



Signature
WILDWASABI™

Soup

Miso Soup	4
Onion Soup	4
Manila Clam Miso Soup	8
• Spicy Shrimp Miso Soup	6
• Fire Crabker Spicy shoyu dungeness crab soup	18

A La Carte

• Steam White Rice	4
• Sushi Rice	5
• Side Salad	4
Potato Croquette (2pcs)	8
Vegetable Tempura Plate (5pcs)	10
Shrimp Tempura (4pcs)	8

● Gluten-free ● Light Spicy ● Spicy

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

Salad

House Salad

14

mixed green salad with avocado, cucumber, tomato, mushroom with peanut and wonton chip

• Cucumber Salad

13

sliced pickled cucumber with sweet vinaigrette sauce

Seaweed Salad

13

seasoned seaweed salad

Ika Sansei Salad

14

seasoned squid, vegetable salad

Kani Salad

18

mixed green salad with avocado, cucumber, tomato, crab salad, Japanese omelet and wonton chip

Salmon Skin Salad

18

mixed green salad with avocado, crab salad and grilled salmon skin

Calamari Soba Salad

20

marinated calamari, green mix, soba noodle, cucumber, avocado, kaiware, gobo, peanut with special house sauce

• Wild Stir-Fried Vegetable

16

assorted vegetable lightly stir fried with Japanese rice sake



Cucumber Salad

Starter from Kitchen

- **Edamame** 8
lightly salted boiled soy bean
- Garlic Edamame** 10
sautéed soy beans in garlic butter and ponzu sauce
- Gyoza** 12
dumpling stuffed with pork and vegetable,
served with your choice of steamed or fried
- Chicken Kara-Age** 14
Japanese style deep fried chicken
- Wild Tofu** 12
fresh steamed tofu with sesame chili, soy dressing



Sake Kama

Agedashi Tofu 13

lightly fried seasoned tofu with sweet soy bonito broth

Oyster Panko 15

deep fried oyster coated with Japanese breadcrumb

Hamachi Kama 22

yellowtail collar with brushed garlic teriyaki sauce,
served with garlic ponzu

Sake Kama 20

salmon collar with brushed garlic teriyaki sauce,
served with garlic ponzu



Agedashi Tofu

● Gluten-free ● Light Spicy ● Spicy

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



Bacon Wrapped Scallop

Starter from Kitchen

Garlic Creamy Sake Kama 23

lightly crispy salmon collar topped with
garlic shiitake mushroom cream sauce

Calamari With Jalapeno Ponzu 19

crispy deep fried calamari and jalapeno
with house special roasted garlic ponzu sauce

Takoyaki 18

Japanese style fried octopus ball (5pcs)

● **Baked Mussel** 18

baked mussel with spicy crab, topped
with unagi sauce and scallion

Shrimp & Vegetable Tempura 20

tempura battered black tiger shrimp (2pcs) and assorted seasonal
fresh vegetable tempura (8pcs), served with house tempura sauce

Garlic Creamy Asari Clam 19

sautéed asari clam with garlic creamy sauce and sake

Pork Belly Kakuni 19

grilled pork belly with sliced onion and chili sesame ponzu sauce

Bacon Wrapped Scallop 18

lightly fried bacon wrapped scallop, drizzled with
sweet chili and unagi sauce

Beef Satay 17

grilled marinated beef skewered with creamy miso garlic sauce

● **Gluten-free** ● **Light Spicy** ● **Spicy**

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



Starter from Raw Bar

- **Salmon Poke *** 20
Hawaiian style fresh salmon, seaweed, gobo, kaiware, cucumber and cilantro in garlic sesame seasoning
- **Tuna Poke *** 21
Hawaiian style fresh tuna, seaweed, gobo, kaiware, cucumber and cilantro in garlic sesame seasoning
- **Sunomono Tako or Ebi *** 15
fresh octopus or shrimp with vinaigrette cucumber, drizzled with sunomono sauce
- **Avocado Bomb *** 17
tempura style stuffed avocado with spicy tuna, drizzled with sweet chili, spicy mayo, wasabi mayo and unagi sauce, topped with fried onion
- **Avocado Nuclear *** 20
mixed tempura shrimp, spicy tuna, spicy crab, wrapped in fresh whole avocado, deep fried with sweet chili, spicy mayo, wasabi mayo, unagi sauce, topped with fried onion
- **Hamachi or Tuna Carpaccio *** 25
thinly sliced yellowtail or bluefin tuna with jalapeno, cilantro, scallion and ponzu sauce

