO – Smelt Roe	6
SABA – Mackerel	6
SAKE – Salmon	7
SHIRO MAGURO – Albacore	6
SNOW CRAB	7
TAI – Snapper	6
TAMAGO – Sweet Egg Omelet	5
TAKO – Octopus	6
TOBIKO – Flying Fish Roe	6
- green / red / orange / black	
UNAGI – Grilled Freshwater Eel	7
UZURA – Quail Egg	5

CLASSIC-TWO-ROLL-COMBOS

Your choice of any 2 rolls below (6-8 pieces per roll) **15**
Ala Carte Prices Vary

Avocado Roll ▲ Avocado	Philly Roll ◆ Salmon, Cream Cheese
California Roll Kanikama, Avocado, Cucumber,	Salmon Roll ◆ Fresh Salmon
Cookie Roll Salmon, Asparagus, Cream Cheese (Tempura-fried roll)	Scallop Tempura Roll Tempura Scallop, Mayo
Krab Salad Roll Shredded Kanikama, Cucumber, Mayo	Shrimp Tempura Roll Tempura Shrimp, Mayo
Cucumber Roll ▲ Cucumber	Spicy Octopus Roll ● Octopus, Cucumber, Sriracha, Chili Spices
Fiesta Roll ● Shrimp Tempura, Jalapeño, Spicy Mayo	Spicy Tuna Roll ◆● Minced Tuna, Sriracha, Chili Spices
Fish Tempura Roll Tempura Red Snapper, Mayo	Sweet Potato Roll Tempura Sweet Potato, Cream Cheese
Hamachi Roll ◆ Yellowtail tuna	Tuna Roll ◆ Maguro Tuna
Health Nut Roll ▲ Mixed Greens, Sun Dried Tomato Walnuts, Cream Cheese	Unagi Roll Grilled Freshwater Eel, Avocado
Lily Roll Shrimp, Kanikama, Avocado, cream cheese	Vegetable Roll ▲ Asparagus, Avocado, Cucumber, Carrots
Lotus Roll Tempura Shrimp, Avocado, Cucumber	Wasabi Crunch Roll ◆● Spicy Tuna roll topped with spicy Wasabi Peas Crunched
Oregon Roll Tempura Salmon, Cucumber, Cream Cheese	What's In It? Roll ▲ Asparagus, Cream Cheese

SUSHI COMBINATIONS

(Nigiri and Sashimi are Chef's Choice)

SMALL COMBO ◆ 7 pieces of Nigiri and a Shrimp Tempura Roll	22
MEDIUM COMBO ◆ Step it up with 8 pieces of Nigiri, a Rainbow Roll and a California Roll	30
LARGE COMBO ◆ 7 pieces of Nigiri with 10 pieces of Sashimi and a Rainbow Roll	37
LOVE BOAT ◆ A lovely selection including 7 pieces of Nigiri, 10 pieces of Sashimi, a Rainbow Roll, a Spider Roll, a Spicy Tuna Roll and a California Roll	55
SASHIMI COMBO #20 ◆ 20 pieces of Chef's choice assorted sashimi served on top of fresh greens for a nice refreshing meal	28
SASHIMI COMBO #30 ◆ 30 pieces of Chef's choice assorted sashimi served on top of fresh greens for a nice refreshing meal	38
CRUISER ◆ Feed the whole crew with our largest assortment. 12 pieces of Nigiri and 12 pieces of Sashimi. A Rainbow Roll, a Spider Roll, a Double Tuna Roll, a Waikiki Roll and a Philly Roll	86

DONBURI FAVORITES

UNAGI DONBURI This hearty donburi features grilled barbequed eel over a bowl of rice and drizzled together with our teriyaki sauce topped with green onions	20
TEKKA DONBURI ◆ Tuna lovers delight! Thinly sliced Maguro over a bowl of seasoned sushi rice topped with Wassabi's donburi sauce	22
CHIRASHI DONBURI ◆ Chef's choice of your favorite assorted sashimi over a bowl of seasoned sushi rice, served with an assortment of traditional tobiko	24


SPICY FAVORITES

C-4 Roll (hot) ◆● Tempura shrimp, cucumber, cream cheese, salmon and krab salad topped with diced creamy spicy scallops on top fresh jalapeños	16
B-52 Roll (xtra hot) ◆● Spicy tuna, cucumber, asparagus, cream cheese and crunch Topped with spicy tuna, tuna, shrimp, avocado finished with our homemade B-52 sauce	18
NUCLEAR Roll (x-x-xtra hot) ◆● Tuna, salmon, hamachi, asparagus, cucumber topped with nuclear paste spiced tuna, salmon, hamachi, tobiko and mint and our very hot homemade Nuclear sauce	20

WASSABI SPECIALTY ROLLS

(10-12 pieces per roll)

