

# LUNCH MENU

## *Salads*

<b>House Salad</b> - mixed greens with our original dressing, topped with fried filo and diced Japanese pickles (Shiba zuke)	\$5.00
<b>Chicken Salad</b> - grilled chicken on mixed greens with sesame onion dressing	\$8.50
<b>Salmon Salad</b> - grilled salmon topped with gomadare sauce on a bed of mixed greens tossed with onion dressing	\$9.50
<b>Seafood Salad</b> - assorted sashimi on mixed greens with apple and daikon radish dressing	\$11.00
<b>Tofu Salad</b> - tofu on mixed greens with onion dressing	\$7.00

## *Lunch Specials*

*Served with our house salad and miso soup*

<b>Sushi Lunch</b> - 8 pcs of assorted nigiri sushi and 3 pcs of futomaki	\$15.00
<b>Deluxe Sushi Lunch</b> - 10pcs of assorted nigiri sushi (including scallop & sweet shrimp) and 8pcs of Spicy Tuna Roll	\$20.00
<b>Sashimi Lunch</b> - assorted sashimi plate served with your choice of white or Japanese rice	\$17.50
<b>Sushi and Sashimi Combination</b> - 5pcs of assorted nigiri sushi (albacore, sweet shrimp, red snapper, tuna, scallop) and 7pcs of sashimi (tuna, yellowtail, salmon)	\$20.50
<b>Chirashi Sushi</b> - assorted sashimi over a bed of sushi rice	\$17.50

## *Side items*

<b>Edamame</b>	\$4.00
<b>Miso Soup</b>	\$2.50
<b>Cucumber and Seaweed Sunomono</b>	\$5.00

\*Any substitutions may cost extra.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Combination Lunch

*Served with our house salad, miso soup and your choice of White or Japanese rice (Takikomi gohan: lightly seasoned with soy sauce and dashi broth with bits of carrots, mushrooms and bamboo shoots)*

**Pick one item from Box A and one item from Box B to make your own combination.  
(Cannot pick Tempura twice)**

A

B

<b>Chicken Teriyaki</b> \$12.50	+	<b>Sushi</b> (3pcs of chef's choice sushi and 2pcs of futomaki)
<b>Salmon Teriyaki</b> \$14.00		
<b>Rib Eye Teriyaki</b> \$16.00		<b>Sashimi (+\$1)</b> (2 kinds of chef's choice fish)
<b>Tempura</b> \$13.00 (2 shrimp and 5 assorted vegetables)		<b>Poke Salad (+\$1)</b> (chopped tuna and salmon over a bed of mixed greens)
<b>Salmon Shiokoji</b> \$14.50 (marinated in natural seasoning consists of salt, water, and koji to enhance the umami)		<b>Tempura</b> (2 shrimp and 5 assorted vegetables)
<b>Tonkatsu</b> \$15.00 (deep-fried pork cutlet)		<b>California Roll</b> <b>Spicy Yellowtail Roll</b> <b>Spicy Tuna Roll (+\$1)</b> <b>Philadelphia Roll</b> <b>Salmon Skin Roll</b> <b>Vegetable Roll</b> <b>Crunchy Roll (+\$1)</b>

\*Any substitutions may cost extra.

## *Noodles*

### **HOT**

**Chicken Udon/Soba** - simple wheat flour noodles/buckwheat noodles in a mild broth topped with chicken, spinach, mushrooms, wakame, and scallions \$9.00

**Inaniwa Udon** - thin flour wheat noodles from northern Japan in a mild broth topped with chicken, spinach, mushrooms, wakame, and scallions \$10.50

### **COLD**

**Zaru Udon/Soba** - chilled wheat flour noodles/buckwheat noodles served with chilled dipping sauce (dashi, mirin, and soy sauce) \$9.00

**Inaniwa Udon** - thin flour wheat noodles from northern Japan served with chilled dipping sauce (dashi, mirin and soy sauce) \$10.50

\*1 Add House Salad and Tempura for \$6.00

\*2 Add House Salad and 3pcs of chef's choice sushi w/ 2pcs of Futomaki for \$6.00

## *Desserts*

**Ice Cream** (green tea, red bean, vanilla) \$3.00

**Mochi Ice Cream** -2pcs (green tea, mango) \$5.00

## *Drinks*

### **Hot Sake**

Sho Chiku Bai (Extra Dry)	(sm)	\$4.75	(lg)	\$6.75
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### **Cold Sake (300ml)**

Kikumasamune Taruzake				\$12.50
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Dry sake with rich, full-bodied flavors and a crisp and clean finish.

