

HOT APPETIZERS

Edamame \$4

lightly salted steamed soy beans

Crispy Spring Rolls \$5

two deep-fried pork and shrimp rolls, served with sweet & sour sauce and hot mustard sauce

Shishito Peppers \$6

lightly fried shishito peppers coated with salt and seven flavored chili pepper

Baked Green Mussels \$6

four New Zealand green mussels topped with dynamite sauce and masago, drizzled with sweet soy sauce

Chicken Kabob \$7

three skewers of marinated chicken strips

Curry Shrimp Rolls \$7

a tantalizing blend of shrimp, curry, goat cheese, red onions, and herbs delicately wrapped in feuilles de brick pastry, accompanied by our honey sambal and mint yogurt sauces

Crab Cheese Wontons \$7

six fried wonton filled with cream cheese, scallion and crab, served with sweet & sour sauce and hot mustard sauce

Pork Gyoza (Pot Stickers) \$7

pan-fried or steamed pork and vegetables dumplings served with spicy ginger dipping sauce

Vegetables Tempura \$7

lightly battered vegetables served with tempura dipping sauce

Calamari Tempura \$7.50

thin-cut calamari tempura served with spicy cream sauce, drizzled with sweet sauce

Spicy Basil Chicken Wings \$7.50**

crispy chicken wings sautéed in our delicious garlic basil sauce

Spicy Grilled Beef \$10

grilled marinated beef served with our homemade chili sauce

Shrimp Tempura \$10

five jumbo shrimp, lightly battered, served with tempura dipping sauce

Steamed Mussels \$10

mussels cooked in sake sauce

Kalbie (Korean Short-ribs) \$10

grilled short-ribs marinated in house BBQ sauce served with wasabi mashed potato

Hamachi Kama \$11

grilled yellowtail collar served with ponzu dipping sauce

Crispy Soft Shell Crab \$11

large tempura soft-shell crab served with ponzu sauce

Wakame Rock Tempura Shrimp \$11

crispy rock shrimp topped with spicy creamy glaze & diced jalapeno

Blue Claw Crab Cakes \$11.50

Blue-Claw crab cakes served with spicy cream sauce and spring mix

COLD APPETIZERS

Soft Spring Rolls \$4.95

shrimp, sauteed pork & bean thread noodles, and mixed green rolled in clear rice paper, served with peanut sauce & spring roll sauce

Crispy Rice* \$10

spicy tuna on lightly fried crispy sushi rice

Yuzu Salmon* \$10

thin slices of seared salmon with spring mix, avocado, tomato, finished with yuzu dressing

Wakame Chips & Salsa* \$10

a refreshing mix of spicy tuna tartar and our salsa blend (cucumber, avocado, green & red pepper), served with wonton chips

Togarashi Tuna* \$12

seared big eye tuna with seven flavored chili pepper on top of spring mix, finished with yuzu dressing

Jalapeno Yellowtail* \$12

thin slices of yellowtail with radish and cilantro, finished with spicy jalapeno sauce

Pokie Tuna Sashimi* \$12

cubed big eye tuna mixed with spicy seaweed salad

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SOUPS

Miso Soup \$2.95

tofu, green onions and seaweed in a miso broth

Spicy Vegetables Miso Soup \$4.00

assorted asian vegetables in a spicy miso broth

Tom Yum Soup \$7.50**

chicken, shrimp, mushroom, and tomatoes stewed in our delicious lemongrass and kaffir soup broth, finished with cilantro

Nabe Yaki Udon Soup \$14.95

grilled chicken, egg, shrimp tempura and vegetables in a chicken soup broth

Hot and Sour Soup \$2.95

egg, ground pork, bamboo shoots, mushroom, and tofu

Black Mussels Miso Soup \$5.75

fresh black mussels and tofu in miso broth

Galanga Soup \$7.50**

chicken, shrimp, mushroom & galangal roots stewed in our delicious coconut milk, lemongrass, and kaffir soup broth, finished with cilantro

Seafood Udon Soup \$14.95

shrimp, scallop, white fish, crab sticks, fish cake, vegetables, and udon noodles in a seafood soup broth