● Gluten-free ● Light Spicy ● Spicy

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

Starter from Raw Bar

- **Crazy Skipper *** 18
deep fried stuffed jalapeno with spicy salmon cream cheese, drizzled with spicy mayo and wasabi mayo
- **Tuna Popper *** 19
crunchy fried stuffed jalapeno with spicy tuna, cream cheese, drizzled with creamy jalapeno and cajun sauce
- **Tuna Sorbet *** 30
fresh bluefin tuna, mixed in house sesame garlic ponzu, layer-stacked with uni, caviar, tobiko, scallion and 24k gold flake in a smoke jar
- **7 Spice Tuna Tataki *** 35
seared fresh tuna with 7 spices, drizzled with garlic chips and ponzu sauce
- **Salmon Tataki *** 22
seared fresh salmon with spicy mayo, garlic ponzu with pinch of Alaskan salt
- **Scallop Ceviche Shooter *** 12
fresh chopped sea scallop, pico de gallo, quail egg, tobiko, scallion with sweet chili and ponzu sauce in a shot glass

● Gluten-free ● Light Spicy ● Spicy

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



7 Spice Tuna Tataki *



● Gluten-free ● Light Spicy ● Spicy

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

Tuna Tar Tar *

Starter from Raw Bar

Salmon Wrapped Scallop * 18

sea scallop wrapped in salmon, baked with house creamy garlic sauce, topped with triple onions, drizzled with garlic ponzu sauce

● **Tuna or Salmon Taco *** 14

crispy taco shell stuffed with spicy tuna or salmon, thin sliced onion, lettuce, pico de gallo and sweet chili sauce (2pcs)

● **Tuna Tar Tar *** 20

spicy tuna stacked with guacamole, sweet chili sauce and wonton chip

Snow Fire * 19

baked escolar, butter fish, with creamy garlic sauce, topped with roasted garlic chip

Seafood Sashimi Garden * 24

assorted fresh sashimi with green salad drizzled with house sauce and ponzu

Salmonny * 24

slightly torched salmon with basil aioli ponzu and pinch of alaskan salt

● Gluten-free ● Light Spicy ● Spicy

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



Sushi Tower *

Sushi Tower

- **Sushi Tower *** 17
spicy tuna, crab salad, avocado, masago, seared albacore, layer-stacked with sushi rice, unagi sauce, and hot sauce
- **Salmon Tower *** 19
spicy salmon, crab salad, avocado, layer-stacked with sushi rice and spicy mayo, topped with masago, cilantro, salmon
- **Creamy Scallop Tower *** 21
spicy tuna, creamy scallop, crab salad, avocado, layer-stacked with sushi rice, topped with masago, scallion
- **Crunch Tower *** 19
spicy crab salad, spicy tuna, avocado, layer-stacked with sushi rice, topped with tempura crunch, tempura shrimp, creamy sauce, unagi sauce
- **Pico Tower*** 20
spicy tuna, guacamole, layer-stacked with sushi rice, topped with seared sea scallop, pico de gallo, creamy sauce, basil aioli

Hibachi

Five-course meals served with salad, soup of choice, steam rice and hibachi vegetables

*\$25 per person sharing fee may apply at Teppanyaki Table

Land Paradise

	Lunch	Dinner		Lunch	Dinner
Tofu Hibachi vegetarian hibachi fried tofu, scallion, celery, mushroom, onion and zucchini with signature house sauce	24	33	Filet Mignon 8.5oz of angus certified center cut tenderloin, lightly seasoned	41	49
Chicken Hibachi white meat chicken with house made teriyaki sauce	27	36	New York New York 8.5oz of angus certified new york steak	32	45
Chicken on Fire white meat chicken with house spicy sauce	30	39	Gubara Beef angus certified thin-cut sliced beef belly with light seasoning	29	39



