

DRINKS

| | |
|--|---|
| soda | |
| coke, sprite, diet coke, dr.pepper, lemonade | 4 |
| ramune soda | |
| strawberry, original, lychee | 5 |
| japanese green tea | |
| hot or iced | 4 |
| bottled water | |
| st.pellegrino, evian | 9 |
| juice | |
| apple, orange, cranberry | 5 |

BEER

| | |
|---------------|------|
| sapporo | 8/12 |
| sapporo light | |
| kirin ichiban | 8/12 |
| asahi | 8/12 |
| echigo | 12 |

SAKE

| | |
|----------------------------|-------|
| sho chiku bai hot sake | 10/14 |
| kikusui junmai daiginjo | 28/52 |
| dassai 45 junmai daiginjo | 28/55 |
| sho chiku bai nigori | 18/34 |
| sayuri nigori | 26/48 |

WINE

| | |
|----------------------------|-------|
| mathiason chardonnay | 16/68 |
| luuma cabernet sauvignon | 18/72 |
| liwa sauvignon blanc | 16/68 |
| choya plum wine | 15 |

*vf | vegetarian friendly | all rolls come with sesame seed
18% service charge will be added for parties of 6 or more

STARTER

| | |
|---|----|
| edamame/garlic edamame vf | 9 |
| gyoza | 10 |
| chicken and vegetable fried dumpling | |
| soft shell crab tempura | 16 |
| ponzu sauce and daikon | |
| baked mussels | |
| green mussels with spicy mayo | 12 |
| tempura | 13 |
| shrimp, yam, broccoli, carrot, squash, asparagus | |
| agedashi tofu | 12 |
| lightly battered fried tofu served with wood ear mushrooms, green onions, and a light daikon soy | |
| salmon chippu | 12 |
| thinly sliced salmon skin chips lightly battered and fried served chili yuzu sauce | |
| shishito peppers | 10 |
| pan-fried Japanese peppers in soy. Topped with bonito flakes and sesame seeds | |
| takoyaki | 12 |
| pancake ball stuffed with octopus, served with sweet soy, spicy mayo, bonito flakes, and green onions | |
| A5 wagyu dumpling | 16 |
| wagyu beef pan fried dumpling | |

COCKTAILS

| | |
|-----------------|----|
| yuzu margarita | 15 |
| princess lychee | 14 |
| cherry blossom | 14 |
| the great khan | 14 |

MOCKTAILS

| | |
|--------------------|----|
| the yuzu refresher | 10 |
| prince lychee | 10 |
| cherry bloom | 10 |
| the great amir | 10 |

SALAD

| | |
|--|----|
| seaweed salad vf | 8 |
| wakame seaweed topped with sesame seeds | |
| sunomono salad vf | 8 |
| thin sliced cucumbers marinated in vinegar and sugar | |
| house greens | |
| mixed greens topped with carrots and cucumbers, served with a deep roasted sesame dressing | 10 |
| chicken salad | |
| grilled chicken on a bed of mixed greens, served with carrots and cucumbers and topped with a roasted sesame dressing and wonton chips | 19 |





SOUP

| | |
|---|----|
| miso soup | 3 |
| tofu, seaweed, scallions | |
| tempura udon | 19 |
| wheat noodles, fishcake, scallions | |
| beef udon | 25 |
| wheat noodles, american wagyu, fishcake, scallions | |
| tonkotsu ramen | 19 |
| egg noodles, pork broth, chashu, garlic oil, bamboo, wood ear mushroom, scallions | |
| boiled egg +3 | |

WASABI
UNIVERSAL CITYWALK 

CHEF SPECIALTIES

| | |
|--|----|
| warm crab hand roll | 11 |
| baked snow crab, kanikama, spicy mayo, soy paper | |
| albacore crispy onions | 17 |
| seared albacore, garlic ponzu, crispy onions | |
| king salmon carpaccio | 22 |
| truffle ponzu, tomato, micro greens | |
| yellowtail serrano & peppercorn tiradito  | 21 |
| peppercorn oil ponzu | 19 |
| spicy tuna tartare  | |
| tuna, spicy mayo, avocado, kanikama | |
| ribeye sashimi | 32 |
| thinly sliced USDA prime ribeye med-rare w/sweet garlic ponzu, scallions | |