SALADS

Green Salad \$2.95

mixed greens topped with our house ginger dressing

Seaweed Salad \$4.25

seasoned seaweed salad and cucumber, tossed with sesame vinaigrette

Seasoned Squid Salad \$4.50

marinated thinly sliced squid with cucumber, tossed with sesame vinaigrette

Avocado Salad \$5.50

thin slices of avocado on top of mixed greens, served with our house ginger dressing

Hearts of Romaine Salad \$5.95

served with spiced cinnamon pecans and garlic croutons, drizzled with our creamy gorgonzola dressing

Spicy Crab Salad \$6.50

crab, cucumber, and seaweed mixed in spicy mayo sauce, topped with tempura bits

Salmon Skin Salad \$6.95

slices of toasted salmon skin on top of mixed greens, served with yuzu dressing

Chicken or Beef Lettuce Wrap \$9.95

minced chicken or beef mixed with vegetables, served with lettuce

Thai Chicken Salad \$11.95

grilled curried chicken mixed with spring mix and sweet & sour peanut dressing, topped with roasted peanuts

Grilled Beef Salad \$12.95

grilled tender beef mixed with lettuce, tomato, cucumber, red onion, scallion, cilantro, mint leaves and our refreshing house vinaigrette dressing

Spicy Sashimi Salad* \$14.95

assorted diced sashimi fish on top of a spring mix, drizzled with spicy sashimi dressing

NOODLES

Your choice of Tofu (\$10.95), Chicken (\$11.95), Beef (\$12.95) or Shrimp (\$13.95)

Spicy Teriyaki Udon

stir-fried asian vegetables tossed with udon noodles in a chili teriyaki glaze

Pad Thai**

stir-fried rice noodles with egg, scallions, cabbage, and fresh bean sprouts, topped with chopped peanuts.

Pad Sea Eaw**

flat rice noodles stir-fried with egg, broccoli, and Chinese broccoli in sweet dark soy sauce.

SIDE ITEMS

Szechuan Green Beans \$6.95

Garlic Mashed Potatoes \$2.95

Fried Rice \$2.95

Steamed Rice \$1.50

Steamed Vegetables \$5.95

Brown Rice \$2.50

FRIED RICE

Chicken Fried Rice \$10.95

chicken, bean sprouts, scallions & egg

Beef Fried Rice \$11.95

Shrimp Fried Rice \$11.95

Twin Fried Rice \$12.95

chicken, shrimp, egg, bean sprouts & scallions

KIDS' ENTREES

(served with miso soup & steamed rice)

Chicken Tempura \$7.95

Chicken Teriyaki \$9.95

Chicken Katsu \$9.95

Beef Teriyaki \$10.95

** Please specify the level of spiciness from 0 to 5 when ordering these dishes

SUSHI BAR

SUSHI/NIGIRI*

(2pcs/order)

Big Eye Tuna - Maguro	\$5.50
Yellowtail - Hamachi	\$5.50
Hawaiian Yellowtail - Kanpachi	\$5.50
Super White Tuna - Escolar	\$4.95
Albacore - Bincho Maguro	\$4.75
Salmon - Sake	\$4.50
Scallop - Hotatagai	\$5.00
Spicy Scallop	\$6.25
Mackerel - Saba	\$3.75
Striped Bass - Suzuki	\$4.50
Tilapia - Izumidai	\$3.75
Quail Egg - Uzura	\$2.00
Squid - Ika	\$4.50
Smelt Roe - Masago	\$5.00
Flying Fish Roe - Tobiko (reg./black/wasabi)	\$5.25
Salmon Roe - Ikura	\$5.50
Sweet Shrimp - Amaebi	\$6.50
Sea Urchin - Uni	\$8.00
Sea Bream - Madai	m/p
Marbled Tuna - Toro	m/p

