

## WAKUDA SUSHI

<b>Uni*</b> Wasabi, Marinated Egg	<b>MP</b>	<b>Baked Snow Crab</b> 19 Avocado, Ponzu Mayo, Chives	<b>Kinmedai*</b> 20 Shiso, Salt, Lemon Juice
<b>Aburi New Zealand King Salmon*</b> Yuzu Kosho	<b>13</b>	<b>Hotate*</b> 13 Spicy Shiso Vinegar, Umami Cucumber	<b>Foie Gras*</b> 20 Aged Balsamic Vinegar, Yuzu Peel
<b>Akami*</b> Butter Miso, Kizami Wasabi	<b>15</b>	<b>Japanese A5 Wagyu*</b> 27 Fresh Wasabi	

## MAKIMONO • ROLL

<b>Tuna*</b> 20 Loin of Tuna, Shiso, Cucumber, Wasabi Mayo	<b>Lobster*</b> 45 Wasabi, Mayo, Asparagus, Chives, Shallots, Lemon, Chili Butter Ponzu
<b>California</b> 25 Snow Crab, Avocado, Cucumber, Sesame Seeds	<b>Japanese A5 Wagyu*</b> 35 Marinated Egg Sauce, Sweet Shiitake Mushroom, Chives, Soy Mirin Reduction
<b>Blossom</b> 15 Cucumber, Squash Blossom, Romain Lettuce Heart, Chive, Shiso Leaf	<b>Golden Gai*</b> 25 Assorted Seasonal Fish
<b>Soft Shell Crab</b> 25 Kaiware, Cucumber, Sweet Chili Miso	<b>Salmon*</b> 18 Avocado, Shiso, Sesame Seeds
<b>Tempura Prawn</b> 22 Cucumber, Wasabi Mayo, Sesame Seeds	<b>Unagi</b> 30 Freshwater Eel, Cucumber, Avocado, Soy, Mirin
<b>Toro Taku*</b> 35 Fatty Tuna, Green Onion, Takuan	

## SUSHI • SASHIMI

Two Piece Minimum	Per Piece		
Hirame / Halibut*	9	Zuwaigani / Snow Crab	16
Anago / Sea Eel	9	Tai / Japanese Red Snapper*	10
New Zealand King Salmon*	10	Hotate / Japanese Scallop*	10
Akami / Lean Tuna*	11	Miru Gai / Geoduck*	21
New Zealand King Salmon Belly*	13	Unagi / Freshwater Eel	19
Kanpachi / Amberjack*	11	Chutoro / Medium-Fat Tuna*	22
Kinmedai / Splendid Alfonsino*	18	Otoro / Supreme-Fat Tuna Belly*	28
		Uni / Sea Urchin*	MP

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

## STARTERS

<b>Marinated Japanese Cucumber</b> 13 Spicy Sesame Dressing	<b>Nori Taco</b> Two Piece Minimum price per piece • Wagyu* 18 • King Crab 14 • Salmon* 11 • Avocado 9	<b>Big Eye Tuna Sashimi Toast*</b> <i>Four Pieces</i> 30 Toasted Bread, Wasabi Butter, Shallots, Tobiko
<b>Shishito</b> 10 Soy Caramel, Yuzu Salt	<b>WAKUDA Chicken Wings</b> 20 Fried Marinated Chicken Wings	<b>Crispy Rice* Four Pieces</b> • Spicy Tuna* 24 • Yuzu Avocado 18
<b>Edamame</b> 9 Boiled Soybeans		

## SASHIMI SPECIALTIES

<b>Tartare</b> • Beef* 35 <i>Kizami Wasabi, Shallot, Chive, Egg Yolk</i> • Toro* 50 <i>Caviar, Negi, WAKUDA Soy</i> <i>Add Uni* + 15</i>	<b>Trio of Oysters*</b> 21 Daily Selection
<b>WAKUDA Style Ceviche</b> • Canadian Lobster* 40 • Mixed Seafood* 25 • Cherry Tomatoes 15	<b>Chu Toro Butter Miso*</b> 75 Kizami Wasabi, Crispy Yuba
<b>Japanese Snapper*</b> 29 Umami Cucumber, Spicy Shiso Dressing	<b>Avocado Carpaccio</b> 20 WAKUDA Ponzu, EVOO, Red Yuzu Kosho, Micro Mizuna, Citrus Segments
<b>King Salmon Truffle*</b> 27 EVOO, Truffle Soy, Aged Parmesan	<b>Fried Nori Chips</b> • Tuna* 36 • Scallop* 30
<b>Kanpachi Carpaccio*</b> 35 WAKUDA Ponzu, EVOO, Yuzu Kosho, Micro Mizuna, Citrus Segments	<b>White Fish Sunomono*</b> 29 Black Bean Vinaigrette, Sesame Oil, Micro Shiso, Baton Chives



