

フードメニュー



WAKUDA SUSHI

Uni* Wasabi, Marinated Egg	MP	Akami* Butter Miso, Kizami Wasabi	15	Japanese A5 Wagyu* Fresh Wasabi	27
Aburi New Zealand King Salmon* Yuzu Kosho	13	Baked Snow Crab Avocado, Ponzu Mayo, Chives	19	Kinmedai* Shiso, Salt, Lemon Juice	20

MAKIMONO · ROLL

Tuna* Loin of Tuna, Shiso, Cucumber, Wasabi Mayo	20	Lobster* Wasabi, Mayo, Asparagus, Chives, Shallots, Lemon, Chili Butter Ponzu	45
California Crab, Avocado, Cucumber, Sesame Seeds	25	Japanese A5 Wagyu* Marinated Egg Sauce, Sweet Shiitake Mushroom, Chives, Soy Mirin Reduction	35
Vegetable Cucumber, Avocado, Yamagobo, Shiitake Mushroom, Kaiware, Shiso, Sesame Seeds	15	Golden Gai* Assorted Seasonal Fish	25
Soft Shell Crab Kaiware, Cucumber, Sweet Chili Miso	25	Salmon* Avocado, Shiso, Sesame Seeds	18
Tempura Prawn Cucumber, Wasabi Mayo, Sesame Seeds	22	Unagi Freshwater Eel, Cucumber, Avocado, Soy, Mirin	30
Toro Taku* Fatty Tuna, Green Onion, Takuan	35		

SUSHI · SASHIMI

Two Piece Minimum	Per Piece		
Hirame / Halibut*	9	Zuwaigani / Snow Crab	16
Anago / Sea Eel	9	Tai / Japanese Red Snapper*	10
Shrimp	9	Hotate / Japanese Scallop*	10
New Zealand King Salmon*	10	Miru Gai / Geoduck*	21
Akami / Lean Tuna*	11	Unagi / Freshwater Eel	19
New Zealand King Salmon Belly*	13	Chutoro / Medium-Fat Tuna*	22
Kanpachi / Amberjack*	11	Otoro / Supreme-Fat Tuna Belly*	28
Kinmedai / Splendid Alfonsino*	18	Uni / Sea Urchin*	MP

Fresh Grated Wasabi	25
<i>from Shizuoka, Japan</i>	

STARTERS

Marinated Japanese Cucumber 13	Nori Taco	Tempura Ika (Squid) 19
Spicy Sesame Dressing	Two Piece Minimum Per Piece	Curry Salt, Shiso
Shishito 10	• Wagyu 15	Yakitori Skewer
Soy Caramel, Yuzu Salt	• King Crab 13	Two Piece Minimum Per Piece
Edamame 9	• Salmon* 10	• Beef* 16
Boiled Soybeans	• Avocado 8	• Pork Belly 13
	WAKUDA Chicken Wings 19	• Chicken 11
	Fried Marinated Chicken Wings	• Vegetable 10

SASHIMI SPECIALTIES

WAKUDA Style Ceviche	Crispy Rice* <i>Four Pieces</i>
• Canadian Lobster* 40	• Spicy Tuna* 22
• Mixed Seafood* 25	• Yuzu Avocado 18
• Cherry Tomatoes 15	
Tartare*	Trio of Oysters* 21
• Big Glory Bay King Salmon* 30	Daily Selection
• Toro, Caviar, Negi, WAKUDA Soy* 50	Chu Toro Butter Miso* 75
• Add Uni* + 15	Kizami Wasabi, Crispy Yuba
Japanese Snapper* 29	Red and Black Pepper Kinmedai 50
Umami Cucumber, Spicy Shiso Dressing	Yuzu Lemonade, Shiso Oil, Himalayan Salt, Micro Shiso
King Salmon Truffle* 27	Avocado Carpaccio 20
EVOO, Truffle Soy, Aged Parmesan	WAKUDA Ponzu, EVOO, Red Yuzu Kosho, Micro Mizuna, Citrus Segments
Kanpachi Carpaccio* 35	
WAKUDA Ponzu, EVOO, Yuzu Kosho, Micro Mizuna, Citrus Segments	
Big Eye Tuna Sashimi Toast* <i>Four Pieces</i> 30	
Toasted Bread, Wasabi Butter, Shallots, Avruga Caviar	