Cooked Sushi

Crab Stick - Kani Kama	\$3.50
Sweet Egg - Tamago	\$3.50
Tofu Skin - Inari	\$4.00
Surf Clam - Hokigai	\$4.00
Shrimp - Ebi	\$4.50
Smoked Salmon	\$5.00
Freshwater Eel - Unagi	\$5.50
Octopus - Taco	\$5.50
Spicy Octopus - Spicy Tako	\$6.25
King Crab - Taraba Kani	\$8.50

ROLLS/HAND ROLLS

Classic Maki*

Tuna Roll	\$4.95
Salmon Roll	\$4.95
Yellowtail Roll	\$4.95
Salmon & Avocado Roll	\$5.95
Spicy Tuna Roll	\$6.50
Spicy Salmon Roll	\$6.50
Spicy Yellowtail Roll	\$6.50
Rainbow Roll	\$11.95

Cooked Maki

Salmon Skin Roll	\$5.00
California Roll	\$5.50
Philadelphia Roll	\$5.75
Eel Cucumber Roll	\$5.95
Eel Avocado Roll	\$5.95
Futo Maki	\$6.95
Spicy Crab Roll	\$6.95
Shrimp Tempura Roll	\$7.95
King Crab & Avocado Roll	\$8.50
Lobster & Avocado Roll	\$9.00
Spider Roll	\$10.00
Caterpillar Roll	\$11.95

Vegetable Maki

Oshinko Roll	\$3.50
Cucumber Roll	\$3.50
Avocado Roll	\$4.00
Shitake Mushroom Roll	\$4.95
Vegetable Roll	\$4.95
avocado, cucumber, asparagus & cream cheese	
Sweet Potato Roll	\$6.00
sweet potato tempura roll drizzled with sweet soy sauce	
Kabocha Roll	\$6.00
Japanese pumpkin tempura roll with a touch of Japanese mayo	

SASHIMI*

(5pcs/order)

Striped Bass - Suzuki	\$10.00	Yellowtail - Hamachi	\$12.00
Salmon - Sake	\$11.00	Hawaiian Yellowtail - Kanpachi	\$12.00
White Tuna	\$11.00	Live Scallop - Tairagai	m/p
Big Eye Tuna - Maguro	\$12.00	Marbled Tuna - Toro	m/p

SUSHI/SASHIMI COMBO*

(dinner comes with miso soup and house salad)

Rolls Combo	\$13.95	Sushi Sashimi Deluxe for Two(2)	\$46.95
Tuna roll, Salmon Roll, and California Roll		9pcs of sushi, 15pcs of sashimi, Tuna roll & Spicy Salmon roll	
Rainbow Deluxe	\$22.95	Love Bridge	\$59.95
9pcs of assorted sushi accompanied by a Rainbow roll		10pcs of sushi, 18pcs of sashimi, Caterpillar roll & Sweetheart roll	
Sashimi Deluxe	\$22.95	Love Boat	\$59.95
15pcs of assorted raw fish		10pcs of sushi, 18pcs of sashimi, Rainbow roll & Minnesota roll	
Chirashizushi	\$21.95	Wakame Favorite (A, B or C)	\$23.95
Assorted sliced raw fish on a bed of sushi rice		A. 3 big eye tuna nigiri, 3 salmon nigiri, 3 eel nigiri, & California roll	
Sushi/Sashimi Combo	\$23.95	B. 3 big eye tuna nigiri, 3 salmon nigiri, 3 yellowtail nigiri, & Spicy Tuna roll	
5pcs of sushi, 9pcs of sashimi, & California roll		C. 3 big eye tuna nigiri, 3 eel nigiri, Spicy Salmon roll & Eel roll	

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SIGNATURE ROLLS

Tootsie Roll \$8.95

crab sticks, shrimp, & cucumber rolled and topped with crunchy tempura bits, drizzled with sweet eel sauce

Mango Tuna Roll* \$8.95

big eye tuna & mango inside, topped with crunchy tempura bits, drizzled with mango sauce

Crazy Monkey Roll* \$10.95

salmon, avocado and cream cheese rolled, battered and deep fried, then topped with spicy mayo and eel sauce

Jeremy Roll* \$10.95

spicy tuna inside, topped with tempura bits, wasabi tobiko, finished with wasabi mayo and sweet eel sauce