Sea Treasure

	Lunch	Dinner		Lunch	Dinner
Shrimp Hibachi hibachi shrimp, grilled with house signature tsuyu sauce	34	43	Scallop Lover tender local sea scallops grilled hibachi-style with lemon	36	46
Calamari Steak Hibachi grilled squid steak in hibachi style with sweet tsuyu sauce	33	42	Angry Lobster Tails two cold water lobster tails, hibachi grilled with signature tsuyu sauce and lemon	73	82
Garlic Salmon Steak 8.5oz grilled salmon with house garlic sauce	31	40	Colossal Shrimp colossal shrimps, lightly seasoned and grilled with lemon	39	48

Hibachi A La Carte

Only available with Hibachi Dinner

Tofu	12	*Shrimp	22	Tempura Udon	13
White Meat Chicken	19	*Calamari	25	Chicken Udon	11
New York Steak	25	*Scallop	27	Beef Udon	12
Filet Mignon	31	*Salmon	23	Seafood Udon	19
Gubara Beef	22	*Lobster	45	Kake Udon	15
Fried Rice	5	Butter 2oz Cup		2	
Noodle Yaki soba	14	Chili Garlic Butter 2oz		2	
Assorted Vegetable	14	Pico De Gallo 2oz		3	
Sautéed Mushrooms	10	Fried Jalapeno		3	
Sautéed Garlic	10	Garlic Cream Steak Sauce		5	



Wild Wasabi Signature offers only Certified Angus Beef® and USDA Prime, ensuring top-tier quality and sophistication in every dish. Our dedication to these premium cuts guarantees an exceptional culinary experience for our discerning patrons.

● Gluten-free ● Light Spicy ● Spicy

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



● Gluten-free ● Light Spicy ● Spicy

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

Let it Be Together

Six-course meal served with salad, soup of choice, steam rice and hibachi vegetables

	Lunch	Dinner
New York Steak & White Chicken	36	45
New York Steak & Shrimp	38	49
New York Steak & Calamari	41	50
New York Steak & Lobster	52	61
Filet Mignon & White Chicken	42	51
Filet Mignon & Shrimp	46	55
Filet Mignon & Scallop	50	59
Filet Mignon & Lobster	61	70
Shrimp & White Chicken	36	45
Shrimp & Calamari	38	47
Shrimp & Scallop	37	46
Shrimp & Lobster	53	62

Culinary Duo

Eight-course meal served with salad, soup of choice, shrimp & vegetable tempura, steam rice and hibachi vegetables

	Lunch	Dinner
New York Steak, White Meat Chicken, Shrimp	80	90
Filet Mignon, New York, Scallop	100	110
Marinated Prime Short Rib, Filet Mignon, Shrimp	130	140

Modern Signature

Six-course meal served with salad, soup of choice, steam rice, hibachi vegetables and hibachi shrimp

Prime Ribeye

high quality prime ribeye, juicy, tender, marbled and extremely flavorful

Lunch Dinner

71 80

Prime Top Sirloin

certified USDA prime graded top sirloin steak, well known for its bold texture, juiciness and exceptional flavor

56 65

Prime Short Rib

grass fed prime black angus beef, carefully hand-cut to keep marble and oil for best experience of taste

71 80

Prime Marinated Short Rib

house-marinated prime short rib in a special Korean style, offering an unforgettable galbi flavor!

76 85

Wagyu Beef A5

Wild Wasabi Signature miyazakigyu A5 best in class

3oz 60 9oz 160

6oz 110 12oz 220



Signature Land & Sea

	Lunch	Dinner
Prime Ribeye & Cold Water Lobster	110	120
Prime Marinated Short Rib & Shrimp	90	130

Signature Prime Collection

	Lunch	Dinner
Prime Ribeye & Prime Top Sirloin & Prime Marinated Short Rib	120	150

Signature Course **\$98 Per Person**

Nine-course meal, served with soup, salad, hibachi vegetables, steam rice, choice of one appetizer, three different choices of proteins, one choice of dessert.

