

APPETIZERS

EDAMAME ■ Steamed soybeans sprinkled with Kosher salt	7
TEMPURA VEGETABLES Tempura fried carrots, zucchini, asparagus, sweet potato, broccoli and onion, served with tempura sauce	8
DEVILED EGGS ●� Sinfully delicious classic with spicy tuna and wasabi	8
FIREBALLS • Blended minced tuna with jalapeño and Thai chili, cream cheese and spicy herbs, battered and fried golden brown, served with signature Wassabi sauce	8
SHRIMP TINI • Shrimp, cream cheese and kanikama, wrapped in crispy wonton, deep fried, finished with blend of sweet & sour sauce and spicy mayo	8
FRESH ROLLS A salad roll in our rice paper. Includes fresh greens, avocado, asparagus, cucumber, and sprouts. Served with peanut sauce Addition of apple or mango (+1\$), Tofu (+2\$), Shrimp (+3\$)●	8
SOUP	
WONTON SOUP Hand-wrapped pork wontons, seasonal greens in savory wonton broth	8
RED CURRY COCONUT Seasoned pork meatballs and vegetables swimming in our flavorful spicy coconut broth	8
MISO SOUP Small 3, I Warm miso soup served with tofu, seaweed, and green onion.	Large 7
SALADS	
HOUSE SALAD ■ Mixed greens served with side of house ginger dressing	6
GRILLED CHICKEN Grilled chicken breast strips over a blend of mixed greens, cucumbers, Mandarin orange wedges and grape tomatoes, served with Ginger Dressing	13
TUNA CEVICHE Stresh diced Maguro tuna, avocado, cucumbers and mango mixed with a house blend of citrus and spice	14
	14
GRILLED SALMON or SHRIMP Grilled wild Alaskan salmon fillet over a blend of mixed greens, cucumbers, Mandarin orange wedges and grape tomatoes, served with Ginger Dressing	17

18% service charge will be added to parties of 5 or more guests

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs poses an increased health risk of foodborne related illness.

Wassala pan asian cuisine

KIDS PLATES For children 12 and under. Includes juice, milk or soda

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CHOW MEIN NOODLES Pan fried chow mein noodles tossed in teriyaki sauce with broccoli	6
TERIYAKI CHICKEN ■ Grilled chicken tossed with house sweet teriyaki sauce served with steamed white rice	7
SUSHI BOAT ■ California Roll, Nigiri Shrimp & Nigiri KaniKama	7

VEGETARIAN ENTREES

FRIED RICE Choice of Veggies and/or Tofu, and rice mixed with our special Wassabi fried rice sauce (Mild, Medium or "I like it spicy")	12
ZEN'S PASTA Wide pasta noodles and mixed vegetables stir-fried with our signature creamy Wassabi sauce	13
BUDDHA'S DELIGHT ■ Steamed fresh vegetables topped with grilled tofu and house Made sweet teriyaki sauce, served with white rice	13
NOODLE FEAST Grilled tofu and chow mein noodles tossed with fresh vegetables and finished with house made sweet teriyaki sauce	14

ENTREES

TERIYAKI CHICKEN ■ Grilled chicken tossed in house made sweet teriyaki sauce served over mixed vegetables with white rice	13
LEMONGRASS BEEF Tender marinated beef sautéed over bed of mixed vegetables served with white rice	13
CHICKEN PHAD THAI Stir-fried rice noodles tossed with chicken and egg garnished with fresh bean sprouts, cilantro and peanuts (Mild, Medium or "I like it spicy")	13
FRIED RICE Veggies, your choice of meat, and rice mixed with our special Wassabi fried rice sauce (Mild, Medium or "I like it spicy")	Chicken 13, Shrimp 14
RED CURRY SALMON ■ ● Grilled wild Alaskan salmon fillet topped with spicy red Thai curry sauce over mixed vegetables with white ri	14 ce
GRILLED SHRIMP ■ Grilled shrimp glazed with tangy sweet and sour sauce with vegetables served with white rice	14

Gluten Free – these items can be modified to be wheat gluten free. Please inform your server of your dietary needs • Spicy • Raw Fish

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BASIL CHICKEN ■ Grilled chicken sautéed in house made sweet teriyaki sauce and savory basil served with vegetables and white rice	15
PORK KATSU Breaded pork tenderloin, served with braised red cabbage, sautéed spinach, mushrooms and sweet potato hash and topped with fried egg	17
BRAISED PORK SHOULDER Tender-braised marinated pork shoulder, served with sautéed spinach, mushrooms and sweet potato hash	18
STEAK BITES ■ Grilled cube-sized steak tossed in house sweet teriyaki sauce, served with sautéed vegetables, and white rice	18
GRILLED SCALLOPS ■ Buttery grilled sea scallops, served with sautéed vegetables and angel hair pasta	19
We SEA BASS ■ Whole pan fried sea bass fillet accented with Cajun seasoning served with sautéed vegetables	20

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NIGIRI (w/ Rice) ~ or ~ SASHIMI (w/o Rice)