Minnesota Roll \$12.95

crab sticks, cucumber, & avocado inside, topped with eel & avocado, drizzled with sweet eel sauce

Sunrise Roll* \$12.95

big eye tuna & cucumber inside, topped with salmon & avocado

Crunch Roll \$12.95

shrimp tempura, cucumber, & kaiware (daikon sprouts) inside, topped with crunchy tempura bits, masago and "nori fume", finished with spicy mayo and sweet eel sauce

Russian Roll* \$12.95

crab mix, cucumber, avocado, salmon, gobo inside, topped with white tuna and black tobiko

Hot & Spicy Girl Roll* \$13.50

spicy tuna, spicy yellowtail, and tempura bits, topped with spicy salmon & tempura bits, drizzled with spicy mayo sauce

B.M.W. Roll* \$13.95

shrimp tempura & cucumber inside, topped with salmon & avocado, drizzled with sweet eel sauce

Naked Girl Roll \$13.95

lobster salad, avocado, & asparagus inside, topped with spicy crab sticks & tobiko

Sweetheart Roll* \$13.95

mixture of spicy tuna & crunchy bits inside, covered with thin slices of fresh big eye tuna, finished with wasabi mayo sauce

Dragon Roll \$14.95

shrimp tempura & cucumber inside, topped with avocado, eel, & black tobiko, finished with sweet eel sauce.

Crazy Tuna Roll* \$13.95

spicy tuna, cucumber, and crunchy bits inside, black peppered big eye tuna and avocado outside, finished with wasabi mayo sauce

White Tiger* \$13.95

eel & avocado inside, topped with white tuna, drizzled with eel sauce

Temptation Roll \$14.95

shrimp tempura & mango inside, topped with fresh mango, finished with mango sauce and masago

Wakame Roll* \$14.95

shrimp tempura, crab mix, cream cheese, cucumber rolled and topped with spicy tuna, spicy salmon, and tempura bits, drizzled with sweet eel sauce & spicy mayo sauce

Cowboy Roll* \$14.95

choice of big eye tuna OR lobster mix and asparagus inside, topped with thinly sliced seared steak, served with homemade spicy sauce

Crazy Lobster Roll \$15.95

lobster tempura, cream cheese and radish sprout with spicy mayo, wrapped in soy paper (no seaweed), topped with sriracha chili sauce

Twin Roll* \$15.95

big eye tuna, white tuna, cucumber, avocado & jalapeno inside, wrapped in soy paper

"Crumpy" Roll* \$14.95

shrimp tempura, japanese mayo and asparagus inside, topped with big eye tuna, japanese mayo, eel sauce, masago, tempura bits and daikon sprouts

Rock & Roll \$16.95

shrimp tempura, cucumber and avocado inside, topped with baked baby scallops, finished with spicy mayo and sweet eel sauce

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ENTREES

FROM SEA

Shrimp & Vegetable Tempura \$14.95

"very crunchy...!" seven pieces of shrimp and mixed asian vegetables battered and deep fried, served with a tempura dipping sauce & jasmine steamed rice

Apple Teriyaki Salmon \$17.95

marinated grilled salmon topped with a sautéed Fuji apple glaze, served with asian vegetables and your choice of wasabi mashed potatoes or jasmine steamed rice

Atlantic Salmon \$18.95

served alongside garlic mashed potato and asparagus, topped with a decadent corn salsa

Pan-fried Togarashi Walleye \$19.95

walleye filet topped with our house special red coconut curry sauce, served with stir-fried vegetables and jasmine steamed rice

Spicy Miso Sea Bass \$21.95

Chilean sea bass marinated in spicy miso, grilled, and served with asian vegetables and your choice of wasabi mashed potatoes or jasmine steamed rice

Apple Teriyaki Sea Bass \$21.95

marinated grilled sea bass topped with sauteed Fuji apple glaze, served with asian vegetables and choice of garlic mashed potato or jasmine steamed rice

Scallops Risotto \$22.95

pan-seared scallop served with sun-dried tomato risotto, complimented by a delicious white wine saffron sauce

Whole Red Snapper \$26.95

whole red snapper deep fried & topped with a Thai style sweet & sour vegetable mix... Delicious!