*only available at hibachi grill table

Appetizer

Agedashi Tofu
Wild Tofu
Gyoza Steam Fried
Oyster Panko
Potato Croquette
Tuna Popper
Crazy Skippers
Vegetable tempura
Shrimp Tempura

Protein

White Meat Chicken
Spicy Hibachi Chicken
New York Steak
Filet Mignon
Gubara Beef Belly
Shrimp
Scallop
Calamari
Salmon Steak

Dessert

Ice Cream
Mochi Ice Cream
Tiramisu Cake
Cheesecake
Strawberry Cheesecake
Chocolate cake
Tempura Cheesecake
Tempura Ice Cream

● **Gluten-free** ● **Light Spicy** ● **Spicy**

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

Gunkan

Ika Sansai - Squid Salad *	9
Kani - Crab Salad	8
Spicy Creamy Scallop *	14
• Uni - Sea Urchin *	MP
Wakame Salad - Seaweed Salad	7
• Masago - Capelin Fish Roe *	9
• Tobiko - Flying Fish Roe *	10
• Black Tobiko - Flavored Flying Fish Roe *	10
• Ikura - Salmon Roe *	14
• Tobiko & Ikura - Flying Fish & Salmon Roe *	17
• Uni & Ikura - Sea Urchin & Salmon Roe *	MP
• Quail Egg - Add To Any Gunkan *	4

Yaki Jimo SEARED FISH

Seared Albacore *	13
Seared Escolar *	13
Seared Salmon *with spicy mayo	11
Seared Scallop *	14
Seared Squid *	13



Nigiri/Sashimi

	NIGIRI 2pc	SASHIMI 3pc
● Maguro - Tuna *	12	15
● Sake - Salmon *	10	13
● Hamachi - Yellowtail *	12	15
● Shiro Maguro - Albacore *	12	15
● Sokomutsu - Escolar *	12	15
● Shiromi - White Fish *	10	13
● Ebi - Shrimp	10	13
Unagi - Eel	12	15
● Zuwai - Snow Crab	14	18
● Hotate - Scallop *	12	15
Tako - Octopus *	10	13
● Ika - Squid *	10	13
● Hokkigai - Surf Clam *	10	13
● Saba - Mackerel *	8	11
Tamago - Japanese Omelet	8	11
● Inari - Sweet Tofu	8	11
Ama Ebi - Sweet Shrimp *	14	20
Bluefin Toro - Fatty tuna	MP	MP
Sake Toro - Fatty Salmon	14	18
Hamachi Toro - Fatty Yellowtail	15	20
Wagyu A5 Miyazakigyu Beef *	24	31



● Gluten-free ● Light Spicy ● Spicy

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

Wild Yasai Roll VEGETABLE ROLL

- **Wild Wasabi Vegetable** 12
fresh spring mix, avocado, cucumber, kaiware, gobo, asparagus, kanpyo w/ house sunomono sauce
- **Sweet Chili Vegetable** 13
deep fried roll w/ avocado, asparagus, shiitake mushroom, drizzled w/ sweet chili, scallion
- **CiCi** 9
avocado, cucumber
- **ACC** 10
avocado, cucumber, cream cheese
- **Vegetable Tempura Roll** 14
tempura potato, yam, eggplant, drizzled w/ house sweet ginger sauce
- **Vegetable Medusa** 16
fresh spring mix, cucumber, tempura crunch, topped w/ seasoned seaweed salad
- **Vegetable Vegas** 15
tempura deep fried roll w/ mango, avocado, cream cheese, asparagus, gobo, unagi sauce, spicy mayo
- **V8** 18
asparagus, gobo, cucumber roll w/ whole avocado, pico de gallo, spicy mayo, spicy sauce

● Gluten-free ● Light Spicy ● Spicy

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



Roll

	HALF	FULL
California crab salad, avocado, cucumber	6.5	12
• Lynnwood shrimp, avocado, cucumber	6.5	12
• Seattle fresh salmon, avocado, cucumber	6.5	12
• Philly smoked salmon, avocado, cucumber, cream cheese	7.5	14
Unagi BBQ eel, avocado, cucumber	8	15
Tempura Shrimp tempura shrimp, avocado, cucumber, kaiware, gobo w/ unagi sauce		15
Spider deep fried soft shell crab, avocado, cucumber, kaiware, gobo, crab salad w/ unagi sauce		18
Salmon Skin grilled salmon skin, avocado, cucumber, kaiware, gobo w/ unagi sauce		15





