

WAKUDA 和久田

LUNCH SET MENU \$55 per person

FIRST <i>choice of</i>	Beef Tataki* +10 Olive Tapenade, Green Onion	Moriawase Sashimi Salad* House Greens, Semi-Dried Tomato, Cucumber, Radish, Dried Seaweed, Yuzu Agave Dressing	Kanpachi Carpaccio* WAKUDA Ponzu, Olive Oil, Yuzu Kosho, Micro Mizuna, Citrus Segments
	Tomato <i>vegan option</i> Sea Asparagus, Red Onion, Cherry Tomato		
	Washu Finger Ribs Balsamic Ginger Yakitori Sauce	Prime Tenderloin* +25 Steak Sauce	Grilled New Zealand King Salmon* Shio Koji Marinated, Yakitori Sauce
SECOND <i>choice of</i>	Jidori Chicken WAKUDA Teriyaki Sauce	Organic Tofu <i>vegan option</i> Dengaku Miso	
DESSERT <i>choice of</i>	Pink Sudachi* +5 White Chocolate, Citrus Mousse, Pistachio Chocolate Streusel, Sudachi Curd	Mugicha Tiramisu Mascarpone Crème, Vanilla Genoise, Mugicha Chantilly	Trio of Homemade Sorbet <i>vegan option</i> Daily Chef Specials

WINE TASTING \$30 | SAKE TASTING \$30 | NOMIMONO PACKAGE \$85

LUNCH MENU

MAINS

Ramen* 25 Tonkotsu Broth, Kurobuta Pork Belly, Soy Marinated Egg, Green Onion, Bamboo Shoots
Yaki Udon 30 • Finger Rib • Seafood • Combo* +10
Katsu Sandwiches Panko Breaded with Tonkatsu Sauce • Wagyu Patty* 25 • Chicken 18
Donburi (Rice Bowls)
COLD
• Negi Toro Don (Tuna Belly)* 50
• Salmon Ikura Don* 35
• Bara Chirashi* 40
HOT
• Beef* 40
• Chicken Katsu Don* 25
• Salmon Teriyaki* 30
WAKUDA Fish & Chips 25 Yuzu Kosho Tartar Sauce

MAKIMONO • ROLL

Tempura Prawn 19 Cucumber, Wasabi Mayo
Soft Shell Crab 25 Kaiware, Sweet Chili Miso
Tuna* 18 Loin of Tuna, Shiso, Cucumber, Fresh Wasabi
Kankitsu New Zealand King Salmon* 15 Miso Powder, Cucumber, Lemon Segments
Vegetable 15 Cucumber, Avocado, Yamagobo, Shiitake Mushroom, Kaiware, Shiso, Sesame Seeds
Sushi Set* 70 Chef's Selection Sushi, Cucumber Sunomono, Miso Soup
Sashimi Set* 85 Chef's Selection Sashimi, Rice, Miso Soup

SNACKS

WAKUDA Fries 10	Shishito 10 Fried Japanese Peppers, Grated Bonito, Chili Salt
Field Greens Salad 10	Miso Soup 10 Fresh Nori, Negi, Tofu
Tempura Ika (Squid) 19 Curry Salt, Shiso	Edamame 8 Boiled Soy Beans
WAKUDA Chicken Wings 19 Fried Marinated Chicken Wings	

DESSERTS

WAKUDA's House Special 19 Soft-Serve Miso Ice Cream	Pink Sudachi 18 White Chocolate, Citrus Mousse, Sudachi Curd, Pistachio Chocolate Streusel
WAKUDA Shaved Ice 15 Daily Chef Selection	Mugicha Tiramisu 16 Mascarpone Crème, Vanilla Genoise, Mugicha Chantilly
Triple Chocolate Soufflé 15 Chocolate Yuzu Ice Cream	

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BEVERAGE MENU

NOMIMONO PACKAGE** 85

INCLUDES Champagne + a Selection of our Specialty Cocktails, No Proof Required Beverages, Tea and Coffee.

**Restricted to an hour and a half of enjoyment. Available until 2 pm. Priced per person.

COCKTAILS

TLM 24
Haku Vodka, Junmai Sake, Lychee, Lemon, Honey, Kumomo Peach

Yuzu Tomi 21
El Cristiano Silver, Lime, Yuzu, Agave, Orange Slices

Ichigo Fields 20
Awayuki Gin, Strawberries, Champagne, Lemon, Honey

Sake Colada 24
Sawahime Junmai Gold, Pineapple, Coconut, Heavy Cream, Nutmeg

Hanako San 21
WAKUDA Bloody Mary

NO PROOF REQUIRED

Hosaka Fever 12
Lyre's Spiced Cane, Pineapple, Green Tea, Lime

Cure 12
Lyre's London Spirit & Italian Orange, Yuzu

WINE BY THE GLASS

SPARKLING

Matsuzaka Green Vineyards K537 33
Koshu | Yamanashi | Japan | 2020

Lanson Brut 30
Champagne | France | nv

WHITE

Albariño, Lagar de Cervera 19
Rías Baixas | Spain | 2021

Sauvignon Blanc, Craggy Range Te Muna Road Vineyard 17
Martinborough | New Zealand | 2021

Koshu, K1 Matsuzaka Green Vineyards 22
Yamanshi | Japan | 2021

ROSÉ

Grenache Blend, Peyrassol Réserve des Templiers 17
Côtes de Provence | France | 2020

RED

Pinot Noir, RouteStock 18
Sonoma Coast | California | 2020

Cabernet Sauvignon, Kanpai 25
Napa Valley | California | 2017

Tempranillo, Ontañón Reserva 19
Rioja | Spain | 2015

SAKES BY THE GLASS

WAKUDA Private Label 30
Masuda Brewery | Toyama | Japan

Sake Flight 40
Sommelier's Selection of Three Different Sakes

BEER

Orion 20
Okinawa | 5%

Koshihikari Echigo 14
Niigata | 5%

Echigo Premium Red Rice Ale 20
Niigata | 6%

TEA

Sencha 12
Classic Green Tea

Hojicha 12
Roasted Green Tea

Matcha Genmaicha 12
Green Tea with Rice

COFFEE

Espresso 8

Americano 8



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