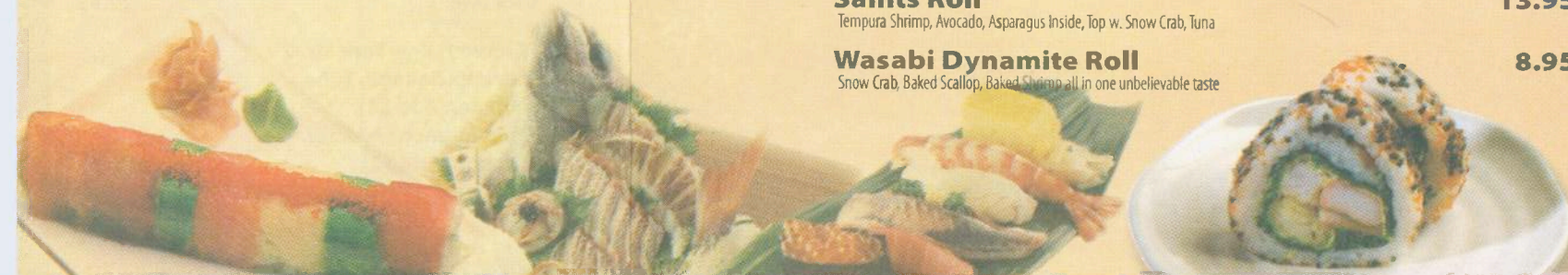


WASABI TRADITIONAL MAKI

- Snow Crab Roll** Snow Crab, Avocado And Asparagus **5.00**
- Spicy Tuna Roll** Spicy Tuna, Green Onion And Avocado **5.00**
- Vegetable Roll** **4.75**
Cucumber Avocado, Yellow Radish, Asparagus w/ Sesame Seeds Outside
- Shrimp Roll** **5.00**
Boiled Shrimp, Smelt Roe, Cucumber & Asparagus
- California Roll** **5.00**
Crab Stick, Smelt Roe, Avocado & Cucumber
- Crunch Roll** **5.00**
Snow Crab, Green Onion And Tempura Crunch
- Crawfish Roll** **6.95**
Spicy Crawfish, Japanese Pepper And Mayo
- Rocking Roll** **8.95**
Fried Shrimp Tempura, Avocado & Asparagus Inside w. Snow Crab, Tempura Batter, Eel Sauce
- Takki Maki** **4.25**
Choice Of Tuna, Salmon Yellowtail, Cucumber, Avocado
- Hokki Maki** **5.00**
Your Choice Of Fresh Salmon, Tuna, Yellowtail, With Green Onion, Avocado And Smelt Roe
- Fire Cracker Roll** **5.50**
Tuna, Fresh Salmon, Yellowtail Mixed Together With Green Onion, Wasabi And Tempura Batter
- Bar-B-Q Eel Roll** **5.50**
Bar-B-Q eel, avocado and cucumber with smelt roe outside topped with eel sauce and sesame seeds
- Philadelphia Roll** **5.00**
Smoked Salmon, Cream Cheese And Avocado w/ Green Onion Out Side
- Shrimp Tempura Roll** **7.95**
Crispy tempura shrimp, avocado, cucumber and smelt roe and sesame seed outside
- Soft Shell Crab Roll** **8.95**
Deep Fried Soft Shell Crab, Green Onion & Cucumber Inside w. Smelt Roe Outside Topped With Eel Sauce And Sesame Seeds
- Boston Roll** **6.25**
Your choice of Boston, spicy tuna, blue crab, yellowtail, fresh salmon
- Rainbow Roll** **9.95**
Snow Crab, Avocado And Asparagus Inside With Tuna Fresh Salmon, Yellowtail And Avocado On Top
- Rice Paper Roll** **5.50**
Crab stick, avocado, asparagus, tuna and cucumber rolled in rice paper. Spicy hoisin sauce on the side. No rice.)