Kikusui				\$15.50
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Light and comfortable dry premium sake with just the right amount of body. Perfect for sake lovers and beginners alike.

Onigoroshi				\$15.50
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Pleasantly aromatic and mellow with exceedingly dry finish.

Kizakura (unfiltered)				\$11.00
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Refreshing aroma, natural sweetness and smooth aftertaste.

### **Bottle Beer**

Asahi Super Dry			(12oz)	\$4.50
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Sapporo			(22oz)	\$7.00
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Sapporo Light				
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### **Wine**

Plum wine	glass	\$5.50		
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White wine (chardonnay)	glass	\$6.50	bottle	\$19.50
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Red wine (bottle sale only)			bottle	\$19.50
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### **Soft Drinks**

Coke, Diet Coke, Sprite, Orange Soda				\$2.00
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Iced Tea (black tea, green tea) *free refill				\$2.50
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Lemonade *free refill				\$2.50
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Ramune				\$3.00
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Perrier				\$3.00
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Orange Juice				\$3.00
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Milk				\$2.00
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Warning: Drinking distilled spirits, beer, coolers, wine & other alcoholic beverages may increase cancer risk & during pregnancy can cause birth defects.

## *Wazen Special Rolls*

<b>Alaskan Roll</b> - Salmon, crabmeat and avocado in soy paper	\$9.00
<b>Ceviche Roll</b> – Citrus-marinated sashimi and cilantro on vegetable roll	\$10.00
<b>Lake Forest Roll</b> – Sliced scallops on California Roll with a drizzle of special mayo sauce	\$10.00
<b>Albacore Crispy Roll</b> – Shrimp, avocado, crabmeat and asparagus topped with albacore and crispy shredded gobo	\$11.00
<b>Cucumber Wrap Special Roll</b> – Assorted sashimi wrapped in cucumber sheets	\$12.00
<b>Super Crunchy Roll</b> – Crunchy roll topped with cooked eel	\$13.00
<b>El Toro Roll</b> – Baked lobster topped with sautéed mushroom and asparagus roll in soy paper	\$13.00
<b>Wazen Special Roll</b> – Blue crab, asparagus and avocado topped with Salmon, renkon and Cilantro/Shiso	\$13.00
<b>Godzilla Roll</b> – Miso mayo and fried calamari topped with smoked salmon, asparagus and avocado	\$13.00

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## *Wazen Style Sushi*

### **2 pieces per order**

<b>Tuna</b> – Sweet and sour miso sauce with Tobiko (flying fish caviar)	\$5.50
<b>Yellowtail</b> – Jalapeno and soy sauce vinaigrette	\$5.50
<b>Halibut</b> – Broiled halibut with onion dressing	\$5.50
<b>Salmon</b> – Shiraita Konbu (white kelp) on top	\$5.50
<b>Mackerel</b> – Shiraita Konbu (white kelp) on top	\$5.00
<b>Shrimp</b> – Homemade mayo, and sweet and sour miso sauce	\$4.50
<b>Scallop</b> – Seared scallop, topped with yuzu pepper and sea salt	\$6.00
<b>Sea Urchin</b> – Lemon juice and sea salt	\$10.00

### **4 pieces per order**

<b>Crispy Salmon</b> – Seared salmon on crispy rice	\$5.50
<b>Crispy Yellowtail</b> – Seared yellowtail on crispy rice	\$5.50
<b>Crispy Tuna</b> – Spicy tuna topped with sliced jalapenos on crispy rice	\$8.00

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# DINNER MENU

## *Salads*

<b>House Salad</b>	\$5.00
- mixed greens with our original dressing, topped with fried filo and diced Japanese pickles (Shiba zuke)	
<b>Chicken Salad</b>	\$8.50
- grilled chicken on mixed greens with sesame onion dressing	
<b>Salmon Salad</b>	\$9.50
- grilled salmon topped with gomadare sauce on a bed of mixed greens tossed with onion dressing	
<b>Seafood Salad</b>	\$11.00
- assorted Sashimi on mixed greens with apple and daikon radish dressing	
<b>Tofu Salad</b> - tofu on mixed greens with onion dressing	\$7.00
<b>Smoked Salmon Spinach Salad</b>	\$8.75
- smoked salmon on a bed of spinach with sesame onion dressing	
<b>Salmon Skin Salad</b> – crispy salmon skin on mixed greens with onion dressing	\$8.00
<b>Blue Crab and Albacore Caesar Salad</b>	\$10.00
- mixed greens topped with blue crab and albacore with Caesar dressing	
<b>Spicy Calamari Salad</b>	\$9.00
- lightly fried calamari on mixed green with spicy daikon dressing	
<b>Rib Eye Beef Shabu Shabu Salad</b>	\$10.50
- served rare & thinly sliced over mixed greens	