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## SALAD • SOUP

<b>Big Eye Tuna Tataki*</b>	30	<b>Seasonal Garden Greens</b>	18
Baby Purple Watercress, Ninja Radish, Crispy Yuba , Yuzu Agave Dressing		Cucumber, Tomatoes, Red Onions, Radish, Yuzu Agave Dressing	
<b>Beet Salad</b>	20	<b>Miso Soup</b>	10
Yuzu Honey Dressing, Pickled Myoga, Candied Pecan, Celery, Micro Mizuna		Fresh Nori, Negi, Tofu	
<b>Wasabi Caesar Salad*</b>	20	<b>Spicy Seafood Soup</b>	18
Anchovy Dressing, Parmesan Chips, Bacon Furikake, Yuzu Juice		Yuzu Kosho, Mixed Seafood, Japanese Mushrooms	

## TEMPURA • KATSU

<b>Beignets</b>		<b>Tempura Shrimp <i>Two Pieces</i></b>	16
• <b>Rock Shrimp</b> WAKUDA Mayo	28	Housemade Tempura Sauce	
• <b>Sea Bass</b> Yuzu Kosho Tartar Sauce	25	<b>Sakura Pork Cutlet Katsu</b>	45
<b>Vegetable Tempura</b>	19	Sesame Paste, Homemade Tonkatsu Sauce, Shredded Cabbage	
Seasonal Selection		<b>Tempura Ika (Squid)</b>	23
<b>Whole Lobster Tempura</b>	85	Curry Salt, Shiso	
Sea Asparagus, Shiso			
<b>King Crab Tempura</b>	100		
Yuzu Kosho Sweet Vinaigrette			

## HOT SPECIALTIES

<b>Seabass Miso</b>	65	<b>Duck on the Rocks*</b>	45
Patagonian Toothfish <i>Marinated in Original Saikyo Miso from Kyoto</i>		Shichimi Crusted Duck Breast, Edamame Cilantro Pesto	
<b>Foie Gras*</b>	45	<b>Wagyu Gyoza*</b>	35
Cassis, Sudachi Purée		Spicy Ponzu Sauce	
<b>Tobanyaki Japanese Scallops*</b>	30	<b>Tofu Steak</b>	20
Garlic Yuzu Butter, Japanese Mushrooms		Edamame Cilantro Pesto	
<b>Yaki Udon</b>		<b>Umami Chili Shrimp</b>	29
• Beef*	40	Brussel Sprouts, Pickled Lemon Segments, Shichimi, Micro Shiso	
• Seafood*	40		
• Vegetarian	29		
• Wagyu*	69		

## PRIVATE OMAKASE ROOM

Tucked behind a secret bar.  
*Seatings Available on Thursday, Friday, and Saturday.*

### CHEF'S TASTING MENU

Required participation of entire table. Available until 9pm nightly. Priced per person.

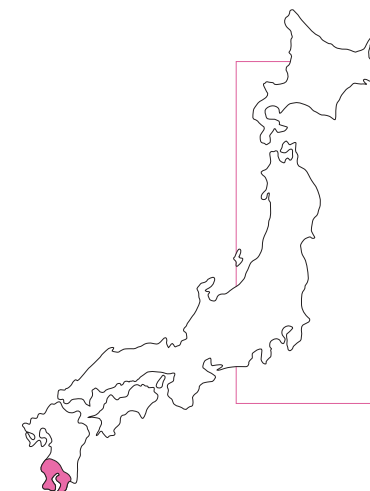
For the Table, 6 Course\* 155    WAKUDA, 9 Course\* 225    Vegetarian, 6 Course 85



*Reserve Now*

## ROBATAYAKI *Wood Fire & Charcoal Grill*

	Choice of Ginger Miso or Honey Teriyaki		<b>Whole Fish</b>	65
			Seasonal Preparation	
<b>Beef Tenderloin*</b>	65		<b>Whole Lobster</b>	85
<b>Grilled Chicken</b>	30		Shoyu Butter	
<b>Grilled Salmon*</b>	35		<b>King Crab Leg</b>	100
<b>Ribeye*</b>	MP		Yuzu Mojo	
<b>New Zealand Lamb*</b>	55		<b>Roasted Cauliflower</b>	25
Mustard Miso			Spicy Shiso Ponzu	
<b>Grilled Octopus</b>	30		<b>Yakitori Skewer</b>	
Cucumber, Tomato, Spicy Shiso Dressing, Seaweed, Micro Shiso			Two Piece Minimum      price per piece	
			• Beef*      16    • Pork Belly      13	
			• Chicken    11    • Shrimp          12	
			• Vegetable 10	



## A5 JAPANESE WAGYU

Kagoshima Prefecture | Kyushu, Japan

**45 /oz**    4 oz Minimum

Choice of Flambé or Ishiyaki (Hot Stone)

Highly sought-after and renowned for its exceptional marbling, tenderness and rich flavor; Kagoshima's wagyu is one of Japan's most coveted delicacies.

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