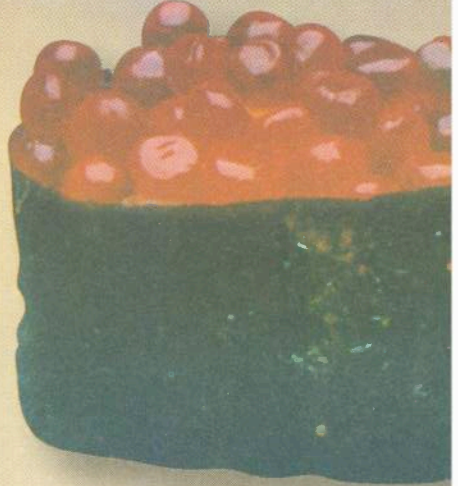
WASABI SPECIAL MAKI

- King Edward Roll** **13.95**
Tuna, Fresh Salmon, Yellowtail, Avocado, Crab Stick And Smelt Roe With Sliced Thin Cucumber Outside
- Downtown Roll** **10.95**
Shrimp Tempura, Asparagus, Avocado, Snow Crab, Assorted Roe, Eel Sauce And Sesame Seed Top
- Bamboo Roll** **13.50**
Tuna, Fresh Salmon, Yellowtail, Snow Crab, Avocado, And Asparagus, With Wasabi Roe On Outside
- Capitol Roll** **11.95**
Tuna, Fresh Salmon, Yellowtail, Avocado, Asparagus And Smelt Roe Served With House Sauce
- Dragon Roll** **12.95**
Snow Crab, Avocado, Asparagus, Inside With Broiled Eel, Avocado, Eel Sauce And Sesame Seed On Top
- Fire Kirin Roll** **13.95**
Snow crab, fresh salmon, tuna, asparagus, and crunch inside, top with Bar-B-Q eel, catch on fire!
- Cajun Roll** **8.95**
Deep Fried Roll w. Snow Crab, Green Onions Crawfish Inside
- Chop Chop Roll** **11.95**
Snow Crab, Green Onion And Tempura Inside With Chopped Tuna And Fresh Salmon. Mixed Together With Smelt Roe And Chili Sauce On Top
- Farish Street Roll** **9.95**
Crab Stick, Smelt Roe, Green Onion, Tempura Batter & Mayo Mixed w. Cream Cheese & Avocado. Wrapped On Soy Bean Paper
- Lion Roll** **9.95**
Spicy Crawfish Inside w. Crab Stick Smelt Roe Green Onions Tempura Batter & Mayo Mixed Together And Put On Top
- Parkway Roll** **8.99**
Snow Crab Stick, Boiled Shrimp, Asparagus, Avocado And Cucumber Wrapped In Soybean Paper With No Rice
- Phoenix Roll** **9.95**
Snow Crab, Asparagus And Spicy Mayo Wrapped In Lettuce And Rice Paper Topped With Fresh Salmon And Wasabi Roe. Served With Spicy Hoisin Sauce On The Side No Rice
- Ridgeland Roll** **12.95**
Peppered Seared Tuna, Avocado & Green Onion Inside w. Wasabi Roe Outside, Snow Crab & Japanese Pepper On Top
- Samurai Roll** **12.95**
Tuna, Fresh Salmon, Yellowtail Cream Cheese & Asparagus Inside Topped w. Sliced Avocado, Eel Sauce & Sesame Seed
- Wasabi Box** **12.95**
Choice Of Salmon, Tuna, Yellowtail, Bar-B-Q Eel, Crab Stick, And Smoked Salmon, Boiled Shrimp
- Saints Roll** **13.95**
Tempura Shrimp, Avocado, Asparagus Inside, Top w. Snow Crab, Tuna
- Wasabi Dynamite Roll** **8.95**
Snow Crab, Baked Scallop, Baked Shrimp all in one unbelievable taste



寿司吧

WASABI SUSHI & BAR



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wasabijackson@gmail.com

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● APPETIZERS FROM THE KITCHEN