HOSOMAKI

	HALF	FULL
● Asparagus Roll	4.5	8
● Avocado Roll	4.5	8
● Cucumber Roll	4.5	8
Inari Roll	4.5	8
● Negihama Roll *	6	11
● Oshinko Roll	4	7
● Salmon Roll *	5	9
● Shrimp Roll	5	9
Tamago Roll	4	7
● Tuna Roll *	5.5	10
● Ume-Shiso Roll	4	7
● Escolar Roll *	5.5	10

SPICY ROLL

	HALF	FULL
● Spicy California	7	13
● Spicy Tuna *	7.5	14
● Spicy Yellowtail *	7.5	14
● Spicy Scallop *	8	15
● Spicy Salmon *	7.5	14



● Gluten-free ● Light Spicy ● Spicy

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

Wild Rolls

	HALF	FULL
<ul style="list-style-type: none">● Black & White spicy crab salad, cucumber, avocado, tempura crunch, topped w/ escolar, black tobiko, spicy sauce	12	23
Summer fresh cucumber wrapped w/ fresh tuna, salmon, yellowtail, crab salad, kaiware, gobo, lettuce, drizzled w/ ponzu and sweet chili	14	27
Boss tempura shrimp, crab salad, cucumber, cream cheese, topped w/ avocado, spicy tuna, tempura crunch, drizzled w/ spicy mayo, wasabi mayo, unagi sauce	14	27
<ul style="list-style-type: none">● Fantasy spicy tuna, tempura crunch, cucumber, topped w/ tuna, salmon, black tobiko, spicy mayo, wasabi mayo	12	23
Rainbow crab salad, cucumber, avocado, topped w/ tuna, salmon, yellowtail, shrimp, avocado	12	23
<ul style="list-style-type: none">● Red Dragon tempura shrimp, avocado, cucumber, topped w/ spicy tuna, spicy mayo	11	22
Salmon Lemon crab salad, avocado, cucumber, topped w/ fresh salmon, sliced lemon, scallion	12	23
<ul style="list-style-type: none">● Salmon Lover spicy salmon, cucumber, topped w/ fresh salmon, sliced lemon and scallion	12	23
Tropical mango, salmon, crab salad, avocado, cucumber, kaiware, gobo, topped w/ peanut, red tobiko, raspberry sauce		20
<ul style="list-style-type: none">● Sunrise spicy tuna, asparagus, avocado, topped w/ seared tuna, salmon, mango, roast garlic chip, spicy mayo, sweet chili	12	23
<ul style="list-style-type: none">● Haba Haba spicy tuna, asparagus, cilantro topped w/ fresh yellowtail, jalapeno, shiso aioli, ponzu sauce	13	25
<ul style="list-style-type: none">● Three Brothers spicy salmon, asparagus, cilantro, topped w/ tuna, salmon, yellowtail, jalapeno, fried onion, drizzled w/ ponzu sauce	13	25
Kiss Kiss salmon, mango and tempura shrimp roll with fresh seared sea scallop, pico de gallo, creamy jalapeno, ponzu, sweet chili	15	29

● Gluten-free ● Light Spicy ● Spicy

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



Cherry Blossom *

Seared Fish Roll

	HALF	FULL
Alaska crab salad, tempura crunch, cucumber, seared w/ avocado, salmon, escolar, spicy mayo	12	23
● House spicy tuna, crab salad, cucumber, seared w/ albacore, avocado, mayo, topped w/ scallion, spicy sauce, unagi sauce	11	21
● Wild House spicy tuna, crab salad, cucumber seared w/ salmon, creamy garlic sauce, spicy mayo, scallion	12	23
● Kamikaze spicy tuna, avocado, shrimp tempura, topped w/ seared salmon, tobiko, kaiware, drizzled w/ spicy mayo, wasabi mayo, unagi sauce	13	25
● Kiss of Fire spicy scallop, asparagus, cucumber, jalapeno, gobo, topped w/ seared escolar, spicy sauce, unagi sauce	14	27
Volcano tempura deep fried roll w/ salmon, cream cheese, avocado, topped w/ seared scallop, scallion, mayo, spicy mayo, unagi sauce	12	23
● Black Pepper Seared Salmon crab salad, avocado, cucumber, jalapeno, topped w/ seared salmon, black pepper, spicy mayo, unagi sauce	12	23
Cherry Blossom crab salad, mango, avocado, cucumber seared w/ tuna, salmon, creamy garlic sauce, sprinkled w/ tobiko, kaiware	13	25
● Sunset spicy tuna, avocado, tempura shrimp, seared w/ salmon, tuna, topped w/ roasted garlic chips, peanuts, drizzled w/ sweet chili, spicy mayo	13	25
Green with Envy fresh shrimp, crab salad, avocado seared w/ salmon, basil aioli, spicy mayo	12	23
● Wild Forest shrimp tempura, mango, fresh salmon, seared w/ spicy tuna, creamy jalapeno sauce, sliced jalapeno, basil aioli, ponzu sauce	14	27