## *Appetizers*

<b>Edamame</b>	\$4.00
<b>Miso Soup</b>	\$3.50
<b>Cucumber and Seaweed Sunomono</b>	\$5.00
<b>Vegetable Tempura</b>	\$8.00
<b>Assorted Tempura</b> (Shrimp and vegetables)	\$9.95

## *Appetizers*

<b>Yam Chips</b>	\$4.25
<b>Sauteed Garlic Sprouts and Mushrooms</b>	\$6.25
<b>Agedashi Tofu</b>	\$6.50
<b>Cold Tofu</b>	\$4.95
<b>Koika Karaage</b> - lightly fried calamari	\$6.50
<b>Chicken Karaage</b> - Japanese style fried chicken tossed in our special sauce	\$7.50
<b>Salmon Dr. Pepper</b> - salmon & shishito pepper tempura in spicy mayo sauce	\$6.95
<b>Chilean Sea Bass Miso Yaki</b> - grilled sea bass glazed in white miso	\$15.00
<b>Deep-fried Soft Shell Crab</b>	\$9.50
<b>Assorted Sashimi</b> - Tuna, Yellowtail and Salmon	\$11.50
<b>Yellowtail Jalapeno Sashimi</b>	\$12.00
<b>Halibut Carpaccio</b> - thinly sliced Halibut with yuzu soy sauce	\$14.50
<b>Baked Green Mussels</b>	\$7.00
<b>Broiled Yellowtail Cheek</b>	\$10.50
<b>Broiled Salmon Cheek</b>	\$8.50
<b>Broiled Mackerel</b>	\$8.50
<b>Oyster Half Shell</b> (1pc) - Kumamoto	\$3.25
<b>Fried Oyster</b>	\$7.50
<b>Chawan Mushi</b> - egg custard flavored with soy sauce, dashi, and mirin, with assorted fish, chicken and vegetables	\$7.50
<b>Ishiyaki Seafood</b> - assorted seafood cooked on an Ishiyaki (heated grilling plate) at your table	\$10.50
<b>Ishiyaki Beef</b> - sliced beef cooked on an Ishiyaki (heated grilling plate) at your table	\$10.50
<b>Beef Tataki</b> – lightly seared, thinly sliced, marinated beef	\$9.50

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## *Noodles*

### **HOT**

**Chicken Udon/Soba** - simple wheat flour noodles/buckwheat noodles in a mild broth topped with chicken, spinach, mushrooms, wakame, and scallions \$9.00

**Inaniwa Udon** - thin flour wheat noodles from northern Japan in a mild broth topped with chicken, spinach, mushrooms, wakame, and scallions \$10.50

### **COLD**

**Zaru Udon/Soba** - chilled wheat flour noodles/buckwheat noodles served with chilled dipping sauce (dashi, mirin, and soy sauce) \$9.00

**Inaniwa Udon** - thin flour wheat noodles from northern Japan served with chilled dipping sauce (dashi, mirin and soy sauce) \$10.50

\*1 Add House Salad and Tempura for \$7.00

\*2 Add House Salad and 3pcs of chef's choice sushi w/ 2pcs of Futomaki for \$7.00

## *Desserts*

Ice Cream (green tea, red bean, vanilla) \$3.00

Mochi Ice Cream -2pcs (green tea, mango) \$5.00

## *Dinner Specials*

*Served with our house salad and miso soup*

<b>Sushi Dinner</b> – 10 pieces of assorted nigiri sushi and 3 pieces of Futomaki	\$17.50
<b>Deluxe Sushi Dinner</b> – 11 pieces of assorted nigiri sushi including Uni and Sweet Shrimp and 3 pieces of Futomaki	\$28.95
<b>Sashimi Dinner</b> – assorted sashimi plate served with your choice of white rice or Japanese rice	\$20.00
<b>Chirashi Sushi</b> – assorted sashimi over a bed of sushi rice	\$20.50
<b>Bento Box</b> – assorted sashimi, Tempura, Grilled fish, 2-3 special appetizers with your choice of white rice or Japanese rice, and ice cream (Vanilla, Green Tea or Red Bean)	\$27.50