Wasabi Wonderland Lobster Sautéed With Shiitake Mushroom And Onion Then Baked Until Golden Brown	14.95
Tempura Appetizers Japanese Style Shrimp And Vegetable Lightly Fried With Dipping Sauce On The Side, Feel The Crunch!	6.95
Tempura Calamari Baby Squid Rings Lightly Dipped In A Special Batter, Then Deep Fried To Perfection Severed With Spicy Lime Dressing	6.95
Tempura Crab Stick Japanese Style Crab Meat Stick Lightly Fried Into Very Crispy Served With Dipping Sauce On The Side	5.50
Edamame Steamed Whole Soy Bean Pod Sprinkled With Sea Salt.	4.50
Gyoza Dumplings Stuffed Vegetable And Meat Japanese Dumplings Pan-fried Or Steamed Served with Garlic Sesame Soy Sauce	5.00
Shrimp Shumai Steamed Dumplings Stuffed w. Shrimp Served w. Garlic Dipping Sauce	5.50
Hamachi Kama Baked Yellowtail Neck In Perfect Seasoning Served With Ponzu Sauce	8.95
Haru Maki Crispy Fried Spring Roll Stuffed With Crab Meat And Tobiko Served With Dipping Sauce	5.50
Coconut Shrimp Jumbo Shrimp Lightly Fried to Perfection Topped w. Spicy Coconut Mayo Glaze	8.50
Squid Steak Grilled Whole Squid To Perfection & Thin Sliced, Topped w. Teriyaki Sauce	9.50
Beef Tataki Grilled Rare Tender Beef In Thin Sliced Served With Ponzu Sauce	9.50

● APPETIZERS FROM SUSHI BAR

Tuna Tataki Lightly Seared Tuna In Thin Sliced Served With Ponzu Sauce	10.50
Smor De Mar Thin Sliced Smoked Salmon Wrap w. Cucumber w. Mint Leaf And Caviar	7.50
Taste Of Sushi Assorted Fresh Fish Of The Day On Chef's Choice	9.95
Taste Of Sashimi Assorted Fresh Fish Of The Day On Chef's Choice	11.95
Tuna Tartar Chopped Tuna, White Onion, Avocado With Masago, Scallions On Top, Served With Our House Special Sauce	11.95
Sakura Blossom Fresh Tuna, Salmon, Snow Crab And Tobiko On Top Of The Crispy Wonton Skin Topped With Our Sweet Creamy Sauce.	13.95
Baked Salmon Snow Crab Rolled w. Fresh Salmon Baked In Oven w. Eel Sauce, Juicy & Tasty!	9.95
Seafood Martini Hakki Clam, Squid, Tuna, White Fish, Shrimp, Smelt Roe, Cucumber, Avocado Blending with Chef's Secret Sauce.	11.95
Avocado Volcano Stuffed Whole Avocado with Snow Crab, then Baked and Topped with Crunch Potato Matchsticks.	8.50
Wild White Rose Thin Sliced Stripe Bass Rolling w. Wild Peppers, Served w. Special Sauce.	10.95

● SOUPS

Miso Soup Tofu, Seaweed, Scallions In Soy Bean Broth	3.00
Osumasi Soup Clear Fish Broth With Scallions And Crispy Onion	2.50
Clam Miso Soup Tofu, Seaweed, Short Neck Clam, Scallions In Soy Bean Broth	7.95
Tempura Udon Soup Japanese Style Noodle Soup With Tempura And Vegetable	9.50
Nabeyaki Udon Soup Japanese Style Noodle Soup With Assorted Seafood Vegetable, Egg And Tempura	9.95

● SALADS

Seaweed Salad Seasoned Marinated Fresh Seaweed Salad	4.50
House Green Salad Fresh Garden Greens With House Ginger Dressing	3.50
Squid Salad Marinated Squid And Vegetable In Japanese Vignette Sauce	5.50
Snow Crab Salad Snowcrab, Avocado, Asparagus With Green Salad	7.50
Blue Crab Salad Jumbo Lumps, Wasabi Roe, Scallions, Mixed With Crunch Batter Top On Green Salad	8.95
Cucumber Salad Thin Sliced Cucumber Topped With Crunch And Spicy Mayo Sauce	4.95
Seafood Salad Octopus, White Fish, Shrimp, Crab Stick, Masago, Asparagus, Cucumber Mixed With Spicy Ponzu	8.95

● NOODLES AND RICE

Yaki Soba Stirred Fried Japanese Style Wheat Noodle With Your Choice Of:	
Chicken 9.50	Seafood 10.50
Vegetable 9.50	Combo 10.50
Yaki Udon Stir Fried Japanese Style Rice Noodle With Your Choice Of:	
Chicken 9.50	Seafood 10.50
Vegetable 9.50	Combo 10.50
Chicken Fried Rice Bowl	3.50
Hibachi Fried Rice	3.00
Steamed Rice Bowl	2.50
Sushi Rice Bowl	2.50
Brown Rice Bowl	3.00

