



STARTER

Edamame <i>Lightly salted, boiled soy beans</i>	4.50
Garlic Edamame <i>Lightly salted, boiled soy bean with spicy garlic soy sauce</i>	5.50
Agedashi Tofu <i>Starched and fried, served in warm dashi sauce</i>	5.75
Shumai (Crab or Shrimp) <i>Your choice of crab or shrimp steamed shumai, spicy ponzu for dipping</i>	5.95
Cheese Wonton (2 pcs) <i>Fried spring roll with cream cheese & jalapeno filling</i>	5.95
Gyoza (Chicken or Pork 6 pcs) <i>Traditional pan fried chicken or pork dumplings, spicy ponzu for dipping</i>	6.25
Green Bean Tempura with Garlic Soy Sauce <i>Battered and fried green bean tempura, served with garlic soy sauce</i>	7.95
Takokara (Fried Baby Octopus) <i>Lightly starched & fried baby octopus</i>	8.95
Wasa Fried Chicken <i>Fried chicken with spicy ponzu for dipping</i>	8.95
Spicy Tuna Crispy Rice (3 pcs) <i>Crispy rice topped with spicy tuna</i>	8.50
Crispy Calamari <i>Yuzu-miso sauce dipping</i>	8.95
Soft Shell Crab <i>Fried soft-shell crab over crispy parsley, ponzu for dipping</i>	10.50
Rock shrimp <i>Tempura, spicy mayo</i>	9.50
Humming Bird <i>Shishito pepper, stuffed with spicy tuna & tempura fried, ponzu for dipping</i>	9.95
Crispy Shiitake Mushroom <i>Sliced sprinkled with sea salt, whipped cream cheese dipping</i>	9.50
Mixed Tempura (2 Shrimp & 4 Vegetables) <i>Traditional Japanese tempura assortment, tempura sauce for dipping</i>	9.50

SALADS

Cucumber Salad <i>Cucumber, diced wakame, rice vinaigrette</i>	4.50
Tomato Tofu Salad <i>Soft tofu, cubed tomatoes, and house ginger dressing</i>	6.25
Seaweed Salad <i>Served over sliced cucumber</i>	6.25
Sunomono Salad <i>Cucumber salad, diced wakame, rice vinaigrette, shrimp, octopus, and snow crab</i>	8.95
Chicken Teriyaki Salad <i>Grilled teriyaki chicken, mixed greens, wasabi vinaigrette, and crispy wonton</i>	9.50
Salmon Skin Salad <i>Broiled salmon skin strips, mixed greens, ponzu, sliced cucumber, bonito flake, masago, and yamagobo</i>	10.50
Sashimi Salad <i>Assorted sashimi, mixed greens, citrus-soy vinaigrette, bonito flakes, and masago</i>	15.50



ENTRÉE

Served with house salad and miso soup

Chirashi Bowl (<i>Tuna, salmon, white fish, surf clam, tiger shrimp, yellowtail, octopus, albacore and tamago sashimi served over sushi rice</i>)	18.95
Special Chirashi Bowl (<i>Chef's selection of assorted Sashimi served over sushi rice</i>)	29.00
Assorted Sashimi Platter (<i>Two pieces each of tuna, yellowtail, salmon, seared tuna, albacore, white fish and surf clam</i>)	27.00
Assorted Sushi (<i>One piece each of tuna, salmon, albacore, white fish, tiger shrimp, surf clam, yellowtail w/choice of CA roll or spicy tuna cut roll</i>)	21.00
<u>Omakase Sushi Special</u> (<i>10pc chef's freshest sushi with Choice of Negitoro Roll or Negihama Roll and served with salad and miso soup</i>)	40.00

WASA TREASURE

Sushi (2 pcs each order)