Cooked Rolls

	HALF	FULL		HALF	FULL
Creamy Seattle tempura deep fried roll w/ salmon, avocado, cream cheese, garlic creamy sauce, topped w/ unagi sauce, scallion	12	23	Super Crunch tempura shrimp, cucumber, cream cheese, topped w/ crab salad, tempura crunch, fried onion, spicy mayo, wasabi mayo, unagi sauce	11	21
Cajun Crunch Shrimp crispy crunchy shrimp, avocado, asparagus, fresh lettuce, crab salad, cucumber, kaiware, gobo, jalapeno, w/ house cajun sauce		21	White Dragon tempura shrimp, avocado, cucumber, topped w/ crab salad, spicy mayo	9.5	18
Caterpillar grilled unagi and cucumber, topped w/ avocado, masago, unagi sauce	12	23	Baked Scallop baked scallop w/ crab salad in house spicy sauce over california roll, drizzled w/ unagi sauce	13	25
Dragon tempura shrimp, cucumber, topped w/ unagi, avocado, and unagi sauce	12	23	Dynamite deep fried roll w/ scallop, shrimp, avocado, crab salad, baked w/ spicy mayo, topped w/ unagi sauce, spicy sauce, scallion		22
Tai Tai crab salad, cucumber, mango, topped w/ shrimp, avocado, sweet chili, sprinkled w/ chopped peanuts, cilantro	9.5	18	Wild Wasabi Spring Roll fresh rice paper wrapped w/ tempura shrimp, avocado, cucumber, gobo, kaiware, crab salad, drizzled w/ sweet chili, and peanut		22
Medusa crab salad, tempura crunch, cucumber, avocado, topped w/ seaweed salad	9.5	18	Seafood Bake assorted seafood, baked w/ crab salad in house spicy sauce over california roll, drizzled w/ unagi sauce	14	27
Spicy Crab Crunch spicy crab salad, cucumber, avocado, rolled in tempura crunch w/ spicy mayo, wasabi mayo	9	18			

Tempura Battered Roll

Fire Fighter tempura deep fried roll w/ unagi, spicy tuna, crab salad, avocado, drizzled w/ spicy sauce, unagi sauce	19	Wild Wasabi Fire tempura deep fried roll w/ spicy tuna, spicy crab, avocado, cream cheese, topped w/ pico de gallo, sweet chili in fire	26
Tempura Philly tempura deep fried roll w/ smoked salmon, cream cheese, avocado, topped w/ spicy mayo, unagi sauce	19	Post Alley tempura deep fried roll w/ tuna, salmon, yellowtail, avocado, drizzled w/ unagi sauce	24
Vegas tempura deep fried roll w/ unagi, avocado, crab salad, cream cheese roll w/ unagi sauce, spicy mayo	18		

● Gluten-free ● Light Spicy ● Spicy

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

Omakase

CHEF'S CHOICE SASHIMI

- | | | | | | |
|--|-----------|--|------------|------------|------------|
| ● Sashimi Omakase Small * | 35 | ● Sashimi Omakase Large * | 100 | | |
| chef's choice of fish (6pcs), served with miso soup and white rice | | chef's choice of fish (18pcs), served with agedashi tofu, edamame, miso soup and white rice | | | |
| ● Sashimi Omakase Medium * | 65 | ● Wild Wasabi Omakase * | 120 | 180 | 250 |
| chef's choice of fish (12pcs), served with edamame, miso soup and white rice | | chef's exclusive sashimi special served with agedashi tofu, edamame, miso soup and salmon kama | | | |