● DESSERTS

Banana Tempura	4.50
Tempura Ice Cream	4.00
Cheesecake	3.75
Banana Foster Spring Roll	5.25
Ice Cream	2.99
Tempura Cheese Cake	4.95

There may be a charge to some substitutions
Substitute Seaweed To Soy Paper Or Rice Paper \$1.25
Extra Sauce 50¢

● SIGNATURE DISHES

(All Dishes Served with Soup Or Salad and Steamed Rice or Fried Rice, Substitute Brown Rice for \$2.00)

Red Wine T-bone Steak (MkP) Seasoned, Pan Seared With Sea Salt, Cooked To Your Perfection, Top Of Sautéed Onion And Asparagus, Served With Chef's Secret Red Wine Dressing! So Tender! So Good!	
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Totemō Yoi Herbal Lamb Chop (MkP) Lightly Pan Seared Lamb Chop Cover With Herbal Seasoning Then Baked To Perfection Served With Fresh Vegetable And Chef's Secret Sauce, The One You Can't Miss.	
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Green Tea Sea Bass (MkP) Seasoned Sea Bass With Fresh Green Tea Leaf, Then Pan Seared With Miso Teriyaki Sauce, Served With Sautéed Asparagus	
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Tokyo Crispy Filet 22.95 Lightly Fried Fresh Red Snapper To Crispy Served Over House Spicy Dressing, And Fresh Vegetable.	
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Teriyaki Lightly Seared With Your choice of Meat On Bed Of Vegetable, And Then Topped With House Teriyaki Sauce. Yum! Chicken 13.95, Beef, Tuna, Scallop 16.95, Salmon, Shrimp 15.95	
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Chicken Katsu 13.95 Lightly Fried To Crispy Then Thinly Sliced Served Tonkatsu Sauce On The Side	
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Shrimp or Chicken Tempura 14.95 Japanese Style Shrimp or chicken and Vegetable Lightly Fried With Dipping Sauce On The Side, Feel The Crunch!	
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Una Don 16.95 Bar-B-Q Fresh Water Eel On Bed Of Rice, Served With Japanese Pickles.	
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Sushi Dinner 19.95 Eight Pieces Of Fresh Fish Of The Day, Served With California Roll And Snow Crab Roll.	
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Sashimi Dinner 22.95 Eight Pieces Of Fresh Fish Of The Day, Served With California Roll And Snow Crab Roll.	
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Chirashi Dinner 21.95 Assorted Sashimi (Tuna, Salmon, Yellowtail, Shrimp, White Fish, Crab Stick And Octopus) Over Bed Of Sushi Rice	
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Wasabi Deluxe 49.95 Assorted Fresh Sushi, Sashimi And Chef's Choice Special Roll Served On The Boat	
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Ocean Palace 59.95 Want To Taste The Real Ocean Seafood? Wasabi Proudly Presents The Variety Of Fresh Fish Of The Day, Variety Of Caviar, variety Of Shell Fish Over Ice Bed, Decorated With Real Coral Just Like The Deep Ocean, A Must Try!	
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● SIDE ORDERS

Can Only Be Ordered In Addition To Your Hibachi Plate

Chicken \$6	Shrimp \$7	Salmon \$7
Tuna \$8	Scallop \$9	Lobster \$15
New York Strip \$8	Filet Mignon \$10	
Hibachi Rice \$3	Vegetable \$5	
Noodles \$6		

● CHEF'S NEW CREATION

Filet Mignon 14.50 This Creation Will Bring You To Japan, Tender Filet Marinated With Our Special Recipe Sauce Cooked On Top Of Snow Crab Roll, Topped With Scallion, Roe And Special Sauce.	
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Fusion Po-boy 16.00 Snow Crab, Crawfish, Tempura Shrimp, Cream Cheese, Soft Shell Crab In Soy Paper, Served With House Special Sauce, Yum!	
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Pink Hawaii 14.50 Spicy Tuna, Inside Fresh Tuna, And Escolar On The Top With Chef's Created Sauce	
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Hot Mountain 14.00 Spicy Tuna inside with chopped mushroom, scallop, crawfish, avocado, and crabstick.	
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Sensei 13.00 Deep Fried Roll With Snow Crab, White Fish, And Fresh Salmon, Avocado, Smelt Roe, Cream Cheese, Green Onion And Cucumber With Wasabi Mayo On Top.	
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Yum, Yum, Yum! 13.95 Bar-B-Q Eel, Snow Crab, Smelt Roe, Cream Cheese, Avocado, Asparagus, Tamago, with Crunch in Soy Pepper. Served with Cream Sauce.	
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Cool Lobster 17.00 Thin Sliced Per-steamed Lobster With Lettuce, Cucumber, Chopped Fruit, Wrapped In The Rice Paper, Served With Sweet Mayo Glaze.	
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Little Mermaid 15.00 Crawfish and Cucumber Inside, Topped with Snow Crab Salad, Blue Fin Tuna, Avocado, and Crunch. Served with Chef's Created Sauce.	
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● LUNCH PLATTER