TRADITIONAL ROLLS

| | |
|--|----|
| avocado <small>vf/gf</small> | 9 |
| cucumber <small>vf/gf</small> | 9 |
| vegetable <small>vf</small> | 10 |
| california roll | 10 |
| spicy tuna  | 10 |
| salmon <small>gf</small> | 10 |

NIGIRI 2 | SASHIMI 4

| | |
|------------|--------|
| shrimp | 7 13 |
| albacore | 8 15 |
| salmon | 8 15 |
| eel | 8 15 |
| octopus | 8 15 |
| squid | 8 15 |
| tuna | 9 16 |
| yellowtail | 9 16 |
| uni | mp |
| tamago | 7 |
| inari | 7 |



Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.


vf

FRESH & LIGHT



| | |
|---|----|
| the samurai | 19 |
| shrimp tempura, spicy tuna, salmon, micro green, garlic ponzu | |
| power up roll | 22 |
| yamagobo, cucumber, avocado, sweet tofu, enoki mushroom, radish sprouts, shiso oil, garlic ponzu, crispy onions | |
| rainbow roll | 21 |
| kanikama, cucumber, avocado, topped with tuna, salmon, yellowtail, albacore & shrimp | |
| lemon drop | 20 |
| sashimi mix, truffle ponzu, cucumber, salmon, yellowtail, micro greens, yuzu | |
| tnt | 20 |
| spicy tuna, cucumber, avocado, tuna, albacore, crispy onions, ponzu | |

BOLD & SPICE

| | |
|---|----|
| orange dragon roll | 22 |
| eel, cucumber, avocado, salmon, togarashi, chili oil, eel sauce | |
| marilyn mon roll | 19 |
| spicy sashimi mix, cucumber, kanikama, chili oil, togarashi, habanero ponzu | |
| t-rex roll | 22 |
| spicy tuna, shrimp tempura, cucumber, tuna, hokkaido, ponzu, garlic | |
| terminator roll  | 22 |
| spicy tuna, salmon, chili ponzu, togarashi, serrano | |

BAKED & FRIED

| | |
|---|---------|
| white dragon roll 8pc 16pc | 20 30 |
| kanikama, cucumber, avo, eel sauce, mascarpone | |
| kirin roll | 22 |
| shrimp tempura, avocado, cucumber, spicy mayo, sweet soy | |
| hollywood roll  | 19 |
| spicy sashimi mix, kanikama, avocado, jalapeno, cream cheese, sweet soy, spicy mayo, deep fried, crispy onion | |
| flaming star 8pc 16pc | 20 30 |
| shrimp tempura, ebi, cucumber, avocado, spicy mayo, sweet soy, torched | |
| flaming philly | 20 |
| kanikama, salmon, cream cheese, avocado, cucumber, spicy mayo, yamagobo, torched | |
| spider roll | 21 |
| soft-shelled crab, kanikama, cucumber, avocado, yamagobo, masago, spicy mayo, sweet soy | |

ENTREE

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|---|----|
| bbq short ribs | 26 |
| galbi style ribs marinated in sweet & tangy bbq sauce | |
| garlic steak | 36 |
| USDA prime ribeye, red wine garlic reduction | |
| chicken teriyaki | 19 |
| salmon teriyaki | 24 |
| atlantic salmon | |
| ribeye teriyaki | 36 |
| USDA prime ribeye | |
| shrimp tempura (8) | 24 |
| vegetable tempura | 19 |
| broccoli, squash, asparagus, yam, carrot | |
| mixed tempura | 24 |

CHEF PLATTER

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|--|----|
| nigiri platter (8 pcs) & 1 traditional roll | 38 |
| salmon, tuna, yellowtail & albacore | |
| sashimi lite (12 pcs) | 40 |
| salmon, tuna, yellowtail & albacore | |
| sashimi deluxe (18 pcs) | 55 |
| salmon, tuna, yellowtail, albacore, octopus, Hokkaido, & miso soup | |

DESSERT

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|--|----|
| mochidoki fried | 10 |
| mochidoki regular | 8 |
| chocolate, vanilla chip, matcha, vegan mango, strawberry, vegan passionfruit, salted caramel, espresso | |

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