

WAGYU STEAK OUR SPECIALITY

certified A-5 grade real Japanese beef directly from Japan per oz

Filet Mignon or New York 4oz 68 17

FROM THE GRILL

Luxury Hamburger Steak 8oz 16 2
Japanese style “Wagyu” and “CAB” prime beef patty

Outside Skirt Steak 5oz 16 3
boasts deep, rich, beefy flavor

Prime Ribeye Steak 10oz 28 3
boasts deep, rich, beefy flavor

Filet Mignon Steak 6oz 32
our most tender cut of lean, succulent, beef from the tenderloin

“Jidori” Chicken breast or thigh 15
juicy “Jidori” natural chicken that's been oven roasted and grilled

***extra cut available upon request**
***with ratatouille, potato dish and original steak sauce**

PASTAS served with linguine or penne

Scallop and “Mentaiko” Cream 16
sautéed scallop with spicy cod roe cream sauce

Pescatore Rosso or Bianca 17
variety seafood in a tomato sauce or white wine and garlic oil

“Uni Ikura” Tomato 19
fresh sea urchin tomato sauce topped with salmon caviar and “Shiso”

Lobster “Uni” Tomato Cream 24
lobster tail with fresh sea urchin mild tomato cream sauce

WA DINING JAPANESE DISHES

“Wagyu” Tartar Bowl 28
*limited quantities
chopped raw “Wagyu” and poached egg served over rice with original sauce

“Chirashi” 25
chef's choice sashimi served over sushi rice

Sushi “Moriawase” 25
chef's choice sushi assortment 10pc

Sashimi “Moriawase” 24
5 kinds sashimi assortment

“WA Dining Wagyu Bento” 40
Deluxe lunch plate – sashimi, tempura, “Wagyu” steak and a small dish

“WA Dining Bento” 25
variety lunch plate – sashimi, tempura, grilled fish and a small dish

Sashimi and Tempura 18
sashimi and tempura combination

Sashimi or Tempura and “Jidori” Chicken 18
sashimi or tempura your choices and “Jidori” natural chicken

Black Cod “Saikyoyaki” 25
baked black cod marinated in our original miso sauce

Tempura “Moriawase” 16
seafood, chicken and vegetable tempura assortment

“Wagyu” Curry 15
Japanese style curry and rice featuring “Wagyu”

“Okosama” Lunch Kid's plate 9
hamburger steak, pilaf, fries, boiled vegetables, juice and cheese mousse

APPETIZER

Fresh Oyster homemade "ponzu" with condiments	3.5 ~
Miso Cream Cheese miso marinated cream cheese	5
Smoked Sausage grilled smoked sausage with pickled vegetable	7
Heirloom Tomato and Burrata Caprese shiso herb and red shiso dressing	9
Cheese Plate 3 kinds cheese with their friends	8
Salmon Carpaccio salmon sashimi topped with Italian salsa	9
Albacore Carpaccio seared albacore sashimi on top of greens with "Tosazu" vinaigrette	10
Garlic Albacore seared albacore sashimi with garlic lemon butter soy	10
Sashimi "Moriawase" 5 kinds sashimi assortment	24
Shrimp and calamari minced shrimp, calamari and shiso tempura on bed of tomato fondue	9
Shrimp Tempura 5 pc shrimp tempura with sea salt and tempura sauce	10
"Uni" Tempura fresh sea urchin wrapped shiso herb with "Yuzu" salt	12
Lobster Tempura lobster tail tempura with sea salt and tempura sauce	15
Tempura "Moriawase" assorted tempura with 4 kinds salt and tempura sauce	16

SUSHI AND ROLL

"Aburi Wagyu" Sushi certified A-5 Japanese seared beef sushi 2pc	14
"Uniku" Sushi enjoy great harmony with "Wagyu" and "Uni"	17
Sushi "Moriawase" chef's choice 10 pc sushi assortment	25
White Roll in : with the fish and asparagus tempura, imitation crab meat out : seared white fish with garlic lemon butter soy	16
Salmon lover in : grilled salmon, salmon skin and cucumber out : fresh salmon and salmon caviar	15
Salmon Lemon Roll in : California roll out : fresh salmon and thin slice lemon	14
Crispy Onion Albacore Roll in : albacore, onion and carrot out : crispy fried onion and creamy roasted onion sauce	15
Lobster Roll in : lobster and asparagus tempura, cucumber, avocado, imitation crab meat	18

SALADS local organic greens, tomato, mango, carrots, red onion and red radish

Organic Garden Salad with nicoise dressing	7
"Jidori" Chicken Caesar Salad romaine lettuce with parmesan reggiano and caesar dressing	10
"Kakiage Soba" Salad buckwheat 'soba' noodle, tempura, poached egg and greens with "Dashi" broth	13
Shrimp Kale Salad grilled shrimp, roasted portobello and kale with balsamic dressing, bleu cheese	15
Sashimi Salad sashimi salad with whole grain mustard seed dressing, balsamic glaze	18