

Entrée 前菜

Kushi-Yaki Platter 串し焼き盛り合わせ

Assorted skewer of meat, seafood and vegetable, Hibachi charcoal grilled, dressed with delicious Yakitori sauce

19.9

Wasabi's Sampler わさび風 前菜盛り合わせ

A selection of popular Japanese starter dishes

19.9

Tempura Platter 天婦羅盛り合わせ

An assortment of prawn fish and vegetables, deep fried in light Japanese batter, served with fragrance ginger and daikon dipping sauce.

19.9

Edamame えだまめ

Boiled organic soya beans in pod, sprinkled with salt

6.9

Gyu-Tataki 牛たたき

Sliced grilled sirloin Beef, dressed with Miso sauce and served with Ponzu sauce

12.9

Agedashi-Dofu 揚げだし豆腐

Deep fried Tofu infused with fragrant ginger and daikon bonito broth, topped with Nori and bonito shaving

7.9

Yaki-Nasu 焼き茄子

Grilled Eggplant with miso sauce topped with spring onions and nori

13.9

Ika Shogayaki いかしょうが焼き

Grilled Japanese whole squid with special light ginger sauce and onions, served on teppanyaki hot plate

16.5

Buta Kakuni 豚角煮

Slow simmered pork belly with Sweet soy sauce and hot mustard

15.9

salad サラダ

Maguro Sashimi Salad 鮪の刺身サラダ 山葵マヨ添え

Fresh tuna Sashimi mixed with garden fresh salad dressed with Wasabi mayonnaise

15.9

Soft Shell Crab Karaage Salad ソフトシェルクラブのから揚げサラダ

Deep-fried soft shell crab served with mixed salad dressed with onion rice vinegar dressing

15.9

Simmered Spiced Duck Salad 鴨胸肉煮のサラダ

Sliced simmered duck breast served with mixed salad, cucumber and avocado, dressed with sweet roasted garlic and miso dressing

15.9

Garden Salad ガーデンサラダ

Fresh garden salad with sesame mayonnaise and rice vinegar dressing

9.9

Hokkigai and Wakame Salad ほっき貝とわかめのサラダ

Atlantic Surf Clam, seaweed and fresh garden green with ponzu dressing

15.9