(All Lunch Served With Soup Or Salad, Steamed Rice, Appetizer, California Roll And Dessert)
Lunch Served Between Mon-Fri Till 2:pm

Chicken Teriyaki 8.95 Grilled chicken breast topped with teriyaki sauce	
Beef Teriyaki 10.95 Grilled tender beef topped with teriyaki sauce	
Shrimp Teriyaki 9.95 Grilled fresh shrimp & onions with teriyaki sauce	
Salmon Teriyaki 9.95 Pan seared salmon with teriyaki sauce	
Chicken Katsu 8.95 Crispy fried chicken with house katsu sauce	
Tempura Combo 9.95 Lightly fried shrimp, chicken, veggie with dipping sauce	
Sushi Lunch 12.95 Chef choice of fresh fish of the day	
Sashimi Lunch 14.95 Chef choice of fresh fish of the day	
Wasabi Honey Shrimp 11.95 Lightly fried shrimp with Wasabi honey glaze	
Spicy Sautéed Cocoline Chicken 10.95 Chicken stir fried with veggie in Thai sauce	
Crispy Fish with Plum Sauce 11.95 Crispy fried fish topped with house plum sauce	

Sorry, We Do Not Accept Checks.
All to go orders will be charged 10% service fee
Substitute Sushi rice to brown rice on any rolls add \$2.00

● HIBACHI LUNCH SELECTIONS

Served Monday - Friday: 11:00 am - 2:00 pm
All prices quoted are for individual serving only.
Each entree is expertly prepared before your eyes.
All selections include salad or soup, hibachi vegetables, and fried rice.

Hibachi Chicken 8.95 Chicken at its best served hibachi style.	
New York Strip 9.95 Perfect juicy and tender New York Strip.	
Hibachi Salmon 10.95 This is the way fish meant to be cooked.	
Teppan Yaki Shrimp 9.95 Large white shrimp grilled & seasoned to perfection.	
Hibachi Scallops 11.95 This delicious seafood is grilled perfectly with our hibachi sauce.	
Chicken & Shrimp 12.95 Chicken & shrimp together, the perfect combination.	
New York Strip & Chicken 13.95 When it's too hard to choose, just have both.	
Shrimp & Scallops 13.95 Scallops & shrimp, prepared in a delicious special sauce.	
New York Strip & Shrimp 13.95 The ultimate combination cooked hibachi style.	
Vegetarian Plate 8.25 Zucchini, onions, carrots, mushrooms, and broccoli, a healthy choice.	

● HIBACHI DINNER SELECTIONS

All prices quoted are for individual serving only.
Each entree is expertly prepared before your eyes.
All selections include salad and soup, hibachi vegetables, and fried rice

Hibachi Chicken 14.95 Chicken at its best served hibachi style.	
New York Strip 18.95 Perfect juicy and tender New York Strip.	
Hibachi Salmon 18.95 This is the way fish meant to be cooked.	
Hibachi Scallops 20.95 This delicious seafood is grilled perfectly with our hibachi sauce.	
Teppan Yaki Shrimp 18.95 Large white shrimp grilled & seasoned to perfection.	
Vegetarian Plate 12.95 Zucchini, onions, carrots, mushrooms, and broccoli, a healthy choice.	
Filet Mignon 20.95 Cooked hibachi style, this whole cut steak is exceptionally tender.	
Lobster Tail (2) 29.95 Why not try the king of the sea?	
Hibachi Tuna 19.95 Perfectly seasoned fresh tuna steak in hibachi style.	
Pick Two 22.95 Choose two items from the list: Chicken, New York Strip, Shrimp, Salmon, Tuna, Lobster (Add \$8), Filet Mignon (Add \$3), Scallop (Add \$2)	