FROM LAND

Chicken Teriyaki \$14.95

grilled chicken finished with a Fuji apple teriyaki glaze, served with asian vegetables and jasmine steamed rice

Beef Teriyaki \$17.95

grilled steak finished with a Fuji apple teriyaki glaze, served with asian vegetables and jasmine steamed rice

Chicken Katsu \$14.95

tender chicken breast, battered and covered with panko (japanese breadcrumbs), deep fried, served with jasmine rice and tonkatsu sauce

Rib-eye Steak \$24.95

16oz Rib-eye aged and marinated in our special sauce, grilled, and served with asian vegetables and steamed rice

CURRY & STIR-FRIED DISHES**

Choice of Chicken (\$11.95), Beef (\$12.95), Shrimp (\$13.95), Tofu (\$10.95), Mock Duck (\$11.95)
Served with Jasmine Steamed Rice

Red Curry

stewed with coconut milk, red curry, bamboo shoots, bell peppers, and fresh Thai basil

Green Curry

stewed with coconut milk, green curry, asian egg plant, bell peppers, and fresh Thai basil

Yellow Curry

stewed with coconut milk, yellow curry, potatoes and white onions

Massamun

stewed with coconut milk, massamun curry, potatoes and roasted peanuts, garnished with cilantro

Panang Curry

stewed with our delicious coconut milk and peanut butter sauce, bell peppers and kaffir leaves

Garlic & Pepper

roasted garlic, fresh scallions and white pepper served over a bed of sliced cabbage

Spicy Thai Basil

fresh Thai basil, bamboo shoots, bell peppers and jalapeno

Tasty Peanuts

roasted peanuts, bell peppers, onions and celery

Cashew & Vegetables

fresh cashews, snowpeas, carrots, onions, and broccoli

Ginger Mushroom

ginger, onions, and mushrooms

** Please specify the level of spiciness from 0 to 5 when ordering these dishes
(Please note that curry dishes are at the minimum spicy level of 1 or 2)

LUNCH

Monday-Friday 11:30-2:30

BENTO BOXES

(served with miso or hot & sour soup, house salad, rice, 4 pcs of California roll, crispy vegetable spring roll and crab cheese wonton)

#1 - Shrimp Tempura \$11.95

#2 - Vegetable Tempura \$8.95

#3 - Chicken Teriyaki \$9.95

#4 - Beef Teriyaki \$11.95

#5 - Salmon Teriyaki \$11.95

#6 - Chicken Katsu \$9.95

#7 - Spicy Grilled Beef \$11.95

#8 - Kalbie (Korean short ribs) \$11.95

#9 - Gapow (Chicken or Pork) \$10.95

#10 - Wakame Rock Shrimp \$11.95

WAKAME SUSHI COMBOS

(served with miso or hot & sour soup, and house salad)

#13 - Sushi Lunch* \$10.95

(California roll and 5 pieces of sushi)

#14 - Sashimi Lunch* \$14.95

(12 pieces of sashimi)

#15 - Sushi & Sashimi Combo* \$18.95

(5 pieces of sushi, 9 pieces of sashimi, and a California roll)

ROLLS COMBOS

(served with miso or hot & sour soup OR house salad)

Two (2) Rolls Combo \$9.95

Three (3) Rolls Combo \$12.95

Please choose from the following rolls:

California Roll - Tuna Roll* - Salmon Roll* - Yellowtail Roll* - Eel & Cucumber Roll - Salmon Skin Roll - Boston Roll - Philly Roll - Alaska Roll - Shrimp Tempura Roll - Spicy Tuna Roll* - Spicy Salmon Roll* - Spicy Yellowtail Roll* - Avocado Roll - Cucumber Roll - Vegetable Roll - Salmon & Avocado Roll*

STIR-FRIED DISHES AND OTHER DINNER MENU ITEMS ARE ALSO AVAILABLE DURING LUNCH HOURS. PLEASE ASK YOUR SERVER FOR MORE MENU OPTIONS.

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