AMA EBI – Sweet Shrimp EBI – Shrimp ESCOLAR – Super White Tuna HAMACHI – Yellowtail	7 5 6
HOKKIGAI – Surf Clam	6
HOTATE – Scallop	5
IKA – Squid	5
IKURA – Salmon Roe	6
INARI — Fried Tofu	4
KANI KAMA – Krab Stick	4
MAGURO – Tuna	6
MASAGO – Smelt Roe	4
SABA – Mackerel	6
SAKE – Salmon	6
SHIRO MAGURO – Albacore	6
SNOW CRAB	6
TAI – Snapper	6
TAMAGO – Sweet Egg Omelet	4
TAKO – Octopus	5
TOBIKO — Flying Fish Roe	6
- green / red / orange / black	
UNAGI – Grilled Freshwater Eel	6
UZURA – Quail Egg	4

CLASSIC-TWO-ROLL-COMBOS

Your choice of any 2 rolls below (6-8 pieces per roll) Ala Carte Prices Vary

Avocado Roll **▲** Avocado

California Roll Kanikama, Avocado, Cucumber,

Cookie Roll Salmon, Asparagus, Cream Cheese (Tempura-fried roll)

Krab Salad Roll Shredded Kanikama, Cucumber, Mayo

Cucumber Roll ▲ Cucumber

Fiesta Roll Shrimp Tempura, Jalapeño, Spicy Mayo

Fish Tempura Roll Tempura Red Snapper. Mavo

Hamachi Roll 🗞 Yellowtail tuna

Health Nut Roll **▲** Mixed Greens, Sun Dried Tomato Walnuts, Cream Cheese

Lily Roll

Lotus Roll Tempura Shrimp, Avocado, Cucumber

Oregon Roll Tempura Salmon, Cucumber, Cream Cheese

Philly Roll 🗇 Salmon, Cream Cheese Salmon Roll 🗇

13

Fresh Salmon

Scallop Tempura Roll Tempura Scallop, Mayo

Shrimp Tempura Roll Tempura Shrimp, Mayo Spicy Octopus Roll ●

Octopus, Cucumber, Sriracha, Chili Spices

Spicy Tuna Roll �● Minced Tuna, Sriracha, Chili Spices

Sweet Potato Roll Tempura Sweet Potato, Cream Cheese

Tuna Roll 🗇 Maguro Tuna

Unagi Roll Grilled Freshwater Eel, Avocado

Vegetable Roll 🔺 Shrimp, Kanikama, Avocado, cream cheese Asparagus, Avocado, Cucumber, Carrots

> Wasabi Crunch Roll �• Spicy Tuna roll topped with spicy Wasabi Peas Crunch

What's In It? Roll ▲ Asparagus, Cream Cheese

SUSHI COMBINATIONS

(Nigiri and Sashimi are Chef's Choice)

SMALL COMBO	19
MEDIUM COMBO Step it up with 8 pieces of Nigiri, a Rainbow Roll and a California Roll	27
LARGE COMBO 7 pieces of Nigiri with 10 pieces of Sashimi and a Rainbow Roll	32
LOVE BOAT A lovely selection including 7 pieces of Nigiri, 10 pieces of Sashimi, a Rainbow Roll, a Spider Roll, a Spicy Tuna Roll and a California Roll	52
SASHIMI COMBO #20	25
SASHIMI COMBO #30 An even larger selection including 30 pieces of our freshest sashimi served atop a bed of ice to keep things cool till you're done	35
CRUISER Feed the whole crew with our largest assortment. 12 pieces of Nigiri and 12 pieces of Sashimi. A Rainbow Roll, a Spider Roll, a Double Tuna Roll,	85

DONBURI FAVORITES

a Waikiki Roll and a Philly Roll fills out this boat

UNAGI DONBURI This hearty donburi features grilled barbequed eel over a bowl of rice, topped with enoki mushrooms and drizzled together with our teriyaki sauce	18
TEKKA DONBURI Tuna lovers delight! Thinly sliced Maguro over a bowl of seasoned sushi rice topped with Wassabi's donburi sauce	20
CHIRASHI DONBURI Chef's choice of your favorite assorted sashimi over a bowl of seasoned sushi rice, served with an assortment of	22

SPICY FAVORITES

traditional tobiko

C-4 Roll (hot) ♦ ● Tempura shrimp, cucumber, cream cheese, salmon and krab salad topped with diced spicy scallop and fresh jalapeño	15
B-52 Roll (xtra hot)	16
NUCLEAR Roll (x-x-xtra hot) ♦●	19

Tuna, salmon, hamachi, spicy tuna, asparagus, cucumber topped with spicy tuna, tuna, salmon, hamachi, tobiko and mint

Raw Fish Spicy ▲ Vegetarian (not Vegan)

WASSABI SPECIALTY ROLLS

(10-12 pieces per roll)