Ahi Tuna Wasabi Cream (<i>Ahi tuna, signature wasabi cream sauce, wasabi tobiko garnish</i>)	6.50
Albacore Tataki with Ginger Sauce (<i>Seared albacore, signature ginger sauce, menegi & masago garnish</i>)	6.50
Albacore Tataki with Crispy Onion (<i>Seared albacore, ponzu, crispy onion flakes garnish</i>)	6.50
Atlantic Salmon with Mild Miso Cream (<i>Atlantic salmon, mild miso sauce, avocado & masago garnish</i>)	6.50
Seared Atlantic Salmon with Garlic Ponzu (<i>Lightly seared Atlantic salmon, garlic ponzu, green onion garnish</i>)	6.50
Jumbo Scallop with Wasabi Sour Cream (<i>Jumbo scallop, signature wasabi cream sauce, wasabi tobiko garnish</i>)	6.95
Seared Jumbo Scallop with Ginger Sauce (<i>Lightly seared jumbo scallop, signature ginger sauce, menegi & masago garnish</i>)	6.95
Seared Yellowtail with Jalapeno (<i>Lightly seared yellowtail, garlic ponzu, jalapeno garnish</i>)	6.95
Seared Toro with Ponzu (<i>Seared toro, seared yellowtail with jalapeno and seared Atlantic salmon,</i>)	11.95
Garlic Ponzu Sampler (3 pcs) (<i>Seared toro, seared yellowtail with jalapeno and seared Atlantic salmon,</i>)	11.95
Treasure Sampler (3 pcs) (<i>Ahi tuna wasabi cream, albacore tataki with ginger sauce and Atlantic</i>)	10.50

Roll (8 pcs per Cut Roll)

Balboa (<i>Tempura fried salmon-avocado roll, eel sauce, crispy onion garnish</i>)	14.50
The Spectrum (<i>Rainbow roll, wasabi sour cream & mild miso sauce, masago garnish</i>)	14.50
Cucumber Wrap (6 pcs Cut Roll) (<i>Salmon & faux crab rolled in paper thin cucumber, served with ponzu dipping</i>)	16.50
Crispy Rock (<i>California roll, creamy-spicy rock shrimp tempura, eel sauce, tempura flakes garnish</i>)	16.50
Catalina (<i>Spicy tuna roll, soy paper wrap, seared albacore on top, Japanese shiso salsa</i>)	16.50
The Social (<i>Veggie roll, seared yellowtail on top, garlic ponzu, jalapeno garnish</i>)	16.50
Sky Dragon (<i>California roll, spicy tuna, avocado & tiger shrimp on top</i>)	16.50
Spicy Bamboo (<i>Shiso & spicy tuna tempura, asparagus, white onions and faux crab, rolled in soy paper (no rice), eel sauce, shichimi garnish</i>)	16.50
Avalon (<i>Spicy California roll, salmon on top, sectioned with lemon slivers, ponzu, black tobiko garnish</i>)	16.50

SPECIAL SASHIMI

Spicy Tuna Tartar (<i>Avocado, wasabi tobiko, spicy sauce, wasabi sour cream and crispy wonton</i>)	14.50
Wasa Ahi Poki (<i>Cubed Ahi tuna tossed in our Hawaiian inspired spicy sesame citrus-soy, served over thinly sliced cucumber</i>)	14.50
Seared Albacore with Crispy Onion (<i>Seared albacore, ponzu, crispy onion flakes garnish</i>)	14.50
Halibut with Ginger Citrus (<i>Halibut sashimi drizzled with ginger infused citrus-soy, garnished with masago and micro green onion</i>)	14.50
Yellowtail & Jalapeno (<i>Lightly seared yellowtail sashimi drizzled with garlic infused citrus-soy, garnished with sliced jalapeno</i>)	16.25



COMBINATION

Served with house salad, rice, and miso soup

2 Item Combination 16.95

3 Item Combination 18.95

Chicken Teriyaki Beef Teriyaki Salmon Teriyaki Chicken Cutlet Sesame Chicken
Assorted Tempura California Roll Spicy Tuna Roll Sushi (4pcs) Sashimi (4pcs)

* No double orders on Sushi and Sashimi

Yakitori (1per skewer) (Serve after 5pm)

Chicken breast 2.25 Chicken Leg 2.25 Chicken leg with onion 2.50 Chicken Meatball 2.95 Chicken Wings 2.75
Asparagus Bacon 2.95 Cherry Tomato Bacon 3.00 Beef 3.25 Beef tongue 2.95 Pork Sausage (1pc \$1.95, 2pc \$2.95)

NOODLES & RICE

Traditional Udon / Soba (Hot or Cold) (Add Tempura +3.00)	10.25
Ramen (Shoyu or Miso) (Egg noodles in a choice of soy or miso broth, sliced pork)	10.25
Nabeyaki Udon (Hot pot udon with assorted tempura, chicken, egg, green onion, and fishcake)	13.95
Fried Rice (Chicken or Pork) (Traditional fried rice with eggs, green onion, chicken or pork, and carrot)	8.95
Spicy Tuna Don (Spicy tuna over rice, tempura flakes garnish, eel sauce on top, served with miso soup)	11.95
Poke Don (Assorted sashimi tossed in poke sauce over rice, served with miso soup)	13.50
Unagi (Freshwater Eel) Don (Broiled eel over rice, eel sauce, served with miso soup)	16.00