Sushi Plate

SERVED WITH MISO SOUP

	Lunch	Dinner		Lunch	Dinner
Lynnwood Plate *	29	35	Sake Box *	42	49
tuna, salmon, white fish, shrimp nigiri (1pc) with tempura shrimp roll			assorted salmon special cuisine served in Japanese Wooden Box		
Chef's Plate *	49	55	Maguro Box *	50	58
tuna, salmon, yellowtail nigiri (2pcs) with dragon roll			assorted tuna special cuisine served in Japanese Wooden Box		
Wild Wasabi Plate *	55	62	Signature Moriawase *	73	80
tuna, salmon, yellowtail, escolar, white fish, shrimp, unagi, albacore nigiri (1pc) with house roll			chef's fresh selection of the day, assorted nigiri, sashimi, and gunkan, served in Japanese Wooden Box		
● Nigiri Deluxe *	58	65			
chef's fresh selection of the day, assorted nigiri (12pcs), served with edamame					



Signature Moriawase *

Makimono COMBINATION OF ROLLS

• **Wild Yasai Maki Combo** **25**
avocado roll, asparagus roll,
cucumber roll

Regular Maki Combo * **28**
california roll, seattle roll,
lynnwood roll

• **Spicy Maki Combo *** **30**
spicy tuna, spicy salmon,
spicy yellowtail roll

Signature Bento

All bento box comes with rice and salad
Add \$5 for fried rice

Lunch Bento **25**
shrimp & vegetable tempura, gyoza,
4pc california or spicy tuna roll

choice of: chicken, beef bulgogi,
garlic salmon, spicy pork, chicken katsu

Kitchen Bento **35**
shrimp & vegetable tempura, tamago,
seaweed salad, squid salad, gyoza or
potato croquette,
4pc california or spicy tuna roll

choice of: new york steak, chicken,
beef bulgogi, shrimp, garlic salmon,
spicy pork, chicken katsu

Signature Bento **45**
seaweed salad, squid salad, tamago,
gyoza, tuna, salmon, shrimp, inari nigiri,
4pc spicy tuna or california roll

choice of: new york steak, chicken,
beef bulgogi, shrimp, garlic salmon,
spicy pork, chicken katsu

Sushi & Sashimi Bento **40**
shrimp & vegetable tempura,
inari, potato croquette,
chef's choice sashimi (5pc), nigiri (3pc),
4pc spicy tuna or california roll

Wild Wasabi Bento **50**
shrimp & vegetable tempura, gyoza or
potato croquette,
chef's choice sashimi (5pcs), nigiri (3pcs),
4pc spicy tuna or california roll

choice of: new york steak, chicken,
beef bulgogi, shrimp, garlic salmon,
spicy pork, chicken katsu

● **Gluten-free** ● **Light Spicy** ● **Spicy**

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



Entree

served with miso soup, salad, and rice

	Lunch	Dinner		Lunch	Dinner
Sake Katsu fresh cutlet salmon with creamy shiitake sauce and sauteed garlic ponzu vegetables	25	28	Spicy Garlic Chicken sautéed chicken and vegetable with garlic and house spicy sauce	20	23
Beef Bulgogi Korean style marinated sauteed beef with house sauce	22	25	Unagi Kabayaki Japanese style grilled eel on hot plate with unagi sauce	35	38
Spicy Pork Toshi Korean style marinated tender pork with sweet and spicy house sauce sauteed in sweet and spicy sauce	22	25	Beef Belly sautéed beef belly and vegetable with garlic ponzu and house sauce	23	26

Katsu

Crispy fried cutlet of meat or vegetable made with flaky Japanese panko bread crumbs