## *Entrée*

*Served with our house salad, miso soup and your choice of White or Japanese rice (Takikomi gohan: lightly seasoned with soy sauce and dashi broth with bits of carrots, mushrooms and bamboo shoots)*

<b>Chicken Teriyaki Entrée</b>	\$13.50
<b>Salmon Teriyaki Entrée</b>	\$14.50
<b>Rib Eye Teriyaki Steak Entrée</b>	\$16.50
<b>Assorted Tempura Entrée</b>	\$13.50

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## Combination Dinner

*Served with our house salad, miso soup and your choice of White or Japanese rice (Takikomi gohan: lightly seasoned with soy sauce and dashi broth with bits of carrots, mushrooms and bamboo shoots)*

**Pick one item from Box A and one item from Box B to make your own combination.  
(Cannot pick Tempura twice)**

A

B

<b>Chicken Teriyaki</b> \$13.50	+	<b>Sushi</b> (3pcs of chef's choice sushi and 2pcs of futomaki)
<b>Salmon Teriyaki</b> \$15.00		
<b>Rib Eye Teriyaki</b> \$17.00		<b>Sashimi (+\$1)</b> (2 kinds of chef's choice fish)
<b>Tempura</b> \$14.00 (2 shrimp and 5 assorted vegetables)		<b>Poke Salad (+\$1)</b> (chopped tuna and salmon over a bed of mixed greens)
<b>Salmon Shiokoji</b> \$15.50 (marinated in natural seasoning consists of salt, water, and koji To enhance the umami)		<b>Tempura</b> (2 shrimp and 5 assorted vegetables)
<b>Tonkatsu</b> \$16.00 (deep-fried pork cutlet)		<b>California Roll</b> <b>Spicy Yellowtail Roll</b> <b>Spicy Salmon Roll</b> <b>Spicy Tuna Roll (+\$1)</b> <b>Philadelphia Roll</b> <b>Salmon Skin Roll</b> <b>Vegetable Roll</b> <b>Crunchy Roll (+\$1)</b>

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## Special Combination Dinner

*Served with our house salad, miso soup and your choice of White or Japanese rice (Takikomi gohan: lightly seasoned with soy sauce and dashi broth with bits of carrots, mushrooms and bamboo shoots)*

Pick one item from Box A, one item from Box B and one item from Box C to make your own combination. (Cannot pick Tempura twice)

### A

<b>Special Tempura</b> – 2 pcs of jumbo shrimp, 1 pc of scallop, 5 kinds of vegetables	\$21.95
<b>Sukiyaki</b> – assorted vegetables and tofu in a sweet soy sauce broth with sliced beef on the side (beef to be cooked at the table)	\$25.95
<b>Shabu Shabu</b> – assorted vegetables and tofu in a light soup broth with sliced beef on the side (beef to be cooked at the table)	\$25.95
<b>Chilean Sea Bass Miso Yaki</b> – grilled Chilean Sea Bass glazed with miso sauce	\$27.95
<b>Ishiyaki Seafood</b> – yellowtail, salmon, scallop, shrimp, white fish and oyster on Ishiyaki (heated grilling plate) to be cooked at the table	\$26.95
<b>Ishiyaki Beef Steak</b> – sliced meat on Ishiyaki (heated grilling plate) to be cooked at the table	\$26.95

### B

<b>Smoked Salmon Salad</b> <b>Salmon Skin Salad</b> <b>Seafood Salad</b>	<b>Blue Crab and Albacore Caesar Salad</b> <b>House Salad</b>
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### C

<b>Sashimi</b> (2 kinds of chef's choice fish) <b>Sushi</b> (3 pcs of chef's choice sushi & 2 pcs of Futomaki) <b>Sushi with Negitoro Roll</b> (+\$2) <b>Tempura</b> (2 shrimp and 5 kinds of veg.) <b>Chicken Teriyaki</b> <b>Salmon Teriyaki</b> <b>Rib Eye Teriyaki</b>	<b>California Roll</b> <b>Spicy Yellowtail Roll</b> <b>Spicy Salmon Roll</b> <b>Philadelphia Roll</b> <b>Salmon Skin Roll</b> <b>Vegetable Roll</b> <b>Spicy Tuna Roll</b> <b>Crunchy Roll</b>
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