GRILLED

Salmon Cheek (Grilled salmon cheek, ponzu for dipping)	9.95
Miso Marinated Black Cod (Sweet miso marinated black cod)	12.50
Hamachi Kama (Yellowtail Cheek) Grilled yellowtail cheek, ponzu for dipping	13.95
Salmon Teriyaki (Salmon teriyaki, sautéed green beans and carrot, served w/ rice, miso, and salad)	14.50
Chicken Teriyaki (Grilled chicken teriyaki, sautéed green beans and carrots, served w/ rice, miso, and salad)	13.75
Beef Teriyaki (Grilled beef teriyaki, sautéed green beans and carrots, served w/ rice, miso, and salad)	16.50
Sliced Garlic Steak (Soy-garlic steak served over grilled onions with fried gobo garnish)	13.95
Savory Beef & Japanese Mushrooms (Grilled beef tenderloin with sauteed asparagus, eryngii & shimeji mushroom with a garlic infused sake-soy sauce)	13.95

SIDE ORDER

Rice Miso Soup House Salad (each)	2.50
Brown Rice	2.75

DESSERTS

Mochi Ice Cream (3 pcs) (Choice of chocolate, mango, strawberry, green tea)	4.50
Tempura Ice Cream (Choice of vanilla, green tea or red bean tempura ice cream, served with seasonal fruit)	6.50
Ice Cream (1 scp) (Choice of vanilla, green tea or red bean)	2.75
Banana Tempura (Banana tempura served with choice of vanilla, green tea or red bean ice cream, finished with light chocolate sauce)	7.95

DRINKS

Soft Drinks Coke Diet Coke Sprite Pink Lemonade Iced Tea	2.95	Voss Water Still	4.25
Iced Green Tea Apple Juice (each)	3.25	Voss Water Sparkling	4.25



Wasa Lunch Menu

Served until 4pm

Noodle Combination \$12.50

Choice of noodle - Udon / Soba (hot or cold) + Choice of 1 item

California Roll	Tempura Don
Salmon Roll	Chicken Teriyaki Don
Vegetable Roll	Oyako Don +2.00
Spicy Tuna Roll	Spicy Tuna Don +2.00
Sushi (4pcs)	Poke Don +3.00
Sashimi (4pcs)	Unagi Don +4.00

(Served with house salad & Japanese pickle)

Lunch Bento Box \$14.50

Choice of 2 items

Chicken Teriyaki	Sesame Chicken
Beef Teriyaki	California Roll
Salmon Teriyaki	Spicy Tuna Roll
Chicken Cutlet	Sushi (4pcs)
Assorted Tempura	Sashimi (4pcs)

(Served with house salad, rice, and miso soup)

* No double orders on Sushi and Sashimi

Sushi Lunch \$13.50

5 Pieces of sushi & California roll or Spicy tuna roll

(Tuna, Salmon, Albacore, Yellowtail, Shrimp)

(Served with house salad and miso soup)

Sashimi Lunch \$15.25

12 Slices of raw fish served with house salad and miso soup

(Tuna, Salmon, Albacore, Yellowtail, White fish & Tamago)

(Served with house salad and miso soup)

Sushi & Sashimi Lunch \$16.50

3 pieces of sushi (tuna, fresh salmon & albacore),
6 pieces of sashimi (2 tuna, 2 salmon & 2 white fish) and California Roll

(Served with house salad and miso soup)

WASA SUSHI

at The Market Place

13124 Jamboree Rd.
Irvine, CA 92602
714-665-3338

MONDAY - THURSDAY

11:30 AM - 2:00 PM | 5:00 PM - 9:00PM

FRIDAY

11:30 AM - 2:00 PM | 5:00 PM - 10:00PM

SATURDAY

11:30 AM - 2:00 PM | 5:00 PM - 9:30 PM

SUNDAY

5:00 PM - 9:00 PM

IZAKAYA WASA

at Irvine Spectrum Center

511 Spectrum Center Dr.
Irvine, CA 92618
949-453-9500

MONDAY - THURSDAY

11:30 AM - 9:30 PM

FRIDAY

11:30 AM - 10:30 PM

SATURDAY

12:00 PM - 10:30 PM

SUNDAY

12:00 PM - 9:30 PM

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