	Lunch	Dinner		Lunch	Dinner
Chicken Katsu Japanese style deep fried breaded-chicken, served with rice, miso soup, and salad	18	21	Chicken Katsu Curry panko breaded chicken with Japanese style house curry, served with miso soup	20	23
Fish Katsu Japanese style deep fried breaded tilapia, served with rice, miso soup, and salad	17	20	Fish Katsu Curry panko breaded tilapia with Japanese style house curry, served with miso soup	18	21
Tofu Katsu Japanese style deep fried breaded tofu, served with rice, miso soup, and salad	15	18	Tofu Katsu Curry panko breaded tofu with Japanese-style house curry, served with miso soup	17	19

Donburi

SERVED WITH MISO SOUP

	Lunch	Dinner		Lunch	Dinner
Tuna-Don * Japanese style bluefin tuna sashimi over sushi rice	28	38	Unagi-Don Japanese style grilled eel sashimi over sushi rice	33	38
Sake-Don * Japanese style salmon sashimi over sushi rice	22	32	● Chirashi Zushi * Japanese style assorted sashimi over sushi rice	28	38
Hwe Dup Bap * Korean style assorted fresh fish over rice, served with house Korean spicy sauce	22	28	Uni Ikura Tamago Don sea urchin, salmon roe, and Japanese omelet over sushi rice, served with sesame oil and garlic aioli	MP	MP
Bi Bim Bap Korean style assorted vegetable, grilled beef, egg, served with house Korean spicy sauce	18	23			

● Gluten-free ● Light Spicy ● Spicy

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

Fried Rice

prepared with egg and vegetable choose spicy for your taste

	Lunch	Dinner		Lunch	Dinner
Tofu-Vegetable Fried Rice fried tofu and vegetable fried rice, with no egg	15	17	Shrimp Fried Rice hibachi style shrimp fried rice with house sauce	18	20
Chicken Fried Rice white meat chicken fried rice	17	19	• Kimchi Fried Rice sautéed kimchee fried rice with house gochujang sauce	16	18
Beef Fried Rice thin sliced new york steak with house tsuyu steak sauce	19	21	Lobster Fried Rice cold water lobster tail fried rice with signature lobster oil sauce	22	28

Noodle Soup

	Lunch	Dinner		Lunch	Dinner
Tofu-Vegetable Udon fried tofu and vegetable with noodle soup	15	17	Kake Udon assorted fish cake and vegetable with wheat noodle soup	18	20
Oyako Udon chicken, egg and vegetable noodle soup	16	18	Chicken Curry Udon chicken and vegetable wheat noodle- soup in Japanese yellow curry	17	19
Beef Udon thin sliced beef, vegetable noodle soup	18	20	Tempura Curry Udon shrimp & vegetable tempura wheat- noodle soup in Japanese yellow curry	19	22
Seafood udon assorted seafood, dungeness crab, vegetable and egg noodle soup	22	25	Seafood Curry Udon assorted seafood, dungeness crab wheat noodle soup in Japanese- yellow curry	22	25
Tempura Udon tempura shrimp and vegetable noodle soup	18	20			

Stir-Fried Noodle

A classic Japanese stir-fried noodle dish
You can choose spicy for your taste

	Lunch	Dinner		Lunch	Dinner
Tofu Yaki-Soba or Yaki-Udon thin buckwheat noodle or thick udon noodle, stir-fried with vegetables and fried tofu	16	18	Pork Yaki-Soba or Yaki-Udon thin buckwheat noodle or thick udon noodle, stir-fried with vegetables and thin sliced pork	18	20
Chicken Yaki-Soba or Yaki-Udon thin buckwheat noodle or thick udon noodle, stir-fried with vegetables and white chicken	18	21	Shrimp Yaki-Soba or Yaki-Udon thin buckwheat noodle or thick udon noodle, stir-fried with vegetables and hibachi shrimp	19	21
Beef Yaki-Soba or Yaki-Udon thin buckwheat noodle or thick udon noodle, stir-fried with vegetables and thin sliced angus new york steak	21	24	Seafood Yaki-Soba or Yaki-Udon thin buckwheat noodle or thick udon noodle, stir-fried with vegetables and signature's assorted seafood	24	28

Signature
WILD WASABI™

www.wildwasabisignature.com

909 112th Ave NE Suite 108,
Bellevue, WA 98004

WILD WASABI

www.wildwasabisushi.com

19720 44th Ave W Suite A,
Lynnwood, WA 98036