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

SALAD • SOUP

Big Eye Tuna Tataki*	30	Seasonal Garden Greens	18
Soy Caramel Sauce, Mixed Greens, Spicy Sudachi Dressing		Cucumber, Tomatoes, Red Onions, Radish, Yuzu Agave Dressing	
Beet Salad	20	Miso Soup	10
Yuzu Honey Dressing, Pickled Myoga, Candied Pecan, Celery, Micro Mizuna		Fresh Nori, Negi, Tofu	

TEMPURA • KATSU

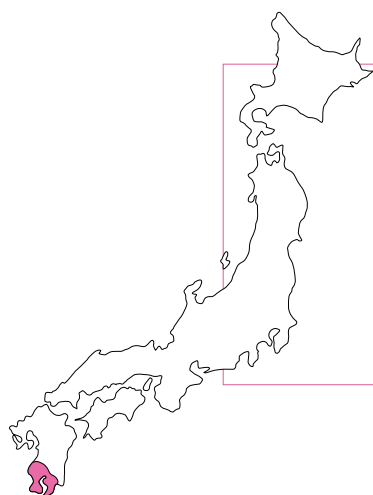
Beignets		Tempura Shrimp <i>Two Served</i>	16
• Rock Shrimp WAKUDA Mayo	28	Housemade Tempura Sauce	
• Sea Bass Yuzu Kosho Tartar Sauce	25	Sakura Pork Cutlet Katsu	45
Vegetable Tempura	19	Sesame Paste, Homemade Tonkatsu Sauce, Shredded Cabbage	
Seasonal Selection			
Whole Lobster Tempura	75		
Sea Asparagus, Shiso			

HOT SPECIALTIES

Seabass Miso	65	Duck on the Rocks*	45
Patagonian Toothfish <i>Marinated in Original Saikyo Miso from Kyoto</i>		Shichimi Crusted Duck Breast, Edamame Cilantro Pesto	
Foie Gras*	45	Wagyu Gyoza*	35
Cassis, Sudachi Purée		Spicy Ponzu Sauce	
Tobanyaki Japanese Scallops*	30	Tofu Steak	20
Garlic Yuzu Butter, Japanese Mushrooms		Edamame Cilantro Pesto	
Yaki Udon			
• Beef*	40		
• Lobster*	45		
• Vegetarian	29		
• Surf & Turf* <i>Wagyu and Lobster</i>	95		



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JAPANESE WAGYU

A5 Wagyu* 45 /oz 3 oz Minimum

Kagoshima Prefecture | Kyushu, Japan | Flambé

Highly sought-after and renowned for its exceptional marbling, tenderness and rich flavor; Kagoshima's wagyu is one of Japan's most coveted delicacies.



ROBATAYAKI *Wood Fire & Charcoal Grill*

Beef Tenderloin* 6 oz, Black Garlic Miso Sustainable, Free of Hormones & Antibiotics	65	Grilled Chicken Crispy Spinach, Honey Teriyaki Sauce	30
Dry Aged Prime Ribeye* 16oz Bone In, Wasabi Sansho Pepper Sauce, Onions, Asparagus, Japanese Mushroom, Cherry Tomatoes	130	Grilled Salmon* Shio Koji Marinated, Micro Chives	35
American Wagyu* 32 oz Bone-In Short Rib, Shiso Chimichurri, Mustard Miso, Crispy Shallots, Micro Intensity <i>Black Hawk Farms, Kentucky, USA</i>	175	Whole Fish Seasonal Preparation	65
New Zealand Lamb* Mustard Miso	55	Whole Lobster Shoyu Butter	75
Grilled Octopus Spicy Sudachi Vinaigrette, Kabocha Miso Purée, Squid Ink Tapioca Cracker, Seaweed, Radish	30	King Crab Leg Yuzu Agave Dressing	100
		Roasted Cauliflower Spicy Shiso Ponzu	25

CHEF'S TASTING MENU

Required participation of entire table. Available until 9pm nightly. Priced per person.

For the Table, 6 Course* 175 WAKUDA, 9 Course* 275 Vegetarian, 6 Course 100

PRIVATE OMAKASE ROOM

Tucked behind a secret bar, our chef shapes each offering based on your palate, curiosities and pleasures.
Seatings Available on Thursday, Friday, and Saturday.

Reserve Now

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WAKUDA 和久田