Rolls containing NO raw fish

BLACK DRAGON	13
A California roll topped with avocado, unagi, and sweet sauce	
BUTTERFLY	14
Unagi, krab, cucumber, cream cheese, and tempura crunch roll covered with shrimp, avocado and sweet sauce	
DOUBLE SHRIMP	14
Tempura shrimp, cucumber and cream cheese topped with avocado and steamed shrimp drizzled with our sweet sauce	
JADE DRAGON	14
Tempura shrimp, asparagus, cucumber and masago on the inside with avocado and sweet sauce finish on top	
LONG BEACH	14
Tempura shrimp, asparagus, avocado, cucumber and cream cheese, layered with krab salad, masago, tempura crunch, and our sweet sauce	
 MT. HOOD	15
This roll begins with a tempura California roll with cream cheese and is topped with a mountain of spicy semi-raw scallops, krab salad and sweet sauce	
MT. SAINT HELENS	14
Tempura California Roll topped with Krab salad, tempura crunch, masago, and sweet sauce	
NEW YORK	15
Tempura chicken, asparagus, cucumber and cream cheese filling with avocado, tobiko and our spicy mayo on the outside	
NORTHWEST	15
Smoked salmon, asparagus, cucumber and cream cheese topped with more smoked salmon and shrimp	
PANDA	15
Fried calamari, asparagus and cucumber roll with unagi, shrimp, and avocados layered across the top; slivered almonds and sweet sauce	
ROCK-N-ROLL	14
Tempura shrimp, cucumber, mango and cream cheese base with a krab salad, masago, tempura crunch and sweet sauce topping	
SEATTLE	13
Krab salad roll topped with smoked salmon and a swirl of our sweet sauce	
SMOKEY	13
Smoked salmon atop a shrimp tempura roll with our sweet sauce	
SPIDER	14
This tempura soft shell crab roll is a favorite among many. Asparagus, avocado, masago and Japanese mayo finishes maki style roll with our own sweet sauce	
 SUPER HEAVENLY ●	16
Coconut shrimp, tempura Krab, asparagus, avocado, scallions, masago, lime zest, chili oil, five spices and Japanese mayo.	

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Rolls containing some RAW fish

ASIAN FUSION ◆●	16
Maguro, escolar, unagi, cucumber, cilantro and cream cheese topped with tobiko, hamachi, spicy tuna with sweet & spicy sauce	
BUDDHA ◆●	14
A spicy tuna roll with cucumber, tempura crunch topped with maguro, shrimp and avocado	
CAPTAIN CRUNCH ◆	15
Maguro, salmon, hamachi, asparagus and cucumber topped with a krab salad, masago, and tempura crunch	
DYNAMITE ◆●	15
Krab salad, asparagus, avocado and cream cheese roll spiced with jalapeño, spicy tuna and salmon on top; sweet and spicy sauce	
FANTASTIC ◆	15
This tempura fried roll has a fantastic assortment of maguro, hamachi, escolar, tai, salmon, masago, asparagus and cream cheese	
 KING OF THE OCEAN ◆●	16
Truly the king - with maguro, escolar, salmon, tai, avocado, and cucumber topped with hamachi and smoked salmon. This roll finishes with our house sweet sauce	
 LIGHTNING ◆●	16
Spicy tuna and tempura shrimp with maguro, unagi, and avocado. Both the sweet and spicy sauce complete this roll	
NINJA ◆●	15
Tempura fried on the inside with maguro, escolar, salmon, tai, hamachi, jalapeño, finished with masago and house spicy sauce	
POLAR BEAR ◆	15
Salmon, maguro, cream cheese and tempura crunch makes up this roll. Escolar finishes this beauty, then covered in our sweet and spicy sauce	
 POMPEII ◆●	16
Tempura Spicy Tuna roll topped with chunk maguro tuna drizzled with spices and spicy mayo sauce	
RAINBOW ◆	13
This classic roll begins life as a California roll then brought to life with hamachi, tai, maguro, escolar, salmon and avocados	
RED DRAGON ◆●	13
California Roll topped with spicy tuna, and red tobiko finished with spicy mayo	
 SAMURAI ◆●	16
Salmon, tempura crunch, avocado, jalapeño, cream cheese on the inside. Smoked salmon and hamachi on the outside; sweet & spicy sauce	
 TASTE OF ASIA ◆●	16
This zesty roll has spicy salmon, hamachi, tempura Krab, asparagus and cilantro on the inside then topped with refreshing lime slices, maguro, escolar, and tai. Sweet and spicy sauce compliments these flavors	
THUNDER ◆●	14
Thunderous and flavorful combination of salmon, hamachi, and cucumber with spicy tuna, tobiko and jalapeño on top	
VIETNAMESE ◆	15
Maguro, hamachi, shrimp, asparagus, avocado, cucumber, carrots, mixed greens, cilantro and cream cheese rolled up in rice paper. This riceless roll comes topped with Japanese mayo and our sweet sauce	
WAIKIKI ◆	14
A tropical flavor burst with tempura shrimp, Krab and pineapple. The vacation continues with seared albacore, mangos and sweet sauce on top	
 WASSABI ◆●	16
Yellowtail, asparagus, cucumber and cilantro roll. Colorfully layered with maguro, salmon and mangos. Finished with Sweet Sauce	