Rolls containing NO raw fish

BLACK DRAGON A California roll topped with avocado, unagi, and sweet sauce	12
BUTTERFLY Unagi, krab, cucumber, cream cheese, and tempura crunch roll covered with shrimp and avocado	12
DOUBLE SHRIMP Both steamed and tempura shrimp, cucumber, cream cheese topped with avocado and drizzled with our sweet sauce	13
JADE DRAGON Tempura shrimp, asparagus, cucumber and masago on the inside, avocado and a sweet sauce finish on top	13
LONG BEACH Tempura shrimp, asparagus, avocado, cucumber and cream cheese, layered with krab salad, masago, tempura crunch, and our sweet sauce	13
MT. HOOD This roll begins with a tempura California roll with cream cheese and is topped with a mountain of spicy semi-raw scallops, krab salad and sweet sauce	14
MT. SAINT HELENS Tempura California Roll topped with Krab salad, tempura crunch, masago, and sweet sauce	13
NEW YORK Tempura chicken, asparagus, cucumber and cream cheese filling with avocado, tobiko and our spicy sauce on the outside	13
NORTHWEST Smoked salmon, asparagus, cucumber and cream cheese topped with more smoked salmon and shrimp	13
PANDA Fried calamari, asparagus and cucumber roll with unagi, shrimp, and avocados layered across the top; slivered almonds and sweet sauce	13
ROCK-N-ROLL Tempura shrimp, cucumber, mango and cream cheese base with a krab salad, masago, tempura crunch and sweet sauce topping	13
SEATTLE Krab salad roll topped with smoked salmon and a swirl of our sweet sauce	12
SMOKEY Smoked salmon atop a shrimp tempura roll with our sweet sauce	12
SPIDER This tempura soft shell crab roll is a favorite among many. Asparagus, avocado, masago and Japanese mayo finishes maki style roll with our own sweet sauce	13
Coconut shrimp, tempura Krab, asparagus, avocado, scallions, masago, lime zest, chili oil, five spices and Japanese mayo.	15

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🔗 Raw Fish ▲ Vegetarian (not Vegan)

• Spicy

Rolls containing some RAW fish

ASIAN FUSION �●	13
Maguro, escolar, unagi, cucumber, cilantro and cream cheese on the hamachi, spicy tuna, with sweet & spicy sauce on the outside	inside,
BUDDHA 📀	13
A spicy tuna roll with cucumber, tempura crunch topped with maguro, shrimp and avocado	
CAPTAIN CRUNCH 🗇	13
Maguro, salmon, hamachi, asparagus and cucumber topped with a seafood salad, masago, and a tempura crunch	
DYNAMITE ♦●	13
A seafood salad, asparagus, avocado and cream cheese roll spiced w jalapeño, spicy tuna and salmon on top; sweet and spicy sauce	rith
FANTASTIC 🔹	14
This tempura fried roll has a fantastic assortment of maguro, escolar, tai, salmon, masago, asparagus and cream cheese	
KING OF THE OCEAN ♦●	14
Truly the king with maguro, escolar, salmon, tai avocado, cucumber topped with hamachi and smoked salmon. This roll finishes with our house sweet sauce	;
↓ LIGHTNING ♦●	14
Spicy tuna and tempura shrimp with maguro, unagi, and avocado. Both the sweet and spicy sauce complete this roll	
NINJA 🚸 🗉	13
Tempura fried on the inside with maguro, escolar, salmon, tai, hamachi, jalapeño, finished with masago and house spicy sauce	
POLAR BEAR 🗇	14
Salmon, maguro, cream cheese and tempura crunch makes up this ro The escolar finishes it white then covered in our sweet and spicy sauce	
MPEII ♦●	15
Tempura Spicy Tuna roll topped with chunk maguro tuna drizzled with spices and spicy mayo sauce	
RAINBOW *	12
This classic roll begins life as a California roll then brought to life with hamachi, tai, maguro, escolar, salmon and avocados	
RED DRAGON ♦●	12
California Roll topped with spicy tuna, red tobiko, and our spicy sauce	
SAMURAI 🔹	14
Salmon, tempura crunch, avocado, jalapeño, cream cheese on the inside. Smoked salmon and hamachi on the outside; sweet & spicy sauce	
▲ TASTE OF ASIA ♦●	15
This zesty roll has spicy salmon, hamachi, tempura Krab, asparagus and cilantro on the inside then topped with refreshing lime slices, maguro, escolar, and tai. Sweet and spicy sauce complime	
these flavors	
THUNDER ♦●	14
Thunderous and flavorful combination of salmon, hamachi, cucumber spiced with spicy tuna, tobiko and jalapeño on top	
VIETNAMESE *	15
Maguro, hamachi, shrimp, asparagus, avocado, cucumber, daikon, n greens and cream cheese rolled up in rice paper. This riceless roll con topped with Japanese mayo and our sweet sauce	nixed
WAIKIKI 🔹	13
A tropical flavor burst with tempura shrimp, Krab and pineapple. The vacation continues with seared albacore and mangos and	
sweet sauce on top	10
WASSABI 🔹	13

Yellowtail, asparagus, cucumber and cilantro roll. Colorfully finished with maguro, salmon and mangos

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Spicy